



May Catering Specials

Includes 1 appetizer, 1 starter, 2 entrees, 2 sides, and 1 dessert.

****Minimum 12 People****

\$25 per person

Appetizers

Kickin' Bourbon Party Wings

Crispy, juicy wings glazed in a rich and smoky bourbon sauce with a hint of spice. Served with Blue Cheese and Celery.

Vegetable Spring Rolls

Crispy spring rolls filled with a medley of fresh vegetables, served with a sweet chili dipping sauce.

Starters

Sweet Mandarin Salad

A refreshing mix of baby greens, juicy mandarin oranges, plump blueberries, thinly sliced red onions, crunchy sliced almonds, and shaved Parmesan cheese, paired with Chick-fil-A's zesty apple vinaigrette dressing for a perfect balance of sweet and tangy flavors.

Garden Salad

A vibrant mix of fresh greens, diced cucumbers, juicy cherry tomatoes, shredded carrots, red onions, and mild cheddar cheese, served with your choice of dressing: blue cheese, ranch, French, Italian, or balsamic vinaigrette, for a refreshing and customizable classic.

Sides

Roasted Garlic Mashed Potatoes (V, GF)

Creamy mashed potatoes infused with roasted garlic.

Quinoa Pilaf with Roasted Vegetables (V, GF)

Fluffy quinoa cooked with a medley of colorful roasted vegetables.

Green Bean Almondine (V, GF)

Crisp-tender green beans tossed with toasted almonds and a touch of butter.

Coconut Rice (V, GF)

Fragrant rice cooked in coconut milk.

Entrees

Grilled Lemon Herb Chicken (GF)

Tender grilled chicken breasts marinated in lemon, garlic, and fresh herbs.

Pan-Seared Salmon with Dill Sauce (GF)

Flaky pan-seared salmon fillet topped with a light and creamy dill sauce.

Lentil Shepherd's Pie (V, GF)

A hearty and flavorful lentil and vegetable filling topped with a creamy mashed sweet potato crust.

Beef Burgundy (GF)

Slow-cooked beef in a rich red wine sauce with mushrooms, onions, and carrots.

Desserts

Triple Berry Cheesecake Shooters

Layers of creamy cheesecake and a vibrant mix of fresh berries. The perfect bite-sized indulgence.

Fruit Cups

A refreshing blend of seasonal fresh fruits, perfectly portioned for a delicious treat.

PACKAGE MENU



773-801-1055 | www.outsidethebox.catering | events@outsidethebox.catering

444 W. Lake St. Suite 1700 Chicago, IL 60606



May Catering Specials

Are you looking for more customization? Order by the pan from this A la Carte Menu. Prices are listed small/large. Our small pans/platters feed approximately 12 guest, our large pans feed approximately 25 guest.

Appetizers

\$67/\$134 Kickin Bourbon Party Wings

Crispy, juicy wings glazed in a rich and smoky bourbon sauce with a hint of spice. Served with Blue Cheese and Celery.

\$67/\$134 Vegetable Spring Rolls

Crispy spring rolls filled with a medley of fresh vegetables, served with a sweet chili dipping sauce.

Starters

\$45/\$90 Sweet Mandarin Salad

A refreshing mix of baby greens, juicy mandarin oranges, plump blueberries, thinly sliced red onions, crunchy sliced almonds, and shaved Parmesan cheese, paired with Chick-fil-A's zesty apple vinaigrette dressing for a perfect balance of sweet and tangy flavors.

\$45/\$90 Garden Salad

A vibrant mix of fresh greens, diced cucumbers, juicy cherry tomatoes, shredded carrots, red onions, and mild cheddar cheese, served with your choice of dressing: blue cheese, ranch, French, Italian, or balsamic vinaigrette, for a refreshing and customizable classic.

Entrees

\$74/\$148 Grilled Lemon Herb Chicken (GF)

Tender grilled chicken breasts marinated in lemon, garlic, and fresh herbs.

\$90/\$180 Pan-Seared Salmon with Dill Sauce (GF)

Flaky pan-seared salmon fillet topped with a light and creamy dill sauce.

\$74/\$148 Lentil Shepherd's Pie (V,GF)

A hearty and flavorful lentil and vegetable filling topped with a creamy mashed sweet potato crust.

\$90/\$180 Beef Burgundy (GF)

Slow-cooked beef in a rich red wine sauce with mushrooms, onions, and carrots.

Sides

\$48/\$96 Roasted Garlic Mashed Potatoes (V,GF)

Creamy mashed potatoes infused with roasted garlic.

\$48/\$96 Quinoa Pilaf with Roasted Vegetables (V,GF)

Fluffy quinoa cooked with a medley of colorful roasted vegetables.

\$48/\$96 Green Bean Almondine (V, GF)

Crisp-tender green beans tossed with toasted almonds and a touch of butter.

\$45/\$90 Coconut Rice (V, GF)

Fragrant rice cooked in coconut milk.

Desserts

\$60 Triple Berry Cheesecake Shooters (12)

Layers of creamy cheesecake and a vibrant mix of fresh berries. The perfect bite-sized indulgence.

\$60 Mini Fresh Fruit Bowls (12)

A refreshing blend of seasonal fresh fruits, perfectly portioned for a delicious treat.

