



# September Catering Specials

Includes 1 appetizer, 2 entrees, 2 sides, 1 salad and 1 dessert.  
All orders include freshly baked buttermilk biscuits. **\*\*Minimum 12 People\*\***

*\$25 per person*

# PACKAGE MENU

## Appetizers

### Breakfast Egg Muffins

Fluffy, oven-baked egg muffins packed with a savory mix of fresh veggies, and melted cheese.

### Sausage Egg and Cheese Sliders

A savory pork sausage patty, a fluffy scrambled egg, and melted American cheese on a toasted slider bun.

### Mini Southern Salmon Croquettes

A true Southern classic—crispy, golden-brown croquettes made with seasoned canned salmon, finely diced onions, and cornmeal.

## Entrees

### Shrimp & Grits

Homemade creamy grits topped with our New Orleans-style Shrimp, creole Sauce, Quad color peppers, cheddar bacon and green onions.

### Country Breakfast Skillet (GF)

Lasagna, eggs, pork or turkey sausage, bacon, spinach, and our Triple Cheddar cheese blend.

### Vegan Breakfast Hash (GF)

Baby red potatoes, mushrooms, green peppers, yellow onions, zucchini, shredded carrots, and sun-dried tomatoes with a fluffy egg substitute with vegan-like cheddar cheese.

### Chicken and Waffles

Buttermilk waffles and crispy cajun chicken breast served with maple butter, sweet hot sauce, and syrup.

### Herb Salmon and Eggs (GF)

Perfectly seasoned and pan-seared salmon fillets over a bed of fluffy scrambled eggs.

## Starters

### Fruit Salad

A bowl of beautifully cut mandarins, kiwis, strawberries, grapes, blueberries, and pineapples gently tossed in a citrus dressing.

### Healthy Breakfast Salad

Spring Mix Greens, strawberries, bacon, feta cheese, sliced almonds, and boiled eggs served with a creamy Italian dressing.

## Sides

### Silver Dollar Pancakes

Miniature, fluffy pancakes with a golden-brown exterior and a soft, tender center served with maple butter and syrup.

### Classic French Toast

Sweet southern battered Texas toast served with maple butter and syrup.

### Country Potatoes

Seasoned Potatoes with green bell peppers and yellow onions.

### Scrambled Eggs

Soft, fluffy scrambled eggs cooked to perfection with a creamy texture and rich flavor.

### White Rice

Fluffy, perfectly steamed white rice with a light and delicate texture.

## Desserts

### Glazed Cake Donuts

Classic cake donuts with a tender, moist crumb, coated in a sweet vanilla glaze.

### Assorted Mini Danishes

An irresistible selection of flaky, buttery mini Danish pastries filled with various sweet flavors like cream cheese, apple, and apricot preserves.

### Vegan Oatmeal Raisin Cookies

Vegan oatmeal raisin cookies are made with wholesome oats, juicy raisins, and a hint of warm cinnamon.





# September Catering Specials

Prices below are listed per small/large pan.  
Our small pans feed 10-12, and our large pans feed 20-25.

## Appetizers

### \$45/\$90 Breakfast Egg Muffins

Fluffy, oven-baked egg muffins packed with a savory mix of fresh veggies, and melted cheese.

### \$54/\$108 Sausage Egg and Cheese Sliders

A savory pork sausage patty, a fluffy scrambled egg, and melted American cheese on a toasted slider bun.

### \$80/\$160 Mini Southern Salmon Croquettes

A true Southern classic—crispy, golden-brown croquettes made with seasoned canned salmon, finely diced onions, and cornmeal.

## Entrees

### \$102/\$204 Shrimp & Grits

Homemade creamy grits topped with our New Orleans-style Shrimp, creole Sauce, Quad color peppers, cheddar bacon and green onions.

### \$68/\$134 Country Breakfast Skillet (GF)

Lasagna, eggs, pork or turkey sausage, bacon, spinach, and our Triple Cheddar cheese blend.

### \$55/\$110 Vegan Breakfast Hash (GF)

Baby red potatoes, mushrooms, green peppers, yellow onions, zucchini, shredded carrots, and sun-dried tomatoes with a fluffy egg substitute with vegan-like cheddar cheese.

### \$75/\$150 Chicken and Waffles

Buttermilk waffles and crispy cajun chicken breast served with maple butter, sweet hot sauce, and syrup.

### \$90/\$180 Herb Salmon and Eggs (GF)

Perfectly seasoned and pan-seared salmon fillets over a bed of fluffy scrambled eggs.

## Starters

### \$55/\$110 Fruit Salad

A bowl of beautifully cut mandarins, kiwis, strawberries, grapes, blueberries, and pineapples gently tossed in a citrus dressing.

### \$45/\$90 Healthy Breakfast Salad

Spring Mix Greens, strawberries, bacon, feta cheese, sliced almonds, and boiled eggs served with a creamy Italian dressing.

## Sides

### \$35/\$70 Silver Dollar Pancakes

Miniature, fluffy pancakes with a golden-brown exterior and a soft, tender center served with maple butter and syrup.

### \$45/\$90 Classic French Toast

Sweet southern battered Texas toast served with maple butter and syrup.

### \$45/\$90 Country Potatoes

Seasoned Potatoes with green bell peppers and yellow onions.

### \$45/\$90 Scrambled Eggs

Soft, fluffy scrambled eggs cooked to perfection with a creamy texture and rich flavor.

### \$39/\$78 White Rice

Fluffy, perfectly steamed white rice with a light and delicate texture.

## Desserts

### \$36 Glazed Cake Donuts (12pcs)

Classic cake donuts with a tender, moist crumb, coated in a sweet vanilla glaze.

### \$48 Assorted Mini Danishes (12pcs)

An irresistible selection of flaky, buttery mini Danish pastries filled with various sweet flavors like cream cheese, apple, and apricot preserves.

### \$36 Vegan Oatmeal Raisin Cookies (12pcs)

Vegan oatmeal raisin cookies are made with wholesome oats, juicy raisins, and a hint of warm cinnamon.

# A la carte MENU





# September Catering Specials

Please note that our catering company will be closed for vacation from August 28 to September 3, 2024. We are excited to serve you after Labor Day.

## Delivery Details

We offer drop-off catering delivery service every day 6 AM-8 PM throughout the city of Chicago and surrounding suburbs for breakfast, brunch, lunch, and dinner.

Our 15% delivery fee includes a disposable buffet set up with wire chaffing racks, fuel cans, serving utensils, clear plastic plates, white napkins, real-looking flatware, and cups when ordering beverages.

Orders may be picked up from our catering kitchen inside The Hatchery at 135 N Kedzie Chicago, IL 60612 to eliminate the delivery fee. Pick-up orders do not include the chaffing racks or fuel cans.

## No Hidden Fees

All orders are subject to 10.25% City of Chicago Sales Tax. Not for Profit organizations may email their tax-exempt letters to [events@outsidethebox.catering](mailto:events@outsidethebox.catering)

All catering orders must be placed at least 2 days in advance.

Orders placed less than 2 days in advance will incur a 15% rush order fee.

The order minimum for Monday-Friday is \$250.

The order minimum for Saturdays and Sundays is \$500.

## Deposits

Orders placed more than 7 days in advance may split the payments. A 25% non-refundable deposit is required upon booking, the final balance is due 7 days before the event.

## Terms and Conditions

All deposits are NON-REFUNDABLE. An event and/or order may be canceled with a 10% cancellation fee up to 30 days before the event. Cancellations made less than 8-30 days prior to the event date will be charged a 50% cancellation fee. Cancellations made less than 7 days prior to the event date will be charged a 100% cancellation fee. In certain circumstances, cancellation fees may be applied toward the purchase of future products and services.



773-801-1055 | [www.outsidethebox.catering](http://www.outsidethebox.catering) | [events@outsidethebox.catering](mailto:events@outsidethebox.catering)

135 N Kedzie Chicago, IL 60612