



Catering Menu

BECAUSE YOUR **BIG** EVENT IS ALL ABOUT THE **SMALL** DETAILS.

Things you Should Know

24 HOUR NOTICE REQUIRED

TO PLACE AN ORDER EMAIL EVENTS@OUTSIDETHEBOX.CATERING OR CALL 312-416-8459 OR 708-577-4272.

DELIVERY FEE

12% OF ORDER SUBTOTAL

NO HIDDEN FEES

ALL ORDERS ARE SUBJECT TO 10% SALES TAX.

WHATS INCLUDED

PROVIDE US WITH THE BUFFET TABLE AND WE'LL TAKE IT FROM THERE! ALL ORDERS INCLUDE FULL SETUP WITH DISPOSABLE RACKS, STERNOS, SERVING UTENSILS, PLATES, NAPKINS AND FLATWARE.

DEPOSITS

25% NON REFUNDABLE DEPOSIT IS REQUIRED UPON BOOKING,
FINAL BALANCE DUE 7 DAYS PRIOR TO EVENT.

Additional Services

EVENT STAFFING

FULL SERVICE EVENT PLANNERS, DAY OF COORDINATORS,
SERVERS, BARTENDERS, BUSBOYS AND DISHWASHERS

BAR SERVICE

WE OFFER A VARIETY OF PACKAGES THAT INCLUDE LICENSED AND INSURED BARTENDERS

DELUXE BUFFET SETUP

INCLUDES CHROME CHAFERS, STAINLESS STEEL SERVING UTENSILS,
FOOD LABELS AND SERVING PLATTERS

RENTALS

DINNERWARE, GLASSWARE, LINEN, SERVING EQUIPMENT, TABLES, CHAIRS ETC

VENDOR AND VENUE REFERRALS

WE HAVE WORKING RELATIONSHIPS WITH A FEW VERY PROFESSIONAL
VENDORS AND BEAUTIFUL VENUES

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Brunch Platters

SMALL PANS SERVE 10-12, LARGE PANS SERVE 20-25

SMOKED SALMON PLATTER \$108/\$216

FRESH SMOKED SALMON WITH BAGELS, CREAM CHEESE, SOFT BOILED EGGS, CAPERS, AVOCADO AND AN ASSORTMENT OF FRESH VEGGIES.

BREAKFAST PASTRY PLATTER \$32/\$64

AN ASSORTMENT OF FRESH BAKED MUFFINS, DONUTS, CROISSANTS AND CINNAMON ROLLS.

FRESH FRUIT PLATTER \$40/\$75

A BEAUTIFUL ASSORTMENT OF FRESH SEASONAL FRUIT.

FRESH FRUIT & YOGURT PLATTER \$30/\$60

VANILLA YOGURT, STRAWBERRIES, BLUEBERRIES, RASPBERRIES AND CRUNCHY GRANOLA.

Brunch Specialties

SMALL PANS SERVE 10-12, LARGE PANS SERVE 20-25

SHRIMP & GRITS \$88/\$166

HOMEMADE CREAMY GRITS TOPPED WITH OUR NEW ORLEANS STYLE SHRIMP, CREOLE SAUCE, TRI-COLORED PEPPERS, CHEDDAR AND BACON.

CHICKEN & WAFFLES \$71/\$138

BUTTERMILK WAFFLES AND CRISPY CHICKEN BREAST WITH SWEET HOT SAUCE AND MAPLE BUTTER.

BREAKFAST LASAGNA \$44/\$80

EGGS, BACON, SAUSAGE AND SPINACH WITH OUR TRIPLE CHEESE BLEND.

CAJUN FISH & GRITS \$110/\$212

HOMEMADE CREAMY CHEDDAR GRITS TOPPED WITH BLACKENED CATFISH AND TRI-COLORED PEPPERS.

COUNTRY BREAKFAST SKILLET \$61/\$110

BREAKFAST POTATOES, BACON, SAUSAGE TRI-COLORED PEPPERS, ONIONS AND CHEDDAR.

SOUTHERN VEGGIE SKILLET \$61/\$110

BREAKFAST POTATOES, SAUTEED SPINACH, TRI-COLORED PEPPERS, ZUCCHINI, ONIONS, ASPARAGUS, CARROTS AND CHERRY TOMATOES.

CAJUN SHRIMP & SAUSAGE SKILLET \$83/\$160

CAJUN SHRIMP, SMOKED TURKEY SAUSAGE, ZUCCHINI, YELLOW SQUASH, ASPARAGUS AND SWEET RED PEPPERS.

Guilty Pleasures

SMALL PANS SERVE 10-12, LARGE PANS SERVE 20-25

CLASSIC FRENCH TOAST \$33/\$66

CHUBBY CINNAMON BATTERED BRIOCHE BREAD SERVED WITH MAPLE BUTTER & SYRUP.

STRAWBERRY FRENCH TOAST \$44/\$88

CHUBBY STRAWBERRY BATTERED BRIOCHE BREAD TOPPED WITH MAPLE SAUTEED STRAWBERRIES.

CARAMEL PECAN FRENCH TOAST \$44/\$88

CHUBBY CARAMEL BATTERED BRIOCHE BREAD TOPPED WITH A PECAN CARAMEL DRIZZLE.

BUTTERMILK WAFFLES \$33/\$66

BUTTERMILK WAFFLES SERVED WITH MAPLE BUTTER & SYRUP.

BLUEBERRY WAFFLES \$44/\$88

BUTTERMILK BLUEBERRY WAFFLES TOPPED WITH OUR HOMEMADE BLUEBERRY SAUCE.

BANANA NUT WAFFLES \$44/\$88

BUTTERMILK BANANA WAFFLES TOPPED WITH CARAMELIZED BANANAS, TOASTED PECANS AND A CARAMEL DRIZZLE.

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Mini Breakfast Sandwiches

SMALL PANS SERVE 10-12, LARGE PANS SERVE 20-25

STEAK, EGG & CHEESE BAGELS \$66/\$132

A JUICY BEEF FILLET WITH GRILLED ONIONS, FOLDED EGGS AND AMERICAN CHEESE ON A TOASTED BAGEL.

SAUSAGE, EGG & CHEESE CROISSANTS \$50/\$99

OUR HOMEMADE PORK SAUSAGE PATTY, FOLDED EGGS AND AMERICAN CHEESE ON A BUTTERY CROISSANT.

CHICKEN & EGG WHITE SAUSAGE BISCUITS \$58/\$114

MILAM & SULLIVANS CHICKEN SAUSAGE, EGG WHITES AND CHEDDAR CHEESE ON A WARM TOASTED BISCUIT.

GRILLED HAM & CHEDDAR SANDWICH \$50/\$99

HAM, CHEDDAR AND MORE CHEDDAR ON TEXAS TOAST.

Petite Lunch Sandwiches

SMALL PANS SERVE 10-12, LARGE PANS SERVE 20-25

CRAB CAKE SLIDERS \$72/\$144

LUMP CRAB CAKES, CHIPOTLE MAYO AND BABY GREENS ON A BRIOCHE BUN.

CURRY CHICKEN SALAD WRAPS \$50/\$99

CURRY CHICKEN, ICEBERG LETTUCE, APPLES, GRAPES, CELERY, CUCUMBERS, RED PEPPERS AND OUR CURRY SALAD DRESSING IN A MULTI GRAIN TORTILLA.

MUFFALETTA SANDWICHES \$66/\$132

A MINI VERSION OF THE NEW ORLEANS CLASSIC COMPLETE WITH AN OLIVE SALAD, CHEESE AND ITALIAN COLD CUTS ON A MINI ROLL.

CATFISH PO'BOYS \$83/\$166

LOUISIANA FRIED CATFISH, PICKLES, TOMATOES, SWEET SLAW AND OTB'S CAJUN MAYO ON A MINI ITALIAN ROLL.

SALMON SLIDERS \$83/\$166

GRILLED SALMON, CHIPOTLE MAYO AND BABY GREENS ON A BRIOCHE BUN.

DOUBLE TURKEY CLUB SANDWICHES \$66/\$132

BRIOCHE TOAST, LETTUCE, TOMATOES, DELI STYLE TURKEY AND TURKEY BACON DRIZZLED WITH OUR CAJUN MAYO.

JERK SALMON CAESAR WRAPS \$60/\$120

CARIBBEAN SPICE MARINATED SALMON CHUNKS, ROMAINE LETTUCE AND PARMESAN CHEESE IN OUR CREAMY CAESAR DRESSING ON A SPINACH TORTILLA.

JERK CHICKEN CAESAR WRAPS \$50/\$99

CARIBBEAN SPICE MARINATED CHICKEN BREAST, ROMAINE LETTUCE AND PARMESAN CHEESE IN OUR CREAMY CAESAR DRESSING ON A SPINACH TORTILLA.

CAJUN VEGGIE WRAPS \$40/\$80

CAJUN SEASONED ZUCCHINI, SQUASH, CARROTS, RED ONIONS, TOMATOES AND SPINACH WITH OUR RED PEPPER HUMMUS ON A SUN DRIED TOMATO TORTILLA.

Brunch Sides

SMALL PANS SERVE 10-12, LARGE PANS SERVE 20-25

CREAMY GRITS \$30/\$60

SCRAMBLED EGGS \$33/\$66

BREAKFAST POTATOES \$33/\$66

POTATO WEDGES \$33/\$66

SWEET POTATO WEDGES \$33/\$66

BREAKFAST VEGGIES \$44/\$88

SAUTEED SPINACH, TRI-COLORED PEPPERS, ZUCCHINI, ONIONS, ASPARAGUS, CARROTS AND CHERRY TOMATOES.

BREAKFAST MEATS \$44/\$88

BACON, PORK SAUSAGE, HAM, TURKEY SAUSAGE, TURKEY BACON OR MAPLE CHICKEN SAUSAGE.

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Sides

SMALL PANS SERVE 10-12, LARGE PANS SERVE 20-25

MAC & CHEESE \$44/\$88
SMASHED POTATOES \$33/\$66
CREAMED CORN \$33/\$66
BAKED MOSTACCIOLI \$36/\$72
FETTUCCINE ALFREDO \$36/\$72
SPAGHETTI MARINARA \$33/\$66
GARLIC SAUTEED SPINACH \$44/\$88
BUTTERED BROCCOLI \$36/\$72
GARLIC BUTTER POTATOES \$36/\$72
STEAMED VEGGIES \$36/\$72
WHITE RICE \$25/\$50
DIRTY TURKEY RICE \$36/\$72
SAUTEED VEGGIES \$44/\$88

SPANISH RICE \$25/\$50
FRIJOLE NEGROS \$30/\$60
SWEET BABY CARROTS \$30/\$60
SOUTHERN SWEET POTATOES \$33/\$66
GRANDMA'S GREENS \$44/\$88
POTATO SALAD \$33/\$66
PARMESAN COUSCOUS \$33/\$66
RED BEANS AND RICE \$30/\$60
BAKED PLANTAINS \$36/\$66
SOUTHERN STYLE CABBAGE \$33/66
SWEET POTATO WEDGES \$36/\$72
POTATO WEDGES \$33/\$66
YELLOW RICE \$33/\$66

Salads

SMALL PANS SERVE 10-12, LARGE PANS SERVE 20-25

APPLE PECAN AND BABY SPINACH \$40/\$80

BABY GREENS, SLICED APPLES, TOASTED PECANS, CRANBERRIES AND FETA CHEESE WITH RASPBERRY VINAIGRETTE DRESSING.

CAESAR \$32/\$64

ROMAINE LETTUCE AND CROUTONS SPRINKLED WITH PARMESAN CHEESE WITH CAESAR DRESSING.

HOUSE SALAD \$30/\$60

MIXED GREENS, DICED CUCUMBERS, CHERRY TOMATOES, RED ONIONS AND MILD CHEDDAR WITH YOUR CHOICE OF DRESSING.

BLUE CHEESE, RANCH, FRENCH, ITALIAN OR BALSAMIC VINAIGRETTE.

CURRY CHICKEN SALAD \$40/\$80

ICEBERG LETTUCE, DICED APPLES, GRAPES, CELERY, CUCUMBERS, RED PEPPERS AND CURRY CHICKEN WITH OUR HOMEMADE CURRY SALAD DRESSING.

STRAWBERRY WALNUT SALAD \$40/\$80

BABY GREENS, SLICED STRAWBERRIES, TOASTED WALNUTS, FETA CHEESE AND RED ONIONS WITH POPPYSEED DRESSING.

Small Sweet Trays

2 LAYER CAKE \$44 OR 4 LAYER CAKE \$66

CARAMEL, RED VELVET, CARROT CAKE, LEMON, VANILLA CREAM CHEESE CARAMEL, OR TURTLE.

48 MINI CUPCAKES \$66

CARAMEL, RED VELVET, CARROT CAKE, LEMON, VANILLA CREAM CHEESE CARAMEL, OR TURTLE.

12 BROWNIE SQUARES \$36

MILK CHOCOLATE BROWNIES

12 CHEESECAKES SHOOTERS \$36

TRADITIONAL, STRAWBERRY AND CARAMEL PECAN

12 MINI BANANA PUDDING CUPS \$36

LAYERS AND LAYERS OF BANANAS, VANILLA WAFERS CLASSIC, STRAWBERRY, PEACH, RASPBERRY OR MANGO. AND PUDDING.

20 LUNCHROOM BUTTER COOKIES \$18

12 KEY LIME PIE SHOOTERS \$36

Beverages

BOX OF COFFEE (96OZ) \$30

REGULAR OR DECAF COFFEE SERVED WITH AN ASSORTMENT OF CREAMS, SUGARS AND ARTIFICIAL SWEETENERS.

BOX OF TEA (96OZ) \$20

HOT WATER ALONG WITH AN ASSORTMENT OF FLAVORED TEA BAGS, HONEY AND LEMONS.

BOX OF HOT CHOCOLATE (96OZ) \$30

HOT CHOCOLATE WITH MARSHMALLOWS AND WHIP CREAM.

64 OZ JAR HOMEMADE LEMONADE OR ICED TEA \$15

JUICE JARS OR (64OZ) \$10

YOUR CHOICE OF ORANGE, PINEAPPLE, GRAPEFRUIT, CRANBERRY OR APPLE.

CAN SODAS OR BOTTLED WATER \$1

BOITTLED WATER, PEPSI, COKE, DIET COKE, GINGER ALE, SPRITE, ORANGE, DIET GINGERALE, ROOTBEER

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Appetizers

CLASSIC TOMATO BRUSCHETTA \$36/\$72

ROMA TOMATOES, FRESH BASIL AND EXTRA-VIRGIN OLIVE OIL WITH A BALSAMIC DRIZZLE
SERVED WITH FRESH TOASTED GARLIC TOAST.

SPINACH & ARTICHOKE DIP \$44/\$88

WARM CREAMY SPINACH AND ARTICHOKE SERVED WITH CRISP TORTILLA CHIPS AND FRESH GARLIC TOAST.

DIPS & VEGGIES PLATTER \$32/\$64

AN ASSORTMENT OF FRESH VEGGIES AND HOMEMADE DIPS.

OTB'S AWESOME CHEESE BOARD \$50/\$95

FRESH BRIE, MILD CHEDDAR, COLBY, PEPPER JACK AND MOZZARELLA CHEESE ALONG WITH
AN ASSORTMENT OF FRUIT PRESERVES AND CRACKERS.

FRESH FRUIT PLATTER \$40/\$75

A BEAUTIFUL ASSORTMENT OF FRESH SEASONAL FRUITS.

OTB'S CHARCUTERIE PLATTER \$50/\$95

AN ASSORTMENT OF DRIED FRUITS, NUTS, VEGETABLES, CHEESES, CRACKERS AND DIPS.

HAPPY WINGS (BUFFALO, BBQ, JERK OR GARLIC PARMESAN) \$55/\$100

SERVED WITH YOUR CHOICE RANCH, BLUE CHEESE, JERK BBQ SAUCE OR OTB'S CAJUN MAYO.

BUFFALO CHICKEN DIP \$39/\$77

WARM CREAMY BUFFALO CHICKEN DIP SERVED WITH TORTILLA CHIPS.

SHRIMP COCKTAIL PLATTER \$52, \$98

JUMBO SHRIMP SERVED WITH A ZESTY COCKTAIL SAUCE.

CRISPY CAJUN SHRIMP \$98/\$189

LARGE CAJUN SEASONED AND MARINATED SHRIMP FRIED TO A CRISP PERFECTION SERVED WITH OTB'S CAJUN MAYO.

VEGETARIAN BUFFALO MEATBALLS \$48/\$96

SPICY WHITE BEAN AND MUSHROOM MEATBALLS SERVED ALONGSIDE CELERY STICKS AND BLUE CHEESE.

MINI VEGGIE FLATBREAD \$52/\$98

FRESH BAKED FLATBREAD TOPPED WITH SEASONED SPINACH, TOMATOES AND MOZZARELLA CHEESE.

BUILD YOUR OWN MINI TACO BAR \$54/\$100

YOUR CHOICE OF GROUND TURKEY, SHREDDED CHICKEN BREAST, GROUND BEEF,
STEAK (+\$6/\$12) OR SHRIMP (+\$10/\$20) WITH ALL THE FIXINGS.

MINI CRAB CAKES \$83/\$152

FRESH JUMBO LUMP MARYLAND STYLE CRAB CAKES SERVED WITH CHIPOTLE MAYO.

MAC & CHEESE BITES \$48/\$94

LIGHTLY FRIED BALLS OF MAC & CHEESE WITH A HONEY DRIZZLE.

BONELESS HAPPY WINGS \$52/\$98

BREADED CHICKEN BREAST TOSSED IN A BUFFALO OR BBQ SAUCE WITH CELERY, RANCH AND BLUE CHEESE.

DOUBLE LOADED POTATO BITES \$39/\$74

BABY RED SKINS FILLED WITH SMASHED POTATOES AND TOPPED WITH BACON, CHEDDAR AND GREEN ONIONS.

MOZZARELLA BITES \$39/\$74

HAND BREADED FRIED MOZZARELLA WITH MARINARA SAUCE.

SHRIMP AND GRITS SHOOTERS \$66/\$118

HOMEMADE CREAMY GRITS, CREOLE SAUCE AND OUR NEW ORLEANS STYLE SHRIMP.

SPINACH STUFFED PEPPERS \$39/\$74

SPLIT BELL PEPPERS LOADED WITH SPINACH, CHICKEN AND OUR ITALIAN CHEESE BLEND.

BBQ TURKEY OR BEEF BURGER SLIDERS \$49/\$92

MINI TURKEY BURGERS WITH CHEDDAR, BBQ SAUCE AND FRIED ONIONS ON A BRIOCHE BUN.

SOUTHERN VEGGIE SLIDERS \$49/\$92

FRIED GREEN TOMATOES, BABY GREENS, PICKLE SLICES AND OTB'S CAJUN MAYO ON A BRIOCHE BUN.

SALMON SLIDERS \$83/\$100

GRILLED SALMON, CHIPOTLE MAYO AND BABY GREENS ON A TOASTED BUN.

GRILLED CHEESE SHOOTERS \$49/\$92

TOMATO SOUP WITH MINI GRILLED CHEESE SANDWICHES.

CAJUN KEBABS (CHICKEN, VEGGIE OR SHRIMP +\$10) \$44/\$80

CAJUN SEASONED TRI COLOR PEPPERS, YELLOW SQUASH, ZUCHINI AND RED ONIONS GRILLED TO PERFECTION.

Entrees

SMALL PANS SERVE 10-12, LARGE PANS SERVE 20-25

BUTTERMILK FRIED CHICKEN WINGS \$50/\$96

SOUTHERN SEASONED AND MARINATED BUTTERMILK FRIED CHICKEN WINGS SERVED WITH LOUISIANA HOT SAUCE.

CAJUN BUTTER BAKED CHICKEN \$50/\$96

JUICY CAJUN SEASONED, BUTTERED AND MARINATED BAKED CHICKEN.

JERK CHICKEN \$50/\$96

CHICKEN DRY RUBBED AND MARINATED IN JAMAICAN SPICES.

ROSEMARY GARLIC BAKED CHICKEN \$50/\$96

PERFECTLY SEASONED CHICKEN WITH A GARLIC ROSEMARY HERB BLEND.

HONEY BBQ BAKED CHICKEN \$50/\$96

CHICKEN BAKED WITH BBQ SPICES AND HONEY BBQ SAUCE.

LEMON CHICKEN \$70/\$134

BONELESS CHICKEN BREAST BAKED IN A LEMON CREAM SAUCE OVER A BED OF PERFECTLY SEASONED YELLOW RICE.

STUFFED SPINACH CHICKEN BREAST \$62/\$118

BUTTERFLY CHICKEN BREAST FILLED WITH CREAMED SPINACH.

OVEN ROASTED CHICKEN BREAST \$62/\$118

OVEN ROASTED CHICKEN SERVED OVER A BED OF SAUTÉED SPINACH AND MUSHROOMS.

CHICKEN PARMESAN \$62/\$118

OVEN FRIED BONELESS CHICKEN BREAST COVERED IN MOZZARELLA CHEESE AND MARINARA SAUCE.

OTB'S CAJUN CHICKEN & RICE \$70/\$134

CAJUN CHICKEN BREAST AND QUAD COLOR PEPPERS IN A CREAMY CREOLE SAUCE OVER A BED OF CARIBBEAN RICE.

LEMON PEPPER TILAPIA \$88/\$170

BAKED TILAPIA FILLETS WITH LEMON PEPPER SEASONING IN A HERB GARLIC CREAM SAUCE.

SALMON & HERBS OR HONEY BBQ SALMON \$110/\$212

HERB MARINATED OR HONEY BBQ SEASONED BAKED SALMON FILLETS.

BLACKENED CATFISH \$88/\$170

BLACKENED FILLETS SEARED TO A CRISP PERFECTION.

OTB'S CAJUN JAMBALAYA \$66/\$130

CAJUN CHICKEN, ANDOUILLE SAUSAGE, SHRIMP, VEGGIES AND RICE IN OUR PERFECTLY SEASONED CREOLE SAUCE.

NEW ORLEANS FRIED CATFISH \$88/\$170

PERFECTLY SEASONED AND BATTERED CAJUN CATFISH FILLETS.

THREE MEAT LASAGNA \$55/\$107

CRUMBLER ITALIAN STYLE CHICKEN SAUSAGE, GROUND BEEF AND GROUND TURKEY WITH MARINARA AND OUR FOUR CHEESE BLEND SERVED WITH GARLIC TOAST.

OTB'S CHICKEN ALFREDO \$44/\$88

GRILLED CHICKEN BREAST IN A CREAMY ALFREDO SAUCE WITH FETTUCCHINE PASTA AND GARLIC TOAST.

VEGAN LASAGNA \$55/\$107

QUAD COLOR PEPPERS, ZUCCHINI, YELLOW SQUASH, RED ONIONS, MUSHROOMS, SPINACH AND MARINARA WITH "CHEDDAR AND MOZZARELLA STYLE CHEESES" WITH GARLIC TOAST.

FOUR CHEESE VEGETARIAN LASAGNA \$44/\$88

QUAD COLOR PEPPERS, ZUCCHINI, YELLOW SQUASH, RED ONIONS, MUSHROOMS, SPINACH, MARINARA AND OUR FOUR CHEESE BLEND SERVED WITH GARLIC TOAST.

JERK CHICKEN AND SHRIMP ALFREDO \$66/\$130

JERK CHICKEN AND SHRIMP TOSSED IN A SPICY JERK ALFREDO SAUCE WITH FARFALLE PASTA. SERVED WITH GARLIC TOAST.

OTB'S ORIGINAL CAJUN PASTA \$66/\$130

CHICKEN, ANDOUILLE SAUSAGE, SHRIMP, QUAD COLORED PEPPERS, SAUTEED SPINACH AND PENNE PASTA IN A CREAMY CAJUN SAUCE WITH GARLIC TOAST.

CAJUN BUTTER BAKED PORK CHOPS \$70/\$138

TENDER CAJUN SEASONED AND MARINATED PORK CHOPS.

BEEF SHORT RIBS \$110/\$212

TENDER BEEF SHORT RIBS MARINATED AND BAKED WITH CELERY, CARROTS, GREEN PEPPERS AND ONIONS.

COUNTRY STYLE PORK RIBS \$83/\$158

BONELESS PORK RIB TENDERLOINS MARINATED IN OUR HONEY BBQ SAUCE.

PEPPERCORN RIBEYE STEAK \$150/\$300

PERFECTLY SEASONED, MARINATED AND SEARED TO PERFECTION.

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