



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.

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.

MINIMUM

\$250 DELIVERY MINIMUM

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 Combos

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

THE "OUTSIDE THE BOX" BRUNCH COMBO \$175/\$300

SHRIMP & GRITS, CHICKEN AND WAFFLES AND FRESH FRUIT.

VINTAGE BREAKFAST COMBO \$125/\$250

SCRAMBLED EGGS, BREAKFAST POTATOES, FRESH FRUIT AND YOUR CHOICE OF HAM, BACON, PORK, CHICKEN OR TURKEY SAUSAGE.

THE DELICATE BREAKFAST COMBO \$100/\$200

AN ASSORTMENT OF FRESH MUFFINS, BAGELS AND DONUTS SERVED ALONGSIDE A PLATTER OF FRESH FRUIT, YOGURT AND GRANOLA.

Brunch Specialties

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

SHRIMP & GRITS \$80/\$160

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

CHICKEN & WAFFLES \$65/\$125

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

BREAKFAST LASAGNA \$40/\$90

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

CAJUN FISH & GRITS \$100/\$200

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

COUNTRY BREAKFAST SKILLET \$55/\$100

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

SOUTHERN VEGGIE SKILLET \$55/\$100

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

CAJUN SHRIMP & SAUSAGE SKILLET \$75/\$150

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 \$30/\$60

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

STRAWBERRY FRENCH TOAST \$40/\$80

CHUBBY STRAWBERRY BATTERED BRIOCHE BREAD TOPPED WITH MAPLE SAUTEED STRAWBERRIES.

CARAMEL PECAN FRENCH TOAST \$40/\$80

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

BUTTERMILK WAFFLES \$30/\$60

BUTTERMILK WAFFLES SERVED WITH MAPLE BUTTER & SYRUP.

BLUEBERRY WAFFLES \$40/\$80

BUTTERMILK BLUEBERRY WAFFLES TOPPED WITH OUR HOMEMADE BLUEBERRY SAUCE.

BANANA NUT WAFFLES \$40/\$80

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

Mini Breakfast Sandwiches

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

STEAK, EGG & CHEESE BAGELS \$60/\$120

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

SAUSAGE, EGG & CHEESE CROISSANTS \$45/\$90

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

CHICKEN & EGG WHITE SAUSAGE BISCUITS \$52/\$104

MAPLE CHICKEN SAUSAGE, FOLDED EGG WHITES AND CHEDDAR CHEESE ON A WARM TOASTED BISCUIT.

GRILLED HAM & CHEDDAR SANDWICH \$45/\$90

HAM, CHEDDAR AND MORE CHEDDAR ON BRIOCHE BREAD.

Petite Lunch Sandwiches

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

CRAB CAKE SLIDERS \$75/\$150

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

CURRY CHICKEN SALAD WRAPS \$45/\$90

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

MUFFALETTA SANDWICHES \$60/\$100

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 \$75/\$125

LOUISIANA FRIED CATFISH, PICKLES, TOMATOES, SWEET SLAW AND REMOULADE ON A MINI ITALIAN ROLL.

SALMON SLIDERS \$75/\$125

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

DOUBLE TURKEY CLUB SANDWICHES \$60/\$100

BRIOCHE TOAST, LETTUCE TOMATOES, TURKEY AND TURKEY BACON DRIZZLED WITH OUR HOMEMADE MAYO.

Brunch Sides

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

SCRAMBLED EGGS \$30/\$60

BREAKFAST POTATOES \$30/\$60

POTATO WEDGES \$30/\$60

SWEET POTATO WEDGES \$30/\$60

BREAKFAST VEGGIES \$40/\$80

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

BREAKFAST MEATS \$45/\$75

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

Brunch Beverages

BOX OF COFFEE (96OZ) \$30

REGULAR OR DECAF COFFEE SERVED WITH AND 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.

64 OZ HOMEMADE LEMONADE OR ICED TEA \$15

CLASSIC, STRAWBERRY, PEACH, RASPBERRY OR MANGO.

JUICE (52OZ) \$8

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

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Sides

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

MAC & CHEESE \$40/\$80
SMASHED POTATOES \$30/\$60
CREAMED CORN \$30/\$60
BAKED MOSTACCIOLI \$32/\$64
FETTUCCINE ALFREDO \$32/\$64
SPAGHETTI MARINARA \$28/\$56
GARLIC SAUTEED SPINACH \$40/\$80
BUTTERED BROCCOLI \$35/\$70
GARLIC BUTTER POTATOES \$30/\$60
STEAMED VEGGIES \$35/\$70
WHITE RICE \$25/\$50
DIRTY TURKEY RICE \$30/\$60

SPANISH RICE \$25/\$50
FRIJOLES NEGROS \$30/\$60
BROWN BUTTER HONEY CARROTS \$25/\$50
SOUTHERN SWEET POTATOES \$30/\$60
GRANDMA'S GREENS \$35/\$70
POTATO SALAD \$30/\$60
PARMESAN COUSCOUS \$30/\$60
RED BEANS AND RICE \$30/\$60
PLANTAINS \$30/\$60
VEGAN FRIED CABBAGE \$30/60
SWEET POTATO WEDGES \$35/\$70
POTATO WEDGES \$30/\$60
YELLOW RICE \$25/\$50

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.

CHOPPED \$45/\$90

CHOPPED ROMAINE, ICEBERG AND RED CABBAGE WITH DICED CHICKEN BREAST, PASTA, BACON, TOMATOES, GORGONZOLA CHEESE AND GREEN ONION WITH VIDALIA ONION VINAIGRETTE.

Small Sweet Trays

2 LAYER CAKE \$30 OR MINI CUPCAKES \$36
 CARAMEL, YELLOW CHOCOLATE, CREME CHEESE, VANILLA CREAM CARAMEL, LEMON OR STRAWBERRY
FRESH BAKED CAKE SQUARES \$30
 LEMON, CARAMEL, STRAWBERRY, VANILLA AND CHOCOLATE
BROWNIE SQUARES \$30
 MILK CHOCOLATE BROWNIES
ASSORTED CHEESECAKE SQUARES \$36
 TRADITIONAL, STRAWBERRY AND CARAMEL PECAN
ASSORTED COOKIE SQUARES \$36
 SUGAR, CHOCOLATE CHIP, PEANUT BUTTER AND OATMEAL RAISIN
BANANA PUDDING CUPS \$48
 BANANAS, VANILLA WAFERS AND PUDDING WITH A CARAMEL DRIZZLE

Beverages

BOX OF COFFEE (96OZ) \$30
 REGULAR OR DECAF COFFEE SERVED WITH AND 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.
64 OZ HOMEMADE LEMONADE OR ICED TEA \$15
 CLASSIC, STRAWBERRY, PEACH, RASPBERRY OR MANGO.
JUICE (52OZ) \$8
 YOUR CHOICE OF ORANGE, PINEAPPLE, GRAPEFRUIT, CRANBERRY OR APPLE.
CAN SODAS 12PK \$12
 PEPSI, COKE, DIET COKE, GINGER ALE, SPRITE
BOTTLED WATER 12PK \$12

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Appetizers

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

CLASSIC TOMATO BRUSCHETTA \$24/\$40

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

SPINACH & ARTICHOKE DIP \$24/\$40

WARM CREAMY SPINACH AND ARTICHOKE SERVED WITH FRESH GARLIC TOAST.

DIPS & VEGGIES PLATTER \$36/\$70

AN ASSORTMENT OF FRESH VEGGIES AND HOMEMADE DIPS.

THE AWESOME CHEESE BOARD \$45/\$90

FRESH BRIE, CHEDDAR, COLBY, MONTEREY JACK AND SWISS CHEESE ALONG WITH
AN ASSORTMENT OF FRUIT PRESERVES AND CRACKERS.

FRESH FRUIT PLATTER \$36/\$70

A BEAUTIFUL ASSORTMENT OF FRESH SEASONAL FRUITS.

CRUDITE PLATTER \$50/\$100

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

BUFFALO OR BBQ WINGS \$48/\$90

SERVED WITH RANCH AND BLUE CHEESE DRESSING.

BUFFALO CHICKEN DIP \$36/\$70

WARM CREAMY BUFFALO CHICKEN DIP SERVED WITH TORTILLA CHIPS.

SHRIMP COCKTAIL PLATTER \$48, \$90

JUMBO SHRIMP SERVED WITH A ZESTY COCKTAIL SAUCE.

SALSA TRIO PLATTER \$24/\$40

MANGO, AVOCADO AND CLASSIC TOMATO SALSA SERVED CRISPY TORTILLA CHIPS.

VEGETARIAN BUFFALO MEATBALLS \$44/\$88

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

MINI VEGGIE FLATBREAD \$49/\$96

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

MINI TACOS \$49/\$96

YOUR CHOICE OF STEAK, CHICKEN, GROUND BEEF OR PULLED PORK WITH ALL THE TOPPINGS.

MINI CRAB CAKES \$75/\$140

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

MAC & CHEESE BITES \$44/\$88

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

BUFFALO CHICKEN BITES \$36/\$68

BREADED CHICKEN TOSSED IN A BUFFALO SAUCE WITH A RANCH DRIZZLE.

LOADED POTATO BITES \$36/\$68

BABY POTATOES LOADED WITH CHEDDAR CHEESE, BACON, SOUR CREAM AND GREEN ONIONS.

MOZZARELLA BITES \$25/\$44

FRIED MOZZARELLA WITH MARINARA SAUCE.

SHRIMP AND GRITS SHOOTERS \$60/\$108

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

LOADED PEPPER BITES \$36/\$68

MINI BELL PEPPERS LOADED WITH SPINACH, CHICKEN AND CHEESE.

BBQ TURKEY BURGER SLIDERS \$45/\$75

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

PULLED PORK SLIDERS \$45/\$75

SLOW COOKED PULLED PORK IN A HONEY BBQ SAUCE ON A BRIOCHE BUN.

GRILLED CHEESE SHOOTERS \$45/\$75

TOMATO SOUP WITH MINI GRILLED CHEESE SANDWICHES.

CAJUN BUTTER BAKED CHICKEN

JUICY CAJUN SEASONED, BUTTERED AND MARINATED BAKED CHICKEN.

JERK CHICKEN \$40/\$80

CHICKEN DRY RUBBED AND MARINATED IN JAMAICAN SPICES.

HONEY BBQ CHICKEN \$40/\$80

CHICKEN BAKED WITH BBQ SPICES AND HONEY BBQ SAUCE.

LEMON CHICKEN \$47/\$94

BONELESS CHICKEN BREAST BAKED IN A LEMON CREAM SAUCE OVER A BED OF WHITE RICE.

STUFFED SPINACH CHICKEN BREAST \$52/\$104

BUTTERFLY CHICKEN BREAST FILLED WITH CREAMED SPINACH.

OVEN ROASTED CHICKEN BREAST \$50/\$100

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

CHICKEN PARMESAN \$52/\$104

BONELESS CHICKEN BREAST SAUTÉED AND COVERED IN MOZZARELLA CHEESE AND MARINARA SAUCE.

SHRIMP & GRITS \$80/\$160

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

LEMON PEPPER TILAPIA \$80/\$160

PAN SEARED TILAPIA WITH LEMON PEPPER SEASONING IN A GARLIC CREAM SAUCE.

SALMON & HERBS \$90/\$180

HERB MARINATED BAKED SALMON FILLETS.

BLACKENED CATFISH \$80/\$160

BLACKENED FILLETS SEARED TO A CRISP PERFECTION.

GARLIC SHRIMP SCAMPI \$60/\$120

GARLIC BUTTER SHRIMP AND LINGUINE PASTA IN A WHITE WINE SAUCE.

CAJUN FRIED CATFISH \$80/\$160

PERFECTLY CAJUN SEASONED AND BATTERED CATFISH FILLETS.

GARLIC BUTTER SHRIMP AND LINGUINE IN A WHITE WINE SAUCE.

THREE MEAT LASAGNA \$50/\$100

CRUMBLED ITALIAN SAUSAGE, GROUND BEEF AND GROUND TURKEY WITH MARINARA AND OUR FOUR CHEESE BLEND.

OTB'S CHICKEN ALFREDO \$40/\$80

GRILLED CHICKEN BREAST IN A CREAMY ALFREDO SAUCE WITH FARFALLE PASTA.

TURKEY LASAGNA \$40/\$80

GROUND TURKEY CRUMBLES, ITALIAN TURKEY SAUSAGE, MARINARA AND OUR FOUR CHEESE BLEND.

FOUR CHEESE VEGETARIAN LASAGNA \$40/\$80

TRI COLOR PEPPERS, ZUCCHINI, RED ONIONS, SPINACH, MARINARA AND OUR FOUR CHEESE BLEND.

JERK CHICKEN AND SHRIMP ALFREDO \$60/\$120

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

OTB'S CAJUN PASTA \$60/\$120

CHICKEN, SMOKED TURKEY SAUSAGE, SHRIMP, TRI-COLOR PEPPERS AND FARFALLE PASTA IN A SPICY CAJUN SAUCE.

CAJUN BUTTER BAKED PORK CHOPS \$60/\$120

TENDER CAJUN SEASONED AND MARINATED PORK CHOPS.

BBQ RIB TIPS \$75/\$150

MARINATED & GRILLED RIB TIPS IN OUR HONEY BBQ SAUCE.

BEEF SHORT RIBS \$180/\$360

TENDER BRAISED BEEF SHORT RIBS IN A RED WINE SAUCE.

COUNTRY STYLE PORK RIBS \$100/\$200

BONELESS PORK RIB TENDERLOINS MARINATED IN OUR HONEY BBQ SAUCE.

BEEF MEDALIONS \$150/\$300

TENDER BEEF MEDALIONS MARINATED AND SERVED WITH A DEMI GLACE DRIZZLE.