



Full Service Catering Menu

TO REQUEST A QUOTE EMAIL EVENTS@OUTSIDETHEBOX.CATERING
OR CALL 708-577-4272.

WHATS INCLUDED

ALL DINNER PACKAGES INCLUDE A SERVER MANNED BUFFET, EVENT STAFF (5 HOUR TOTAL),
DINNERWARE, SERVING WARE AND ALL SERVING EQUIPMENT.

DEPOSITS

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

NO HIDDEN FEES

ALL ORDERS ARE SUBJECT TO 10% SALES TAX AND 20% SERVICE CHARGE.

MINIMUM

PACKAGES ARE PRICED FOR A MINIMUM GUEST COUNT OF 100

****PLEASE NOTE THAT THIS PACKAGE DOES NOT INCLUDES TABLE LINEN, TABLES OR CHAIRS. ****

Catering Packages

\$30 PP COCKTAIL RECEPTION

INCLUDES YOUR CHOICE OF THREE STATIONARY APPETIZERS AND FIVE PASSED APPETIZERS.

\$36 PP CLASSIC DINNER PACKAGE

INCLUDES THREE APPETIZERS, SOUP OR SALAD, TWO ENTREES AND THREE SIDES.

\$58 PP SUPREME DINNER PACKAGE

INCLUDES FIVE APPETIZERS, SOUP OR SALAD, TWO ENTREES, THREE SIDES AND ONE LATE NIGHT
SNACK.



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Passed Appetizers

MINI TACOS

YOUR CHOICE OF CHICKEN, BEEF, PORK OR TURKEY.

MINI CRAB CAKES +\$2PP

DRIZZLED WITH CHIPOTLE MAYO

MAC & CHEESE BITES

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

BUFFALO CHICKEN BITES

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

LOADED POTATO BITES

SOUR CREAM, CHEDDAR CHEESE, BACON AND SCALLIONS.

MOZZARELLA BITES

FRIED MOZZARELLA WITH MARINARA SAUCE.

SHRIMP AND GRITS SHOOTERS

SOUTHERN STYLE GRITS WITH LOUISIANA SEASONED SHRIMP.

FRIED GREEN TOMATOES

DRIZZLED WITH OUR HOMEMADE REMOULADE SAUCE.

BBQ TURKEY BURGER SLIDERS

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

PULLED PORK SLIDERS

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

GRILLED CHEESE SHOOTERS

TOMATO SOUP WITH MINI GRILLED CHEESE SANDWICHES.

CRAB CAKE SLIDERS +\$2PP

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

SALMON SLIDERS +\$2PP

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

CATFISH PO'BOYS +\$2PP

LOUISIANA FRIED CATFISH, PICKLES, TOMATOES, SWEET SLAW AND REMOULADE ON A BRIOCHE BUN.

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Station Appetizers

CLASSIC TOMATO BRUSCHETTA

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

SPINACH & ARTICHOKE DIP

WARM CREAMY SPINACH AND ARTICHOKE WITH FRESH GARLIC TOAST.

DIPS & VEGGIES

BABY CARROTS, GRAPE TOMATOES, CUCUMBERS, BROCCOLI, CELERY AND CAULIFLOWER
SERVED RANCH, RASPBERRY CHIPOTLE AND GOUDA BACON DIP.

THE AWESOME CHEESE BOARD

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

FRESH FRUIT

A BEAUTIFUL ASSORTMENT OF FRESH SEASONAL FRUITS.

BUFFALO OR BBQ WINGS

SERVED WITH RANCH AND BLUE CHEESE DRESSING.

BUFFALO CHICKEN DIP

WARM AND CREAMY BUFFALO CHICKEN DIP SERVED WITH CRISPY TORTILLA CHIPS.

3 WAY HUMMUS

CLASSIC, ROASTED RED PEPPER AND ROASTED GARLIC HUMMUS SERVED WITH BAKED PITA CHIPS.

SHRIMP COCKTAIL

JUMBO SHRIMP SERVED WITH A ZESTY COCKTAIL SAUCE.

SALSA TRIO

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

CHICKEN SALAD WRAPS

CHICKEN BREAST, BABY GREENS, CRANBERRIES AND OUR HOMEMADE MAYO
WRAPPED IN A SPINACH TORTILLA.



Chicken Entrees

JERK CHICKEN

CHICKEN DRY RUBBED AND MARINATED IN JAMAICAN SPICES.

OVEN ROASTED CHICKEN BREAST

JUICY HERB SEASONED, MARINATED AND OVEN ROASTED CHICKEN BREAST.

HONEY BBQ CHICKEN

CHICKEN BAKED WITH BBQ SPICES AND HONEY BBQ SAUCE.

CHICKEN MARINARA

BONELESS, SKINLESS CHICKEN BREAST IN MARINARA SAUCE WITH RED ONION, GREEN PEPPERS, MUSHROOMS, AND BURGUNDY OLIVES.

CHICKEN & VEGGIES

BONELESS, SKINLESS CHICKEN BREAST WITH RED ONION, PEAS, SUN DRIED TOMATOES, ARTICHOKE HEARTS, AND ROASTED CHICKEN STOCK.

LEMON CHICKEN

BONELESS CHICKEN BREAST BAKED IN A LEMON CREAM SAUCE.

STUFFED SPINACH CHICKEN BREAST

BUTTERFLY CHICKEN BREAST FILLED WITH CREAMED SPINACH.

CRISPY FRIED CHICKEN

PERFECTLY SEASONED AND BATTERED CHICKEN FRIED TO A CRISP PERFECTION.

CHICKEN PARMESAN

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

CHICKEN MARSALA

BONELESS CHICKEN BREAST, MUSHROOMS AND RED ONIONS IN A MARSALA WINE SAUCE.



Seafood & Pasta Entrees

LEMON PEPPER TILAPIA

LEMON PEPPER SEASONING IN A GARLIC BUTTER SAUCE.

SALMON & HERBS +\$3PP

HERB MARINATED SALMON OVER A BED OF SAUTEED SPINACH.

BLACKENED CATFISH +2PP

BLACKENED FILLETS SEARED TO A CRISP PERFECTION.

THREE MEAT LASAGNA

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

OTB'S CHICKEN ALFREDO

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

TURKEY LASAGNA

GROUND TURKEY CRUMBLES, MARINARA AND OUR FOUR CHEESE BLEND.

FOUR CHEESE VEGETARIAN LASAGNA

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

GARLIC SHRIMP SCAMPI +\$3PP

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

JERK CHICKEN AND SHRIMP ALFREDO +\$3PP

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

SHRIMP AND GRITS +\$3PP

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

OTB'S CAJUN PASTA +\$3PP

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



Beef & Poek

GARLIC HERB BUTTER NY STRIP STEAK +5PP

RICH, SAVORY AND TOPPED WITH OUR GARLIC HERB BUTTER.

PEPPERCORN RIBEYE STEAK +\$5PP

TENDER, JUICY AND SEASONED TO PERFECTION.

PETITE LAMB CHOPS +\$5PP

PAN SEARED WITH A ROSEMARY BALSAMIC REDUCTION.

MAMA'S BEEF SHORT RIBS +\$4PP

OVEN ROASTED AND DRIZZLED WITH OUR SIGNATURE SAUCE.

COUNTRY STYLE PORK SHORT RIBS

MARINATED IN OUR SPECIAL SAUCE.

SOUTHERN STYLE SMOTHERED PORK CHOPS

TENDER PORK CHOPS SMOTHERED IN A HOMEMADE CAJUN SAUCE.

Sides

MAC & CHEESE

HOMESTYLE SMASHED POTATOES

CREAMED CORN

MOSTACCIOLI MARINARA

FETTUCINE ALFREDO

SPAGHETTI MARINARA

GARLIC SAUTEED SPINACH

BUTTERED BROCCOLI

GARLIC BUTTER POTATOES

STEAMED VEGGIES

WHITE RICE

BROWN BUTTER HONEY CARROTS

SOUTHERN SWEET POTATOES

GRANDMAS GREENS

POTATO SALAD

PARMESAN COUSCOUS

RED BEANS AND RICE

PLANTAINS

DIRTY RICE

VEGAN FRIED CABBAGE

DITY TURKEY RICE

SWEET POTATO WEDGES

YELLOW RICE

POTATO WEDGES



Salads

APPLE PECAN AND BABY SPINACH

BABY GREENS, APPLES, TOASTED PECANS, CRANBERRIES AND FETA CHEESE
TOSSED IN A RASPBERRY VINAIGRETTE DRESSING.

CAESAR

ROMAINE LETTUCE AND CROUTONS DRESSED IN A CREAMY CAESAR DRESSING SPRINKLED WITH PARMESAN CHEESE.

HOUSE SALAD

MIXED GREENS, DICED CUCUMBERS, CHERRY TOMATOES AND RED ONION DRESSED IN YOUR CHOICE OF DRESSING
SPRINKLED WITH WHITE OR MILD CHEDDAR CHEESE. BLUE CHEESE, RANCH, FRENCH, ITALIAN OR BALSAMIC
VINAIGRETTE.

STRAWBERRY WALNUT

ROMAINE LETTUCE, MIXED GREENS, STRAWBERRIES, WALNUTS, JICAMA AND DRIED CRANBERRIES WITH RASPBERRY
VINAIGRETTE.

CHOPPED

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

Fun Food Stations

ITALIAN BEEF & SAUSAGE BAR

ITALIAN BEEF, SAUSAGE, FRENCH BREAD,
GRAVY, CHEESE AND PEPPERS.

PIZZA BUFFET

DEEP DISH OR THIN CRUST WITH YOUR CHOICE OF ANY FIVE
TOPPING COMBINATIONS.

TACO BAR

YOUR CHOICE OF STEAK, CHICKEN, GROUND TURKEY,
PULLED PORK OR SHRIMP
WITH ALL THE FIXINGS.

BURGER BAR

BUILD YOUR OWN BURGER ON A BRIOCHE BUN WITH A BEEF,
TURKEY, CHICKEN
OR VEGGIE PATTY AND ALL THE FIXINGS.

Small Sweet Trays

2 LAYER CAKE \$30 OR CUPCAKES \$36

CARAMEL, YELLOW CHOCOLATE, CREAM CHEESE:
VANILLA CREAM CARAMEL, LEMON, DREAMSICLE
OR STRAWBERRY

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