

BEVERAGE MENU



NON ALCOHOLIC BEVERAGES

\$8- 32 OZ HOMEMADE LEMONADE OR SWEET TEA

CLASSIC, STRAWBERRY, PEACH, RASPBERRY OR MANGO

\$20- 96 OZ BOX OF COFFEE OR HOT TEA

INCLUDES AN ASSORTMENT OF CREAMS & SWEETENERS OR HONEY & LEMONS

\$1 - BOTTLED WATER OR SODAS

SODAS: PEPSI, COKE, DIET COKE, CHERRY COKE, GINGER ALE, SPRITE, ROOT BEER

\$3 JUICES: ORANGE, APPLE, GRAPE, CRANBERRY, PINEAPPLE OR RUBY RED GRAPEFRUIT

\$12PP MIXER BAR PACKAGE INCLUDES QUALITY COCKTAIL MIXERS, JUICES, SODAS, HOMEMADE LEMONADE, BOTTLED WATER, ICE, FRUIT GARNISHES, CUPS, STRAWS AND NAPKINS.

BAR SELECTIONS

SPIRITS

TITOS VODKA
DEWARS WHITE LABEL SCOTCH
JACK DANIELS WHISKEY
BOMBAY SAPHIRE GIN
CAPTAIN MORGAN RUM
MALIBU RUM
1800 TEQUILA
HENNESSY COGNAC

REDS

CABERNET
MERLOT
MALBEC
RED ZINFANDEL

WHITES

CHARDONNAY
PINOT GRIGIO
SAUVIGNON BLANC
MOSCATO
RIESLING

BUBBLES

PROSECCO
CHAMPAGNE
ROSE

BEERS

CORONA
MGD
MILLER LITE
BUDWEISER
BUD LIGHT
HEINEKEN
SAM ADAMS BOSTON LAGER
STELLA ARTOIS
BLUE MOON
GOOSE ISLAND 312
GOOSE ISLAND IPA
GOOSE ISLAND GREEN LINE
REDS APPLE ALE



BRUNCH CATERING MENU

OUTSIDE THE BOX CATERING AND EVENTS INC.

BRUNCH PACKAGES

\$15PP OTB's BRUNCH COMBO

SHRIMP & GRITS, CHICKEN & WAFFLES AND FRESH FRUIT.

\$13PP VINTAGE BREAKFAST COMBO

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

\$11 PP DELICATE BREAKFAST COMBO

AN ASSORTMENT OF FRESH BAKED MUFFINS, BAGELS AND CROISSANTS ALONGSIDE A PLATTER OF FRESH FRUIT, YOGURT AND GRANOLA.

THINGS YOU SHOULD KNOW

WHAT'S INCLUDED

PROVIDE US WITH THE BUFFET TABLE AND WE'LL TAKE IT FROM THERE. ALL ORDERS INCLUDE DISPOSABLE BUFFET SET UP WITH CHAFFING RACKS, FUEL CANS, SERVING UTENSILS, CLEAR PLASTIC PLATES, WHITE NAPKINS AND SILVER REAL LOOKING FLATWARE.

DEPOSITS

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

NO HIDDEN FEES

\$250 MINIMUM ORDER REQUIRED FOR DELIVERY. ALL ORDERS ARE SUBJECT TO 12% DELIVERY FEE AND 10% SALES TAX.

ADDITIONAL SERVICES

Event Staffing ~ Bar Service ~ Deluxe Buffet Set Up ~ Rentals ~ Vendor & Venue Referrals



BRUNCH CATERING ENHANCEMENTS



\$150- Build Your Own Waffle Station

ENHANCE YOUR GUEST EXPERIENCE BY ADDING A MADE TO ORDER WAFFLE STATION TO ANY WAFFLE ORDER. THIS PACKAGE INCLUDES 50 MINI BUTTERMILK WAFFLES AND A VARIETY OF TOPPINGS FOR YOU AND YOUR GUESTS TO BUILD THE WAFFLE OF THEIR DREAMS.

BRUNCH SPECIALTIES

(Small Pans Feed 10-15, Large Pans Feed 25-30)

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 Feed 10-15, Large Pans Feed 25-30)

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.

BRUNCH SIDES

(Small Pans feed 10-15, Large Pans Feed 25-30)

SCRAMBLED EGGS \$30/\$60

SCRAMBLED EGG WHITES \$40/\$80

BREAKFAST POTATOES \$30/\$60

DICED POTATOES WITH GREEN PEPPERS AND ONIONS.

BREAKFAST VEGGIES \$40/\$80

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

CLASSIC MAPLE AND BROWN SUGAR OATMEAL \$30/\$60

CREAMY GRITS \$30/\$60

BREAKFAST MEATS \$45/\$75

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



LUNCH CATERING MENU

OUTSIDE THE BOX CATERING AND EVENTS INC.

LUNCH PACKAGES

\$13PP Box Lunch

INCLUDES YOUR CHOICE OF COLD PETITE SANDWICH, SALAD, CHIPS AND A FRESH BAKED BUTTER COOKIE.

\$11PP Hot Lunch #1

INCLUDES YOUR CHOICE OF PASTA AND SALAD WITH ROLLS AND BUTTER.

\$13PP Hot Lunch #2

INCLUDES YOUR CHOICE OF HOT PETITE SANDWICH, GARLIC BUTTER POTATO WEDGES OR SWEET POTATO WEDGES AND SALAD.

\$14PP Hot Lunch #3

INCLUDES YOUR CHOICE OF 1 ENTREE, 2 SIDES AND SALAD.

\$16PP Hot Lunch #4

INCLUDES YOUR CHOICE OF 2 ENTREES, 2 SIDES AND SALAD.

THINGS YOU SHOULD KNOW

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DEPOSITS

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NO HIDDEN FEES

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LUNCH SANDWICHES, SALADS, AND PASTAS



COLD SANDWICHES

DOUBLE TURKEY CLUB

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

CURRY CHICKEN SALAD WRAP

CURRY CHICKEN, LETTUCE, APPLES, GRAPES, CELERY, CUCUMBERS, RED PEPPERS, AND OUR CURRY DRESSING IN A MULTIGRAIN TORTILLA.

VEGAN CAJUN WRAP

TRI COLOR PEPPERS, BABY SPINACH, RED CABBAGE, TOMATOES, CUCUMBERS, CARROTS AND OUR HOMEMADE CAJUN HUMMUS IN A SUN DRIED TOMATO TORTILLA.

JERK CHICKEN CAESAR WRAP

JERK CHICKEN, ROMAINE LETTUCE, PARMESAN CHEESE AND CAESAR DRESSING IN A SPINACH TORTILLA.

SWEET HAM AND CHEESE SANDWICH

HONEY HAM, BABY GREENS, TOMATOES, RED ONIONS AND SWEET SALAD DRESSING ON A BRIOCHE BUN.

MINI MUFFALETTA SANDWICH

SALAMI, CAPICOLA, MORTADELLA, PROVOLONE, MOZZARELLA AND OUR HOMEMADE OLIVE SALAD ON AN ITALIAN ROLL.

JERK SALMON CAESAR WRAP (+\$2PP)

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

HOT SANDWICHES

SALMON SLIDER +\$2

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

CRAB CAKE SLIDER +\$2

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

CATFISH PO'BOY +\$2

LOUISIANA FRIED CATFISH, PICKLES, TOMATOES, SWEET SLAW AND HOMEMADE MAYO ON AN ITALIAN ROLL

PASTAS

FOUR CHEESE VEGGIE LASAGNA

TRI COLOR PEPPERS, ZUCCHINI, SQUASH, RED ONIONS, SPINACH, MUSHROOMS AND MARINARA IN OUR FOUR CHEESE BLEND

THREE MEAT LASAGNA

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

JERK CHICKEN & SHRIMP ALFREDO PASTA

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

OTB'S CAJUN PASTA

CHICKEN, SMOKED TURKEY SAUSAGE, SHRIMP, VEGGIES AND FARFALLE PASTA TOSSED IN A SPICY CAJUN MARINARA SAUCE.

Salads

APPLE PECAN AND BABY SPINACH

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

CAESAR

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

GARDEN SALAD

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

STRAWBERRY WALNUT SALAD

BABY GREENS, SLICED STRAWBERRIES, TOASTED WALNUTS, FETA CHEESE AND RED ONIONS WITH POPPY SEED DRESSING

MANDARIN SALAD

BABY GREENS, MANDARINS, THINLY SLICED RED ONIONS, CHOPPED CELERY, SLICED ALMONDS AND RED WINE DRESSING



DINNER CATERING MENU

OUTSIDE THE BOX CATERING AND EVENTS INC.

DINNER PACKAGES

\$16PP DINNER PACKAGE #1

INCLUDES ONE ENTREE, TWO SIDES AND ONE SALAD.

\$18PP DINNER PACKAGE #2

INCLUDES TWO ENTREES, TWO SIDES AND ONE SALAD.

\$27PP DINNER PACKAGE #3

INCLUDES THREE APPETIZERS, TWO ENTREES,
TWO SIDES, AND ONE SALAD.

\$16PP COCKTAIL PARTY PACKAGE #1

INCLUDES YOUR CHOICE OF FIVE APPETIZERS.

\$19PP COCKTAIL PARTY PACKAGE #2

INCLUDES YOUR CHOICE OF SEVEN APPETIZERS.

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PHONE 708-577-4272 **EMAIL** EVENTS@OUTSIDETHEBOX.CATERING

1734 W 35TH ST UNIT 1F CHICAGO, IL 60609

WWW.OUTSIDETHEBOX.CATERING



Salads

APPLE PECAN AND BABY SPINACH

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

CAESAR

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

GARDEN SALAD

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

STRAWBERRY WALNUT SALAD

BABY GREENS, SLICED STRAWBERRIES, TOASTED WALNUTS, FETA CHEESE AND RED ONIONS WITH POPPY SEED DRESSING

MANDARIN SALAD

BABY GREENS, MANDARINS, THINLY SLICED RED ONIONS, CHOPPED CELERY, SLICED ALMONDS AND RED WINE

DRESSING

Appetizer Platters

CLASSIC TOMATO BRUSCHETTA

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

SPINACH & ARTICHOKE DIP

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

DIPS & VEGGIES PLATTER

AN ASSORTMENT OF FRESH VEGGIES AND HOMEMADE DIPS

OTB'S AWESOME CHEESE PLATTER

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

FRESH FRUIT PLATTER

A BEAUTIFUL ASSORTMENT OF FRESH SEASONAL FRUITS

THE "OUTSIDE THE BOX" PLATTER

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

SHRIMP COCKTAIL PLATTER

JUMBO SHRIMP SERVED WITH A ZESTY COCKTAIL SAUCE

SALSA TRIO PLATTER

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



Sides

MAC & CHEESE

ASPARAGUS

SMASHED POTATOES

CREAMED CORN

BAKED MOSTACCIOLI

FETTUCCHINE ALFREDO

SPAGHETTI MARINARA

GARLIC SAUTEED SPINACH

BUTTERED BROCCOLI

GARLIC BUTTER POTATOES

STEAMED VEGGIES

WHITE RICE

DIRTY TURKEY RICE

SAUTEED VEGGIES

SPANISH RICE

FRIJOLE NEGROS

SWEET BABY CARROTS

SOUTHERN SWEET POTATOES

GRANDMA'S GREENS

POTATO SALAD

PARMESAN COUSCOUS

RED BEANS AND RICE

BAKED PLANTAINS

SOUTHERN STYLE CABBAGE

SWEET POTATO WEDGES

POTATO WEDGES

YELLOW RICE

Build Your Own Taco Bar

\$12PP MIN. 25

INCLUDES TWO MEAT SELECTIONS WITH MINI FLOUR TORTILLA SHELLS, TORTILLA CHIPS, AND CHEESE WITH AN ASSORTMENT OF VEGGIES AND SALSAS

PHONE 312-416-8459 EMAIL EVENTS@OUTSIDETHEBOX.CATERING

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Appetizers

BUFFALO, BBQ, JERK, OR GARLIC PARMESAN PARTY WINGS

SERVED WITH YOUR CHOICE OF RANCH, BLUE CHEESE, JERK BBQ SAUCE, OR CHIPOTLE MAYO

BUFFALO CHICKEN DIP

WARM CREAMY BUFFALO CHICKEN DIP SERVED WITH TORTILLA CHIPS

VEGETARIAN BUFFALO MEATBALLS

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

MINI VEGGIE FLATBREAD

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

MINI TACOS

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

MINI CRAB CAKES (+\$2PP)

FRESH JUMBO LUMP MARYLAND STYLE CRAB CAKES SERVED WITH CHIPOTLE MAYO

MAC & CHEESE BITES

LIGHTLY FRIED BALLS OF MAC & CHEESE WITH A HONEY DRIZZLE

BONELESS BUFFALO WINGS

BREADED CHICKEN BREAST TOSSED IN A BUFFALO SAUCE WITH RANCH AND BLUE CHEESE

LOADED POTATO BITES

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

MOZZARELLA BITES

HAND BREADED FRIED MOZZARELLA WITH MARINARA SAUCE

SHRIMP AND GRITS SHOOTERS

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

STUFFED SPINACH PEPPERS

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

BBQ TURKEY BUGER SLIDERS

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

PULLED PORK SLIDERS

SLOW COOKED PULLED PORK IN A HONEY BBQ SAUCE ON A TOASTED BUN

SALMON SLIDERS (+\$3PP)

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

GRILLED CHEESE SHOOTERS

TOMATO SOUP WITH MINI GRILLED CHEESE SANDWICHES

MINI CATFISH PO BOYS (+\$2PP)

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



Chicken, Turkey, Pork

CAJUN BUTTER BAKED CHICKEN

JUICY CAJUN SEASONED, BUTTERED AND MARINATED CHICKEN

JERK CHICKEN

CHICKEN DRY RUBBED AND MARINATED IN JAMAICAN SPICES

ROSEMARY GARLIC BAKED CHICKEN

PERFECTLY SEASONED CHICKEN WITH A GARLIC ROSEMARY HERB BLEND

HONEY BBQ BAKED CHICKEN

CHICKEN BAKED WITH BBQ SPICES AND HONEY BBQ SAUCE

LEMON CHICKEN

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

STUFFED SPINACH CHICKEN BREAST

BUTTERFLY CHICKEN BREAST FILLED WITH CREAMED SPINACH

OVEN ROASTED CHICKEN BREAST

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

CHICKEN PARMESAN

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

OTB'S CHICKEN ALFREDO

GRILLED CHICKEN BREAST IN A CREAMY ALFREDO SAUCE WITH FARFALLE PASTA

JERK CHICKEN AND SHRIMP ALFREDO

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

CAJUN BUTTER BAKED PORK CHOPS

TENDER CAJUN SEASONED AND MARINATED PORK CHOPS

COUNTRY STYLE PORK RIBS

BONELESS PORK RIB TENDERLOINS MARINATED IN OUR HONEY BBQ SAUCE

THREE MEAT LASAGNA

CRUMBLER ITALIAN SAUSAGE, GROUND BEEF, AND GROUND TURKEY WITH MARINARA SAUCE AND OUR FOUR CHEESE BLEND

Seafood

LEMON PEPPER TILAPIA

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

GARLIC SHRIMP SCAMPI

GARLIC BUTTER SHRIMP AND LINGUINE IN A WHITE WINE SAUCE

SHRIMP & GRITS

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

Vegan & Vegetarian

HOMEMADE VEGAN MEATLOAF & MUSHROOM GRAVY

3 BEANS, MUSHROOMS, AND VEGGIES PERFECTLY BLENDED AND TOPPED WITH OUR HOMEMADE MUSHROOM AND ONION GRAVY

ZUCCHINI SPAGHETTI & VEGGIE MEATBALLS

ZUCCHINI NOODLES, HOMEMADE VEGGIE MEATBALLS AND MARINARA SAUCE

VEGAN LASAGNA

TRI COLOR PEPPERS, ZUCCHINI, SQUASH, RED ONIONS, MUSHROOMS, SPINACH AND MARINARA WITH CHEDDAR AND MOZZARELLA STYLE CHEESES

FOUR CHEESE VEGETARIAN LASAGNA

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

Premium Entrees

HONEY BBQ, HERB, JERK, OR CAJUN SALMON (+\$3PP)

PERFECTLY MARINATED AND BAKED SALMON FILLETS

BLACKENED CATFISH (+\$2PP)

BLACKENED FILLETS SEARED TO A CRISP PERFECTION

CAJUN FRIED CATFISH (+2PP)

PERFECTLY CAJUN SEASONED AND BATTERED CATFISH FILLETS

BEEF SHORT RIBS (+3PP)

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

PEPPERCORN RIBEYE STEAK (+\$5PP)

PERFECTLY SEASONED, MARINATED, AND SEARED TO PERFECTION

GARLIC & ROSEMARY LAMB CHOPS (+\$5PP)

TENDER PETITE LAMB CHOPS

