



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

## *WEDDING SERVICES* JUNE 2021

**OUTSIDE THE BOX CATERING AND EVENTS INC.**  
1734 W 35TH ST. UNIT 1F CHICAGO, IL 60609  
312-416-8459  
[EVENTS@OUTSIDETHEBOX.CATERING](mailto:EVENTS@OUTSIDETHEBOX.CATERING)

# Food Catering Packages



## *OTB's Signature Brunch \$33 per person*

**INCLUDES OUR SIGNATURE SHRIMP & GRITS, CHICKEN & WAFFLES,  
VEGGIE LASAGNA, SALMON & HERBS, BREAKFAST POTATOES,  
SCRAMBLED EGGS  
& AN ASSORTMENT OF FRESH FRUIT.**

## *Cocktail Reception Package \$36 per person*

**INCLUDES YOUR CHOICE OF 3 STATIONARY APPETIZERS AND 5 PASSED  
APPETIZERS.**

## *Classic Buffet Dinner Package \$44 per person*

**INCLUDES YOUR CHOICE OF 3 APPETIZERS, SOUP OR SALAD, 2 ENTREES  
AND 3 SIDES.**

## *Signature Plated Dinner Package \$54 per person*

**INCLUDES YOUR CHOICE OF 3 APPETIZERS,  
SOUP OR SALAD, 1 ENTREES AND 2 SIDES. EACH GUEST CAN CHOOSE  
FROM CHICKEN, PORK OR VEGETARIAN OPTION, PREMIUM OPTIONS  
ADDITIONAL**



## *Things you should know...*

**FOOD CATERING PACKAGES INCLUDE A SERVER MANNED BUFFET, EVENT STAFF  
(8 HOUR TOTAL), DINNERWARE, SERVING WARE AND ALL BUFFET EQUIPMENT.  
WE OFFER A WIDE RENTAL SELECTION OF TABLE LINENS, NAPKINS, SASHES,  
CENTERPIECES, CHAIRS, TABLES AND SPECIAL EVENT EQUIPMENT.  
CALL OUR HOSPITALITY SPECIALIST FOR MORE DETAILS**

**312-416-8459 OR 708-577-4272**

**PHONE 312-416-8459 EMAIL [EVENTS@OUTSIDETHEBOX.CATERING](mailto:EVENTS@OUTSIDETHEBOX.CATERING)  
1734 W 35TH ST, CHICAGO, IL 60609  
[WWW.OUTSIDETHEBOX.CATERING](http://WWW.OUTSIDETHEBOX.CATERING)**

# Beverage Catering Packages

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## *Premium Full Bar Package \$38 per person*

**INCLUDES YOUR CHOICE OF 5 PREMIUM SPIRITS, 3 WINES, 3 BEERS AND A CHAMPAGNE TOAST ALONG WITH AN ASSORTMENT OF QUALITY COCKTAIL MIXERS, HOMEMADE LEMONADE, CUCUMBER LIME WATER, GARNISHES, GLASSWARE, COCKTAIL NAPKINS AND STRAWS.**

## *Signature Cocktail Bar Package \$28 per person*

**INCLUDES YOUR CHOICE OF 2 SIGNATURE COCKTAILS, 2 WINES, 2 BEERS AND A CHAMPAGNE TOAST ALONG WITH OUR HOMEMADE LEMONADE, CUCUMBER LIME WATER, GLASSWARE, COCKTAIL NAPKINS AND STRAWS.**

## *BYOB Bar Package \$12 per person*

**INCLUDES AN ASSORTMENT OF QUALITY COCKTAIL MIXERS, HOMEMADE LEMONADE, CUCUMBER LIME WATER, GARNISHES, GLASSWARE, COCKTAIL NAPKINS AND STRAWS.**



## Things you should know...

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BEVERAGE CATERING PACKAGES INCLUDE BASSET CERTIFIED BARTENDERS, LIQUOR LIABILITY INSURANCE, PORTABLE BARS, COOLERS, BAR EQUIPMENT, AND ICE. WE STAFF APPROXIMATELY 1 BARTENDER PER 75 GUEST (8 HOURS). BAR MUST CLOSE 30 MINUTES BEFORE THE EVENT ENDS.  
ANY LICENSE FEE FOR CITY OR SUBURB MUST BE PAID BY THE CLIENT.

# BAR CATERING MENU

## 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



## 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

### FRIJOLES 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





# 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

