




OUTSIDE THE BOX
CATERING
& EVENTS



**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

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
1734 W 35TH ST, CHICAGO, IL 60609
WWW.OUTSIDETHEBOX.CATERING**

Beverage Catering Packages

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...

**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

FETTUCINE 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



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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

