

Catering Out The Box

Menu



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[About Us]

The beginning of it all: The Box Lunch

Catering Out The Box started with a simple concept: Offer a delicious meal with quality ingredients and present it with simple elegance. When Catering Out The Box was founded in 2003, the vision was to produce great quality food at affordable prices for the masses. We believe you can have delicious, high-quality, fresh, and healthy food that also satisfies your appetite. When you choose Catering Out The Box, you choose a sensually delightful dining experience, professional service that is always friendly, and competitive pricing that will leave your wallet as full as your belly.



[Catering]

Catering Services

In The Box

As a full-service catering business, our services accommodate a multitude of corporate events. Our menu is diversified with seasonal specials, while still featuring our specialty Box Lunches, delicious breakfast items and light bites for happy hour.

Out The Box

Food is at the heart of any successful event. That's why we offer our catering services for a variety of events ranging from retirement parties and small gatherings, to large banquets and weddings. No event is too large or too small. We take pride in knowing that everything is just right for your special event.

Along with our existing menu, we are willing to work with you to create customized menus for your event. Moreover, we are more than just a catering service. We can also take care of the event planning, floral arrangements, and custom cakes.

Catered Events

- Venues
- Weddings
- Company Parties
- Birthdays
- Anniversaries
- Reunions
- Banquets
- Holiday Parties

Catering Styles

- Buffets
- Formal Dining



[Our Service Standard]

Service Staff

We provide an experienced staff of waiters, bartenders, and chefs. Our professional staff will set-up your buffet, bar, and the needs your event requires. During the event our staff will serve food and beverages, maintain cleanliness, and tend to the needs of your guests. At the conclusion of your event, food will be packed, rentals will be made ready for pick up, and your facility returned to a spotless status. Our staff will arrive one hour before the start of your event. There is a four hour minimum per staff. Servers and insured bartenders start at \$30 per hour, per service staff member. Rates are charged from the distance of our facility to when they return.

Dietary Restrictions

We cater to any and all dietary or allergy restrictions. Our menu features these coded options:

Vegetarian-[V] Vegan-[VG] Gluten Free-[GF]

Cancellations

24-hour notice by phone or email is required for all cancellations. Cancellations made after this time will be billed for the full amount.

Drop Off Service

Our drop off delivery service is designed for self-serve. It includes disposable plates, napkins, flatware and serving utensils. Cold salads and hors d'oeuvres are presented respectively in disposable bowls and trays. Hot entrees and hors d'oeuvres are presented in disposable chafing dishes with water pans and sterno.

Delivery Service

A delivery charge—minimum \$30.00—is calculated based on your location and the logistics of your event.

Equipment & Linens

Equipment and linens are available for an additional cost. Customers are responsible for equipment until it has been returned. Any missing equipment will be billed on the final invoice. This includes chafing dishes, coffee decanters and baskets.

Insurance

General liability, product liability, liquor liability, complete automobile insurance, and worker's compensation are all covered under our policy. A certificate (COI) can be provided upon request (24hr notice).

Pricing

Pricing subject to change without notice due to fluctuating market conditions.

Catering Out The Box follows all of the current CDC.gov guidelines.



[How to Order]

[1] Determine Your Event Needs

Whether social or corporate, we offer a variety of different catering packages based on your preferred menu style.

[2] Gather Your Event Details

Fine-tune your event logistics including: location, date, time and approximate guest count.

[3] View Our Menu

View our website at cateringoutthebox.com. You can also find us on Facebook, Twitter, or Instagram to stay up to date on the latest happenings at Catering Out The Box.

[4] Contact Us

Call us at 312.226.2601 or email us at COTB@me.com to discuss your order with one of our staff members or to request a custom estimate. There are times that we can accommodate same day orders, but most events require 48 hours advance notice.



「 Appetizers/
Hors D'oeuvres 」



[Brochettes & Satays]

Beef

Mini Beef Kabob [GF]

A tender piece of sirloin nestled between red and green peppers and a pearl onion on a 4" skewer. (.75 oz. ea.)

Beef Satay [GF]

A succulent strip of beef on a 6" skewer. Perfect plain or served with your favorite sauce. (.80 oz. ea.)

Malaysian Beef Satay [GF]

Tender sirloin is marinated in a blend of chili paste, coconut milk, and red Thai curry, with subtle hints of ginger. Each satay is then hand-threaded on a unique 6" knotted bamboo skewer.

Hors d'oeuvre Beef Kabob [GF]

Three tender cubes of sirloin, red and green peppers and onions on a 6" skewer. (1.5 oz. ea.)

Chipotle Steak Churrasco [GF]

Chipotle marinated cubes of sirloin seasoned with an exotic blend of Brazilian inspired spices, hand threaded with onions, poblano and red peppers on a 6" skewer.

Poultry

Chicken-Vegetable Kabob [GF]

Three tender pieces of chicken breast with red and green peppers and onions on a 6" skewer. (1.5 oz. ea.)

Chicken-Pineapple Kabob [GF]

A tropical delight. Tender chicken breast with crispy red and green peppers and a pineapple chunk on a 6" skewer. (1.5 oz. ea.)

Chicken Satay [GF]

Chicken tenderloin meat on a 6" skewer. Delicious plain or with your favorite sauce. (.80 oz. ea.)

Tandoori Chicken [GF]

The exotic flavors of roasted garlic, ginger, cayenne pepper, cumin, and real lime juice are combined for a robust rub for our chicken satay. (.80 oz. ea.)

Mini Chicken Kabob [GF]

A tender piece of chicken breast with red and green peppers and a pineapple chunk on a 4" skewer. (.75 oz. ea.)

Chili-Lime Chicken Kabob [GF]

Tender chicken breast marinated in a zesty seasoning blend of chili, lime, and cilantro paired with onions, poblano and red peppers on a 6" skewer.



[Brochettes & Satays] [continued]

Poultry [continued]

Thai Brand/Peanut Chicken Satay [GF] [Contains Peanuts]

Chicken tenderloin marinated in a delicious blend of fresh peanuts and Thai spices on a 6" skewer. (.80 oz. ea.)

Mediterranean Chicken, Fig & Tomato Kabob [GF]

Two pieces of juicy chicken marinated in a traditional medley of Mediterranean flavors including fig, olives, white wine, and lemon. Skewered with a quartered golden Calimyrna fig and a roasted tomato.

Seafood

Shrimp-Andouille Kabob

A spicy New Orleans style Andouille sausage skewered with a delicate large shrimp and crisp red and green peppers on a 6" skewer. (1.0 oz. ea.)

Rock Shrimp Ceviche Skewer [GF]

Marinated in fresh chilies and citrus on a 4" skewer.

Chili-Lime Salmon Satay [GF]

Fresh Atlantic Salmon seasoned with robust Southwest spices and a touch of lime on a 6" skewer. (.80 oz. ea.)

Lamb

Lamb Skewer [GF]

24hr marinated lamb in garlic, fresh lemon and mint. Skewered with onion and bell peppers. Served with a tzatziki sauce on 6" skewer.

Lamb Lollipop [GF]

Grilled lamb chop marinated in roasted garlic, sauced with red wine veal demi-glace and fresh mint.



[Puff Pastry]

Petite Fig & Caramelized Onion Puff [V]

A melodious marriage of figs soaked in sherry accompanied by savory caramelized onions, combined with a delicate mixture of goat and cream cheese nestled in buttery puff pastry finished with a sprig of fresh rosemary.

Andouille Sausage En Croute

Andouille sausage and spicy pommery mustard wrapped in puff pastry for a truly unique flavor. (1.0 oz. ea.)

Brie En Croute w/ Raspberry [V]

Brie cheese blended with raspberry preserves wrapped in a flaky puff pastry. (1.1 oz. ea.)

Full Sized Baked Brie [V]

A full size wheel of brie topped with Spanish quince pated and wrapped in flaky puff pastry. Served with fresh berries and toast points. (Serves 15-20)

Mini Reuben

Traditional New York flavor! A perfect blend of lean corned beef, sauerkraut and swiss cheese layered in a flaky rye pastry puff. (1.1 oz. ea.)

Portobello Puff [V]

Grilled portobello mushrooms with fresh roma tomatoes, roasted red pepper, monterey jack and goat cheese in a light flaky pastry. (1.6 oz. ea.)

Franks in a Blanket

Miniature beef frankfurters wrapped in a blanket of puff pastry. (.50 oz. ea.)

Brie En Croute [V]

Rich and flavorful Brie cheese is wrapped in a light and flaky puff pastry. (1.0 oz. ea.)

Petite Gorgonzola & Cranberry Puff [V]

Rich gorgonzola cheese, crushed walnuts and the sweet pungent flavors of cranberries. Surrounded by a mouth-watering puff pastry shell and accented with a goat cheese rosette topped off with a ruby red cranberry.

Mini Beef Wellington

A savory piece of beef tenderloin accented with mushroom duxelle wrapped in a French-style puff pastry. (1.1 oz. ea.)

Mini Chicken Wellington

A delicate marriage of tender chicken breast and mushroom duxelle wrapped in a French-style puff pastry. (1.2 oz. ea.)



[Empanada]

Jamaican Beef Patty

Caribbean jerk seasonings blended with ground beef, peppers, onions and curry wrapped in a corn pastry. (1.0 oz. ea.)

Vegetable Empanada [V]

Onions, eggplant, peppers, sun-dried tomatoes, black beans, monterey jack and cheddar cheese in a jalapeno and cheddar cheese flavored dough. (1.0 oz. ea.)

Shrimp Empanada

A unique blend of shrimp, jalapenos, onion and spices blended with cheddar cheese. Folded into a half moon jalapeno and cheddar cheese flavored dough. (1.0 oz. ea.)

Beef Empanada

A mouth-watering mixture of shredded beef, cheddar cheese, jalapenos and exotic spices wrapped in corn masa pastry. (1.0 oz. ea.)

Chicken Empanada

Our spicy chicken complemented by cheddar cheese, jalapenos and Mexican spices folded in a corn masa pastry. (1.0 oz. ea.)

Lobster Empanada

Jalapeno and cheddar cheese flavored dough filled with lobster, black beans, corn, onions, red and green peppers and Monterey Jack cheese. (1.0 oz. ea.)

[Calzone]

Pepperoni Calzone

Pepperoni, monterey jack cheese, peppers, and onions in a traditional Italian calzone pastry. (1.0 oz. ea.)

Chorizo Sausage Calzone

This unique half moon calzone pastry is filled with spicy chorizo sausage, black beans and Monterey Jack cheese. (1.0 oz. ea.)



[Quiche, Tarts & Pizzas]

Mini Quiche-Florentine [V]

A tasty blend of spinach, cheese and cream seasoned with chives and spices in a pastry shell. (1.0 oz. ea.)

Assorted Mini Quiche [V]

Four delicious varieties: Three Cheese, Florentine, Classic French and Mushroom. (1.0 oz. ea.)

Roasted Vegetable Tart [V]

A delicious blend of onion, zucchini, yellow squash, carrots, peppers, sun-dried tomato, corn, Monterey Jack cheese and cheddar cheese in a sun-dried tomato tart shell. (1.0 oz. ea.)

Assorted Mini Deep Dish Pizza

Traditional Italian pizza sauce in four delicious varieties: Sausage, Pepperoni, Mushroom and Cheese. (1.0 oz. ea.)

Mini Quiche-Classic French

A velvety smooth custard, with Swiss cheese, cream, and a touch of bacon in a pastry shell. (1.0 oz. ea.)

Kalamata & Artichoke Tart [V]

A sun-dried tomato and fresh herb tart shell filled with a creamy mixture of kalamata olives, artichokes and goat cheese to create this decadent hors d'oeuvre. (1.0 oz. ea.)

Mushroom Tart [V]

Shiitake, oyster, portobello, cremini and button mushrooms. Fresh herbs and swiss cheese fill a flaky handmade chive tart shell. (1.0 oz. ea.)



Asian Flavors

Pork Potsticker

A blend of pork, scallion, roasted garlic and ginger wrapped in a wonton wrapper. (.70 oz. ea.)

Cozy Shrimp

A delicious shrimp marinated in soy sauce, garlic, and ginger in a crisp spring roll wrapper. (.70 oz. ea.)

Panang Shrimp

A large shrimp is marinated in a hot and spicy ground chili paste with hints of red curry, sauteed leeks and coconut cream. The shrimp is then hand-rolled into a crispy springroll with a Chinese parsley leaf peeking through for a dramatic presentation. (.80 oz. ea.)

Chicken Wonton

A combination of marinated chicken, oriental vegetables and fresh ginger nestled in a wonton wrapper. (.50 oz. ea.)

Cashew Chicken Springroll

A wonderful combination of chicken, cashews, and julienne Chinese vegetables. Seasoned with a peanut sauce and wrapped in a delicate springroll wrapper. (1.15 oz. ea.)

Shrimp Springroll

A blend of shrimp and colorful Chinese vegetables in a crispy springroll wrapper. (1.25 oz. ea.)

Vegetable Potsticker [V]

A crispy mix of vegetables, cabbage, carrots, onions, and celery nestled in a wonton wrapper. (.70 oz. ea.)

Dragon Shrimp

Shrimp marinated in a delicate blend of coconut milk, curry, ginger and basil. Folded into a potsticker or wonton. (.75 oz. ea.)

Crab Rangoon

A wonderful blend of crab meat, cream cheese, and oriental flavors wrapped in a wonton skin. (.80 oz. ea.)

Assorted Dim Sum

An assortment of classic Eastern favorites: Crab Rangoon, Pork Potsticker, and Chicken Wonton. All items can be deep fried or steamed. (.50 oz. ea.)

Vegetable Springroll [V]

A colorful mixture of Chinese vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger wrapped in a springroll wrapper. (1.15 oz. ea.)

Mini Vegetable Springroll [V]

A colorful mixture of Chinese vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger wrapped in a springroll wrapper. (.65 oz. ea.)



[Breaded & Phyllo]

Pecan Chicken

A juicy chicken tender dipped in a pecan batter then rolled in toasted pecan pieces and bread crumbs. (.75 oz. ea.)

Coconut Shrimp

A large butterflied shrimp dipped in a mild coconut batter then rolled in a mixture of coconut and bread crumbs. (.85 oz. ea.)

Asiago Risotto Croquette

A robust blend of sun-dried tomato, roasted garlic, monterey jack and asiago cheese. (1.0 oz. ea.)

Mini Chicken Cordon Bleu

Chicken breast, Swiss cheese and ham rolled in seasoned bread crumbs. (1.1 oz. ea.)

Butter Pecan Shrimp

A large shrimp is butterflied and dipped in a mild butter pecan batter then rolled in an aromatic mixture of pecans, coconut and breadcrumbs. Each shrimp is then hand-threaded on a 6" skewer. (1.0 oz. ea.)

Crab Cakes

A rich blend of crab meat, peppers, and spices hand formed and lightly breaded. (.75 oz. ea.)

Collardkopita [V]

Braised greens sautéed in a rich broth with vegetables. Hand folded in a butter phyllo triangle. Served with a roasted ancho chili aioli. (.65 oz. ea.)

Spanakopita [V]

A flaky triangle phyllo pastry filled with spinach, zesty feta cheese and tantalizing spices. (.65 oz. ea.)

Feta Cheese & Sun-dried Tomato [V]

A tangy blend of feta cheese and sun-dried tomatoes, delicately seasoned with basil, olive oil, and garlic in a phyllo triangle. (.65 oz. ea.)

Santa Fe Chicken Beggar's Purse

Smoked chicken, tangy salsa and crushed chili peppers create a unique Tex-Mex beggar's purse. (.75 oz. ea.)

Shrimp-Herb Cheese Purse

A unique blend of shrimp, cream cheese, fresh herbs, garlic and seasonings wrapped in a phyllo beggar's purse. (.70 oz. ea.)

Wild Mushroom Phyllo Beggar's Purse [V]

Portobello, cremini, shiitake, oyster and button mushrooms blended with savory seasonings with a hint of brandy in a buttery phyllo purse. (.75 oz. ea.)

Roasted Chicken and Chevre Beggar's Purse

Rotisserie Chicken shredded and creamy chevre served with pesto.



[Bacon Wrapped]

Bacon Wrapped Water Chestnut [GF]

Crispy water chestnuts wrapped in lean bacon on a toothpick skewer. (.40 oz. ea.)

Bacon Wrapped Scallop [GF]

A mouth-watering combination of plump white sea scallops, wrapped in a strip of lean bacon. Served on a toothpick skewer. (.75 oz. ea.)

Bacon Wrapped Shrimp [GF]

A large tail-off shrimp wrapped in lean bacon. Held together with a toothpick skewer. (.60 oz. ea.)

Bacon Wrapped Chicken [GF]

A tender strip of chicken breast, wrapped with a strip of lean bacon and spicy jalapeno cheese, held together with a toothpick skewer. (1.0 oz. ea.)

Bacon Wrapped Date [GF]

A large Medjool date with your choice of stuffing (select one—almond, chorizo, or manchego), wrapped in a strip of lean bacon. Served on a toothpick skewer. (2.0 oz. ea.)

Bacon Wrapped Brussels Sprout [GF]

A tender brussels sprout wrapped in lean bacon on a toothpick skewer served with a creamy lemon dip. (2.0 oz. ea.)

[Stuffed Mushroom]

Crab Stuffed Mushroom [GF]

A large whole mushroom cap generously filled with a delicious crab meat stuffing. (.90 oz. ea.)

Sausage Stuffed Mushroom [GF]

A large whole mushroom cap generously filled with a spicy, Italian sausage stuffing. (.90 oz. ea.)

Mushroom Florentine [V]

A large whole mushroom cap overflowing with a delicate blend of spinach, Brie cheese, spices and breadcrumbs. (.90 oz. ea.)

Herb Cheese Stuffed Mushroom [V]

A large whole mushroom cap is filled with a creamy blend of parsley, dill, chives, garlic, cheese, and breadcrumbs. (1.1 oz. ea.)



Southwest Flavors

Steak Chilito [GF]

A colorful pinwheel of seasoned sirloin steak, red, green and yellow peppers with fiery jalapeno cheese. Hand-threaded on a 4" skewer. (.75 oz. ea.)

Chicken Chilito [GF]

A colorful pinwheel of seasoned chicken tenderloin, red, green and yellow peppers with fiery jalapeno cheese hand-threaded on a 4" skewer. (.75 oz. ea.)

Adobe Chicken

A blend of yellow rice, diced chicken and Andouille sausage infused with a blend of fresh herbs, coated in shredded phyllo and crushed spices. (.65 oz. ea.)

Beef Fajita

Tender bits of beef, peppers, onions, and Monterey Jack cheese rolled in a flour tortilla. (.85 oz. ea.)

Chicken Quesadilla Trumpet

A spicy blend of smoked chicken, Monterey Jack cheese, peppers, and fresh cilantro rolled in a flour tortilla trumpet. (.70 oz. ea.)

Cheese Quesadilla Trumpet [V]

An exotic blend of fresh julienne vegetables, fresh cilantro, Monterey Jack and cheddar cheese rolled in a flour tortilla trumpet. (.75 oz. ea.)

Smoked Chicken-Tequila Burrito

Tender smoked breast of chicken with peppers, Monterey Jack cheese, and a splash of tequila wrapped in a flour tortilla. Try deep frying for a chimichanga. (1.25 oz. ea.)

Southwest Springroll

Spicy Chorizo sausage, black beans and Monterey Jack cheese blended with Southwestern spices creates the perfect fusion of East meets West. (1.15 oz. ea.)



Breakfast

Fresh Fruit Platter [GF]

Slices of pineapple, cantaloupe, honeydew melon with grapes and seasonal fruit.

- Small Platter (serves 8-10) \$60.00
- Large Platter (serves 16-20) \$100.00

Whole Fruit \$3.00 ea.
Apples, oranges, bananas

Granola Bar [V] \$3.00

Yogurt Bar \$10.00
Low fat vanilla yogurt, toasted granola, dried fruits, nuts, and fresh berries.
Per person (min. 10).

Yogurt Parfait \$6.00
Vanilla bean yogurt with granola and seasonal fruit.

Continental Breakfast [V] \$10.00
Assorted freshly baked muffins, bagels, and euro danish. Served with butter and cream cheese. Per person (min. 10).

Continental Breakfast with Coffee and Juice [V] \$16.00
Assorted freshly baked muffins, bagels, and euro danish. Served with butter and cream cheese. Includes assorted juices and coffee. Per person (min. 10).

Bagels by the Dozen \$60.00
Assorted with cream cheese.

Coffee, Hot Tea, Hot Chocolate, Hot Cider [seasonal]
Coffee service includes cups, sugar, Splenda, Equal, creamer and stirrers.

- Small (serves up to 12) \$30.00
- Medium (2.5 gallon—serves up to 40) \$100.00
- Large (5 gallon—serves up to 80) \$200.00

Box of Coffee/Joe-to-Go \$30.00
Serves 12

Juice—Decanter Service
Orange, Apple, Cranberry

- 2.5 gallon \$100.00
- 5 gallon \$200.00

Tropicana Juice (10 oz.) \$3.00
Orange, Apple, Ruby Red, Cranberry

Bottled Water/Sparkling Water \$2.00/\$3.00



Breakfast [continued]

All American Breakfast \$22.00

Includes scrambled eggs, seasonal fresh fruit, your choices of breakfast meat (bacon, pork sausage, or turkey sausage), roasted potatoes or grits, and choice of carb (biscuit, English muffin, or assorted pastries). Per person (min. 10).

Breakfast Box [V] \$18.00

Fresh seasonal fruit cup, muffin, yogurt, and juice.

Breakfast Sandwich Box

Includes fresh seasonal fruit cup and choice of croissant or English muffin.

Bacon, Egg & Cheese \$8.25

Sausage (Pork or Turkey), Egg & Cheese \$8.25

Egg & Cheese [V] \$6.25

Spinach, Mozzarella & Basil [V] \$6.25

Egg Strata: Casserole of Eggs, Bread & Cheese \$13.00

Choice of breakfast meat: ham, pork sausage, or turkey sausage; and spinach or mushroom. Also includes roasted potatoes and seasonal fruit. Per person (min. 10).

Omelette Bar \$26.00

Prepared on site with farm fresh eggs. Made to order with choice of Mozzarella cheese, cheddar cheese, diced onion, fresh tomatoes, mushrooms, ham, broccoli, fresh spinach or peppers. Comes with homestyle potatoes, choice of applewood smoked bacon, turkey bacon, turkey sausage, pork sausage patties. Includes assorted muffins, danish and bagels. Per person (min. 20). Chef service \$250.00 per chef, 2hr breakfast service.

Smoked Salmon Tray \$100.00

Accompanied by caper berries, diced red onion, and lemon wedges. Served with a creamy dill sauce and a basket of French round. Serves 10-12.



[Salads]

Salads come with your choice of ranch, blue cheese, balsamic vinaigrette or raspberry vinaigrette dressing.

Caprese [V] [GF] \$10.00
Plum tomato, fresh mozzarella, and sweet basil with extra virgin olive oil.

Caesar [V] \$10.00
Romaine lettuce, shaved Parmesan cheese, croutons, and traditional dressing.

Add grilled chicken \$4.00

Club [GF] \$14.00
Grilled chicken, diced tomato, bacon, cheese, and red onion.

Duck [GF] \$20.00
Duck, mixed greens, dried cranberries, caramelized walnuts, shaved Parmesan cheese, and cherry tomatoes.

Chef [GF] \$14.00
Ham, turkey and cheese on a bed of mixed greens.

Mixed Greens [V] [GF] \$10.00
Mixed greens, dried cranberries, caramelized walnuts, shaved Parmesan cheese, and cherry tomatoes.

Spinach [V] [GF] \$10.00
Baby spinach, chopped egg, red onion and sliced mushroom.

Kale [V] [GF] \$10.00
Kale, chopped broccoli, sliced almonds, shredded carrots, red onion, dried cranberries, and lemon vinaigrette dressing.

Southwest [GF] \$10.00
Mixed greens, black beans, corn, cheddar cheese, avocado, and cilantro lime dressing.

Add grilled chicken \$4.00

Greek [V] [GF] \$10.00
Mixed greens, cucumbers, red onion, bell pepper, Kalamata olives, feta cheese, and tomatoes.

Add grilled chicken \$4.00

Group Salad—Caesar, Mixed Greens, Spinach, Kale
Small (serves 10) \$70.00
Large (serves 20) \$140.00

Make it a Meal! Salad Box Lunch \$20.00
Each box contains choice of salad (select from above, Duck salad—\$25.00), Sun Chips, fresh seasonal fruit cup, and our signature triple chocolate brownie.



‘Soups & Chili’

Soups

Small-16 oz \$7.00
Large-32 oz \$13.00

Homemade Chicken Noodle [GF] \$40.00/half-gallon

Fresh vegetable and tender all-white chicken breast simmer in a delicate light chicken broth served with traditional egg noodles.

Loaded Baked Potato \$40.00/half-gallon

Russet potatoes simmer with bacon and cheddar cheese with a hint of cream. Served with sour cream, crisp bacon bits and cheddar cheese.

Cream of Broccoli Cheese [V] \$40.00/half-gallon

Chopped broccoli stewed in a rich creamy and aged cheddar cheese sauce.

Old World Minestrone [V] [GF] \$40.00/half-gallon

Hearty vegetables stewed and red kidney beans stewed in white wine and aromatics with mini shells.

Beef Barley [GF] \$40.00/half-gallon

Slow roasted braised beef with vine ripened tomatoes, hearty vegetables and tender barley in a silky smooth, bone roasted beef broth.

Creamy Tomato Basil [V] [GF] \$40.00/half-gallon

Oven roasted tomatoes stewed with fresh basil, onions, garlic, thyme, oregano and a touch of cream.

Ask about the chef selection of the day!

Chili [Includes sour cream, shredded cheddar cheese, and crackers]

Small-16 oz \$9.00
Large-32 oz \$17.00

Beef Chili [GF] \$60.00/half-gallon

Angus ground beef stewed in a mixture of chilies, cumin and herbs, black bean, red kidney beans in a wholesome zesty tomato sauce.

Vegetable Chili [V] [GF] \$50.00/half-gallon

Vine ripened tomatoes, zucchini, squash, red kidney beans, garbanzo beans, black beans, corn and garlic in a rich zesty tomato sauce with barley.

Turkey Chili [GF] \$60.00/half-gallon

Fire roasted green chilies, ground turkey, spice blend, and white beans simmered in a vine ripened tomato sauce.



Sandwiches

Premier Box Lunch \$22.00

Great for meetings, conferences, and tour groups. Each box contains a specialty sandwich, Sun Chips, fresh seasonal fruit, and our signature triple chocolate brownie.

Economy Box Lunch \$18.00

Each box contains a specialty sandwich, Lay's Chips, and a freshly baked chocolate chip cookie.

Sandwich Platter

A variety of our specialty sandwiches cut in half.

Small Platter (20 half sandwiches) \$100.00

Large Platter (40 half sandwiches) \$200.00

Sandwich Choices [Gluten free option available—add \$2.00]

Oven Roasted Turkey

Oven roasted turkey, lettuce, Swiss cheese, tomato, honey mustard, and mayo.

Albacore Tuna

Albacore tuna, mayo, celery, red onion, oregano, Dijon mustard, lettuce, Swiss cheese, and tomato.

Chicken Salad

Chicken breast, mayo, celery, vinegar, Swiss cheese, tomato, and lettuce.

Hickory Smoked Ham

Smoked ham, lettuce, Swiss cheese, tomato, and honey mustard.

Bavarian Roast Beef

Choice beef, lettuce, cheddar cheese, tomato, and horseradish cup.

Beefsteak Portabella [V]

Grilled portabella mushroom marinated in balsamic vinaigrette with roasted peppers, tomato, lettuce, and Swiss cheese.

Mozzarella & Tomato [V]

Fresh mozzarella, tomato, pesto spread, and lettuce.

Brick Oven Mozzarella [V]

Fresh mozzarella, spicy tomato sauce, pesto spread, and lettuce.



Wraps

Premier Box Lunch \$22.00

Great for meetings, conferences, and tour groups. Each box contains a specialty wrap, Sun Chips, fresh seasonal fruit, and our signature triple chocolate brownie.

Economy Box Lunch \$18.00

Each box contains a specialty wrap, Lay's Chips, and a freshly baked chocolate chip cookie.

Wrap Platter

A variety of our specialty wraps cut in half.

Small Platter (20 half wraps) \$100.00

Large Platter (40 half wraps) \$200.00

Salad & Sandwich Wrap Choices

Chicken Caesar

Grilled chicken, romaine lettuce, shaved Parmesan cheese, croutons, and traditional dressing.

Club

Grilled chicken, diced tomato, bacon, cheese, red onion, and ranch dressing.

Spinach [V]

Baby spinach, chopped egg, red onion, sliced mushroom, and balsamic vinaigrette

Southwest

Mixed greens, black beans, corn, cheddar cheese, avocado, and cilantro lime dressing.

Oven Roasted Turkey

Oven roasted turkey, lettuce, Swiss cheese, tomato, honey mustard, and mayo.

Hickory Smoked Ham

Smoked ham, lettuce, Swiss cheese, tomato, and honey mustard.

Grilled Chicken

Chicken breast, cheddar cheese, tomato, lettuce, and ranch dressing.

Bavarian Roast Beef

Choice beef, lettuce, cheddar cheese, tomato, and horseradish.

Chicken Black Bean Couscous

Grilled chicken, black beans, Mediterranean couscous, green onions, red pepper, fire-roasted corn, and cilantro lime dressing.

Veggie [V]

Spinach, cucumber, carrots, tomatoes, and balsamic vinaigrette.



[Buffet] [Minimum 10 guests]

Beef

Italian Beef \$24.00
Thinly sliced beef simmered with sweet bell peppers and onions served with tricolored pasta.

Pot Roast [GF] \$28.00
USDA beef pot roast slow roasted in a rich brown sauce smothered with onions, potatoes and vegetables. Choice of salad: Caesar, Field Greens, or Spinach.

Beef Kabob [GF] \$32.00
A delicious combination of sirloin, red and green peppers, onions and a juicy mushroom cap on an 8" skewer. (6.0 oz. ea.) Choice of salad, starch, and vegetable.

Poultry [Minimum 10 guests, includes Hot Buffet Sides, salad, starch, and vegetable]

Roasted Turkey Breast \$24.00
Oven roasted turkey with giblet gravy.

Pesto Chicken \$24.00
Roasted chicken breast served over a bed of fresh fettuccine tossed in a tangy pesto sauce and fresh sautéed vegetables.

Grilled Chicken \$24.00
Roasted chicken breast with fresh herbs or stuffed chicken breast with prosciutto, spinach or provolone cheese.

Chicken-Pineapple Kabob [GF] \$24.00
A delicious combination of tender chicken breast, pineapple cubes, and red and green peppers, beautifully arranged on an 8" skewer. (6.0 oz. ea.)

Chicken Wellington \$28.00
Chicken breast filled with a rich duxelle surrounded by flaky puff pastry dough. (8.0 oz. ea.)

Pork [Minimum 10 guests, includes Hot Buffet Sides]

Honey Baked Ham [GF] \$24.00
Brown sugar studded ham with honey orange glaze.

Apple Stuffed Pork Tenderloin [GF] \$30.00
Pork tenderloin stuffed with roasted apples and spinach.



[Buffet] [continued]

Pasta [Minimum 10 guests]

Gourmet Lasagna \$24.00

Traditional deep dish lasagna with choice of Florentine, hearty meat sauce or white harvest vegetables and cheese. Includes Caesar Salad.

Penne Alla Vodka [V] \$24.00

Penne pasta, Italian plum tomatoes, extra virgin olive oil, garlic, crushed red peppers, vodka, heavy cream, parsley combined make this a robust dish. Choice of salad and vegetable.

Italian Pasta Bar \$24.00

Choice of spaghetti, fettuccine or angel hair pasta. With marinara, Alfredo or pesto cream sauce. Choice of meatball, Italian sausage, chicken breast & roasted vegetables, and Italian loaf.

Ethnic [Minimum 10 guests]

Ethnic Bistec Ranchero \$28.00

A traditional Mexican dish with marinated beef in a mild chipotle sauce, fresh cilantro, garlic, and tequila that is then grilled with peppers and onions and tossed in a red wine and tomato reduction sauce. Served with rice, beans, and warm flour tortillas.

Build Your Own Taco Bar \$24.00

Includes flour and corn tortillas, fajita vegetables, marinated grilled chicken, ground beef, pico de gallo, guacamole, cheese, sour cream, and iceberg lettuce. Served with vegetarian Spanish rice and black beans.

Chicken Cacciatore \$26.00

Boneless chicken breast simmered in tomatoes, olive oil, fresh garden vegetables and herbs. Served with buttered egg noodles.

Chicken Picatta \$26.00

Chicken breast simmered in a fresh lemon and caper white wine cream sauce. Field green salad with dried cranberries, candied walnuts and shaved parmesan, whipped potatoes, and herb roasted vegetables.

Chicken Vesuvio \$26.00

Chicken simmered in peas, roasted potatoes, white wine, and garlic.

Jambalaya \$26.00

Traditional stew prepared in a full flavored delicious sauce with vegetables, chicken, sausage and shrimp. Served over a bed of rice in a mild, spicy, flavorful stock.

Soul Food Buffet \$24.00

Garden Salad, baked chicken (2pc. per person), mac & cheese, collard greens, corn muffins.

Small Peach Cobbler \$50.00

Large Peach Cobbler \$100.00



[Hot Buffet Sides]

Salad Choices [V]

Garden [GF]

Romaine lettuce, sliced cucumbers, carrots, mushrooms, and tomatoes.

Caesar

Romaine lettuce, shaved parmesan cheese, croutons. Traditional dressing.

Field Greens [GF]

Field greens with shaved parmesan cheese, caramelized walnuts, dried cranberries.

Spinach [GF]

Baby spinach, mushrooms, red onion, and chopped boiled egg.

Starch Choices [V]

Mashed Potatoes [GF]

Herb Roasted Potatoes [VG] [GF]

Mediterranean Couscous [VG]

Rice Pilaf [VG] [GF]

Quinoa [VG] [GF]

Vegetable Choices [V] [GF]

Fresh Steamed Green Beans

Brown Sugar Glazed Carrots

Herb Roasted Vegetables

Spinach Sauteed with Garlic

Braised Collard Greens



Platters

Fresh Fruit Platter [GF]

Slices of pineapple, cantaloupe, honeydew melon with grapes and seasonal fruit.

Small Platter (serves 8-10)	\$60.00
Large Platter (serves 16-20)	\$100.00

Crudite Platter [GF]

Garden fresh celery, carrots, broccoli florets, portabella mushrooms and cherry tomatoes. Served with our signature dip.

Small Platter (serves 8-10)	\$80.00
Large Platter (serves 16-20)	\$160.00

Charcuterie Platter

A variety of traditional pates, moose terrines and cured meats, accompanied by French whole grain mustards, cornichons, and fresh ciabatta.

Small Platter (serves 8-10)	\$120.00
Large Platter (serves 16-20)	\$240.00

Domestic Cheese Platter

Cubes of American, Colby, Swiss, jalapeño and jack cheeses. Served with red seedless grapes.

Small Platter (serves 8-10)	\$72.00
Large Platter (serves 16-20)	\$138.00

Artesian Cheese Platter

Exquisite selection of domestic and imported artesian cheeses served with dried fruits, nuts and crackers.

Small Platter (serves 8-10)	\$120.00
Large Platter (serves 16-20)	\$240.00

Wings [GF]

Spicy Wings with celery sticks. Served with blue cheese or ranch dressing.

Small Platter (25 wings: serves 8-10)	\$50.00
Large Platter (50 wings: serves 16-20)	\$100.00

Cocktail Meatballs

Choice of Barbecue, Swedish, Sweet & Sour or Tex Mex.

Small Platter (serves 8-10)	\$50.00
Large Platter (serves 16-20)	\$90.00

Hummus Platter

Hummus, carrots, English cucumber, Kalamata olives, grape tomatoes, and pita bread.

Small Platter (serves 8-10)	\$80.00
Large Platter (serves 16-20)	\$160.00



[Sweets & Popcorn]

Assorted Dessert Platter

Catering Out The Box receives such rave reviews for our gourmet desserts we had to spotlight them for the attention they garner. Make a sweet declaration to someone for your next reception, family gathering, or “just because” with our Assorted Dessert Platters. Our indulgent platter of decadent desserts is an assortment of chocolate brownies, apple-tart bars, raspberry bars, lemon bars, and more. That all adds up to a whole lot of love!

Small Platter (serves 8-10)	\$50.00
Medium Platter (serves 12-15)	\$75.00
Large Platter (serves 18-20)	\$100.00

Assorted Freshly Baked Cookies \$24.00

Chocolate chip, oatmeal raisin, and white chocolate macadamia nut. Per dozen.

Gluten Free Brownies \$48.00

Just as decadent and delicious as our original chocolate brownies. Per dozen.

Popcorn (serves 2) \$7.00

Freshly popped to perfection with our signature herbs & spices—you’ll be coming back for more.

[Beverages]

Coffee, Hot Tea, Hot Chocolate, Hot Cider [seasonal]

Coffee service includes cups, sugar, Splenda, Equal, creamer and stirrers.

Small (serves up to 12)	\$30.00
Medium (serves up to 40)	\$100.00
Large (serves up to 80)	\$200.00

Box of Coffee/Joe-to-Go \$30.00

Serves 12

Juice—Decanter Service

Orange, Apple, Cranberry

2.5 Gallon	\$100.00
5 Gallon	\$200.00

Tropicana Juice (10 oz.) \$3.00 ea.

Orange, Apple, Ruby Red, Cranberry

Soda \$2.25

Coke, Diet Coke, Sprite, Diet Sprite, Lemonade, Iced Tea

Bottled Water \$2.00

Sparkling Water \$3.00



[Fresh Juice]

Discover the Essence of Freshness

At Catering Out The Box, we harness the power of nature's bounty. Our juices are crafted from the finest, sun-ripened fruits and vegetables to deliver flavor in every sip. Each delicious bottle is nutrient-packed to help you kick-start your day, recharge after a workout, or serve as a tasty treat to support a vibrant and healthier lifestyle.

Benefits:

Boosts Immunity: Rich in vitamins and antioxidants to keep you healthy year-round.

Enhances Digestion: Ingredients like ginger and pineapple support a happy gut.

Promotes Detoxification: Lemon and kale help cleanse your system naturally.

Supports Heart Health: Apples and beets are known for their cardiovascular benefits.

Energizes Naturally: Carrot and orange offer a refreshing energy lift without the crash.

Juice Choices

Small Bottle (½-Gallon-64 oz.), Large Bottle (1-Gallon-128 oz.) Market Price

Vibrant Sunrise

Carrot, Beets, Ginger, Orange, Kale, Green Apple, Red Apple, Lemon, Pineapple

Rich in vitamins A and C, antioxidants, and anti-inflammatory compounds, supports immune health, digestion, and overall wellness.

Fresh Harvest

Green Apple, Red Apple, Grapes, Kale, Lemon, Cucumber, Baby Spinach, Lime

High in antioxidants, vitamins, and fiber, boosts immune system, heart and skin health.

Melon Bliss

Watermelon, Cantaloupe, Ginger, Pineapple

Hydrating and rich in vitamins A and C, supports eye health, digestion, and inflammation reduction.

Carrot Zinger

Carrot, Lemon, Ginger

Rich in beta-carotene and vitamin C, supports eye health, detoxification, and digestion.

Warning: Our juice has not been pasteurized and, therefore, may contain bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems. Shelf-life seven days.



Venues

Looking for your next venue space?

Book a space with any of our partner venues and we will take care of your catering needs. Visit their sites to learn more:

- 1871** 222 W Merchandise Mart Plaza #1212 Chicago 312.239.0310
- Bridgeport Art Center** 1200 W 35th Street Chicago 312.624.9164
- Bronzeville Incubator** 300 E 51st Street Chicago 773.285.5002
- Chez** 247 E Ontario Street Chicago 312.255.0288
- Chicago Cultural Center** 78 E Washington Street Chicago 312.744.6630
- City Hall Events** 838 W Kinzie Chicago 312.801.1181
- Ellis Arts & Recreation** 3520 S Cottage Grove Chicago 773.285.7099
- El Palais Bu-Sche** 4628 W Washington Blvd Chicago 773.287.8688
- Floating World Gallery** 1925 N Halsted Chicago 312.587.7800
- Gallery Guichard** 436 E 47th Street Chicago 773.791.7003
- Gene Siskel Film Center** 164 N State Street Chicago 312.846.2800
- Glessner House** 1800 S Prairie Avenue Chicago 312.326.1480
- Goodman Theatre** 170 N Dearborn Street Chicago 312.443.3800
- Harold Washington Library** 400 S State Street Chicago 312.747.4300
- Hatch 41** 4131 S State Street Chicago 312.543.7168
- Joffrey Ballet Studios** 10 E Randolph Street Chicago 312.386.8905
- Keith House** 1900 S Prairie Avenue Chicago 312.907.7909
- Lacuna Lofts** 2150 S Canalport Avenue Chicago 773.609.5638
- Loft Lucia** 7 N Carpenter Street Chicago 312.878.7818
- Loft on Lake** 1366 W Lake Street Chicago 312.738.2437
- Michelle's Ballroom** 2800 W Belmont Chicago 773.478.1828
- Moonlight Studios** 1446 W Kinzie Street Chicago 312.618.5154
- Ophelia's Banquets** 13102 Western Avenue Blue Island 800.674.3542
- Ovation** 2324 W Fulton Chicago 773.278.3467
- Row 24** 2411 S Michigan Avenue Chicago 312.374.3165
- Salvage One** 1840 W Hubbard Chicago 312.733.0098
- Sanctuary** 1400 S Michigan Avenue Chicago 312.957.1202
- Savage Smyth** 920 N Franklin Chicago 312.445.9313
- Stone Terrace Bed & Breakfast** 1622 Forest Place Evanston 847.859.2198
- The Bureau** 1420 S Michigan Avenue Chicago 312.374.4880
- The Geraghty** 2520 S Hoyne Avenue Chicago 312.967.2520
- The Hatchery Chicago** 135 N Kedzie Avenue Chicago 312.283.5723
- The Penthouse Hyde Park** 5107 S Blackstone Chicago 773.831.3000
- UIC Forum** 725 W Roosevelt Road Chicago 312.413.9875
- Victor Hall** 3636 S Iron Street Chicago 630.215.3552
- Wild Blossom Meadery** 9030 S Hermitage Avenue Chicago 773.840.4642
- University of Chicago:**
 - Ida Noyes** 1212 E 59th Street 773.702.1234
 - International House** 1414 E 59th Street 773.753.2270
 - Logan Center** 915 E 60th Street 773.702.2787
 - Reynolds Club** 1131 E 57th Street 773.702.8787

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