



CAJUN CAFE CHICAGO
CATERING

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WELCOME TO CAJUN CAFE CHICAGO

At Cajun Cafe Chicago we specialize in Southern Cuisine for corporate dining, community engagement, and special events. Our goal is to connect people through food and culture while creating generational wealth for communities on the west and south sides of Chicago.

LaShon Burrell's culinary journey began in East St. Louis in her grandparents kitchen, where she watched her grandmother create magic with what she had on hand. Weekends were spent fishing with family, which taught her the importance of family and being together. In high school she took a leap of faith and enrolled in a gourmet food class which inspired her to pursue the culinary arts as a career. Determined to follow her dreams, she moved to Chicago to attend culinary school and build a career. Owning a business was always the goal but the dream is a reality now.

Cajun Cafe Chicago isn't just a dining experience; it's a movement that uplifts, connects, and inspires through the power of Southern Cuisine.

Welcome to the family!



LaShon Burrell

Founder & Executive Chef



Blackened Salmon with Southern Greens and Mac & Cheese

SERVICE OFFERINGS

Our menu is designed to fit the needs of your unique event. Pricing does not include applicable taxes, service charge, venue commission, or gratuity.

Prices are subject to change.

CONTACT FREE DELIVERY

Cajun Café Chicago will come to you! Basic delivery orders are the perfect mix of convenience and value. A delivery staff member will arrive 45 minutes prior to event. Your catered meal will be dropped off at the front desk or office to a specified team member.

EXECUTIVE SET-UP

Our trained delivery team will arrive to set up your menu items with disposable platters, bowls and serving utensils, allowing your guests to serve themselves. Wire racks with sterno heat to keep hot food at the optimal serving temperature until you are ready to eat. This is ideal for casual open house style events where guests may eat at different times or when meetings may run long. Delivery charges vary by time and location.

FULL SERVICE – STAFFED EVENTS

Leave the hard work to us so you can enjoy your party! Our professional banquet staff and trained chefs take care of every detail for you. From setting up table decor, passing hors d'oeuvres and signature beverages, and preparing your entrees on site for freshness and flavor, Cajun Cafe Chicago offers a one stop shop for all your event needs. Our banquet staff has a minimum of 4 hours per event. Most events require two hours for set up and one hour for clean up in addition to your actual event time. Staffed events require one month scheduling in advance; based on availability. Equipment rental will be an additional fee based on your selections.

We are committed to excellence. We handle everything from start to finish, allowing you to focus on what truly matters: creating unforgettable moments and forging lasting connections with your guests.

TABLE OF CONTENTS



Pan Seared Chicken & Spring Vegetables in Citrus Butter Sauce

BREAKFAST

Page 5

BOX LUNCHES

Page 6

LUNCH ENTREES

Page 7

SPECIAL EVENTS

Page 8

GRAZING PLATTERS

Page 9

ACTION STATION

Page 9

SMALL BITES

Page 10

BEVERAGES

Page 11

DESSERTS

Page 11

PAYMENT POLICY

Page 12



CAJUN CAFE CHICAGO
CATERING

BREAKFAST

24 Person Minimum

V: Vegan
VG: Vegetarian
GF: Gluten Free



Strawberry Cheesecake Chicken & Waffles

FEATURED THE BREAKFAST BURRITO

Scrambled egg with mixed cheese blend and your choice of applewood smoked bacon or turkey sausage, wrapped in a warm tortilla shell served with hot sauce.
The perfect way to start your day.

Vegan option available

MORNING GLORY

Our fresh berry yogurt parfait with assorted mini danish and muffins, mini cinnamon rolls, and seasonal fruit

V VG

BREAKFAST À LA CARTE

Applewood Smoked Bacon

Turkey Sausage

Scrambled Eggs

Breakfast Potatoes

V VG GF

Seasonal Fruit Bowl

V VG GF

Fresh Berry Yogurt Parfait

VG GF

ALL AMERICAN

Seasonally inspired french toast or buttermilk pancakes with breakfast potatoes, scrambled eggs, and your choice of:

- applewood smoked bacon
- homemade turkey sausage

BEVERAGES

Coffee

Juice (Orange, Cranberry, or Apple)

Bottled Water

V: Vegan
VG: Vegetarian
GF: Gluten Free

BOX LUNCHES

24 Person Minimum | 12 Minimum per Option

Standard Petite Sandwich or Wrap includes Potato Chips and a Fresh Baked Cookie or Fresh Fruit Salad

Executive Petite Sandwich or Wrap includes Potato Chips, House Salad, and a Fresh Baked Cookie



Blackened Chicken BLT

FEATURED BLACKENED CHICKEN BLT

Served with applewood smoked bacon, lettuce, and tomato on a fresh brioche bun, it's sure to be a guest favorite.

CLASSIC TURKEY SANDWICH

Oven roasted turkey, lettuce, tomatoes, and provolone, with honey Dijon Dressing

CHICKEN CAESAR WRAP

Chicken, romaine, parmesan, croutons, and caesar dressing in a tortilla

BUFFALO CHICKEN WRAP

Chicken tossed in buffalo sauce with romaine, blue cheese crumbles, and buttermilk ranch dressing

GRILLED VEGETABLE SANDWICH

Seasonal vegetables, lettuce, tomatoes and Vegan Mayonnaise

V VG

BEVERAGES

Assorted Soft Drinks

Bottled Water

Southern Sweet Tea

Unsweetened Iced Tea

Lemonade

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SALAD

24 Person Minimum | 12 Minimum per Option

Salad includes focaccia bread and a fresh baked cookie



Strawberry Goat Cheese Salad

GARDEN SALAD

Romaine Lettuce, Cucumbers,
Tomatoes, Carrots, Balsamic Dressing
GF,V,VG

CLASSIC CAESAR

Chopped romaine, homemade
croutons, parmesan cheese, tomato
and creamy Caesar dressing
VG

CHICAGO CHOPPED SALAD

Chopped romaine, iceberg, applewood
smoked bacon, cucumber, pasta,
tomato, gorgonzola, green onion, Italian
dressing
GF

FEATURED SWEET POTATO KALE

Chopped kale, roasted sweet potatoes,
candied pecans, dried cranberries, and
maple dijon dressing
V,VG,GF

STRAWBERRY GOAT CHEESE

arugula, strawberries, goat cheese,
candied nuts and raspberry vinaigrette
GF, VG

Protein Additions

Grilled chicken [GF, DF]
Grilled shrimp [GF, DF]

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LUNCH ENTREES

24 Person Minimum | 12 Minimum per Option



Creole Cream Salmon, Mashed Potatoes, & Broccolini

BBQ CHICKEN

Chicken seasoned with our handcraft BBQ rub and glazed with hickory smoke BBQ sauce

GF

LEMON HERB CHICKEN

Marinated chicken breast with fresh lemon and aromatic herbs then grilled to perfection.

GF

OVEN ROASTED CHICKEN

Chicken seasoned with our homemade blend and oven roasted until golden brown

GF

CREOLE CREAM SALMON

Pan seared salmon topped with our creole cream sauce and the holy trinity.

GF

PAN SEARED SALMON

Lightly seasoned and pan seared until golden brown then topped with a pineapple salsa.

GF

FEATURED BAYOU SALMON

Our Bayou Salmon is the perfect balance of sweet & spicy, a perfectly seasoned option for any event.

HONEY JERK CHICKEN

Marinated in spicy jerk seasoning and finished with a honey glaze

GF

ENTREE SIDES

Pineapple Rice

V VG GF

Creamy Mac & Cheese

VG

Seasonal Vegetables

V VG GF

Buttermilk Cornbread

VG

Garlic Herb Roasted Potatoes

Green Beans

V VG GF

DESSERTS

Priced Per Person | 24 Person per Option

Prepared fresh and served family style, our dessert selections include all of our southern favorites with a modern twist. Offerings are customized to compliment your event menu and personal preferences. Please inquire for seasonal availability.

SHOOTERS

- Banana Pudding
- Lemon Blueberry Crunch
- Strawberry Shortcake
- Peach Cobbler
- Strawberry Cheesecake
- Turtle Cheesecake
- Mini Assorted Cupcakes
- Seasonal Fruit



banana pudding, lemon blueberry crunch, strawberry shortcake

SPECIAL EVENTS

We offer full service catering, dedicated to creating unforgettable dining experiences in Chicago and beyond. Whether you're hosting a corporate event, community gathering, or special celebration, we do more than just serve incredible food- we craft moments that bring people together. With a focus on exceptional southern hospitality, and thoughtfully curated menus, our team ensures every detail is handled with care.

From the first bite to the final toast, we're here to make your event effortless, memorable, and truly one of a kind.

OUR FULL SERVICE OFFERINGS

Custom Catering Menus - Plated and buffet service options crafted to fit your unique needs

Event Rentals - Tables, chairs, linen, dinnerware, and more

Professional Staffing - Banquet servers, chefs, bartenders and event managers

Bar Service - Signature cocktails, wine, beer and non-alcoholic beverage packages

Event Coordinator - From start to finish, our team is here to ensure your event is unforgettable



INQUIRE ABOUT OUR SERVICES

Looking to take your event to the next level? Please email us at sales@cajuncafechicago.com, it would be our pleasure to craft menu offerings tailored to your occasion.

Let us bring your vision to life with outstanding food and southern hospitality!

GRAZING PLATTERS

V: Vegan
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Crudités, Charcuterie & Cheese Board

CHARCUTERIE (FEEDS 16 - 20)

Assorted Cured Meat, Imported Cheese, Crackers, Olives, Seasonal Fruit, and Jam

CRUDITÉS (FEEDS 16 - 20)

Seasonal Grilled and Raw Vegetables with Homemade Dip

V VG

CHEESE BOARD (FEEDS 16 - 20)

Imported Cheese, Crackers, Seasonal Fruit, and Berries

V

ACTION STATION

Priced Per Person | 50 Person Minimum

Give your guests front row seats to all of the action! Our team will cook, assemble, and serve at the heart of your event. With options to satisfy everyone, our Action Stations are a perfect start to your event and a fitting late night snack as the party winds down.

CHI-TOWN STATION

- MINI CHICAGO HOTDOGS
- MINI ITALIAN BEEFS WITH PEPPERS
- MICRO CHEESEBURGER SLIDERS
- CHICAGO CHOPPED SALAD

TACO STATION

- BRAISED CHICKEN OR BLACKENED SHRIMP
- PICO DE GALLO & SALSA
- COJITA CHEESE
- TORTILLA

MAC & CHEESE STATION

- APPLEWOOD SMOKED BACON
- BROCCOLI
- GREEN ONIONS
- CHEESE

NEW ORLEANS STATION

- CAJUN RED BEANS & RICE
- CAJUN SHRIMP & GRITS
- BAYOU CHICKEN SKEWERS
- MINI CATFISH PO BOYS (FRIED ON -SITE)

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SMALL BITES

Priced Per Person | 50 Person Minimum

CLASSIC DEVEILED EGGS

VG

LEMON HERB CHICKEN SKEWERS

GF

MICRO CHEESEBURGERS SLIDERS

TOMATO BRUSCHETTA

VG

MINI CRABCAKES BITES

CAJUN SHRIMP & GRITS

HICKORY SMOKED MEATBALLS

BAYOU CHICKEN SKEWERS

GF

STRAWBERRY BASIL CANAPE

VG

BAYOU GRILLED SHRIMP SKEWER

TOMATO CAPRESE SKEWER

VG

SHRIMP COCKTAIL

MICRO MUSHROOM PHILLY SLIDERS

VG



Bayou Grilled Shrimp Skewers

BEVERAGE PACKAGES

Priced Per Person | 50 Person Minimum

Our beverage service is priced per person, per hour, with a two hour service minimum. It would be our pleasure to craft a custom beverage package for your event, options include signature drinks, local craft beer selections, and more. Please inquire for details.

Please note that beverage staff and service fees are not included in package prices.

COFFEE SERVICE

includes cream, sugar, and sweetener

HOT TEA SERVICE

includes sugar, sweetener, honey and lemon wedges

NON - ALCOHOLIC BEVERAGES

Assorted Soft Drinks

Bottled Water

Sparkling Water

Sweetened & Unsweetened Tea

Lemonade

Assorted Juice

BEER & WINE

Includes non alcoholic beverage service plus three beer selections, one red wine selection, and one white wine selection. Minimum 2 hours

BATCH SIGNATURE COCKTAILS

handcrafted signature cocktails, garnishes, drinkware, and ice.

Batch Signature Cocktails are priced per drink



PAYMENTS & MINIMUM REQUIREMENTS

Your event with Cajun Cafe Chicago is confirmed and booked when we receive a signed contract and full payment for service. Prior to contract and payment your event is tentative and subject to our availability.

Tax, gratuity, additional staff, and service charge are not included in menu prices. Please contact us for an inclusive quote.

The minimum order must reach \$750 before disposables, tax and delivery are added to the invoice.

For hot items that require a disposable chafing set an additional \$19.95 (per set) will be added to your invoice.

ORDER GUIDELINES

Delivery and Executive Set Up orders must be placed at least 14 business days prior to the event date. Full Service Staffed events require at least 1 month lead time. Event outside this timeline maybe subject to a rush fee.

Menus are priced per person and include complimentary disposable plates, flatware and paper napkins. Catering orders are not confirmed without a signed contract and payment in full 14 days prior to the event date.

Payment can be made with major credit card, ACH or check upon arrival. Any other payment arrangements must be approved with signed contract prior to the event.

A 20% service charge is a standard catering fee covering a variety of costs including insurance, administration, planning, coordination, menu development, truck and fuel costs, serving and kitchen equipment, operational overhead and more.

Service Charges are not a form of gratuity and are not disbursed to staff.

Service Charges and Delivery fees are subject to increase during peak business days and specific holidays.

Prices are subject to change.