



CAJUN CAFE CHICAGO
CATERING

SALES@CAJUNCAFECHICAGO.COM | (630) 340-0031 | WWW.CAJUNCAFECHICAGO.COM

WELCOME TO CAJUN CAFE CHICAGO

Cajun Cafe Chicago is a Chicago based full-service catering company serving corporate teams, nonprofits, and hosts of milestone celebrations. We focus on dependable catering solutions that bring people together through food, culture, and hospitality.

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.

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CAJUN CAFE CHICAGO
CATERING

BREAKFAST

24 Person Minimum



Strawberry Cheesecake Chicken & Waffles

PASTRIES & FRUIT

Assorted croissants, muffins and danish and seasonal fruit salad.

V VG

MORNING GLORY

Our fresh berry compote yogurt parfait, seasonal fruit cup, assorted croissants, muffins and danish.

V VG

MIX & MATCH

Fresh baked assorted pastries, applewood bacon or homemade turkey sausage, breakfast potatoes.

V VG

ALL AMERICAN

Seasonally inspired french toast with breakfast potatoes, scrambled eggs, and your choice of applewood smoked bacon or homemade turkey sausage

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

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
Executive Petite Sandwich or Wrap includes Potato Chips, House Salad, and a Fresh Baked Cookie
Platters & Bowls Half Sandwich or Wrap, Salad, Kettle Chips and Cookie (Add Fruit Salad - \$)



Cold Lunch Platters & Bowls

FEATURED BLACKENED CHICKEN BLT

Served with applewood smoked bacon, lettuce, and tomato, mayonnaise 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

CLASSIC ITALIAN SANDWICH

shaved turkey, salami and pepperoni, lettuce, tomato, onion, provolone cheese, Italian herb oil and mayonnaise.

GRILLED VEGETABLE SANDWICH

Seasonal vegetables, lettuce, tomatoes and vegan mayonnaise

V VG

GRILLED CHICKEN WRAP

Grilled chicken, lettuce, tomato and mayonnaise on a soft tortilla.

V VG

BEVERAGES

- Assorted Soft Drinks
- Bottled Water
- Lemonade

SALAD

24 Person Minimum | 12 Minimum per Option

Salad includes chip and a fresh baked cookie



Strawberry Goat Cheese Salad

GARDEN SALAD

Romaine lettuce, cucumbers, tomatoes, carrots, balsamic dressing

GF,V,VG

FEATURED SWEET POTATO KALE

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

V,VG,GF

CAESAR SALAD

Fresh romaine lettuce, tomatoes, homemade croutons, parmesan cheese and caesar dressing

VG

CCC CHOPPED SALAD

Chopped lettuce, cucumbers, eggs, tomato, bacon, carrots and creole ranch.

GF

Protein Additions

Grilled chicken [GF, DF]

Grilled shrimp [GF, DF]

LUNCH ENTREES

24 Person Minimum



Creole Cream Salmon, Mashed Potatoes, & Broccolini

OVEN ROASTED CHICKEN

Seasoned with our homemade blend and oven roasted until golden brown

GF

MAPLE BOURBON BBQ CHICKEN

Grilled Chicken glazed with our smoky maple bourbon bbq sauce.

GF

CHICKEN W/ HERB AU JUS

Tender, oven roasted chicken served with savory herb infused au jus.

GF

CREOLE CREAM SALMON

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

GF

FEATURED BAYOU SALMON

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

PAN SEARED SALMON

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

GF

ENTREE SIDES

Cajun Red Beans & White Rice

V VG GF

Lemon Herb Rice Pilaf

VG

Buttermilk Cornbread

VG

Creamy Mac & Cheese

VG

Garlic Herb Whipped Potatoes

Seasonal Vegetables

V VG GF

Green Beans

V VG GF

Assorted Dinner Roll

VG (Vegan Available)

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

Strawberry Cheesecake

Lemon Blueberry Crunch

Seasonal Shooters - Changes Seasonally

Mini Assorted Cupcakes- **Gluten Free Available**

Assorted Cookies

Brownie Bites



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
VG: Vegetarian
GF: Gluten Free



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

***ADD A BEVERAGE PACKAGE TO ANY PLATTER TO ELEVATE YOUR
CAJUN CAFE CHICAGO EXPERIENCE!***

V: Vegan
VG: Vegetarian
GF: Gluten Free

SMALL BITES

Priced Per Person | 50 Person Minimum

CLASSIC DEVEILED EGGS

VG

CREAMY MAC & CHEESE CUPS

VG

MICRO CHEESEBURGERS SLIDERS

TOMATO BRUSCHETTA

VG

MINI CRABCAKES BITES

CAJUN SHRIMP & GRITS

GF

CHICKEN & WAFFLE BITES

HICKORY SMOKED MEATBALLS

BAYOU CHICKEN SKEWERS

GF

MICRO FRIED FISH PO BOY SLIDERS

FRIED ON SITE ONLY

CAJUN RED & RICE CUPS

VG,V,GF

MICRO BBQ JACKFRUIT & OSYTER

MUSHROOM SLIDERS

VG,V

MAPLE BOURBON BBQ CHICKEN SKEWERS

GF

GRILLED SHRIMP SKEWERS

GF



Summer Small Bite - BBQ Pulled Pork Slider

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

BEER & WINE

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

Please contact us at Sales@cajuncafechicago.com for a quote.