



CAJUN CAFE CHICAGO
CATERING

Corporate Drop-Off Menu

Designed to make catering easier, our Drop-Off Catering menu offers thoughtfully prepared selections for meetings, team gatherings, celebrations, and special events. Choose the menu that best fits your gathering, guest count, and dietary needs, and we'll handle the preparation, packaging, and delivery so you can focus on your guests.



EXCEPTIONAL
FOOD



RELIABLE
SERVICE



MEMORABLE
EVENTS



CAJUN CAFE CHICAGO

Premium Catering for Every Occasion

Let's make your next event exceptional.



(630) 340-0031



sales@cajuncafechicago.com



www.cajuncafechicago.com

Menu & Ordering

We're committed to making the catering process clear, efficient, and reliable. The information below outlines our ordering process, lead times, payment schedule, delivery services, and dietary accommodations so you can plan your event with confidence.

Exceptional Food, Reliable Service, Memorable Events



HOW TO ORDER

- 1 Browse our catering menu
- 2 Request a quote online
- 3 Confirm your menu & event details
- 4 Approve your proposal & submit payment
- 5 We prepare and deliver your food



BOOKING & PAYMENT

Drop-Off Minimum: **\$500.00**

Booking & Deposit:
50% is due at booking

Final Payment
Due 14 days prior to your event

Event bookings made within 7 days
may be subject to a rush fee.



HOURS OF OPERATION

OFFICE DAYS	OFFICE HOURS
MONDAY	9AM - 5PM
TUESDAY	9AM - 5PM
WEDNESDAY	9AM - 5PM
THURSDAY	9AM - 5PM
FRIDAY	9AM - 5PM

For assistance, please contact
us during our hours of operation



YOUR DROP-OFF INCLUDES

- ✓ Reliable Delivery Service & Set Up
- ✓ Professional Buffet Presentation
- ✓ Disposable Plates, Napkins & Cutlery
- ✓ Buffet Serving Utensils
- ✓ Complete Order Verification & Menu Labeling

OPTIONAL DISPOSABLE CHAFING SETUP — \$19.95 EACH
Includes disposable wire chafing rack, water pan, and fuel.



PRICING DISCLAIMER

Pricing is subject to change based on market conditions and ingredient availability. We are committed to maintaining the quality, freshness, and service our clients expect, and reserve the right to adjust menu prices as necessary.



DIETARY ACCOMMODATIONS



Vegetarian



Vegan



Gluten-Free



Dairy-Free



Contains Nuts

Please let us know of any allergies or dietary restrictions.
We'll create a menu that works for everyone.



CHANGES TO ORDERS

We know plans can change, and we're here to help. Guest count decreases and menu changes should be made at least 14 days before your event. Requests for additional guests or menu items are subject to availability. Please contact us as soon as possible, and we'll do our best to accommodate your needs.

What are your Service Fees?

To help us provide exceptional food and dependable service, a 15% service fee is applied to all catering orders. This fee helps cover administrative support, event coordination, delivery and transportation within a 10-mile radius, buffet setup, fuel, and business insurance. Deliveries beyond 10 miles may be subject to an additional transportation fee. This fee is not a gratuity and is not distributed as a tip to our staff. Gratuities are always appreciated but never expected.

Breakfast Menu

Make mornings easier with breakfast from Cajun Cafe Chicago. Whether you're planning an early meeting, employee appreciation breakfast, training, or company gathering, our breakfast selections make it easy to serve your team and start the day on a delicious note.



12- MINIMUM PER PACKAGE OR SIDE SELECTION

MORNING GLORY

Fresh seasonal fruit, berry yogurt parfaits, assorted pastries

\$15.00 PER PERSON



RISE & SHINE

Your choice of a handcrafted breakfast burrito, fruit salad, and coffee

\$16.50 PER PERSON



POWER START

Seasonal french toast, applewood smoked bacon and fluffy scrambled eggs.

\$18.50 PER PERSON



SIDES & ADD-ONS

Breakfast Potatoes    	\$5.00	Fresh Fruit Cup    	\$5.00
Scrambled Eggs  	\$4.00	Greek Yogurt Berry Parfait 	\$6.00
Applewood Bacon (2 Strips)  	\$5.00	Assorted Pastries 	\$4.50
Turkey Sausage (2 patties)  	\$5.50	Seasonal French Toast (2) 	\$8.00
Breakfast Burrito  	\$7.95	Fresh Brewed Coffee or Hot Tea	\$3.95
Burrito Options: Applewood Pork Bacon, Turkey Sausage, Egg & Cheese or Tofu Scramble		Orange, Apple or Cranberry Juice	\$3.00



Boxed Lunches

Your choice from our selection of handcrafted sandwiches and wraps, each served with chips and a freshly baked cookie. Add a side salad, fruit salad cup, or brownie to complete your meal.



MINIMUM ORDER OF 12 PER MENU ITEM

INDIVIDUAL BOXED LUNCH - \$16.50
PER PERSON + TAXES & SERVICE FEE



CLASSIC TURKEY SANDWICH

Shaved turkey, lettuce, tomato, provolone cheese, honey mustard, on a fresh brioche bun



CLASSIC ITALIAN SANDWICH

Shaved turkey, salami, pepperoni, lettuce, tomato, onion, provolone, herb oil, and mayonnaise on a brioche bun



BLACKENED CHICKEN BLT

Blackened chicken, applewood smoked bacon, lettuce, and tomato, mayonnaise on a fresh brioche bun



GRILLED CAESAR CHICKEN WRAP

Grilled chicken, romaine, parmesan, and house-made crouton tossed in a creamy Caesar dressing on a soft tortilla



GRILLED CHICKEN WRAP

Grilled chicken, lettuce, tomato, mayo a soft tortilla shell.



VEGGIE DELIGHT

Seasonal vegetables, lettuce, tomatoes and vegan mayonnaise



GARDEN SALAD -   \$6.00 EACH

CAESAR SALAD -   \$6.00 EACH

FRUIT SALAD -   \$5.50 EACH

BROWNIES -  \$4.00 EACH



**EASY
DELIVERY**

On-time delivery
with everything you
need in one box!

EXCEPTIONAL FOOD, RELIABLE SERVICE, MEMORABLE EVENTS.



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Buffet Packages

Designed to make planning easier. Choose the package that best fits your event and dietary needs. We'll take care of the rest!



MINIMUM ORDER OF 24 PER PACKAGE

STANDARD BUFFET

\$22.00 PER PERSON + TAXES
& SERVICE FEE

A complete hot lunch with all the essentials for a satisfying meal.

INCLUDES:

- 1 Protein
- 1 Vegetable
- 1 Starch
- Dinner Roll

MOST POPULAR

EXECUTIVE BUFFET

\$32.00 PER PERSON + TAXES
& SERVICE FEE

An elevated hot lunch with two protein selections and added variety for your guests.

INCLUDES:

- 2 Proteins (split)
- 1 Vegetable
- 1 Starch
- Dinner Roll



Build Your Buffet



PROTEINS

- Lemon Thyme Chicken  
- Maple-Bourbon BBQ Chicken  
- Creole Cream Salmon 
- Bayou-Glazed Salmon  
- Citrus Marinated Shrimp  
- Herb Marinated Steak **+\$6**  

ADD-ON:
CHICKEN - \$9 | FISH - \$12 | SHRIMP - \$12
BEEF \$ 18



VEGETABLES

- Sautéed Green Beans  
- Steamed Seasonal Vegetables  
- Broccoli Lemon & Olive Oil  
- Soy-Marinated Mushrooms  

ADD AN ADDITIONAL SIDE:
\$5 PER PERSON



STARCHES

- Garlic Whipped Potatoes  
- Creamy Mac & Cheese 
- Infused Herb Rice Pilaf   
- Elotes (Street Corn)  

ADD AN ADDITIONAL SIDE:
\$6 PER PERSON



SALADS

- Garden Salad -     - **\$3.00**
- Caesar Salad -  - **\$4.00**
- Seasonal Salad -   - **\$4.00**

ADD A SALAD TO YOUR ORDER



BREADS

- Dinner Rolls - **Included**
- Cornbread -  - **Additional \$2.50**

UPGRADE YOUR BREAD



Platters, Bowls & Snacks

Keep your team and guests covered throughout the day with easy additions for meetings, breaks, and events. Mix and match from our selection of boards, trays, and snacks to create a spread that fits your event and keeps everyone going



ONE PLATTER OR BOWL SERVES APPROXIMATELY 24 GUESTS



GRAZING PLATTERS

- Charcuterie  - \$150 each
- Crudité     - \$100 each
- Artisan Cheese  - \$120 each



HALF SANDWICH & WRAP

- Classic Turkey - \$90.00
- Grilled Chicken Caesar Wrap - \$90.00
- BBQ Chickpea Wrap   - \$90.00
- Blackened Chicken BLT - \$90.00



SNACKS

- Kettle Chips   - \$48.00
- Pretzels   - \$48.00
- Trail Mix   - \$60.00
- Granola Bars   - \$48.00



BOWLS

- Garden Salad     - \$90.00
- Caesar Salad  - \$90.00
- Seasonal Salad    - \$90.00
- Fruit Salad     - \$90.00



SWEETS

- Cookie Platters  - \$48.00
- Brownie Platter  - \$72.00
- Petite Cupcake Platter   - \$80.00



Small Bites

Our small bites are crafted to be enjoyed in just one to two bites, making them an ideal choice for cocktail hours, receptions, and networking events. Mix and match selections to create a menu that gives your guests plenty of variety while making it easy to mingle, connect, and enjoy the occasion.



MINIMUM ORDER OF 24 PIECES PER ITEM



POULTRY

- Maple BBQ Chicken Skewers 🍷 - \$96
- Bayou Chicken Skewers 🍷 - \$96
- Grilled Chicken with Garlic Aioli 🍷 - \$96
- Micro Bayou Chicken Sliders 🍷 - \$108
- Ginger-Soy Chicken Skewers 🍷 - \$96



FISH & SHELLFISH

- Cajun Shrimp & Grits 🍷 - \$120
- Shrimp Cocktail 🍷 - \$108
- Micro Crab Cake Bites - \$120
- Herb Shrimp Skewers 🍷 🍷 - \$108



BEEF

- Hickory Smoked Meatballs - \$84
- Micro Cheeseburger Sliders - \$108
- Soy-Ginger Steak Skewers - \$120
- Petite Chicago Hot Dogs - \$96



VEGETARIAN

- Tomato Bruschetta 🍷 - \$72
- Classic Deviled Eggs 🍷 🍷 - \$72
- Vegetable Empanadas 🍷 - \$108
- Three Cheese Arancini 🍷 - \$84



VEGAN

- Micro Jackfruit & Mushroom Sliders 🍷 🍷 - \$96
- Cajun Red Beans & Rice 🍷 🍷 🍷 - \$72
- Soy Ginger Mushroom Skewers 🍷 🍷 🍷 - \$84
- Vegan Tomato Bruschetta 🍷 🍷 - \$72
- Sweet Potato Hummus Crudite Cup 🍷 🍷 - \$72



SELECT A VARIETY OF BITES TO CREATE A THOUGHTFULLY CURATED MENU FOR COCKTAIL HOURS, RECEPTIONS, NETWORKING EVENTS, AND CELEBRATIONS.

Desserts

Save room for something sweet. Our dessert selections are the perfect addition to meetings, corporate gatherings, celebrations, and special events, giving your guests a little something extra to enjoy.



DESSERTS ARE SOLD BY THE DOZEN

SWEET BITES

- Petite Assorted Cupcakes  - \$48
- Assorted Cookies  - \$30
- Brownie Bites  - \$48
- Cheesecake Bites   - \$48
- Sweet Potato Pie Tarts – Seasonal  - \$48
- Key Lime Pie Tarts – Seasonal  - \$48
- Chef's Choice Assorted Desserts   - \$48



Beverages

Complete your menu with beverages to keep everyone refreshed. Choose from morning favorites, refreshing juices, and cold beverages to complement your meal and keep your gathering going.



MINIMUM ORDER OF 12 PER BEVERAGE SELECTION OR 1 GALLON (16 SERVINGS)

BEVERAGES

- Assorted Soft Drinks - **\$2 each**
- Bottled Water - **\$2 each**
- Lemonade - **\$3 each**
- Sparkling Water - **\$3 each**
- Coffee Service (1 gallon) - **\$45 each**
- Hot Tea Service (1 gallon) - **\$45 each**
- Orange Juice - **\$3 each**
- Apple Juice - **\$3 each**
- Cranberry Juice - **\$3 each**

NEED STAFFING OR BAR SERVICE FOR YOUR EVENT?

Take your event beyond drop-off catering. Cajun Cafe Chicago offers full-service catering, including professional bar service and alcoholic beverage options tailored to your event. For additional information and bar service options, contact sales@cajuncafechicago.com

