



CAJUN CAFE CHICAGO
CATERING

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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 PACKAGES

ORDER MINIMUM - 12 PER PACKAGE

These prices do not include service fees or taxes

V: Vegan
VG: Vegetarian
GF: Gluten Free
DF: Dairy Free



Strawberry Cheesecake Chicken & Waffles

MORNING GLORY PACKAGE - \$16.00 PER PERSON

Assorted breakfast pastries, seasonal fruit salad and berry compote yogurt parfait.

Service Style: Individually packaged or Buffet style. Minimum Order 12 per package

V VG - VEGAN OPTION AVAILABLE UPON REQUEST

BREAKFAST BURRITO PACKAGE - \$19.00 PER PERSON

Choice of breakfast burrito served with breakfast potatoes, seasonal fruit platter, ketchup and hot sauce.

- Bacon, Egg, & Cheese
- Turkey Sausage, Egg & Cheese
- Egg & Cheese
- Tofu Scramble, Vegan Cheese and Spinach

Service Style: Individually packaged or Buffet Style. Minimum Order 12 per burrito package

V VG

MIDWEST BREAKFAST PACKAGE - \$19.00 PER PERSON

Scrambled eggs, bacon or turkey sausage, breakfast potatoes and seasonal fruit platter.

Service Style: Individually packaged or Buffet Style. Minimum Order 12 per package

VG - VEGAN OPTION AVAILABLE UPON REQUEST

CCC BREAKFAST PACKAGE - \$26.00 PER PERSON

Breakfast pastries, scrambled eggs, bacon, turkey sausage, breakfast potatoes and seasonal fruit platter.

Service Style: Individually packaged or Buffet Style. Minimum Order 12 per package

VG - VEGAN OPTION AVAILABLE UPON REQUEST

BREAKFAST PLATTERS & BOWLS

SMALL FEEDS: 10 - 12 GUESTS or LARGE FEEDS: 20 - 24 GUESTS

These prices do not include service fees or taxes

V: Vegan
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Fresh Baked Pecan Pastries

BREAKFAST PASTRIES - SMALL \$55 OR LARGE \$110

Assorted muffins, fresh baked breads and pastries

Service Style: Platters - Minimum Order 1 platter

V VG

SEASONAL FRUIT PLATTER - SMALL \$60 OR LARGE \$120

Seasonal fresh melons, berries, citrus or tropical fruit.

Service Style: Platters - Minimum Order 1 platter

V, VG, GF, DF

DECONSTRUCTED YOGURT BOWL - SMALL \$70 OR LARGE \$135

Greek yogurt, handcrafted blueberry compote and granola clusters.

Service Style: Platters - Minimum Order 1 platter

VG - VEGAN UPON REQUEST

BREAKFAST BURRITO PLATTER - SMALL \$95 OR LARGE \$180

Breakfast burritos cut in halves. Served with salsa and hot sauce.

- Bacon, Egg, and Cheese
- Turkey Sausage, Egg & Cheese
- Egg & Cheese
- Tofu Scramble, Vegan Cheese and Spinach

Service Style: Platters - Minimum Order 1 flavor per platter

V, VG, DF - AVAILABLE UPON REQUEST

BREAKFAST SIDES

BY THE PAN

SMALL FEEDS: 10 - 12 GUESTS or LARGE FEEDS: 20 - 24 GUESTS

These prices do not include service fees or taxes

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Scrambled Eggs, CCC Breakfast Potatoes, Applewood Smoked Bacon

APPLEWOOD SMOKED BACON - SMALL \$60 OR LARGE \$120

Crispy applewood smoked pork bacon

Service Style: Pan - Minimum Order - 1 pan

CONTAINS: PORK

TURKEY SAUSAGE LINKS - SMALL \$65 OR LARGE \$125

Breakfast turkey sausage links

Service Style: Pan - Minimum Order - 1 pan

CCC BREAKFAST POTATOES - SMALL \$55 OR LARGE \$110

Oven roasted potatoes seasoned with our all purpose seasoning, bell peppers and onions.

Service Style: Pan - Minimum Order - 1 pan

V VG

CREAMY GRITS - SMALL \$40 OR LARGE \$80

Slow cooked, creamy stoned grits finished with butter and salt. Add Cheese for \$1.00

Service Style: Pan - Minimum Order - 1 pan

VG - VEGAN AVAILABLE UPON REQUEST

SCRAMBLED EGGS - SMALL \$55 OR LARGE \$110

Fluffy scrambled eggs

Service Style: Pan - Minimum Order - 1 pan

V VG

BREAKFAST BEVERAGES

V: Vegan
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MINIMUM ORDER - 1 GALLON OR 12 EACH
These prices do not include service fees or taxes



COFFEE - 1 GALLON (SERVES 12 - 16 GUESTS) - \$45.00

Coffee, creamer, sugar and sugar free sweetener

Service Style: Platters - Minimum Order 1 gallon per order

HOT TEA - 1 GALLON (SERVES 12 - 16 GUESTS) - \$45.00

Hot water, assorted tea bags, lemons, honey, sugar and sugar free sweetener

Service Style: Platters - Minimum Order 1 gallon per order

BOTTLED WATER - \$2.00 EACH

Bottled water

Service Style: Platters - Minimum Order 12 per order

BREAKFAST JUICE - \$3.00 EACH

- Orange Juice
- Apple Juice
- Cranberry Juice

Service Style: Platters - Minimum Order 12 per flavor

V: Vegan
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BOXED LUNCH PACKAGES

MINIMUM ORDER - 12 PER PACKAGE

These prices do not include service fees or taxes



Grilled Chicken Caesar Wrap

BASIC BOXED LUNCH PACKAGE - \$16.00 PER PERSON

Your choice of sandwich or wrap, chip and gourmet cookie

Service Style: Individually packaged or Buffet style - Minimum Order 12 per flavor

V VG CONTAINS: PORK

STANDARD BOXED LUNCH PACKAGE - \$19.00 PER PERSON

Your choice of sandwich or wrap, chip and fruit salad

Service Style: Individually packaged or Buffet style - Minimum Order 12 per flavor

V VG CONTAINS: PORK

EXECUTIVE BOXED LUNCH PACKAGE - \$24.00 PER PERSON

Your choice of sandwich or wrap, chip, garden salad side, cookie

Service Style: Individually packaged or Buffet style - Minimum Order 12 per flavor

V VG CONTAINS: PORK

SANDWICH & WRAP CHOICES:

Classic Turkey Sandwich - Oven roasted turkey, lettuce, tomatoes, and provolone, honey Dijon dressing

Chicken Caesar Wrap - Chicken, romaine, parmesan, croutons, and Caesar dressing in a tortilla

Blackened Chicken BLT - Served with applewood smoked bacon, lettuce, and tomato, mayonnaise on a fresh brioche bun

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

Grilled Chicken Wrap - Grilled chicken, lettuce, tomato and mayonnaise on a soft tortilla

Seasonal Vegetables Sandwich or Wrap - Seasonal vegetables, lettuce, tomatoes and vegan mayonnaise

DELI PLATTERS & BOWLS

MINIMUM ORDER - 1 DOZEN PER PLATTER

These prices do not include service fees or taxes

V: Vegan
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Assorted sandwiches, kettle chips, seasonal fruit salad and cookie

HALF SANDWICH OR WRAP PLATTERS - \$65.00 PER DOZEN

Choice your half sandwich or wrap flavor

Service Style: Buffet style - Minimum Order - 1 flavor per dozen

V VG CONTAINS: PORK

ASSORTED KETTLE CHIPS - \$26.00 PER DOZEN

Assorted chips

Service Style: Buffet style - Minimum Order - 1 dozen per platter

V VG, GF, DF

ASSORTED COOKIES OR BROWNIE BITES - \$30.00 PER DOZEN

Assorted gourmet cookies or mini brownie bites

Service Style: Buffet style - Minimum Order - 1 dozen per platter

V VG CONTAINS: PORK

SEASONAL FRUIT SALAD BOWL - \$60.00 PER DOZEN

Seasonal fresh melons, berries, citrus or tropical fruit.

Service Style: Buffet style - Minimum Order - 1 bowl per order

V, VG, DF, GF

SANDWICH & WRAP CHOICES:

Classic Turkey Sandwich - Oven roasted turkey, lettuce, tomatoes, and provolone, honey Dijon dressing

Chicken Caesar Wrap - Chicken, romaine, parmesan, croutons, and Caesar dressing in a tortilla

Blackened Chicken BLT - Served with applewood smoked bacon, lettuce, and tomato, mayonnaise on a fresh brioche bun

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

Grilled Chicken Wrap - Grilled chicken, lettuce, tomato and mayonnaise on a soft tortilla

Seasonal Vegetables Sandwich or Wrap - Seasonal vegetables, lettuce, tomatoes and vegan mayonnaise

HOT BUFFET PACKAGE

MINIMUM ORDER - 24 PER PACKAGE

These prices do not include service fees or taxes

V: Vegan
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DF: Dairy Free



Creole Cream Salmon, Mashed Potatoes and Seasonal Vegetables

HOT BUFFET PRICING PER PERSON

BASIC HOT LUNCH PACKAGE - \$22.00 PER PERSON

Your choice of one protein, two sides.

- 1 Protein
- 2 Sides

Service Style: Buffet style - Minimum Order - 24 per package

V, VG, DF, GF

STANDARD HOT LUNCH PACKAGE - \$35.00 PER PERSON

Your choice of one protein, two side, one salad and dinner roll.

- 1 Protein
- 2 Sides
- 1 Garden Salad & Roll

Service Style: Buffet style - Minimum Order - 24 per package

V, VG, GF, DF

EXECUTIVE HOT LUNCH PACKAGE - \$45.00 PER PERSON

Your choice of any two-split protein, two side, one salad and dinner roll.

- 2 Protein
- 2 Sides
- 1 Garden Salad & Roll

Service Style: Buffet style - Minimum Order - 24 per package

V, VG, GF, DF

HOT LUNCH BUFFET

V: Vegan
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Citrus Chicken

OVEN ROASTED CHICKEN

Seasoned with our all-purpose home blend seasoning and oven roasted until golden brown

GF, DF

MAPLE BOURBON CHICKEN

Grilled Chicken glazed with our smoky maple bourbon bbq sauce.

GF, DF

CHICKEN WITH HERB AU JUS

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

GF, DF

CREOLE CREAM SALMON

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

GF

BAYOU GLAZED SALMON

Our Bayou Salmon is the perfect balance of sweet & spicy

GF,DF

HERB MARINATED FLANK STEAK WITH CHIMICHURRI

Seasoned steak with homemade chimichurri

GF

FIRE ROASTED VEGETABLE PASTA

Pasta with fire roasted vegetables in a garlic tomato basil sauce.

V,VG,GF,DF

ENTREE SIDES

- Garlic Butter Mashed Potatoes
- Green Beans
- Herb Roasted Potatoes
- Herb Rice Pliaf
- Seasonal Vegetables
- Buttermilk Cornbread
- Creamy Mac & Cheese
- Street Corn (Elotes Style)
- Dinner Rolls

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SALAD PACKAGE

MINIMUM ORDER - 12 PER PACKAGE

These prices do not include service fees or taxes



CCC Chopped Salad and Garden with Grilled Chicken

SALAD BOX - \$16.00 PER PERSON

Salads served with chips and cookie.

Service Style: Buffet style - Minimum Order - 6 per flavor

V VG CONTAINS: PORK

SALAD BOWL - SMALL \$70.00 OR LARGE 140

Salads served with chips and cookie.

Service Style: Buffet style - Minimum Order - 1 flavor per bowl (Small feeds 10 - 12 or Large feeds 20 - 24)

V VG CONTAINS: PORK

ADDITIONAL PROTEIN - PER PERSON PRICING

- Grilled Chicken - \$5
- Grilled Shrimp - \$7

Service Style: Buffet style - Minimum Order - 1 piece per order or 5 shrimp per order

V VG CONTAINS: PORK

SALAD CHOICES:

Garden Salad - Romaine lettuce, cucumbers, tomatoes, carrots, Italian dressing

Caesar Salad - Fresh romaine lettuce, tomatoes, homemade croutons, parmesan cheese and Caesar dressing

CCC Chopped Salad - Chopped lettuce, cucumbers, eggs, tomato, bacon, carrots and creole ranch

Chopped Kale Salad - Roasted sweet potatoes, candied pecans, dried cranberries, and maple Dijon dressing

Berry Salad - Chopped lettuce, cucumbers, strawberries, blueberries, onions, candied pecans, shaved onion

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DESSERT

MINIMUM ORDER - 1 PER DOZEN PER PLATTER
These prices do not include service fees or taxes



Oreo Chocolate Mini Cupcakes

ASSORTED CUPCAKES PLATTER - \$60.00 PER PERSON

Assorted cupcakes, vanilla, chocolate and seasonal flavors

SERVICE STYLE: BUFFET STYLE - 1 DOZEN PER PLATTER

V VG CONTAINS: PORK

ASSORTED COOKIES PLATTER - \$30.00 PER DOZEN

Fresh baked assorted gourmet cookies

Service Style: Buffet style - 1 Dozen per platter

V VG CONTAINS: PORK

BROWNIE BITES PLATTER- \$35.00 PER PERSON

Fresh baked fudge brownies bites

Service Style: Buffet style - 1 Dozen per platter

V VG CONTAINS: PORK

DESSERT SHOOTERS - \$55.00 PER PERSON

- Lemon Blueberry Crunch
- Strawberry Cheesecake
- Banana Pudding

Service Style: Buffet style - 1 Dozen per platter

V VG CONTAINS: PORK

CHEF CHOICE ASSORTED DESSERT - \$55.00 PER PERSON

Chef choice assorted desserts

Service Style: Buffet style - 1 Dozen per platter

V VG CONTAINS: PORK

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



Crudités, Charcuterie & Cheese Board

CHARCUTERIE (FEEDS 16 - 20) - \$160.00

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

CRUDITÉS (FEEDS 16 -20) - \$100.00

Seasonal Grilled and Raw Vegetables with Homemade Dip

V VG

CHEESE BOARD (FEEDS 16 - 20) - \$120.00

Imported Cheese, Crackers, Seasonal Fruit, and Berries

V

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

V: Vegan
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SMALL BITES

Priced Per Person | 50 Person Minimum

CLASSIC DEVILED EGGS

VG

CREAMY MAC & CHEESE CUPS

VG

MICRO CHEESEBURGERS SLIDERS

TOMATO BRUSCHETTA

VG

MINI CRABCAKES BITES

CAJUN SHRIMP & GRITS

GF

CHICKEN & WAFFLE BITES

STEAK CROSTINI WITH

CHIMICHURRI

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.