

**ck**  
**CROSBY'S**  
**KITCHEN**

**CATERING MENU**

HALF PAN FEEDS ~12 GUESTS  
 FULL PAN FEEDS ~24 GUESTS

**starters**

<b>GUACAMOLE</b> per quart avocado, jalapeños, onions, tomatoes, cilantro, housemade tortilla chips	<b>25</b>
<b>SPINACH DIP</b> per quart spinach, artichokes, parmesan cream sauce, housemade tortilla chips	<b>29</b>
<b>CORNBREAD</b> per dozen with maple butter	<b>25</b>
<b>HOMEMADE BUTTERMILK BISCUITS</b> per dozen, with seasonal fruit jam	<b>25</b>
<b>LOBSTER DEVEILED EGGS</b> per dozen	<b>36</b>

**sides** half pan / full pan

<b>MASHED POTATOES</b> with roasted garlic	<b>32 / 64</b>
<b>BUFFALO CAULIFLOWER</b> ranch breadcrumbs	<b>32 / 64</b>
<b>CORN ON THE COB</b> grilled, chipotle mayo, cilantro	<b>25 / 50</b>
<b>BROCCOLI</b> roasted, pecorino fondue, garlic breadcrumbs	<b>32 / 64</b>
<b>COLE SLAW</b>	<b>20 / 40</b>

**signatures** half pan / full pan

<b>BBQ'D BABYBACK RIBS</b> with smoke daddy bbq sauce, coleslaw	<b>80/160</b>
<b>SALMON</b> grilled asparagus, garlic ginger soy glaze	<b>75 / 150</b>
<b>ROTISSERIE CHICKEN</b> chicken au jus	<b>50 / 100</b>

**HOUSE FAVORITES**

	12pc / 24pc
<b>FILET OF BEEF</b> 4 oz. filets porcini mushroom rub, worcestershire butter	<b>200/400</b>
<b>PRIME RIB</b> 6 oz. portions porcini mushroom rub, beef au jus, horseradish cream	<b>240/480</b>
<b>PORK CHOPS</b> 10 bone rack apple cider au jus	<b>175</b>

**hot sliders** per dozen

<b>HAMBURGER</b> black angus beef, mayo, mustard, lettuce, tomato, pickle, onion	<b>65</b>
<b>TURKEY BURGER</b> housemade turkey burger, ginger & soy asian slaw, marinated tomato	<b>60</b>
<b>VEGGIE BURGER</b> housemade with rice, beans, walnuts, sweet potatoes, shiitake mushrooms, jalapeño mayo, cheddar	<b>55</b>
<b>GRILLED FISH SANDWICH</b> blackened mahi mahi, remoulade sauce, lettuce, tomato, onion	<b>75</b>
<b>FILET SLIDERS</b> per dozen blue cheese, mayo, candied red onion	<b>75</b>

**salads** half pan / full pan

<b>BRUSSELS</b> arugula, lemon vinaigrette, dried blueberries, bacon, almonds, manchego cheese add chicken + <b>12 / 24</b> add shrimp + <b>24 / 48</b>	<b>39 / 75</b>
<b>WRIGHTWOOD SALAD</b> tomatoes, raisins, avocado, goat cheese, corn, almonds, citrus vinaigrette, cornbread croutons, roasted red peppers, green onion add chicken + <b>13 / 25</b>	<b>48 / 95</b>

## dessert

<b>COOKIES</b> per dozen chocolate chip, oatmeal raisin, or sugar	<b>30</b>
<b>CARROT CAKE</b> per dozen pieces cream cheese frosting, coconut, candied pecans	<b>45</b>
<b>KEY LIME PIE</b> each graham cracker crust, whipped cream	<b>50</b>

## drinks

<b>BEVERAGES</b> per 6 pack / dozen coke, diet coke, sprite, bottled water, lemonade, iced tea	<b>18 / 30</b>
<b>COFFEE</b> per gallon	<b>80</b>
<b>ROSÉ</b> per bottle, still or sparkling	<b>32</b>

## PACKAGED COCKTAILS

8 cocktails per bottle **80**

### **BOTANICAL MULE**

choice of ketel one flavor (cucumber-mint,  
peach-orange blossom, grapefruit-rose), ginger beer,  
lime

### **BLACKBERRY MARGARITA**

tequila, cointreau, lime, blackberry syrup

### **APEROL SPRITZ**

aperol, prosecco, triple sec, lemon

### **ROSÉ SANGRIA**

rosé, framboise, lemon, grapefruit

must provide ID for alcohol pick up and delivery

INDIVIDUAL BOXED CATERING ALSO AVAILABLE!



## CONTACT INFO

place an order

**773.772.1697**  
**CATERING@4SRG.COM**

restaurant contact

**773.883.2525**

**3445 N SOUTHPORT AVE**  
**CHICAGO, IL 60657**

follow

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# FAQ

## WHEN SHOULD I PLACE MY ORDER?

- You are welcome to place your Catering order as far out as you'd like! We do ask that all orders be finalized at least 48 hours before the event.
- We will do our best to accommodate orders that come in within 48 hours of the event, however it is not guaranteed.

## ARE THERE ANY REQUIREMENTS TO BOOK A CATERING ORDER?

- There is a 10 guest minimum requirement to place a Catering order. If you have a smaller group, we encourage you to place a to-go order directly with the restaurant, or you are welcome to order off menu for delivery via Caviar.
- There is a \$250 food and beverage minimum spend to be eligible for delivery.

## ARE THERE ANY FEES?

- On top of the food and beverage subtotal there is tax.
- A 4% service charge will be applied to all Catering and Event orders
- For pick up Catering orders, there are no additional fees.
- For delivery orders, there is an 8% delivery fee within 5 miles of the restaurant.
- Gratuity for both pick up and delivery orders is at your discretion.
- Additional charges will be assigned for orders outside of our 5-mile delivery zone.
- Deliveries over 10 miles from the restaurant are limited and require advance notice/approval from Catering Manager.

## DOES MY CATERING ORDER INCLUDE SERVING UTENSILS, CUTLERY, AND WARMING SETS?

- Serving utensils are included
- Individually wrapped cutlery sets, plates, and napkins available.
- Our Catering food comes warm and ready to serve. To keep it warm for up to two hours, you may purchase warming sets - \$9.00 each.