CATERING MENU

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

starters

GUACAMOLE  per quart  30
avocado, jalapeños, onions, tomatoes, cilantro, housemade tortilla chips

SPINACH DIP  per quart  30
spinach, artichokes, parmesan cream sauce, housemade tortilla chips

CORNBREAD  per dozen  25
with maple butter

HOMEMADE BUTTERMILK BISCUITS  25
per dozen, with seasonal fruit jam

LOBSTER DEVILED EGGS  per dozen  32

CRAB TOAST  per dozen  42
jumbo lump crab, avocado puree, pickled chilies

FILET SLIDERS  per dozen  50
fresh jumbo lump crab, remoulade

CRAB CAKE BITES  per dozen  36
fresh jumbo lump crab, remoulade

sides  half pan / full pan  20 / 40

MASHED POTATOES
with roasted garlic

BUFFALO CAULIFLOWER
ranch breadcrumbs

CORN ON THE COB
grilled, chipotle mayo, cilantro

BROCCOLI
roasted, pecorino fondue, garlic breadcrumbs

signatures  half pan / full pan

BBQ’D BABYBACK RIBS  80 / 150
with smoke daddy bbq sauce, coleslaw

WOOD ROASTED CHICKEN 
& BISCUITS  75 / 140
carrots, onion, celery root, bacon, chicken gravy, mushrooms, buttermilk biscuits

SALMON  90 / 175
garlic ginger soy glaze

ROTISSERIE CHICKEN  40 / 75
chicken au jus

HOUSE FAVORITES

FILET OF BEEF  per lb, 5 lb minimum  25
porcini mushroom rub, worcestershire butter

PRIME RIB  per lb, 5 lb minimum  27
porcini mushroom rub, beef au jus, horseradish cream

PORK CHOPS  10 bone rack  120
apple cider au jus

hot sliders  per dozen

HAMBURGER  48
black angus beef, mayo, mustard, lettuce, tomato, pickle, onion

TURKEY BURGER  48
housemade turkey burger, ginger & soy asian slaw, marinated tomato

VEGGIE BURGER  45
housemade with rice, beans, walnuts, sweet potatoes, shiitake mushrooms, jalapeño mayo, cheddar

GRILLED FISH SANDWICH  48
blackened mahi mahi, remoulade sauce, lettuce, tomato, onion

salads  half pan / full pan

BRUSSELS  40 / 70
arugula, lemon vinaigrette, dried blueberries, bacon, almonds, manchego cheese
add chicken + 13 / 25

WRIGHTWOOD SALAD  40 / 70
tomatoes, craisins, avocado, goat cheese, corn, almonds, citrus vinaigrette, cornbread croutons, roasted red peppers, green onion
add chicken + 13 / 25

ROCK SHRIMP  40 / 70
arugula, avocado, hearts of palm, sunflower seeds

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

**COOKIES** per dozen 24
chocolate chip, oatmeal raisin, or sugar

**CARROT CAKE** per dozen pieces 36
cream cheese frosting, coconut, candied pecans

**KEY LIME PIE** each 30
graham cracker crust, whipped cream

drinks

**BEVERAGES** per 6 pack / dozen 18 / 30
coke, diet coke, sprite, bottled water, lemonade, iced tea

**COFFEE** per gallon 80

**ROSE** per bottle, still or sparkling 32

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

**ROSE SANGRIA**
rosé, framboise, lemon, grapefruit

must provide ID for alcohol pick up and delivery

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4 STAR
**BREAKFAST PACK**
serves 24

**SCRAMBLED EGGS**

**BACON OR SAUSAGE**

**PANCAKES, FRENCH TOAST, OR BISCUITS**
butter, jelly, syrup

**HASHBROWS**

**FRESH FRUIT**

$375

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 2% 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 and an additional $1/mile outside of our delivery zone.

• Gratuity for both pick up and delivery orders is at your discretion.

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.