



# CROSBY'S KITCHEN

## CATERING MENU

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

### starters

<b>GUACAMOLE</b> per pint 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>27</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>32</b>
<b>CRAB TOAST</b> per dozen jumbo lump crab, avocado puree, pickled chilies	<b>42</b>
<b>MINI FILET SLIDERS</b> per dozen fresh jumbo lump crab, remoulade	<b>36</b>
<b>CRAB CAKE BITES</b> per dozen fresh jumbo lump crab, remoulade	<b>36</b>

### sides half pan / full pan **20 / 40**

<b>MASHED POTATOES</b> with roasted garlic
<b>BUFFALO CAULIFLOWER</b> ranch breadcrumbs
<b>CORN ON THE COB</b> grilled, chipotle mayo, cilantro
<b>BROCCOLI</b> roasted, pecorino fondue, garlic breadcrumbs

### signatures half pan / full pan

<b>BBQ'D BABYBACK RIBS</b> with smoke daddy bbq sauce, coleslaw	<b>80 / 150</b>
<b>WOOD ROASTED CHICKEN &amp; BISCUITS</b> carrots, onion, celery root, bacon, chicken gravy, mushrooms, buttermilk biscuits	<b>75 / 140</b>
<b>SALMON</b> grilled asparagus, garlic ginger soy glaze	<b>90 / 175</b>
<b>ROTISSERIE CHICKEN</b> chicken au jus	<b>40 / 175</b>

### HOUSE FAVORITES

<b>FILET OF BEEF</b> per lb, 5 lb minimum porcini mushroom rub, worcestershire butter	<b>25</b>
<b>PRIME RIB</b> per lb, 5 lb minimum porcini mushroom rub, beef au jus, horseradish cream	<b>27</b>
<b>PORK CHOPS</b> 10 bone rack apple cider au jus	<b>120</b>

### hot sliders per dozen

<b>HAMBURGER</b> black angus beef, mayo, mustard, lettuce, tomato, pickle, onion	<b>48</b>
<b>TURKEY BURGER</b> housemade turkey burger, ginger & soy asian slaw, marinated tomato	<b>48</b>
<b>VEGGIE BURGER</b> housemade with rice, beans, walnuts, sweet potatoes, shiitake mushrooms, jalapeño mayo, cheddar	<b>45</b>
<b>GRILLED FISH SANDWICH</b> blackened mahi mahi, remoulade sauce, lettuce, tomato, onion	<b>48</b>

### salads half pan / full pan

<b>BRUSSELS</b> arugula, lemon vinaigrette, dried blueberries, bacon, almonds, manchego cheese add chicken + 13 / 25	<b>40 / 70</b>
<b>WRIGHTWOOD SALAD</b> tomatoes, raisins, avocado, goat cheese, corn, almonds, citrus vinaigrette, cornbread croutons, roasted red peppers, green onion add chicken + 13 / 25	<b>40 / 70</b>
<b>ROCK SHRIMP</b> arugula, avocado, hearts of palm, sunflower seeds	<b>40 / 70</b>

## dessert

<b>COOKIES</b> per dozen chocolate chip, oatmeal raisin, or sugar	<b>24</b>
<b>CARROT CAKE</b> per dozen pieces cream cheese frosting, coconut, candied pecans	<b>36</b>
<b>KEY LIME PIE</b> each graham cracker crust, whipped cream	<b>30</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



## 4 STAR BREAKFAST PACK

serves 20 - 25

**SCRAMBLED EGGS**

**BACON OR SAUSAGE**

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

**HASHBROWNS**

**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

 **CROSBYSKITCHEN**

 **CROSBYS\_KITCHEN**

**CROSBYSCHICAGO.COM**

# 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.