



CAJUN CAFE CHICAGO
CATERING

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WELCOME TO CAJUN CAFE CHICAGO

At Cajun Cafe Chicago we specialize in Southern Cuisine for corporate dining, community engagement, and special events. Our goal is to connect people through food and culture while creating generational wealth for communities on the west and south sides of Chicago.

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

24 Person Minimum



Strawberry Cheesecake Chicken & Waffles

FEATURED THE BREAKFAST BISCUIT

Scrambled egg patty with your choice of applewood smoked bacon or turkey sausage on our scratch buttermilk biscuits and seasonal fruit cup. The perfect way to start your day.

Vegan option available.

MORNING GLORY

Our fresh berry yogurt parfait with assorted mini danish and muffins, mini cinnamon rolls, and seasonal fruit.

V VG

BREAKFAST À LA CARTE

Applewood Smoked Bacon

Turkey Sausage

Scrambled Eggs

Breakfast Potatoes

V VG GF

Seasonal Fruit Bowl

V VG GF

Fresh Berry Yogurt Parfait

VG GF

ALL AMERICAN

Seasonally inspired french toast or buttermilk pancakes with breakfast potatoes, scrambled eggs, and your choice of applewood smoked bacon, turkey sausage, or vegan sausage.

BEVERAGES

Coffee

Juice (Orange, Cranberry, or Apple)

Bottled Water

V: Vegan
VG: Vegetarian
GF: Gluten Free

BOX LUNCHES

24 Person Minimum | 12 Minimum per Option

Standard includes Potato Chips and a Fresh Baked Cookie

Executive includes Potato Chips, House Salad, and a Fresh Baked Cookie

CLASSIC TURKEY SANDWICH

Oven Roasted Turkey, Lettuce,
Tomatoes, Provolone Cheese, Honey
Dijon Dressing

GRILLED VEGETABLE

SANDWICH

Seasonal Vegetables, Lettuce, Tomatoes
Vegan Mayonnaise
V, VG



Blackened Chicken BLT

FEATURED BLACKENED CHICKEN BLT

Start your mid-day break with our Blackened Chicken BLT. Served with applewood smoked bacon, lettuce, and tomato on a fresh brioche bun, it's sure to be a guest favorite.

CHICKEN CAESAR WRAP

Chicken, Romaine, Parmesan Cheese,
Croutons, Caesar Dressing in a Tortilla

BUFFALO CHICKEN WRAP

Chicken tossed in Buffalo Sauce,
Romaine Lettuce, Blue Cheese Crumbles,
Buttermilk Ranch Dressing

BEVERAGES

Assorted Soft Drinks
Bottled Water
Southern Sweet Tea
Unsweetened Iced Tea
Lemonade

V: Vegan
VG: Vegetarian
GF: Gluten Free

LUNCH ENTREES

24 Person Minimum | 12 Minimum per Option



Creole Cream Salmon, Mashed Potatoes, & Broccolini

BBQ CHICKEN

Hickory smoked and glazed with our cajun barbecue sauce

GF

OVEN ROASTED CHICKEN

Seasoned with our homemade blend and oven roasted until golden brown

GF

CITRUS MARINATED CHICKEN

Infused with fresh orange, lemon, and lime juice; blended with herbs and spices for bright zesty flavor

GF

HONEY JERK CHICKEN

Marinated in spicy jerk seasoning and finished with a honey glaze

GF

HONEY JERK SALMON

Marinated in spicy jerk seasoning and finished with a honey glaze

GF

LEMON GARLIC WHITE FISH

Lightly seasoned and baked with fresh garlic, zesty lemon and aromatic herbs

GF

FEATURED BAYOU SALMON

Our Bayou Salmon is the perfect balance of sweet & spicy, a perfectly seasoned option for any event. Whether it is paired with Southern Greens or Pineapple Rice, you can not go wrong!

ENTREE SIDES

Pineapple Rice

V VG GF

Buttermilk Cornbread

VG

Creamy Mac & Cheese

VG

Southern Greens
with Smoked Turkey

Seasonal Vegetables

V VG GF

Green Beans

V VG GF

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SPECIAL EVENTS

Priced Per Person | 50 Person Minimum

Cajun Cafe Chicago is a premier full-service catering company, 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 - Crafted to fit your event's 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 will be here to make sure your event is unforgettable



Plated dinner options: Email for more details at Sales@cajuncafechicago.com

INQUIRY ABOUT OUR SERVICES

If you're looking to book a special event, please email us at sales@cajuncafechicago.com to receive Cajun Cafe Chicago menu offerings tailored to your occasion. Let us bring your vision to life with outstanding food and southern hospitality!

V: Vegan
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GRAZING PLATTERS

24 Servings



Crudités, Charcuterie & Cheese Board

CHARCUTERIE

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

CRUDITÉS

Seasonal Grilled and Raw Vegetables with Homemade Dip

V VG

CHEESE BOARD

Imported Cheese, Crackers, Seasonal Fruit, and Berries

V

ACTION STATION

Priced Per Person | 50 Person Minimum

Give your guests front row seats to all of the action! Our friendly and hospitable service team will cook, assemble, and serve traditional southern fare at the heart of your event.

With options to satisfy everyone, our Action Stations are a perfect start to your special event and a fitting late night snack as the party winds down.

MINI CHICKEN & WAFFLES

Fluffy seasonal waffles with crispy fried chicken bites

FEATURED MINI PO BOY'S

Battered and deep fried on site, our po' boy is a modern take on the Louisiana classic.

Options: Shrimp, Catfish

BAYOU CHICKEN TACO

Braised chicken tossed in our signature bayou sauce, slaw, pineapple pico de gallo,

MAC & CHEESE BAR

Creamy Mac & Cheese, served with either applewood smoked pork bacon, broccoli, or parmesan panko crust

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SMALL BITES

Priced Per Person | 50 Person Minimum

CLASSIC DEVEILED EGGS

VG

LEMON HERB CHICKEN KABOB

MINI CRABCAKES

MINI CHEESEBURGER SLIDERS

SHRIMP COCKTAIL

BAYOU CHICKEN KABOB

BLACKENED SHRIMP DEVEILED EGGS

HICKORY SMOKED BBQ MEATBALLS

CAJUN SHRIMP & GRITS

SAVORY MUSHROOM SLIDER

VG,V

WATERMELON FETA

VG

VEGAN RED BEANS & RICE

V,VG



Tomato Bruschetta

**STRAWBERRY & BALSAMIC
CANAPÉ**

With Basil and Whipped Cheese

VG

TOMATO BRUSCHETTA

VG

V: Vegan
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BEVERAGE PACKAGE

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 price.

NON ALCOHOLIC

Non alcoholic beverage service is required for all special events.

Assorted Soft Drinks
Bottled Water
Southern Sweet Tea
Unsweetened Iced Tea
Lemonade
Assorted Juice

BEER & WINE

Includes non alcoholic beverage service plus two beer selections, one red wine selection, and one white wine selection.

BATCH SIGNATURE COCKTAILS

Includes non alcoholic beverage and handcrafted signature cocktails garnishes, cups and ice.



DESSERTS

Prepared fresh and served family style, our dessert selections include all of our southern favorites with a modern twist. Offerings are customized to compliment your event menu and personal preferences. Please inquire for seasonal availability.

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 \$500 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.