

Shaw's[®] CRAB HOUSE

OFF-SITE CATERING

SHAWSEVENTS@LETTUCE.COM • 312-527-2722 • SHAWSCRABHOUSE.COM

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At Shaw's Crab House, we're proud to bring our legendary seafood and signature hospitality directly to you with off-site catering designed for events of any size.

Shaw's ensures a seamless and memorable experience. Whether it's a corporate function, wedding, or private party, our team will work closely with you to create a customized menu featuring the freshest seafood and classic favorites you know and love. Let Shaw's Crab House elevate your next event with the same tradition of excellence that has made it a Chicago favorite for over 40 years.





PASSED HORS D'OEUVRES

Priced by the dozen



Oysters on the Half Shell	48
Half Maine Lobster Tails	132
Shrimp Cocktail	55
Mini Maine Lobster Rolls	66
Mini Tuna Poke Taco	46
Buffalo Shrimp	38
French Fried Shrimp	40
Caprese Skewer	22
Mini Lump Crab Cakes	66
Mini Chipotle Burger	58
Chicken- Scallion Satay	28
Sesame Chicken Wings	32
New York Strip Oscar	52
Beef Tenderloin Sliders	100
Oysters Rockefeller	60
Prime Beef Meatballs	30
Naoki-Style Yellowtail Sashimi	58
Spicy Shrimp Crispy Rice	40
Spicy Tuna Crispy Rice	64
Stuffed Mushroom Caps	28



STATIONED HORS D'OEUVRES

Each serves 10 guests

RAW BAR

Oysters on the Half Shell • Jumbo Shrimp Cocktail

Maine Lobster Tails • Norwegian King Crab

Served with Cocktail Sauce, Mignonette, Mustard Mayonnaise, Lemons

525

CAVIAR SERVICE

100g of Island Creek Italian White Sturgeon

Served with Housemade Kettle Chips, Chives, & Whipped Creme Fraiche

320

GRAND SUSHI

Volcano Roll • Spicy Shrimp Salmon & Lemon Roll • Shrimp Tempura Roll

Crunchy Garlic Tuna Roll • Salmon, Tuna, & Yellowtail Nigiri

Spicy Shrimp & Spicy Tuna Crispy Rice

250

CHEESE & CHARCUTERIE GRAZING TABLE

Assorted Cheeses, Meats, Spreads, Fruit, Vegetables, Nuts, and Crackers

175

INTERACTIVE ELEMENTS

LOBSTER & CLAM BAKE

Get ready for a true hands-on coastal feast. Our classic lobster and clam bake isn't just a meal- it's an experience. Crack into a succulent 1 lb whole Maine lobster accompanied by conch clams, andouille sausage, corn on the cob, red potatoes, and drawn butter. It's a perfectly balanced spread-fresh, flavorful, and made for rolling up your sleeves and digging in.

ROAMING OYSTER SHUCKING

Our live action roaming shucker will maneuver through your event adding a personal touch as your guests enjoy a snack and a show. Guests will be treated to chilled oysters alongside our housemade mignonette, cocktail sauce, horseradish, and lemons.

LIVE-ACTION SUSHI ROLLING

Enhance your event with a live-action sushi bar. Our expertly trained Sushi Chef will hand roll Shaw's Signature Grade A Sushi.





BUFFET OFFERINGS

SOUPS, SALADS, & BREADS

Lobster Bisque <i>1 gallon</i>	165
New England Clam Chowder <i>1 gallon</i>	143
Seafood Gumbo <i>1 gallon</i>	121
Parker House Rolls <i>12 pieces</i>	20
Sourdough <i>per loaf</i>	25
Caesar Salad <i>half pan</i>	54
Chopped Salad <i>half pan</i>	54
Iceberg Wedge Salad <i>half pan</i>	60
Shaw's Signature Seafood Salad <i>half pan</i>	126

SPECIALITIES - *12 pieces unless otherwise noted*

Crispy Calamari <i>half pan</i>	88
Fish & Chips	104
French Fried Shrimp <i>24 pieces</i>	80
Griddled Garlic Shrimp <i>24 pieces</i>	84
Faroe Island Salmon	234
Parmesan Crusted Haddock	186
Grilled Yellowfin Tuna	288
Petite Filet Mignon	216
Hudson Canyon Sea Scallops <i>24 pieces</i>	264
Parmesan Crusted Chicken	132
Lump Crab Cakes	300
Chilean Sea Bass	312
Shrimp Fettuccine <i>half pan</i>	160
Norwegian Red King Crab Legs <i>5 pounds</i> <i>(Steamed or Chilled)</i>	860

SIDES - *Half hotel pans*

Mashed Potatoes	66
Macaroni & Cheese	72
Sauteed Broccolini	72
Sauteed Spinach	72
Potatoes Au Gratin	96
Crispy Brussels Sprouts	78
Lobster Mac & Cheese	150

SEATED DINNER

90 PER PERSON

SOUP OR SALAD

Select One

Caesar Salad • Chopped Salad • Iceberg Wedge Salad
Shaw's Signature Seafood Salad (add 4 pp) • Lobster Bisque
New England Clam Chowder • Lobster Bisque

ENTREE

Select three to be served family style

Parmesan Crusted Haddock

Shrimp Fettuccine

Parmesan Crusted Chicken

Atlantic Yellowfin Tuna

Faroe Island Salmon

Hudson Canyon Sea Scallops

Lump Crab Cakes

Maine Lobster Tail (add 10 pp)

Petite Filet Mignon

Chilean Sea Bass

10oz. Steamed Norwegian Red King Crab Legs
(add 47 pp)

*Add \$10 per person for individually plated entrees.
Guests will select from three entrees of your choosing. Advance selection required.*

DUET ENTREES

Add \$10 per person to arrange a duet entree for the party.

Petite Filet & Crab Cake • Petite Filet & Garlic Shrimp • Petite Filet & Lobster Tail
Petite Filet & Sea Scallops

SIDES

Select two for the table to share

Mashed Potatoes • Potatoes Au Gratin • Sautéed Broccolini
Macaroni & Cheese • Sautéed Spinach • Crispy Brussels Sprouts
Lobster Mac & Cheese (add 2 pp)

PETITE SWEETS

Mini Chocolate Layer Cake <i>per cake</i>	25
Mini Key Lime Pie <i>per pie</i>	25
Mini Raspberry Pie <i>per pie</i>	25
Sugar Cookies <i>per dozen</i>	10
Chocolate Cake Pops <i>per dozen</i>	16
Key Lime Pie Parfaits <i>per dozen</i>	20
Mini Crème Brûlée <i>per dozen</i>	16



FREQUENTLY ASKED QUESTIONS

WHEN DO WE NEED A FINAL GUEST COUNT?

We request a final guest count 7 days prior to the event.

WHEN DO WE NEED FINAL SELECTIONS?

Final selections are due three weeks prior to the event. Including guests selections for entrees when choosing the individually plated seated dinner.

WHAT OTHER CHARGES MAY I EXPECT?:

11.75%: Chicago City Venue Tax is standard and subject to change based on local ordinance.

3% Event Fee: 3% of the food and beverage total goes directly to the event planning team working behind the scenes to organize all of the event details, service, staff, and execution of the event.

Rentals: Our team will arrange rentals for your event ensuring that all of the details are taken care of. From tables and linen to china and serving vessels, our vendors have you covered. Let us handle the logistics so you can focus on enjoying your event to the fullest.

Gratuuity & Staffing Fees: Our staff will ensure the setup, the event itself, and the breakdown is flawless

CAN I EARN FREQUENT DINER POINTS FOR MY EVENT?

Yes! As a member of the Lettuce Entertain You Frequent Diner Club, you'll earn one point for event dollar spent. When you earn \$150 points, you automatically get \$10 back in Rewards Dollars. We are not able to redeem points for off-premise events but it's a great way to earn!

IS A DEPOSIT REQUIRED AND IS IT REFUNDABLE IF I NEED TO CANCEL?

A 50% deposit is due at signing. If the Event is cancelled 30 days or more in advance, the deposit is refundable. If the Event is cancelled from 29 to 8 days prior, the deposit is forfeited. If the event is cancelled within 7 days prior, the Patron will be responsible for 100% of the total planned charges, and the card on file will be used to process the charge.

