

# FORMAL DINNER MENU

ALL DINNERS INCLUDE A CUSTOMIZED, SEASONAL TASTE MENU AND ARE PRICED AS FOLLOWS:  
3-COURSE \$45/PER PERSON / 4-COURSE \$55/PER PERSON / 5-COURSE \$65/PER PERSON

## *12 oz. Roasted Prime Rib of Beef*

seasoned and served medium-rare on a bed of celery root,  
potato and saffron au gratin with natural jus and french green beans almondine

## *Napoleon of Filet*

center-cut choice filet of beef layered with balsamic roasted portobello,  
grilled red pepper and rich danish blue, placed atop a spinach & white bean ragu

## *Pan-Roasted Halibut*

laced in fire-charred tomato beurre blanc and brightened with broccoli rabé and braised blend of autumn lentils

## *Chicken Wellington*

handmade with rich mushroom duxelles, wrapped in a buttery, puff pastry and  
served with wild rice pilaf, buttered haricot verts and cropped carrots

## *Grilled Baby Lamb Chops*

rosemary rubbed, laced in rich caramelized shallot lamb glaze  
and sided with simmered, tri-color lentils and roasted baby brussel sprouts

## *Thick-cut Prime Veal Chop*

bone-in 12 oz. veal chop seasoned and broiled, served with a wild mushroom veal glaze,  
horseradish and white cheddar potato mash and buttered fava bean medley

## *Chilean Braid*

the freshest striped bass and salmon from the chilean waters, braided together  
and served beside a haystack of shaved organic vegetables and cous cous, laced with lemon saffron cream

## *Chef's Own Veal Oscar*

classically prepared with fresh lump crab, asparagus and hollandaise, accompanied by turned new potato

## *Seared Breast of Duck*

served with stir-fried cranberry beans and minnesota wild rice cake  
with a sundried cherry and lemon grass drizzle



*Chef David's Taste of the East Coast*

choice 6 oz. filet mignon with bordelaise & 6 oz. fresh atlantic lobster tail  
with lemon chive butter, served with fresh pencil asparagus bundles & saffron rice

*CBR Trilogy of Filet*

three 3 oz hand-cut filets, each one crusted separately with horseradish, blue cheese and parmesan herb crust,  
broiled medium rare and sided with yukon gold potato mash and grilled zucchini wedge

*Pan-seared Diver Scallops*

atop a twisted bed of fresh spinach pasta, grilled shiitake mushrooms and soft lobster saffron cream sauce

*Blackened Ahi Tuna*

choice-grade tuna seared rare, served with japanese caramelized onions  
and accompanied by crisp, sugar snap peas and wasabi potato cake

All 3-course dinners include salad, entree & dessert. Four and five course dinner selections include  
choice of seasonal soup and/or salad, entree, 2 passed appetizers or one plated appetizer, and dessert.

*~ Salad Selections ~*

Arugula Salad Tossed with Lemon Thyme Dressing, Baby Beets, Tart Goat Cheese and Candied Walnuts  
Field of Baby Greens with Raspberry Vinaigrette & Toasted Almonds  
Classic Caesar with Homemade Dressing & Croutons  
Traditional Spinach with a Poppyseed Dressing  
Micro Greens, Bartlett Pear, Danish Blue and Candied Walnuts with Champagne Citrus Vinaigrette  
assortment of bakery-fresh artisan rolls & herb-whipped butter included

*~ Ah Dessert ~*

Our Chef will pair a custom dessert for your meal.  
From classical to contemporary, we will leave you wanting nothing more!

additional charges may apply for rental and service.  
chef on location has a 5-hour minimum requirement at \$45 per hour  
minimum to serve 8

Let our Chef pair the perfect wines to accompany your dinner courses.  
Our wines are selected from small vineyards from around the world,  
or choose from a high profile California wine selection.



**Custom Catering To Every Degree!**

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**Chef**  
By Request