

INTERMEZZO & FINISHING COURSES

minimum to serve 25 guests

~ Cool and Refreshing ~

\$3.50 per person

Minted Melon Ball

honeydew melon, mint and midori blended together in a froth and finished with an iced watermelon ball

Pearfect

chilled champagne touched with pear juice reduction and a trio of citrus segments

~ Traditional ~

\$3.50 per person

Lemon Peel Sorbet

stacked atop a macerated wild blue and blackberry compote

Trio Sensation

tropical mango and ripe raspberry sorbet garnished in rum torched pineapple confetti

~ Cheese Course ~

\$6.25 per person

International

12 month aged Spanish manchego

Alsacian Valley Regina Blue

marbled port chalice

St. Andre triple cream brie

spiced candied walnuts and black mission fig chutney

Petite Baked Brie En Croûte

served with apricot preserve, sweet apple slaw and port poached pear

Roasted Fruit Crepe Bundle

finished with chèvre cheese, pure honey drizzle and organic rose petal jelly



Custom Catering To Every Degree!

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Chef
By Request