

LUNCHEON BUFFET

Choice of Entree

- CAVATAPPI PASTA SAUTÉ with Spinach, Artichokes, Garlic, and Olive Oil Wine Sauce
ALMOND CRUSTED TILAPIA Oven Roasted and Served with Lemon Caper Butter
SMOKED CHICKEN RIGATONI Tossed in Chipotle Pepper Cream Sauce and Portobello Mushrooms
CRISPY PARMESAN CRUSTED CHICKEN BREAST Sided with a Warm Lemon, Basil and Roasted Garlic Aioli Cream
MILD ITALIAN SAUSAGE with Sweet Roasted Peppers and Chunky Tomato Marinara
CARNITAS PORK Slow-Simmered and Hand-Pulled with our Own BBQ Sauce or Traditional Green Chili Sauce
CHICKEN MEDITERRANEAN - Char-grilled Chicken Breast with Feta Cheese, Kalamata Olives, Roasted Red Peppers, Capers, Pine Nuts and a Lemon-herb Beurre Blanc
CLASSICAL CHICKEN MARSALA accompanied by Sauteed Mushrooms
SAVORY SLICED ROAST TURKEY BREAST with Pan Gravy
SHRIMP DIABLO - Sauteed Shrimp, Roasted Peppers and Garlic Tossed in a Spicy Whole-tomato Sauce
TORTELLINI CARBONARA - Fresh Cheese Tortellini Tossed with Diced Ham, Onions and Black Olives in a Light Parmesan Cream Sauce
GRILLED BONELESS BREAST OF CHICKEN with Sundried Tomato Cream Sauce
SLICED HERB ROASTED PORK LOIN with Natural Pan Gravy
BRAISED BEEF with Carrots, Onions, Button Mushrooms and Rich Ragù-style Sauce
SPIRAL-SLICED HAM with a Light Roasted Pineapple Sauce
HOMEMADE SHAVED ITALIAN BEEF with Stewed Peppers, Sided with Split French Rolls, Grated Mozzarella and Classic Giardiniera
ROASTED VEGETABLE RAVIOLI Folded with Smoked Mozzarella and Set into an Extra Large Ravioli, Accompanied by a Soft Roasted Pepper Cream

Starch — choice of one

- Red Roasted Garlic & Herb Potatoes
Classic Rice Pilaf
Homemade Whipped Potatoes with Butter & Sour Cream
Tri-color Rotini Pasta with Parmesan and Butter
Brown Sugar Roasted Sweet Potato Wedges
Baked Ziti Pasta with Chunky Tomato Sauce
Parsley & Butter Steamed New Potatoes

Vegetable — choice of one

- Dilled Baby Carrots
Sunburst Vegetable Melange
Broccoli & Cauliflower with Drawn Butter
Buttered Sweet Corn with Roasted Red Pepper
Sauteed Green Beans with Almonds
Fresh Bias-cut Stir-fry Vegetables

Salad — choice of one

- Chopped Salad with Romaine Lettuce, Black Olives, all the best Veggies & Italian Vinaigrette
German-style Potato Salad
Italian or Creamy Dill Pasta Salad
Melange of Mixed Greens with choice of two dressings
European Cucumber, Cherry Tomato and Red Onion Salad
Roasted Vegetable Cous Cous Salad
Chef's Own Potato Salad
Marinated Vegetable Salad
Fresh Fruit Salad

minimum
to serve
20 guests

addition of second salad or side dish available for \$1.75 per
assortment of bakery-fresh rolls & herb-whipped butter included

buffet with one entree.....\$12.95 per person, two entrees.....\$15.95 per person
disposable serviceware available at \$.75 per person
delivery and setup charges apply



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By Request