

STATIONS MENU

a minimum order of 25 guests unless otherwise specified

Chef to Carve Station

- Autumn Pork Tenderloin En Croûte Layered with Caramelized Onion,
Apple and Cranberry Stuffing with Sundried Cherry Reduction.....\$70.00 (8-10 portions)
Fresh Herb-crusted Whole Tenderloin of Beef with Béarnaise Aioli.....\$189.00 (18-20 portions)
Seasoned Prime Rib of Beef served with Horseradish Cream Sauce.....\$290.00 (25-30 portions)
Oven-roasted Whole Turkey Breast served
with Pan Gravy and Cranberry Sauce.....\$125.00 (35-40 portions)
Bone-in Country Baked Ham served with Mustard Sauces.....\$225.00 (50-60 portions)
Seasoned Round of Beef served with Horseradish Cream Sauce.....\$200.00 (50-60 portions)
Boneless, Herb-roasted Leg of Lamb served with Tzaziki Sauce.....\$175.00 (30 portions)
Classical Beef Wellington ~ Whole Choice Beef Tenderloin, Layered with a Rich Mushroom Duxelles,
Wrapped in a Flaky Puff Pastry and Cooked to Perfection.....\$220.00 (18-20 portions)
Assortment of Silver Dollar Rolls Available at \$6 per doz.
Bakery-fresh Loaves of Rustic Artesian Breads at \$8 each

Made to Order Salad Bowl Station

A Colorful and Crisp Presentation of Organic Greens, Hearts of Romaine,
Baby Arugala and Clipped Spinach. The Array of Highlights Include:

Grilled Chicken Breast	Matchstick Carrot	Parmesan
Baby Rock Shrimp	Shredded Red Cabbage	Crumbled Blue Cheese
Crumbled Bacon	Cherry Tomatoes	Chèvre Cheese
CROUTONS	Red Onion	Candied Walnuts
Artichoke Hearts	Julienne Beets	Dried Cranberries
Sprouts	Sliced Mushroom	European Cucumber

Hand-crafted Dressings Include: Classic Caesar, Champagne Citrus,
Robust Raspberry Vinaigrette & Honey Dijon

Salads May Be Tossed to Order with Dressing or Plated with Dressing on the Side –
Dressing Substitutes are Welcome!

\$5.75 per person as side station / \$8.75 per person as entree

Stir-fry Wok Station

You Can Talk the Talk – But Can You Wok the Wok!

A Sizzling Station with Japanese Flair – A Wide Selection of Crisp Asian Veggies to include:
Broccoli, Matchstick Carrots, Snow Peas, Bean Sprouts, Red Peppers, Scallions
and Shiitake Mushrooms with Minced Chicken and Broken Shrimp,
Stir-fried to Your Liking with Complimenting Flavors of Fresh Ginger, Garlic,
Soy, Teriyaki, Oyster Sauce, Peanut Sauce, Sesame Seeds and
Red Chili Paste, all Accompanied by Steamed White Rice and Chopsticks –
A Perfect Starter Station!

\$8.95 per person as appetizer


Chef
By Request

Pasta Station

Begin with choice of (2) Pastas: Bow Tie, Rigatoni, Linguini, Penne, Shells, Tri-color Cavatappi or Angel Hair
Choice of (2) Sauces: Italian Meat & Tomato Bolognese, Classic Marinara, Alfredo,
White Wine Garlic Olive Oil or Pesto Cream

Your pasta is sauteed to order in front of your guests, accompanied by grilled chicken
and italian sausage and served with a bountiful assortment of 12 ingredients to satisfy every palate.

standard pasta station.....\$16.95 per person
\$17.95 add shrimp

Earth, Wind & Fire Sauté Action Station

Earth-sliced Wild Mushroom Blend with Sherry Wine, Fresh Rosemary, Demi Glace and Oven-dried Tomatoes
Wind-roasted Chicken with Basil Pesto, Shaved Aged Parmesan, Roasted Red Peppers and Garlic
Fire-grilled Butterflied Shrimp Paired with a Red Chili Pepper and Garlic Mash, Clarified Butter & Scallions
and Sided with Olive Oil and Grilled Sourdough Wedges

\$8.95 per person as an appetizer

Potato Martini Bar

Creamy Yukon Gold Mashed Potato and Purple Peruvian Mashed and Spooned into a Martini Glass,
Elegantly Served with a Wide Variety of Classical Toppings; Grated Cheddar, Crumbled Bacon, Scallions, Tomato,
Broccoli, Butter and Sour Cream ~ a Colorful and Contemporary Crowd Pleaser

\$4.50 per person
requires martini glass rental

Dessert Station

Bananas Foster ~ Fresh-sliced Bananas in an Orange Caramel Sauce, Flamed with Dark Rum
and Served Over French Vanilla Ice Cream.....\$6.00 per person
Ice Cream Friday, Saturday or Sunday Bar ~ Chocolate and Vanilla Bean Ice Cream Scooped to Order
with Your Choice of Topping; Cherries, Whipped Cream, Oreo Pieces, M&M's,
Chocolate Chips, Chopped Nuts, Sprinkles, Chocolate, Caramel & Strawberry Sauces

\$5.50 per person

Fruited Martini Bar

A Colorful Array of ten Fresh Seasonal Fruits, Whipped Cream, Infused Yogurts,
Fresh Mint and Coulis all Assembled
into a Long Stem Martini Glass ~ A Classy Delight

\$5.50 per person
requires martini glass rental

some stations require chef to prepare.....\$45.00 per hour
rental items may be necessary at additional cost



Custom Catering To Every Degree!

5100 Academy Dr., Ste. 200, Lisle, Illinois 60532 • 630.493.4300 • www.chefbyrequest.com

