

WARM BEGINNINGS

*Menu items may be passed or served in chaffers
hot hors d'oeuvres priced per dozen (minimum of 4 doz.)*

Petite Chargrilled Lamb Chops

a chef's special – rubbed with olive oil, fresh rosemary, cracked pepper and garlic,
chargrilled and sided with a béarnaise aöili.....\$37.00

Walnut Pesto-stuffed Mushrooms

large fresh mushrooms hand-stuffed with our chef's walnut three-cheese pesto.....\$16.50

Mesa Armadillo Eggs

halved jalapenos filled with pepper-jack cream cheese and bundled in smoky bacon.....\$19.00

Baked Wheel of Brie

wrapped in a french puff pastry (3 lb wheel) accompanied by apricot glaze, crackers, apples & pecans.....\$69.00

Jambalaya Kabobs

andouille sausage, chicken and gulf shrimp layered with a subtle creole sauce\$19.50

Vegetable Spring Roll

crisp julienne vegetables seasoned and hand rolled with apricot dipping sauce.....\$15.75

Polynesian Coconut Shrimp

large, tail-on gulf shrimp, cooked to a golden-brown in a coconut batter
and served with horseradish apricot dipping sauce.....\$21.50

Chicken & Spinach Potsticker

handmade crescents wrapped with fresh spinach,
ginger and minced chicken with asian spices and sweet sesame sauce for dipping.....\$18.50

Miniature Brochettes

chicken & tri-color pepper with a light pesto butter.....\$22.00
beef tenderloin and portobello mushroom with fresh rosemary bordelaise.....\$24.50

Mushroom & Gruyère Cheese Tart

filled in a savory crust shell with a hint of sherry.....\$18.00

Traditional Beef Samosa

a fantastic potato and seasoned beef pastry with hints of cumin and curry.....\$18.50

Chicken Cordon Bleu Croquette

served open faced, spiraled with ham and swiss cheese.....\$16.00

Chicken Saté

skewered marinated chicken in a thai peanut sauce, broiled to perfection.....\$19.00

Retro Patty Melt

petite toasted bread layered with mini patty, aged swiss & grilled onions.....\$22.50

Broiled Salmon Lollipop

fresh sliced salmon rolled and sprinkled with tuxedo sesame seeds
and basted in an orange teriyaki glaze.....\$23.00

Deep Dish Chicago Mini Pizza

served with mozzarella and italian sausage in a flaky butter crust.....\$21.00

Seasoned Beef Empanada

thin layers of flaky pastry surrounding
cumin seasoned beef and minced peppers.....\$19.95



Almond Stuffed Dates Wrapped with Bacon
the chef's favorite, glazed with brown sugar.....\$15.95

Individual Oven-Baked "Comfort Food" Ramikens
a) classical shrimp dijon with sherry, garlic, butter and bread crumbs
b) chicken pot pie - creamy style with roasted chicken topped in a flaky puffed pastry
\$3.50 each ~ minimum 2 dozen

Bacon-enveloped Sea Scallops
tender sea scallops marinated and wrapped in bacon.....\$18.75

The Greek Isles "Spanakopita"
spinach, feta and lemon enveloped in a buttery, flaky triangle wrap.....\$21.00

Coastal Crab Cakes
pan-seared fresh lump crab, tri-color bell pepper and special seasonings,
dusted with bread crumbs and served with a rémoulade sauce.....\$23.75

Petite Quiche Lorraine
accented with hints of bacon, onion and swiss cheese.....\$17.00

Napa Valley Round
sourdough crust hugging tightly to wine reduced onions, ripe fig and crumbled blue cheese.....\$21.00

Traditional-style Meatballs
an old favorite - bourbon barbecue or swedish style.....\$13.50

Mini Reuben Triangles
lean corned beef, a hint of sauerkraut and baby swiss cheese tucked inside fresh browned rye bread and triangled...\$19.50

Chicken Quesadilla Cones
well proportioned with cheeses and mexican pico bundled tightly and served with sour cream.....\$18.50

Italian Sausage Stromboli
delicate pastry wrapped around roasted garlic and mild sausage
with sundried tomatoes and mozzarella cheese.....\$16.00

Mini Chicken Wellingtons
served with a mushroom sherry duxelles, wrapped in buttery puff pastry.....\$22.50

Famous Baked Parmesan Artichoke Dip
served with bakery-fresh crusty breads and pita chips (serves approximately 40 guests).....\$69.00

Sesame Chicken
marinated white, tender meat rolled and browned in sesame tuxedo seeds with ginger sesame dipping sauce.....\$16.50

Velvety Soup Cappuccino
choose from chef's special hand-crafted sipping soups, passed hot in a 3oz cappuccino cup
fire-roasted tomato bisque, roasted pumpkin bisque, lobster essence or wild mushroom Cappuccino.....\$22.00
Make it fun by siding your soup with a baby grilled cheddar cheese sandwich.....\$8.00

Yukon Potato Cup
piped with bacon, chives and sharp cheddar.....\$21.00

Coconut Chicken
shredded coconut and tender chicken
with a cool spicy peanut dipping sauce.....\$18.50



Custom Catering To Every Degree!

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


Chef
By Request