



Chef

By Request

Holiday Portfolio

This holiday season, we present our premier collection of seasonal favorites that are sure to be a hit at your next holiday gathering.

Give us a call today!

630.493.4300

Holiday Housewarming

Our Favorite Appetizers for the Season
Minimum 4 dozen per selection

Warm Selections by the Dozen

Walnut Pesto Stuffed Mushrooms
with the Chef's own walnut pesto
\$18.50/dozen

Petite Chargrilled Lamb Chops
rubbed with fresh herbs and garlic
and sided with béarnaise aioli
\$39.00/dozen

Artichoke Beignet
with parmesan and boursin cheese
\$19.50/dozen

Bacon Wrapped Quail Lollipop
wrapped in premium bacon
for a rich balance of flavor
\$23.50/dozen

Almond Stuffed Dates
Wrapped with Bacon
our Chef's favorite;
glazed in chili brown sugar
\$18.00/dozen

Coastal Crab Cakes
pan seared fresh lump crab
and special seasonings,
served with a remoulade sauce
\$27.00/dozen

Homemade Gourmet Ravioli
fresh lobster saffron pasta
with sage brown butter
\$38.00/dozen
fresh spinach and portabello
mushroom with basil
\$26.00/dozen



Napa Valley Round
with ripe fig, caramelized onions,
and blue cheese on sourdough round
\$23.50/dozen

Traditional Meatballs
an old favorite-BBQ or Swedish Style
\$15.50/dozen

Mini Chicken Wellingtons
wrapped with sherried mushroom
in a buttery puff pastry
\$25.00/dozen

Greek Isles Spanikopita
with spinach and feta in a
flaky phyllo wrap
\$23.50/dozen

Mini Soup Shooters
Choose from Pumpkin, Tomato,
Mushroom, or Lobster Bisque
\$22.00/dozen

Cold Selections by the Dozen

Caprese Kabob
fresh ciligini mozzarella, grape tomato, and
garden basil with roasted garlic and olive oil
\$16.50/dozen

Sundried Tomato Chicken Tartlet
with whipped goat cheese in a crispy phyllo shell
\$21.00/dozen



Beef Carpaccio Crostini
shaved beef tenderloin, roasted garlic aioli,
parmesan curl
\$22.50/dozen

House Smoked Duck Breast
with sundried cherry butter atop crispy crostini
\$23.50/dozen

Crab and Avocado Bundle
with hints of saffron in a savory crepe wrap
\$20.50/dozen

Artistic Displays

Predesigned Tray Landscapes

Chilled Displays

Jumbo Fresh Shrimp Tray
with Zesty Cocktail Sauce
and Fresh Lemon
Small (serves 25): \$120.00
Medium (serves 50): \$210.00
Large (serves 100): \$410.00

Fresh Vegetable Crudite
with Ranch and Roasted Red Pepper Dips
Small (serves 25): \$75
Medium (serves 50): \$120
Large (serves 100): \$230

The French Connection
five full-bodied cheeses, water crackers, country
raisin bread, ripe figs, dried fruits, candied
walnuts, fresh herbs, ripe berries, grape clusters
Small (serves 25): \$140
Medium (serves 50): \$275
Large (serves 100): \$450

Hickory Smoked Tenderloin of Beef
with Roasted Garlic, Sautéed Peppers, and
Sundried Tomato Mayo
with Sliced Baguette
Small (serves 25): \$160
Medium (serves 50): \$295
Large (serves 100): \$550

House Smoked Salmon Display
Elegantly decorated and accompanied by
classical condiments and crème fraiche
Small (serves 25): \$125
Medium (serves 50): \$225
Large (serves 100): \$425

Beef Tenderloin Ciabatta Sandwiches
sliced beef tenderloin on petite rosemary
ciabatta roll with béarnaise aioli,
mixed greens and caramelized onion
\$42.00/dozen

Warm

Famous Parmesan Artichoke Dip
with Bakery Fresh Bread and Pita Chips
Serves 40: \$89.00

Baked Wheel of Brie
3 lb. wheel of brie with apricot glaze,
apples, and pecans
Serves 30-40: \$79.00

Holiday Gala Package

Choose (6) Hors D'oeuvres
Choose (2) Artistic Displays

\$25.95/person
Add \$3/person for tenderloin display
Add \$3/person for lamb chops

Build Your Own Holiday Buffet

Minimum 20 guests

Entrée Selections

Meat Options

Steak Diane

with mushroom, dijon, and sherry

Crusted Petite Filet Mignon

with parmesan, blue cheese, or horseradish
sided with red wine bordelaise

Pan Seared Pork Tenderloin Medallions

with cranberry demi glace

Seafood Options

Fresh Lobster Ravioli

folded with cream, sherry, and roasted garlic in a
fresh saffron pasta with brown butter sauce

Classic Shrimp Dijon

Broiled garlic shrimp dusted with bread crumbs,
herbs, and parmesan

Poultry Options

Pecan Crusted Chicken Breasts

with brandied apricot sauce

Chicken Medallions

with chevre cheese, basil, and roasted red peppers

Chicken Picatta

with lemon beurre blanc and capers

Chef Carved Selections

Requires Chef to carve at hourly rate

Fresh Herb Crusted Tenderloin of Beef

with bearnaise aioli and horseradish cream

Seasoned Prime Rib of Beef

with bordelaise and horseradish cream

Oven Roasted Whole Turkey Breast

with pan gravy and cranberry sauce

Bone In Country Ham

served with mustard cream sauce



Sides and Such (Choose One of Each)

Green Beans Almondine

Roasted Asparagus Spears

Sugared Vichy Carrots

Creamed Spinach

Potato Souffle

Horseradish Smashed Potatoes

Wild Rice Pilaf

Oven Roasted Red Skinned Potatoes

Salads

CBR House Salad

mesclun greens, bartlett pear, gorgonzola,
dried cranberry, candied walnuts,
champagne citrus vinaigrette

Classic Caesar Salad

parmesan, croutons, homemade garlic dressing

Buffet with One Entrée: \$22.95/person

Buffet with Two Entrées: \$28.95/person

Buffet with Three Entrées: \$32.95/person

Completed menu includes artisan
bakery rolls and rolled butter truffles

Visions of Sugar Plums

Sweet Delights by the Dozen

Double Dipped Tuxedo Strawberries
\$24.00/dozen

Assorted Holiday Cake Pops
Cheesecake, Oreo, Brownie, Red Velvet
\$32.00/dozen

Holiday Petit Fours
\$32.00/dozen

Whipped Cream Puffs
\$23.50/dozen

Miniature Chocolate Cordial Cup
Bailey's, Kahlua, Frangelico, Amaretto
\$27.00/dozen

Trays and Individual Delights

VIP Holiday Pastry Tray (48 pc)
\$110.00

Holiday Butter Cookies
Approximately
25 cookies per lb.
\$18.95/lb.

Individual Crème Brulee
Vanilla Bean, Egg Nog,
Gingerbread, Peppermint
\$5.25/each

House Made Custom Cheesecake
(serves 14) \$65.00/each



Festive Crouqembouche
50 Cream Puffs Decorated in Spun Sugar
\$140.00

Chocolate Dipped Strawberry Tree
50 pc. Dark and White Chocolate Centerpiece
\$130.00

Santas Little Helper
Godiva chocolate liquer, Kahlua, Absolut vanilla,
Bailey's, chocolate rimmed glass,
candy cane swizzle stick
\$7.00/per

