

HOT OFF THE GRILL SPECIALTIES & BBQ

Entrees—select a minimum of two items for the full guest count

7-oz. Hand-cut Choice Ribeye Steaks with Horseradish Cream	9.00
5-oz. Bistro Hanger Steak with Chimichurri.....	7.00
Caribbean Jerk Marinated Chicken Thighs	4.50
Our Competition Hand-pulled BBQ Pork with Buns	5.25
Our Competition BBQ Back Ribs	8.50
Grilled Rope Italian Sausage Sided with Stewed Sweet Peppers and Turano French Rolls	4.75
Mahi Mahi & Pineapple Brochettes with Mango Jalapeño Butter	8.00
Jumbo Chicago Red Hots with Buns	4.25
Fresh Bratwurst Simmered in Beer and Onion with Buns	4.50
Balsamic Marinated Portobello Mushroom	4.00
Marinated Ribeye & Veggie Kabobs.....	8.50
Marinated Chicken & Veggie Kabobs with Pesto Butter	6.25
Jerk-marinated Bone-in Pork Chops.....	6.00
5-oz. Chipotle-rubbed Flat Iron Steaks.....	7.75
Grilled Chicken Breast - Bistro Italian or BBQ Boneless.....	4.75
Jumbo Shrimp & Veggie Brochettes with Lemon Butter	7.00
Teriyaki Marinated Bone-in Chicken	4.50
Fresh Ground 1/3 lb. Beef Burgers with Sliced Swiss & American with Buns.....	5.75

Standard Buffet Price for All of the Below is \$6.50 Per Person, Before Entree Selection

Salads & Sides — choice of two

- Fresh Fruit Salad or Watermelon Wedges
- Steamed Husk-on Seasonal Sweet Corn with Melted Butter
- Creamy Dill, Cucumber & Sour Cream Salad
- Robust Italian or Creamy Dill Pasta Salad
- Seasonal Marinated Vegetable Salad
- Marinated Button Mushroom & Artichoke Salad
- Roasted Vegetable Couscous Salad
- Rustic German-style Potato Salad
- Chef's Own Oven-roasted Red Potato Salad
- Bountiful Crudité Display with choice of dip
- Brown Sugar Baked Beans with bacon and onions
- Melange of Garden Greens with two dressings
- Fire & Ice with Ripe Tomato, Purple Onion & Balsamic Vinaigrette
- Asian Slaw - Red Cabbage, Matchstick Carrots, Jicama and Mandarin Orange Vinaigrette
- Additional salad selections available at \$1.75 per person

Desserts—choice of one

- Oven-fresh Cookie Assortment, Homemade Peach Cobbler with Butter Crumb Topping,
Fudge Nut Brownies, Delectable Carrot Cake Squares, Grandma's Fresh Apple Pie
with Butter Crumb Topping, German Chocolate Cake Squares,
Bourbon Southern Pecan Pie with Fresh Whipped Cream

assortment of bakery-fresh rolls and whipped butter pads included with meals
as well as all necessary condiments needed for each entree
disposable heavyweight plate, fork, knife and 3-ply napkin included

Have one of our Chefs grill on-site.....\$45.00 per hour (minimum 4 hours)
minimum to serve 40 guests with chef, 25 guests without chef

Custom Catering To Every Degree!

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

