

# Chef By Request

Custom Catering  
To Every Degree!

630-493-4300



## CELEBRATIONS MENU PORTFOLIO



CUSTOMIZE YOUR EVENT CELEBRATION  
WITH AN ARRAY OF MENU STYLES

[WWW.CHEFBYREQUEST.COM](http://WWW.CHEFBYREQUEST.COM)

# GARDE MANGER FAVORITES

Minimum order 25 count

## IMPORTED CHEESE DISPLAY

a cascade of seven fine quality cheeses accompanied by rustic cracker boards, garnished with ripe berries and grape clusters  
\$3.50/person

## LANDSCAPE OF SEASONAL FRUIT

wedge cut variety of fresh fruit, wild berries, grape clusters, mint and brown sugar yogurt dip  
\$3.50/person

## SACCHETTI PASTA ANTIPASTO

premium six cheese pasta purses, EVOO, smoked sea salt, artichoke, vine ripe tomato, fresh basil, kalamata olives and ciliegine mozzarella  
\$3.95/person

## CALIFORNIA COBB

grilled tender chicken, baby romaine hearts, tomato, cucumber, crispy bacon, crumbled blue, ripe avocado and boiled eggs, sided with farm house ranch dressing  
\$5.25/person

## EUROPEAN CHEESE BOARD

presentation of six wedge cut artisan cheeses, black mission figs, ripe berries, dried fruits, candied walnuts, organic preserves, water crackers and crusty baquette  
\$5.25/person

## EAST COAST LOBSTER ROLLS

100% poached lobster meat, garden chives, celery, mayonnaise and lemon zest tucked inside petite butter brioche buns  
\$4.75/each (minimum 2 doz)

## ITALIAN ANTIPASTO DISPLAY

a delightful assortment of premium dry aged italian meats and cheeses, roasted garlic, marinated peppers, artichokes, olives and pepperoncini served with olive oil grilled ciabatta wedges  
\$4.95/person

## CRUDITÉ

a melange of raw seasonal vegetables beautifully arranged accompanied by cool ranch & roasted red pepper dips  
\$2.50/person

## GULF COAST CEVICHE

marinated calamari, grilled jumbo shrimp, seared sea scallops and tender mussels tossed in an aromatic blend of citrus, herbs and fire-roasted tomato  
\$6.50/person

## CEDARWOOD SMOKED SALMON

house smoked salmon side, accompanied by grated horseradish, capers, red onion, boiled egg, citrus dill crème fraîche, lavash cracker boards and dark rye wedges  
\$5.25/person

## PALM TREE EXTRAORDINAIRE

Chef By Request's signature scale model fruit palm tree skewered with fresh fruit - a truly fascinating display served with milk chocolate fondue and banana dolphins  
\$395 (serves 75-100)

## BEEF CARPACCIO

shaved rare tenderloin, roasted garlic aioli, wedged dry aged parmesan and sundried tomato caper relish sided with olive oil baked crostini chips  
\$6.25/person

## ROASTED VEGETABLE ANTIPASTO

elaborate assortment of grilled asparagus, balsamic roasted portabello, sugar roasted carrots, roasted seasonal peppers, buttery eggplant, EVOO grilled zucchini, toasted garlic cloves and sprig herbs  
\$4.50/person

## MOSHI MOSHI SUSHI BAR

premium hand rolled assortment of raw and cooked maki rolls, spicy mayonnaise, soy, ginger, wasabi and chop sticks  
\$185/per 75pc

## GRILLED ASPARAGUS SPEARS

drizzled with a fresh-herb vinaigrette, crumbled blue cheese and fresh lemon  
\$2.95/person

## GUACAMOLE AND SALSA STATION

fresh made with ripe avocados paired with fire roasted tomato salsa, grilled sweet onion, cilantro and tomatillo salsa with tri-color house tortillas  
\$4.75/person

# CHEF ACTION STATIONS

Uniformed station chef recommended

## POTATO MARTINI BAR

creamy Yukon gold and purple Peruvian  
mashed potatoes 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  
(requires martini glass rental)  
\$4.75/person

## “COMFORT FOOD” RAMIKENS

(minimum 3 doz each)

### SHRIMP SCAMPI

sherry, garlic butter, parmesan bread crumbs  
\$5.50/each

### CHICKEN POT PIE

roasted chicken ragout, flaky puffed pastry  
\$4.50/each

### WHITE CHEDDAR MAC AU GRATIN

\$3.50/each

## GOURMET RAVIOLI SAUTÉ

### POACHED LOBSTER

tuxedo striped pasta, sage brown butter, asiago

### ORGANIC FOUR CHEESE RAVIOLI

braised ratatouille

### SPINACH AND PORTABELLO

lemon basil beurre blanc

### BRAISED SHORT RIB

brunoise vegetable, roasted fennel, marsala consommé

Choice of 2 - \$7.95/person

Choice of 3 - \$11.50/person

## CHEF TO CARVE STATION

### BONELESS ROAST PORK LOIN

stone ground mustard pan gravy (OR)  
roasted apple and cranberry chutney  
\$195 (30-35 portions)

### SALT & PEPPER-CRUSTED

### WHOLE TENDERLOIN OF BEEF

béarnaise aioli & horseradish cream  
\$195 (20-22 portions)

### SEASONED PRIME RIB OF BEEF

horseradish cream sauce  
\$310 (35-40 portions)

## OVEN-ROASTED WHOLE TURKEY BREAST

pan gravy and cranberry chutney  
\$150 (35-40 portions)

## WHOLE ROASTED CHOICE ROUND OF BEEF

dijon mustard and horseradish cream  
\$250 (50-55 portions)

## BONE-IN COUNTRY BAKED HAM

stone ground and dijon mustards  
\$240 (50-60 portions)

## BONELESS, HERB-ROASTED LEG OF LAMB

tzatziki sauce and warm pita wedges  
\$175 (25-30 portions)

## PORCHINI CRUSTED NEW YORK STRIP

caramelized shallot natural jus  
\$275 (30-35 portions)

## ASSORTMENT OF ARTISAN SILVER DOLLAR ROLLS

\$7 per doz

Requires chef attendant

## BUILD YOUR OWN SLIDER BAR

Choose 2 - \$6.95/person Choose 3 - \$9.95/person

Choose 4 - \$12.95/person

### BUFFALO CHICKEN

blue cheese, red onion sesame bun

### PULLED BBQ PORK

pickle chip, chopped red onion, sweet Hawaiian bun

### BLACK ANGUS BURGER

American and Swiss cheese, ketchup,  
mustard and roma tomato on pretzel roll

### COASTAL CRAB CAKE

cajun remoulade and spring greens on brioche bun

### PETITE FILET

blue cheese and roasted red onion on brioche bun

### CUBAN

pork tenderloin, ham, provolone  
and pickle chip on mini ciabatta

### GROUND DUCK BURGER

arugula and roasted pear chutney on silver dollar brioche



# AUTHENTIC THEME STATIONS

Minimum to serve 30 guests

## HAWAIIAN LUAU

WHOLE-ROASTED SUCKLING PIG  
MINIMUM OF 50 PEOPLE FOR WHOLE HOG

chef-carved, accompanied by teriyaki-marinated bone-in chicken, fresh split top sandwich rolls, our own apple bourbon barbecue sauce, island wild rice salad, grilled marinated vegetable display and a scale-model fruit palm tree with chocolate fondue and white chocolate macadamia nut cookies

\$21.95/person

Lava on The Rocks - Chefs Zinger Mai Tais \$7/person

## SWEET HOME CHICAGO

famous Lou Malnatis deep dish butter crust pizza (cheese and sausage), shaved Chicago style Italian beef with Turano french bread sided with giardiniera, Vienna pure beef hot dogs steamed and set into a fresh poppy seed bun

condiments the way Chicagoans like them:

diced tomato, relish, pickle spears, celery salt, cucumber, onions and mustard, chopped fresh made coleslaw, rustic kettle chips, zesty rotini pasta salad

\$22.50/person

Make it complete and add on

Eli's Chicago cheesecake with strawberry sauce

\$5/person

## CRAFT BEER GASTRO PUB

- duck burger slider  
roasted pear chutney,  
micro arugula, vanilla balsamic drizzle
- braised pork belly lollipop  
star anise, spiced molasses, apple cider slaw
- old world charcuterie, coarse ground mustard,  
crusty french baguette
- smoked copper river trout  
spanish green olive tapenade
- grilled fennel risotto shots  
oven dried tomato relish
- IPA battered fish and chips  
caperberry remoulade, truffle salted waffle fries

\$23.95/person

Full menu including 4 premium

featured beers seasonally from craft brew houses

add \$14/person

## STREET TRUCK TACOS

- Chili-lime Carne Asada
- Tomatillo Shredded Chicken
- Pulled Toasted Cumin Pork  
grilled sweet onion pico de gallo, roasted corn  
and poblano salsa, lime wedges, tomatillo salsa verde,  
cilantro steamed rice and queso fresco

Griddled warm soft corn tortillas  
Freshly made authentic guacamole  
Tricolor salted tortilla chips

\$18.95/person

Top Shelf Kicken Margaritas

\$7/person

## BRAZILIAN

All items are freshly prepared and grilled on location on our crafted meat sword skewers.

- chili-lime marinated and rolled flank steak  
sided with cool chimichurri sauce
- picadillo pork tenderloin  
with spicy roasted mango fruit sauce
- colossal shell on cold water prawns  
sided with a lemon grass aioli
- marinated Brazilian breast of chicken  
served with a minted cucumber yogurt

COLORFUL, FRESH AND ABUNDANT  
SIDES AND SALADS ARE  
SERVED STATION STYLE AND INCLUDE:

- roasted garlic Yukon gold potato salad  
with chives and chipotle mayo
- grilled calamari salad tossed  
with shaved fennel and charred tomato salsa
- colorful jícama slaw salad  
tossed in a mandarin citrus vinaigrette
- fresh sweet corn and black bean salad  
with cilantro and ripe red onion
- grilled and chilled asparagus  
displayed with crumbled blue cheese

\$27.95/person

Jammin Bacardi Minted Mojitos and Blackberry Mojitos

\$8/person

# CLASSIC LUNCHEON BUFFET

## MIDWEST BBQ

hand-pulled pork smothered in apple bourbon BBQ sauce  
grilled vegetable kabobs with herbed olive oil  
crisp jicama slaw, chilled watermelon wedges and fresh split top buns, crisp kettle chips  
\$11.50/person

## GREEK ISLES

Mediterranean marinated chicken breast with Kalamata olives and roasted red peppers  
Greek chopped salad with feta and house dressing, accompanied by warm pita wedges and fresh hummus  
roasted vegetable lemon cous cous  
\$12.50/person

## TAIL GATE

1/4 lb. chargrilled Angus burgers with sliced cheese and all the fixings, and grilled bratwurst simmered in beer and onions  
split top buns, creamy cole slaw, crisp kettle chips, and seasonal chilled fruit salad  
\$11.95/person

## LUNCH ON THE LIGHTER SIDE

petite turkey club wraps and housemade pecan chicken salad  
baby greens and miniature croissants, pesto garden pasta salad, and seasonal fresh fruit salad  
chargrilled and chilled asparagus display  
\$11.50/person

## SUMMER GRILL

chicken and vegetable kabobs brushed with pesto butter  
rice pilaf, mixed greens salad with raspberry vinaigrette and wedged tomato focaccia bread  
\$10.95/person

## PERFECT PARMESAN

tender chicken ~ marinara, parmesan, and grated mozzarella  
roasted potato wedges, bruschetta pasta salad, herbed focaccia bread and pesto dipping oil  
\$12.95/person

## STEAKHOUSE

choice sirloin of beef au jus oven roasted and sliced thin  
creamy homemade mac and cheese au gratin, wedge cut steak fry potatoes, sliced French bread and butter served with iceberg wedge salad and buttermilk ranch dressing  
\$13.50/person

## BISTRO GRILLED CHICKEN

fine herbs, lemon and olive oil drizzle with rice pilaf and sugar roasted carrot wedges  
served with tomato focaccia bread  
\$11.50/person

## GRAB-N-GO

assorted silver dollar sandwiches with signature sauces  
Crisp vegetable tray with roasted red pepper and ranch dips, fresh fruit display and domestic cheese and cracker display  
\$11.25/person

## PRAIRIE STATE

herb roasted pork loin with natural gravy  
homemade whipped potatoes, buttered green beans, mixed greens salad with two dressings and bakery fresh pretzel rolls with butter  
\$11.95/person

## LITTLE ITALY

chicken vesuvio with light garlic wine sauce and eggplant parmesan with marinara sauce and grated mozzarella  
wedged cut vesuvio potatoes, fire and ice salad with vine ripened tomato and purple onion, served with parmesan garlic bread  
\$12.50/person

## COUNTRY COMFORT

parmesan crusted chicken breasts with honey dijon  
sautéed green beans, garlic and herb roasted potatoes, traditional spinach salad, poppyseed dressing and fresh baked rolls with herb whipped butter  
\$11.75/person

## VIVA ITALIANO!

penne pasta with Italian sausage and peppers, and homemade Italian beef with stewed peppers, mozzarella and giardiniera  
served with classic Caesar salad and hinged Italian bread  
\$11.95/person

## ALMOND CRUSTED TILAPIA

oven roasted with lemon caper butter, steamed red skin potato wedges, bias cut stir fried vegetables and soft wheat rolls with butter  
\$13.50/person

## HANDMADE RAVIOLI

filled with spinach, portobello, and three cheese blend topped with sautéed grape tomatoes and white wine beurre blanc  
fresh green beans almondine, grilled chicken Caesar salad with dressing, parmesan and croutons  
\$12.25/person



# FARM TO TABLE

Highlighting a Seasonal Array of Midwestern Favorites

Minimum to serve 30 guests  
Selection of 1 Entree \$21.95/person  
Selection of 2 Entrees \$28.95/person  
addition of soup or salad, add \$4/person

Select 1 Soup (OR) 1 Salad

## SOUPS

**Cream of Potato and Roasted Fennel**

**Charred Red Bell Pepper** chèvre crostini, spring chives

**Forest Wild Mushroom**

sweet vidalia onion and sherry cream

**Roasted Butternut Squash Bisque**

curried sea salt, rosemary crouton

## CHILLED SALAD DISPLAYS

**Heirloom Tomato** ~ fresh mozzarella, cold pressed olive oil, smoked sea salt, garden pesto

**Green Acres** ~ seedless cucumbers, Michigan raspberries, and champagne citrus vinaigrette

**Baby Arugula** ~ seasonal beets, goat cheese, candied walnuts, lemon thyme vinaigrette

**Shaved Fennel Salad** ~ with Boston bibb, tart apple slaw and sweet cider vinaigrette

**Sweet Corn Salad** ~ fresh off the cobb with sweet summer tomatoes, cilantro and wild chives

**Grilled Spring Asparagus** ~ lemon thyme drizzle, crumbled blue cheese and oven dried tomatoes

**Poached Shrimp and Diced Avocado** ~ butter bibb lettuce, jicama, cilantro, lime and grilled poblano

**Cucumber Salad** ~ seedless cucumber, feta cheese, teardrop tomatoes, Kalamata olives, parsley, lemon EVOO

## HARVEST BREAD BASKETS

filled with crusty artisan breads and rolls accompanied by crocks of whipped sweet cream butter



## ENTREES

**Corn Fed Flat Iron Steak**

crispy baby leeks, red wine reduction

**Roasted Superior Whitefish**

brown butter, lemon, almonds, parsley

**Free Range Chicken Breast**

brandied apple compote, crispy sage

**House Smoked Maple Leaf Farms Duck Breast**

sweet potato hash, sundried cherries, vanilla balsamic

**Amish Thyme Roasted Chicken**

skin-on pan-seared, grilled fennel, natural stock reduction

**Seared Pork Tenderloin**

bourbon glazed peaches

**Char-grilled Skirt Steak**

smoked tomato butter and whole roasted shallots

**Angus Strip Steak**

applewood smoked sea salt, garden chive compound butter

**Prime Tenderloin Brochette**

sworded with sweet Michigan onions, rouge bell peppers and crimini mushrooms

**Brick Chicken Francaise**

sautéed spinach, capers, lemon champagne butter

**Jail Island Salmon**

gingered carrot beurre blanc, fresh basil emulsion

## WARM SIDE ACCOMPANIMENTS

(Select 2)

**Root Vegetable Medley** ~ butternut squash, carrots, turnips, sweet and russet potatoes, olive oil, rosemary, and thyme

**Potato and Celery Root au Gratin** ~ baked in a rich saffron cream with gruyere cheese

**Midwest Wild Rice Pilaf** ~ cranberries and pecans

**Sugar Roasted Organic Carrots** ~ tarragon butter

**Roasted Asparagus** ~ oven dried roma tomatoes

**White Cheddar and Scallion Potato Pancakes**

Illinois Mushroom Fricassee

Brown Butter Herb Spaetzle

Sauté of French Green Beans

Sea Salt Roasted Fingerling Potatoes

EVOO and fine fresh herbs

Pan Roasted Brussel Sprouts

crispy bacon, white truffle sea salt

Yukon Gold Smashed Potatoes