

CHILLED ARTISTIC DISPLAYS

a minimum order of 20 guests unless otherwise specified

~ Works of Art ~

Italian Burrata

made in the traditional fashion, this rich and creamy cheese is displayed with EVOO, smoked sea salt, sun dried tomato tapenade and fresh basil with French bread crostini.....\$22.00/lb

Seven Layer Dip

black beans, sour cream, grated cheeses, shredded lettuce, ripe tomato, olives and crisp green onions served with homemade tri-color tortilla chips (serves 40).....\$69.00

Imported Cheese Display

cascade of seven fine quality cheeses accompanied by rustic cracker boards, garnished with grapes and berries.....\$3.50 per

The French Connection

exquisite presentation of five full-bodied cheeses, finished with water crackers, petite slices of country raisin bread, split ripe figs, dried fruits, candied walnuts, fresh herbs, ripe berries and grape clusters.....\$5.25 per

Trio of Tapenades

oven-dried tomato with roasted garlic, lemon herb hummus, sherried mushroom tarragon tapenade, served with baked pita chips.....\$2.95 per

Woodland Scape

maple-smoked duck breast, candied walnuts, crumbled danish blue, mandarin orange segments and port-soaked pear atop field greens with sundried cherry reduction dressing on the side.....\$5.25 per

Crudité

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

Nicoise Salad Display

an abundant platter of grilled yellow fin tuna, vine ripe cherry tomato, steamed dill new potatoes, boiled eggs, French string beans and kalamata olives, set atop wild greens and drizzled with dijon vinaigrette.....\$5.95 per

Ultimate Guacamole

chef's one-of-a-kind zesty guacamole with colored corn tortilla chips.....\$59.00 serves 25

Tomato & Mozzarella Caprese

vine-ripe tomato, fresh mozzarella, roasted garlic, olive oil, sea salt & chiffonade of fresh basil displayed in a circular fashion.....\$3.25 per

Five Grilled Baby Eggplant Stacks

grilled eggplant layered with roasted red peppers, red onion, pesto, mild goat cheese and oven-browned garlic.....\$3.25 per

Sushi Maki Rolls

hand-made sushi with the finest ingredients combining ahi tuna, salmon, shrimp & crab accompanied by soy, wasabi, ginger and chopsticks.....\$169.00 (75 pieces)

Grilled Asparagus Spears

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



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 per

Traditional Bruschetta Bar

vine ripe tomato, fresh garlic and basil with cold press olive oil, sided with toasted French crostini and dry aged parmesan shavings.....\$2.50 per

Watermelon Basket

carved & decorated watermelon basket, flowing with seasonal fresh fruit & berries.....\$85.00 serves 35-40

Gulf Coast Ceviche

marinated calamari, grilled jumbo tiger shrimp, seared sea scallops and tender mussels tossed in an aromatic blend of citrus, herbs and fire-roasted tomato.....\$6.25 per

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.....\$375.00 serves 100

"The Ritz" Chicken Waldorf Salad

apple cider poached chicken breast, crème fraîche dressing, golden raisins, tart apple, red grapes and spiced walnuts, garnished with torn greens and ripe strawberries.....\$4.25 per

Hickory Smoked Tenderloin of Beef

laced with caramelized onions, roasted garlic and grilled peppers, served with sliced rustic French bread and sundried tomato mayonnaise.....\$6.50 per

Spice-rubbed Pork Tenderloin

displayed with caramelized onions, sour cherry compote and roasted mango, accompanied by sweet potato chips.....\$4.95 per

Cedarwood Smoked Salmon

fresh side of salmon smoked in-house, elegantly decorated and accompanied by classical condiments and dill crème fraîche.....\$4.25 per

European Trilogy

an amazing combination starting with premium wedge cut cheeses and authentic antipastos including balsamic roasted portobello, grilled asparagus, patty pans, whole roasted shallots and garlic alongside lean prosciutto, spicy capicola and salami, garnished with fresh rosemary, roasted red pepper and rustic olives, served with cracker boards and sliced French bread.....\$6.95 per

Gazpacho Martini

boldly flavored and brilliantly colored spanish-style gazpacho served in a martini glass topped with diced, fresh avocado\$3.75 per (requires rental of martini glasses)

Cold Smoked Salmon Display

cured thinly sliced, smoked Scottish salmon displayed with fresh lemon, dill, capers, red onion, cream cheese and pumpernickel rye squares.....\$3.95 per

Roasted Bistro Potatoes

baby yukon gold potatoes, oven-browned, tossed and chilled with extra virgin olive oil, roasted red pepper, fresh rosemary, garlic and danish blue.....\$2.75 per

Roasted Tuscan Vegetable Antipasto

an elaborate assortment of grilled seasoned favorites to include roasted baby vegetables and colorful root vegetables all arranged and garnished to perfection.....\$3.95 per



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