

COLD HORS D'OEUVRES

cold hors d'oeuvres priced per dozen (minimum 4 doz. of each selection)

Chicken Antipasto Kabob

oregano, sundried tomato, provolone and kalamata olive.....\$18.50

Crispy Ahi Tuna Wonton

blackened rare Ahi, chili-lime aioli, brilliant wasabi caviar.....\$23.00

Ahi ceviche, sriracha, jicama, avocado relish.....\$23.00

Muffuletta Miniatures

a New Orleans favorite - salami, mortadella, capicola, imported ham and provolone cheese with garlic olive tapenade on onion ciabatta bread.....\$19.00

Jumbo Fresh Shrimp

boiled in court bouillon and served with lemon and zesty cocktail sauce.....\$23.50

Moroccan Spoons

delicate tasting spoons filled with plump saffron cous cous with roasted vegetable confetti.....\$19.50

Fresh Fruit Skewers

five festive fruits skewered with brown sugar yogurt dip.....\$25.50

Acapulco Chicken Tostada

baha pico, avocado citrus aioli.....\$19.50

Prosciutto-wrapped Asparagus

asparagus wrapped with prosciutto and boursin cheese.....\$17.50

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).....\$79.00

Strawberry Caprese

minted marscapone truffle, balsamic strawberry, toasted brioche square.....\$21.00

Grilled & Chilled Jerk Spice Chicken Skewers

served with a roasted red pepper dip.....\$16.50

Caprese Kabob

fresh mini mozzarella, cherry tomato, basil leaf and roasted garlic clove.....\$16.50

Hawaiian Poke Spoons

sushi grade ahi tuna, avocado, lime, serrano chili, cilantro, jicama and pink Hawaiian sea salt.....\$27.95

EBR Signature Crostinis

- Beef Carpaccio - shaved beef tenderloin, roasted garlic aioli, parmesan curl.....\$21.95
- Medallions of Pepper-Seared Tenderloin - boursin cheese, fresh chive.....\$20.50
- House-Smoked Duck Breast - sun-dried cherry-butter, red onion confetti.....\$23.00
- French Brie - roasted apple compote, clover honey and crispy bacon jam.....\$19.00
- Chèvre - oven-roasted tomato, goat cheese, fresh basil and cracked black pepper.....\$17.50
- Pan Seared Pork - pesto, caramelized onion.....\$19.50
- White Bean - red pepper bruschetta, kalamata olive.....\$17.50

Petite Artisan Sandwiches

- Mini Croissant Sandwiches - our famous pecan chicken salad.....\$32.00
- Beef Tenderloin Ciabatta - peppercorn crusted beef tenderloin, béarnaise aioli and caramelized onion.....\$42.00
- Silver Dollar Sandwiches - assortment of bakery-fresh rolls filled with organic turkey, bavarian ham and choice roast beef with sides of signature sauces to include honey mustard, horsey sauce and cranberry mayo.....\$28.00
- East Coast Lobster Roll - petite butter buns filled with our own 100% lobster salad.....\$47.00/doz
- Caprese Baguette - premium mozzarella, balsamic tomato tapenade, fresh basil, smoked sea salt, EVOO.....\$32.00
- Petite TBS Croissant - gourmet turkey breast, crisp bacon and baby swiss.....\$36.00

Crispy Phyllo Tartlets

(minimum 4 doz each)

- sun-dried tomato chicken, whipped chèvre.....\$20.50
- black mission fig preserve, goat cheese truffle and candied walnut.....\$21.50
- cilantro and roast tomatillo.....\$23.00
- baked French brie, apricot, toasted pecans.....\$19.50

2 Bite Street Tacos

(minimum 4 doz each)

- authentic flavor packed into crunchy mini shells
- chipotle steak, grilled scallions and cilantro cream.....\$26.50
- Asian pork, napa cabbage and apple lime slaw.....\$26.50
- shredded cumin spiced duck, cilantro and avocado relish.....\$26.50
- tomatillo chicken, charred poblano corn salsa.....\$26.50

Savory Crepe Bundles

- saffron lump crab, avocado wedge.....\$22.50
- vodka cured salmon lox horseradish cream.....\$22.50
- ragoût of chicken, wild mushroom and tarragon.....\$21.00

Bistro Style Lamb Carpaccio

cinnamon crusted petite lamb medallion, chilled parsnip puree,
sun-dried cherry port reduction.....\$33.00

Smoked Salmon Cucumber Round

thinly sliced Scottish smoked salmon, horseradish dill cream cheese and capers.....\$21.00

Mango Shrimp Spoon

chopped citrus shrimp, cilantro, fresh mango, jicama, sweet chili.....\$23.00

Petite Fruit & Cheese Flight

plated slivers of 4 robust cheeses, ripe fig,
blackberry preserve and candied walnut.....\$29.00

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

Minted Melon Ball Shooter

an intermezzo blend of fresh melon frothed with mint,
sugar cane, lime, madori and watermelon truffle.....\$22.00

Avocado Los Tropicana

quartered ripe avocados, pico de gallo,
citrus shrimp and saffron crab blend.....\$39.00

Bloody Mary Shrimp Shooters

chilled shrimp, fire-roasted tomato juice,
celery, vodka, celery salt-rimmed shot glass.....\$26.00

California Rolls (minimum 8 doz)

lump crab, avocado, cucumber, soy, wasabi and pickled ginger.....\$27.50

Scallop Napoleon

sliced pan-seared diver scallop, minted sweet pea puree
zest of lemon, rainbow micro greens.....\$29.00



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WARM BEGINNINGS

hot hors d'oeuvres priced per dozen (minimum 4 doz. of each selection)

Petite Chargrilled Lamb Chops

a chef's special - olive oil, rosemary, béarnaise aïoli.....\$39.00

Chicken Vindaloo

star shaped phyllo purse filled with ginger chicken, light curry, garlic, spices and yellow raisins.....\$18.50

Artichoke Beignet

rolled with boursin cheese and parmesan crusted.....\$18.95

Mesa Armadillo Peppers

halved jalapenos filled with pepper-jack cream cheese and bundled in smoky bacon.....\$21.00

Baked Wheel of Brie

wrapped in a French puff pastry (3 lb wheel), apricot glaze, crackers, apples & pecans.....\$79.00

Jambalaya Kabobs

smoked sausage, chicken and gulf shrimp with a subtle creole sauce\$23.50

Mediterranean Lamb Meatball

the chef's favorite - loaded with flavors of oregano, mint, kalamata olive and feta, sided with homemade cool tzatziki sauce, soft pita wedge.....\$23.00

Bacon Wrapped Quail Drumstick

wrapped in premium bacon with orange maple glaze.....\$22.50

Polynesian Coconut Shrimp

large, tail-on gulf shrimp, coconut batter with horseradish apricot dipping sauce.....\$23.00

Wild Mushroom Risotto Croquette

aged white cheddar, sherry wine and panko crust.....\$22.50

Stuffed Fresh Mushroom Caps

chef's signature walnut and three cheese pesto.....\$17.50
creole style, blue crab stuffed.....\$19.50

Shredded Duck Quesadilla

flat top grilled and wedge cut with boursin cheese and roasted red onion, sided with cilantro lime crème fraîche.....\$26.00

Mini Chicken Wellingtons

mushroom sherry duxelle, wrapped in buttery puff pastry.....\$24.00

Famous Baked Parmesan Artichoke Dip

served with bakery-fresh crusty breads and pita chips (serves approximately 40 guests).....\$89.00

Traditional Beef Samosa

potato and seasoned beef pastry with hints of cumin and curry.....\$19.00

Chicken Cordon Bleu Croquette

spiraled with bavarian ham, Swiss cheese and dijon dipping sauce.....\$18.00


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Miniature Brochettes

- skewered chicken & tri-color pepper with a light pesto butter.....\$23.00
beef tenderloin and portobello mushroom with rosemary bordelaise.....\$27.00
chicken satay skewered and marinated in a Thai peanut sauce, broiled to perfection.....\$21.00

"Comfort Food" Ramikens

(minimum 2 doz each)

- a) classical shrimp dijon - sherry, garlic butter and bread crumbs.....\$4.75
b) chicken pot pie - roasted chicken ragout with flaky puffed pastry.....\$3.95
c) white cheddar mac au gratin.....\$2.75

Handmade Gourmet Ravioli

- diced lobster, tuxedo striped pasta, sage brown butter.....\$38.00
asiago, spinach and portobella, lemon basil beurre blanc.....\$26.00
braised short rib, brunoise vegetable, roasted fennel, marsala consommé.....\$32.00

Brick Oven Flatbreads

- black mission fig preserves, mild blue cheese and caramelized onion.....\$22.50
Italian sausage, crushed tomato, garlic and Tuscan herbs.....\$21.50
sherried wild mushrooms and gruyère cheese.....\$22.50
bbq chicken, cilantro, red onion and aged white cheddar.....\$24.50

Crispy Fire Cracker Spring Rolls

- Julienne Vegetable Stir Fry with apricot dipping sauce.....\$16.00
Cuban Style Cigar with classic flavors of a cuban sandwich.....\$19.00
Black Bean and pepperjack cheese.....\$17.00
Buffalo Chicken and blue cheese.....\$19.00
Cozy Thai Spiced Shrimp with sweet chili dipping sauce.....\$19.50

French Brie & Spinach Wonton

- crispy on the outside, rich and succulent on the inside.....\$15.50

Chicken Satay

- skewered marinated chicken in a Thai peanut sauce, broiled to perfection.....\$19.50

Traditional-style Meatballs

- bourbon barbecue or Swedish style.....\$14.95

Retro Patty Melt

- toasted rye layered with mini patty, aged Swiss and grilled onions.....\$22.95

Broiled Salmon Lollipop

- box cut salmon with tuxedo sesame seeds and orange teriyaki glaze.....\$24.00

Seasoned Beef Empanada

- thin layers of flaky pastry, cumin seasoned beef and minced peppers.....\$22.00

Almond Stuffed Dates Wrapped with Bacon
the chef's favorite, glazed with chili powder brown sugar.....\$16.95

Bacon-enveloped Sea Scallops
tender sea scallops, white wine and citrus-dill rub.....\$23.50

The Greek Isles "Spanakopita"
spinach, feta and lemon enveloped in a buttery flaky triangle wrap.....\$22.50

Coastal Crab Cakes
pan-seared fresh lump crab, parsley, lemon zest and Old Bay, red pepper rémoulade sauce.....\$26.00

Petite Quiche Florentine
spinach, onion and Swiss cheese.....\$18.00

Island Shrimp Wrap
Pacific shrimp wrapped in lean smoky bacon and brushed with a sweet mango-jalapeno glaze.....\$28.00

Chicken & Spinach Potsticker
wonton crescents wrapped with fresh spinach, ginger and minced chicken
with Asian spices and sweet sesame sauce for dipping.....\$19.50

Pork Belly Lollipop
star anise, fig molasses, sworded and displayed on fresh banana leaf.....\$23.50

Mini Reuben Wedges
lean corned beef, a hint of sauerkraut and baby Swiss cheese,
browned rye bread and thousand island dipper.....\$22.50

Chicken Quesadilla Cones
jack cheese and Mexican pico bundled tightly and served with sour cream.....\$19.00

Italian Sausage Stromboli
delicate pastry wrapped around roasted garlic and Italian sausage
with sundried tomatoes and mozzarella cheese....\$17.95

Savory Soup Shooter
passed hot in a 2oz shooter 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

Thai Spiced Chicken Truffles
sesame crust with sweet ginger soy dipping sauce.....\$18.50

Yukon Potato Cup
piped with bacon, chives and sharp cheddar.....\$23.00



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