

LUNCHEON BUFFET

minimum to serve 20 guests

Choice of Entree

CAVATAPPI PASTA SAUTÉ

Spinach, Artichokes, Garlic, and Olive Oil Wine Sauce

ALMOND CRUSTED TILAPIA

Oven Roasted and Served with Lemon Caper Butter

SMOKED CHICKEN RIGATONI

Tossed in Chipotle Pepper Cream Sauce, Roasted Red Peppers and Portobello Mushrooms

EGGPLANT PARMESAN

Chunky Tomato Marinara, Shredded Mozzarella and Grated Parmesan Cheese

CRISPY PARMESAN CRUSTED CHICKEN BREAST

Sided with Honey Dijon Dressing

GRILLED ITALIAN SAUSAGE

Sweet Roasted Peppers and Chunky Tomato Marinara

RIGATONI ALA VODKA

Al Dente Pasta Tossed in a Rich Tomato Sauce and Vodka Cream Alfredo

CARNITAS PORK

Hand-Pulled with Baha pico, Traditional Green Chili Tomatillo, Soft Flour Tortillas

CHICKEN MEDITERRANEAN

Chargrilled Chicken Breast with Feta Cheese, Kalamata Olives, Roasted Red Peppers, Capers and a Lemon-herb Beurre Blanc

PACIFIC RIM STIR FRY

Sweet Chili Glazed Shrimp, Matchstick Vegetables and Snow Peas

CLASSICAL CHICKEN MARSALA

Sauteed Mushrooms and Marsala Demi Glace

ROAST TURKEY BREAST

Carved off the Bone with Pan Gravy

MARGHERITA CHICKEN

Chargrilled, Vine Ripe Tomato Bruschetta, Pesto Drizzle

ROASTED SUPERIOR WHITE FISH

Brown Butter, Capers and Lemon Parsley Gemaolata



QUATTRO FORMAGGIO RAVIOLI
Fire Roasted Tomato Basil Cream

SLICED HERB ROASTED PORK LOIN
Natural Pan Gravy

MIDWEST POT ROAST
Braised with Wedged Potatoes, Carrots, Celery and Onions

BISTRO CHICKEN
Marinated and Grilled Chicken Breast with Sauteéd Fresh Fennel,
EVOO, Lemon and Capers Sprinkled with Garden Fresh Herbs and Smoked Sea Salt

HOMEMADE SHAVED ITALIAN BEEF
with Stewed Peppers
Sided with Split French Rolls, Grated Mozzarella and Classic Giadiniera

Starch — choice of one

Yukon Gold Herb Roasted Potatoes
Classic Rice Pilaf or Steamed White Rice
Homemade Whipped Potatoes with Butter & Sour Cream
Homestyle Baked Mac & Cheese
Brown Sugar Roasted Sweet Potato Wedges
Baked Ziti Pasta with Chunky Tomato Sauce
Parsley & Butter Steamed New Potatoes
Sea Salt Roasted Russet Potato Wedges

Vegetable — choice of one

Sugar Roasted Vichy Carrot Wedges
Sunburst Vegetable Melange
Steamed Broccoli with Drawn Butter
Buttered Sweet Corn with Roasted Red Pepper
Sauteed Green Beans with Almonds
Fresh Bias-cut Vegetable Stir-fry
Parmesan Crusted Zucchini Planks

Salad — choice of one

Chopped Salad with Romaine Lettuce, Black Olives, all the best Veggies & Italian Vinaigrette
Classic Caesar Salad - Homemade Croutons & Parmesan Cheese
Melange of Mixed Greens with choice of two dressings
European Cucumber, Cherry Tomato and Red Onion Salad
Roasted Vegetable Couscous Salad
Chef's Own Potato Salad
Marinated Vegetable Salad
Fresh Seasonal Fruit Salad

assortment of bakery-fresh rolls & herb-whipped butter included

buffet with one entree.....\$13.95 per person, two entrees.....\$16.95 per person
all necessary disposable serviceware available at \$1.00 per person



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Chef
By Request