

# CHEF MILLER'S HAND-CRAFTED SOUP PORTFOLIO

Although we can craft any soup to pair with any theme menu...  
our portfolio soups have been voted the best.  
~ Minimum to serve 50 guests ~

## ~ Chilled ~

4 oz. \$3.00 per ~ 8 oz. \$4.50 per

Authentic Gazpacho - Bright and Flavorful with an Array of Crisp Blended Vegetables, Vine Ripe Tomato, Garlic and Cilantro  
Classic Vichyssoise - Dating Back to 1920, This Rich Potato and Leek Soup is Still a Crowd Pleaser  
Minted Mellon Ball - This Perfect Intermezzo Soup is Pureed with Honeydew Melon, Madori, Mint and Citrus

## ~ Clear ~

4 oz. \$3.25 per ~ 8 oz. \$5.25 per

Beef Barley - Homemade with a Natural Stock and Brunoise Vegetables  
Duck Consommé - 8 hours of Simmering, Garnished with Shaved Shiitake Mushrooms and Scallions  
Tuscan White Bean Soup - Infused with Sorrel, Pancetta and Truffle Oil  
Caramelized French Onion Soup with Cheesy Garlic Baked Crouton  
Italian Wedding Soup - Clear Chicken Broth, Crushed Tomatoes, Spinach and Small Pasta with Bite Size Meatballs

## ~ Cream ~

4 oz. \$3.50 per ~ 8 oz. \$5.95 per

Irish Roasted Carrot Soup with Cream and Ginger  
Roasted Red Bell Pepper with Eggplant Confetti and Goat Cheese Crouton  
Velvety Butternut Squash Puree with Tones of Curry  
Fire Roasted Tomato Basil Cream  
Sweet Pea Soup with Garlic and Watercress  
Wild Mushroom Cappuccino with Sherry Whip Cream  
Cream of Potato and Roasted Fennel  
Classical Cream of Asparagus Made with Natural Roasted Vegetable Stock, Fresh Cream and Sherry

## ~ Bisque ~

4 oz. \$4.25 per ~ 8 oz. \$6.95 per

Lobster and Crab Bisque with Cream, Sherry and Saffron  
Roasted Pumpkin Bisque with Rosemary Crouton - an autumn favorite  
Smooth Butternut Squash Bisque with Tones of Curry and Ginger

## ~ Chowder ~

8 oz. \$6.25 per

Roasted Corn and Poblano Chowder - Full of Flavor with a Bit of Heat  
Traditional New England Clam Chowder with Smoked Bacon

## ~ Something New ~

8 oz. \$5.50 per

Creamy Beet Soup with Apples - Bright, Robust and Smooth  
Seafood Broth - Saffron, Cream, Tarragon and Poached Mussels  
Wild Mushroom, Wild Rice and Roasted Chicken  
Thai Coconut Cream with Lemon Grass, Basil and Ginger Scallops  
Autumn Lentil Soup with Smoked Ham and Fresh Thyme



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By Request