

CHEF ACTION STATIONS MENU

a minimum order of 25 guests unless otherwise specified

Chef to Carve Station

- Boneless Roast Pork Loin ~ Stone Ground Mustard,
Pan Gravy or Roasted Apple & Cranberry Chutney.....\$195.00 (30-35 portions)
- Fresh Herb-crusted Whole Tenderloin of Beef with Béarnaise Aioli & Horseradish.....\$190.00 (18-22 portions)
- Seasoned Prime Rib of Beef served with Horseradish Cream Sauce.....\$295.00 (25-30 portions)
- Oven-roasted Whole Turkey Breast served
with Pan Gravy and Cranberry Chutney.....\$140.00 (35-40 portions)
- Bone-in Country Baked Ham with Stone Ground Mustard Sauce.....\$225.00 (50-60 portions)
- Seasoned Round of Beef with Horseradish Cream Sauce.....\$225.00 (50-60 portions)
- Boneless, Herb-roasted Leg of Lamb with Tzatziki Sauce and Warm Pita Wedges.....\$175.00 (25-30 portions)
- Classical Beef Wellington ~ Whole Choice Beef Tenderloin, Layered with a Rich Mushroom Duxelle
Wrapped in a Flaky Puff Pastry and Cooked to Perfection.....\$225.00 (18-20 portions)
- Assortment of Silver Dollar Rolls Available at \$6 per doz.
Bakery-fresh Loaves of Rustic Artesian Breads at \$8 each
Home Style Artisan Flat Bread Parmesan Crisps at \$12.00 per lb.

Made to Order Salad Bowl Station

A Colorful and Crisp Presentation of Organic Greens,
Hearts of Romaine, Baby Arugula and Clipped Spinach.

The Array of Highlights Include:

Grilled Chicken Breast	Matchstick Carrot	Grated Parmesan
Baby Rock Shrimp	Shredded Red Cabbage	Crumbled Blue Cheese
Crumbled Bacon	Cherry Tomatoes	Chèvre Cheese
Olive Oil Croutons	Red Onion	Candied Walnuts
Artichoke Hearts	Dried Cranberries	Sliced Mushroom
European Cucumber		

Hand-crafted Dressings Include: Classic Caesar, Champagne Citrus,
Robust Raspberry Vinaigrette & Honey Dijon

Salads May Be Tossed to Order with Dressing or Plated with Dressing on the Side
\$5.75 per person as side station / \$8.75 per person as entree

Comfort Food Ramekins

minimum 3 dozen

- Shrimp Scampi ~ Sherry, Garlic Butter, Parmesan Bread Crumbs.....\$5.50 each
Chicken Pot Pie ~ Roasted Chicken Ragout, Flaky Puff Pastry.....\$4.50
White Cheddar Mac au Gratin.....\$3.50



Build Your Own Slider Bar

Choose 2 - \$6.95 per person Choose 3 - \$9.95 per person Choose 4 - \$12.95 per person

Buffalo Chicken - Blue Cheese, Red Onion and Sesame Bun
Pulled BBQ Pork - Pickle Chip and Chopped Red Onion on a 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

Made to Order Guacamole Salsa Station

Offering Ripe Avocado, Jalapeno, Fresh Cilantro,
Lime Juice, Diced Ripe Tomato, Roasted Corn, Red Onion,
Chili Verde Sea Salt, Ground Fresh Pepper and Our Own Tri Color Home Fried Tortillas
\$4.75 per person

Including Duo of Authentic Salsas
Fire Roasted Tomato, Salsa and Tomato Salsa Verde with Cilantro, Lime & Sweet Onion

French Fry Station

Classic 50's Fries or Waffle Fries Cooked to Order in 100% Vegetable Oil,
Topped to Your Liking with Blue Cheese Crumbles, Cheddar Cheese Sauce, Smoked Sea Salt,
Olive Oil & Parmesan, Rosemary, White Truffle Aioli or Just Plain Ketchup
\$4.50 per person

Requires 40 lb deep fryer, propane and 40 lb oil.....\$165.00

Made to Order Pasta Station

Choice of (2) Pastas: Bow Tie, Tri-Color Rigatoni, Linguini, Penne, Shells, Cavatappi or Angel Hair
Choice of (2) Sauces: Italian Meat & Tomato Bolognese, Classic Marinara, Alfredo,
White Wine Garlic Olive Oil or Pesto Cream

Your pasta is sauteed to order in front of your guests, accompanied by grilled chicken
and Italian sausage and served with a bountiful assortment of 12 ingredients to satisfy every palate.

Includes Pan Baked Tomato Focaccia Bread
\$16.95 per person - add shrimp saute \$1.50/per person



Earth, Wind & Fire Sauté Action Station

EARTH-sliced Wild Mushroom Blend with Sherry Wine,

Fresh Rosemary, Demi Glace, Oven-dried Tomatoes and Fresh Cream

WIND-roasted Chicken with Basil Pesto, Shaved Aged Parmesan, Roasted Red Peppers and Garlic

FIRE-Butterflied Shrimp Paired with Crushed Garlic, Lemon, Capers, Clarified Butter & Scallions
and Sided with Olive Oil and Grilled Sourdough Wedges

\$9.50 per person as an appetizer

Gourmet Ravioli Sauté

Choice of 2 - \$7.95 per person Choice of 3 \$11.50 per person

Poached Lobster ~ Tuxedo Striped Pasta, Sage Brown Butter, Asiago

Organic Four Cheese Ravioli ~ Braised Ratatouille

Spinach & Portobello ~ Lemon Basil Beurre Blanc

Braised Short Rib ~ Brunoise Vegetable, Roasted Fennel, Marsala Consommé

Potato Martini Bar

Creamy Yukon Gold Mashed Potato and Purple Peruvian Mashed and 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

\$4.75 per person

requires martini glass rental

Dessert Station

Bananas Foster ~ Fresh-sliced Bananas in an Orange Caramel Sauce, Flamed with Dark Rum
and Served Over French Vanilla Ice Cream.....\$6.00 per person

Ice Cream Friday, Saturday or Sunday Bar ~ Chocolate and Vanilla Bean Ice Cream Scooped to Order
with Your Choice of Toppings: Cherries, Whipped Cream, Oreo Pieces, M&M's,
Chocolate Chips, Chopped Nuts, Sprinkles, Chocolate, Caramel & Strawberry Sauces

\$5.50 per person

Fruited Martini Bar

A Colorful Array of ten Fresh Seasonal Fruits, Whipped Cream, Infused Yogurts,
Fresh Mint and Coulis all Assembled
into a Long Stem Martini Glass ~ A Classy Delight

\$5.50 per person

requires martini glass rental

some stations require chef to prepare.....\$45.00 per hour
rental items may be necessary at additional cost



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