

# TAPAS - SMALL PLATE DINING

*Explore a wide variety of tastes and creative presentations.*

These smaller multi course tastings may be served Plated, Family Style or Station Style

3 Item Tasting Station \$16.95      5 Course Tapas Party \$32.00

4 Items Tasting Station \$22.95      7 Course Tapas Party \$45.00

## *Seared Diver Scallops*

roasted fennel, smoked tomato tarragon butter

## *Lamb Tenderloin*

cinnamon chili crust, truffle parsnip puree and balsamic cherry reduction

## *European Cheese Flight*

Regina blue cheese, Spanish manchego, St. Andre triple cream brie, and drunken goat cheeses, black mission figs, candied walnuts, and organic preserves

## *Ahi Tuna Napoleon*

sushi grade tuna, wonton crisp layers, avocado lime relish, wasabi crème fraîche

## *Oysters Rockefeller*

pernod cream, spinach, and pancetta

## *East Coast Lobster Roll*

100% fresh lobster claw meat, chives, mayo, lemon, celery, brioche bun

## *PEI Mussels*

simmered in roasted fennel and lobster saffron broth

## *Duck Leg Confit Tostada*

boursin cheese, yellow tomato salsa, and micro arugula

## *House Smoked Duck*

wood smoked breast, sweet potato pancake, balsamic cherry reduction

## *Prime Flat Iron Brochettes*

roasted herb fingerling potatoes and chimichurri cream

## *Lamb Meatball*

cous cous, mint, curry, and tzatziki sauce

## *Beef Tenderloin Stack*

grilled shiitake, goat cheese, tarragon aioli

## *Grilled Eggplant Rotolo*

sundried tomato, fresh mozzarella, basil, kalamata olives, and lemon pesto drizzle

## *Poached Salmon*

fire roasted corn and poblano relish, dill crème fraîche, and rainbow micro greens

## *Char Grilled Monkfish Medallion*

celery root hash, and yellow pepper coulis

## *Braised Short Rib Risotto*

wild mushroom, shallots, spinach, and red wine demi

## *Lobster Sausage Terrine*

Chef's specialty, stacked atop butter toast rounds, red pepper mousse, lump crab meat and watercress

Minimum to serve 20 people - Requires Chef to Prepare Onsite @ \$45/hour

Appropriate plates and serving pieces are additional  
Menu items may be ordered a la carte @ \$6.50/each

**Custom Catering To Every Degree!**

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