



**Chef**  
By Request

Custom Catering  
To Every Degree!



At Chef By Request, we are dedicated to assisting our clients with every aspect of the event planning process. Allow our professionals to orchestrate the perfect reception. When it comes to your wedding day, we believe there is absolutely no margin for error. Exquisite cuisine, first-class presentation and impeccable service are the essential ingredients we combine to exceed your highest expectations.

630-493-4300 | [www.chefbyrequest.com](http://www.chefbyrequest.com)

# Wedding Portfolio

## All Menus and Pricing Per Guest Include the Following:

- Assorted fresh artisan dinner rolls, herbed flatbread and rolled butter truffles
- Two-course plated or buffet meal
- Station style gourmet regular and decaf coffee service
- White china place setting includes: 3-piece china, flatware, solid color napkin, water glass and coffee cup
- On-site catering coordinator
- Kitchen culinary team to execute meal service on-site
- Professional wait staff with event captain

### Step One

*Please select from the following package menus...*

**Signature** . . . . . \$55.95 per guest

- Selection of signature entree
- Champagne toast (or) dinner table wine service with stemware

**Premier** . . . . . \$69.95 per guest

- Selection of premier entree
- Bakery consultation with tasting and choice of standard wedding cake
- Champagne toast (and) table wine service with dinner (includes stemware)

**Chef's Preferred** . . . . . \$79.95 per guest

- Selection of preferred entree
- Wine service provided with menu tasting
- Bakery consultation with tasting and choice of standard wedding cake
- Champagne toast (and) table wine service with dinner (includes stemware)
- Selection of (4) chef inspired passed appetizers for 1 hour

You may select a total of 2 entrees for plated service (besides a vegetarian selection) - additional \$1 per person for 3rd choice of entree.

### Step Two

Select a soup from our hand-crafted soup portfolio or an elegant salad from our extensive salad selections. Determine your beverage needs and select an optional bar package.

### Step Three

Join us for a private, scheduled tasting at Chef By Request. Our team of educated consultants will assist you in creating your perfect menu and determining your service and rental requirements.

Menu tastings require two weeks advance notice and a \$25/pp charge (maximum 6 people). Upon wedding contract signing, full amount of tasting will be credited.



## Service & Kitchen Staff Related Fees

Food service, wait staff and on-site culinary production team are included in your portfolio price per person and accommodates 22 guests per server.

Final Rental & Service pricing is subject to change and will be based upon your venue requirements, menu and any additional accommodations necessary.

Pricing will be determined by your consultant upon receiving your menu selections and event details.

## Determining Rental Costs

Typically, many rental items are necessary for a caterer to successfully orchestrate your special day. Your proposal may include additional costs for needed rental items other than standard place settings.

Depending on the facility you have chosen for your wedding, other rental items may be necessary to accommodate your needs, including tables, all table linens, chairs, tents, generators, dance floors, lighting, heating, cooking equipment and refrigeration.

Following your initial consultation, these items will be determined by your event consultant and itemized on your proposal.

## Signature Menu

### Pan-Seared Salmon

6 oz hand cut Atlantic | citrus dill beurre blanc

### Pork Tenderloin Medallions

picadillo rub | stone ground mustard demi

### Lemon Caper Chicken

toasted gremolata crust | piccata butter sauce

### Wild Mushroom Chicken

forest mushrooms | marsala wine sauce

### Crispy Brick Chicken

Frenched skin-on breast | thyme roasted chicken jus

### Sicilian Chicken

seared skin-on breast | shaved prosciutto | artichoke pan sauce

### Chicken Provence

boursin panko crust | sundried tomato tapenade

### Choice Flat Iron Steak

6 oz char-grilled | dark cherry demi glace

## Premier Menu

### Jail Island Salmon

sweet corn succotash | rainbow micro greens

### Hand Cut Swordfish

char-grilled | sweet onion pico | cilantro chimichurri

### White Marble Farm Pork Chop

10 oz chop | cider brined & char-grilled | roasted fruit mostarda

### Side By Side

4 oz center cut filet & 4 oz chicken florentine  
red wine reduction | spinach brie duxelle

### Farmhouse Chicken

grilled peaches | bourbon maple glaze

### Roulade of Chicken

charred red pepper | mild chèvre  
torn basil leaf | chardonnay beurre blanc

### Maytag Crusted Filet

6 oz center cut | blue cheese | smoked tomato butter

## Accompaniments

~ SELECT TWO ~

### Starch

Double Baked Red Skin Potato

Smashed Yukon Gold Potatoes

Skillet Seared Russet Potatoes

Long Grain Rice Pilaf

### Veggies

Crisp Asparagus Spears

Roasted Zucchini Planks

Sugar Roasted Carrots

Farmers Market Vegetable Melange  
herb butter

Saute Green Beans  
slivered almonds



## Chef's Preferred Menu

### Pan Seared Halibut

hand cut - charred tomato beurre blanc

### Above and Below

5 oz choice filet | 3 tail-on jumbo prawns | garlic butter  
cabernet jus | herbed panko

### Choice Beef Tenderloin

8 oz center cut filet | red wine demi glace

### Iowa Choice NY Strip

10 oz hand cut | porcini mushroom jus | oven dried tomato

### Grilled Lamb

frenched bone-in chops | rosemary lamb jus



## Vegetarian

### Grilled Zucchini Roulades

farmers market vegetables | herb ricotta  
lemon quinoa | red pepper relish

### Farro Risotto

broccolini | roasted root vegetables | carrot broth

### Mushroom Pot Pie

forest mushrooms | marsala cream | green peas  
roasted cipollini onions | sweet carrots

### Farmhouse Ratatouille

gourmet cheese ravioli | fresh goat cheese | grilled shiitake

## Accompaniments

~ SELECT TWO ~

### Starch

Sea Salt Roasted Fingerling Potatoes

Red Pepper Whipped Potatoes

Bake Potato Pave  
gruyere cheese

Celery Root & Saffron Au Gratin

Brown Butter Spaetzle  
chopped herbs

Hook's White Cheddar Risotto Cake

### Veggies

Peeled Colossal Asparagus

Roasted Brussels Sprouts  
crispy bacon

Petite Market Carrots  
tarragon butter

Seared Baby Vegetable Brochette

Buttered French Beans  
crispy shallots



## Salad Selections



### CBR House

mesclun greens | bartlett pear | gorgonzola  
dried cranberry | candied walnuts | champagne citrus vinaigrette

### Arugula

seasonal beets | crumbled goat cheese  
candied walnuts | lemon thyme vinaigrette

### Mixed Field Greens

European cucumber | grape tomato | raspberry vinaigrette

### Baby Spinach

sliced strawberry | mandarin oranges  
toasted almonds | poppy seed dressing

### Classic Caesar

crisp romaine lettuce | homemade Caesar dressing  
croutons | parmesan cheese

### Vine-ripe Tomato & Fresh Mozzarella

ripped basil | roasted garlic  
smoked sea salt | cold pressed olive oil

### Four Seasons

shaved apple | fennel | jicama | carrots  
dried fruit | cider vinaigrette | Boston bibb cup



When your special day arrives and your guests are all gathered... energy and emotion fill the room... Chef by Request wants to share that passion. A perfectly set room and service that is attentive to your every desire. Still to come, the culinary delights... Our Chef's goal is to exceed your expectations with an evening of elegance for a lifetime of memories.



Visit our website at [www.chefbyrequest.com](http://www.chefbyrequest.com) to view a wide range of exquisite new menu options.

## Bar Selections

For indoor events we encourage the rental of glass barware.

### Bar Option 1

Selection of 2 domestic beers and 2 premium beers, 4 bottled wines to include 2 red varietals and 2 white varietals, 1 selection of pre-mixed signature specialty cocktail, assorted canned sodas and chilled bottled water  
2 hr/\$12.50      3 hr/\$14.95      4 hr/\$17.50      5 hr/\$19.95

### Bar Option 2

Complete Bar Package to include: Skyy Vodka, Beefeater Gin, Cruzan Spiced Rum, Dewar's White Label Scotch, Sauza Tequila, Canadian Mist Whiskey, Sweet & Dry Vermouth, Triple Sec, 2 selections of domestic beers and 2 selections of premium beers, 4 bottled wines to include 2 red varietals and 2 white varietals, assorted canned sodas and chilled bottled water  
2 hr/ \$14.95      3 hr/\$17.95      4 hr/\$20.50      5 hr/\$22.95

### Bar Option 3

Premium Bar Package to include: Titos Vodkas, Tanqueray Gin, Bacardi Light and Captain Morgan Rums, Sauza Signature Tequila, Canadian Club and Jack Daniels Whiskey, Jim Beam Bourbon and Jonnie Walker Red Label Scotch, Amaretto, Kahlua, Sweet & Dry Vermouth, Triple Sec, 3 selections of domestic beers and 2 selections of premium beers, 4 bottled wines to include: 2 red varietals, 2 white varietals, assorted canned sodas, chilled bottled water and Perrier sparkling  
2 hr/\$16.95      3 hr/\$20.95      4 hr/\$24.95      5 hr/\$28.50

### Bar Option 4

Superior Bar Package to include: superb selection of Titos and Grey Goose Vodkas, Bacardi Light, Captain Morgan, Malibu Rums, Tanqueray and Bombay Sapphire Gins, Sauza Signature, Jack Daniels Whiskey, Maker's Mark Bourbon, Johnny Walker Red, Sweet & Dry Vermouth, Bailey's Irish Cream, Kahlua, Amaretto, Southern Comfort, 3 selections of domestic beers, 3 selections of premium beers, 5 bottled wines to include 2 select red varietals, 2 select white varietals and Sparkling Italian Prosecco, assorted canned sodas, chilled bottled water and Perrier sparkling  
2 hr/\$20.95      3 hr/\$24.95      4 hr/\$28.95      5 hr/\$32.95

#### Domestic Beers Available:

Miller Lite, Coors Light, Blue Moon, Rolling Rock, Bud Light and Michelob Ultra

#### Premium Beers Available:

Fat Tire, Goose Island 312 & IPA, Heineken, Stella Artois and Corona



All Bar Packages include: ice, clear plastic glassware, stir straws, bar supplies, cocktail napkins, bar garnish, fruit & queen olives. Bar mixers as needed include: orange & cranberry juice, tonic & club soda, coke, diet, sprite, ginger ale, roses lime, grenadine, bloody mary mix, sweet sour and pineapple juice.

BAR PACKAGES INCLUSIVE OF Dram shop liability insurance, local, Chicago and state licenses. (Rental of glass stemware through Chef By Request is recommended for indoor events.)

Bar Mixer Package only (no alcohol) is offered for up to 4 hours of service at \$4.75 per person

Juice & Soda Bar: assorted canned sodas, chilled bottled water, sparkling white citrus punch, fresh brewed carafes of iced tea with lemon, sugar and sweetener, ice, clear cups and beverage napkins (up to 4 hours of service) \$7.95 per person

Table Wine service including 1 red and 1 white varietal poured for 1 hour at \$6.00 per guest (includes stemware)

French Champagne or Italian sparkling Prosecco toast at \$5.00 per guest (includes stemware)

# Butler Passed Warm Hors d'oeuvres

Final selections will be package priced per person



## Artichoke Beignets

boursin cheese | parmesan crust

## Crispy Coconut Shrimp

tail-on jumbo shrimp | flake coconut  
horseradish apricot jam

## ~ STUFFED MUSHROOMS ~

Choice of  
Chef's Walnut & Three Cheese Pesto  
East Coast Lump Crab

## Brie & Spinach Wonton

sweet chili dipping sauce

## Pulled Duck Quesadilla

smoked duck | boursin cheese  
roasted red onion | cilantro lime crema

## Flaky Beef Empanada

cumin spiced beef | roasted peppers  
smoked paprika sour cream

## Wild Mushroom Arancini

arborio rice | aged white cheddar  
sherry wine | crispy panko

## Bacon Wrapped Dates

marcona almonds | chilli brown sugar

## Coastal Crab Cake

lump crab | fresh herbs | lemon  
old bay crust | red pepper remoulade

## Thai Meatballs

pork & chicken meatballs  
scallions | cilantro | sesame | nuoc cham sauce

## Chicken Potstickers

spinach | minced chicken | ginger  
sesame | sweet soy dipping sauce

## ~ BRICK OVEN FLATBREADS ~

### Fig and Blue Cheese

Mission fig jam | Maytag blue | caramelized onion

### BBQ Chicken

smoked chicken breast | white cheddar  
cilantro | red onion

### Sausage

Italian sausage | crushed tomatoes  
fresh mozzarella | sweet basil

### Pork Belly Lollipops

star anise | cardamom | bourbon maple glaze

## ~ 2 oz SOUP SHOOTERS ~

### Tomato Basil

baby grilled cheese

### Roasted Butternut Squash

maple crouton

### Lobster Bisque

shrimp cracker

### Wild Mushroom

truffle cream

## ~ CRISPY SPRING ROLLS ~

### Vegetable

sweet chili sauce

### Buffalo Chicken

blue cheese dipping sauce

## ~ 2 BITE STREET TACOS ~

crispy house made shells

### Chipotle Steak

grilled scallions | lime crema

### Cumin Pork

micro cilantro | avocado salsa

### Green Chili Chicken

tomato pico | sour cream

# Butler Passed Cold Hors d'oeuvres

Final selections will be package priced per person



## Chicken Antipasto Picks

grilled chicken | sundried tomato  
provolone | olive

## Caprese Kabobs

grape tomato | ciliegine mozzarella  
roasted garlic | sweet basil

## Poached Jumbo Shrimp

tail-on shrimp | lemon | housemade cocktail sauce

## Smoked Salmon

cucumber | dill cream cheese | capers

## Prosciutto Wrapped Asparagus

boursin cheese | shaved prosciutto

## Chicken Tostada

pulled chicken | avocado pico | lime crema

## Strawberry Caprese

minted mascarpone | balsamic berries  
toasted brioche

## Bloody Mary Shooters

cocktail shrimp | vodka | celery salt rim

## Mango Shrimp Spoon

diced shrimp | mango slaw | sweet chili lime

## Minted Melon Shooter

frothed melon | Midori | fresh lime | watermelon truffle

## Seared Ahi Tuna

crispy wonton | chili lime aioli | wasabi tobiko

## ~ PHYLLO TARLETS ~

### Sundried Tomato Chicken

goat cheese | snipped chive

### Fig

Mission fig jam | goat cheese truffle | candied walnut

### Duck

duck confit | boursin cheese | tomato relish

### Baked Brie

French brie | apricot jam | toasted pecans

## ~ CBR CROSTINIS ~

### Beef Carpaccio

shaved tenderloin | roasted garlic aioli | parmesan curl

### French Brie

roasted apple mostarda | crispy bacon

### The Goat

whipped goat cheese | tomato jam | torn basil

### Bistro Pork

tenderloin | pesto | caramelized onion

### Pepper Seared Beef

tenderloin medallion | boursin cheese | snipped chive