



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.

Wedding Portfolio

All Menus and Pricing Per Guest Include the Following:

- Assorted fresh artisan dinner rolls, herbed flatbread and rolled butter truffles
- Two-course meal
- Station style gourmet regular and decaf coffee service
- Private scheduled tasting for up to 4 people
- 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 standard choice of wedding cake
- Champagne toast and table wine service with stemware

Chef's Preferred \$78.95 per guest

- Selection of preferred entree
- Private tasting for up to 6 people with wine service
- Bakery consultation with tasting and standard choice of 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 personal consultation at Chef By Request. Our team of educated consultants will assist you in creating your perfect menu and determining your service and rental requirements.



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 butter

Pork Tenderloin Medallions

pan-seared, dijon cream

Lemon Caper Chicken

pan-seared breast | caper butter sauce

Wild Mushroom Chicken

forest mushrooms | marsala wine sauce

Crispy Brick Chicken

skin-on breast | thyme roasted chicken jus

Sicilian Chicken

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

Iowa Choice Flat Iron Steak

6 oz char-grilled | green peppercorn demi

Premier Menu

Jail Island Salmon

gingered carrot puree | basil emulsion drizzle

Hand Cut Swordfish

char-grilled | Hawaiian sea salt | artichoke beurre blanc

White Marble Farm Pork Chop

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

Side By Side

4 oz center cut filet & 4 oz chicken roulade
goat cheese | basil | red pepper | red wine sauce | lemon beurre blanc

Farmhouse Chicken

10 oz free range | grilled peaches | bourbon maple glaze

Chicken Times Two

crispy flat top | sundried tomato tapenade
herb panko and boursin cheese crusted

Maytag Crusted Filet

6 oz center cut | blue cheese panko

Accompaniments

~ SELECT TWO ~

Starch

Double Baked Red Skin Potato

Smashed Yukon Gold Potatoes

Skillet Seared Russet Potatoes

Toasted Israeli Couscous
picked thyme, grape tomatoes

Long Grain Rice Pilaf

Veggies

Grilled Asparagus Spears

Parmesan Zucchini Planks

Sugar Roasted Carrots

Farmers Market Vegetable Melange
herb butter

Saute Green Beans
slivered almonds



Chef's Preferred Menu

Pan Seared Halibut

flash seared & butter basted

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

lowa Choice NY Strip

10 oz strip | porcini crust | cognac peppercorn sauce

Duo Filet

4 oz parmesan crusted | 4 oz roasted garlic compound butter

4 Hour Beef Short Rib

boneless slow braised | root vegetables | pan reduction sauce

Grilled Lamb

frenched bone-in chops | rosemary lamb jus



Vegetarian

Grilled Zucchini Roulades

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

Eggplant Cannelloni

tomato polenta | English peas | crispy leeks | black garlic glaze

Farro Risotto

broccolini | roasted root vegetables | parsnip cream | parmesan crisp

Mushroom Pot Pie

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

Farmhouse Ratatouille

cheese ravioli | fresh goat cheese | seared king trumpets

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, white wine

Hook's White Cheddar Risotto Cake

Veggies

Grilled Asparagus Spears

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 | cherry tomato
red onion | raspberry vinaigrette

Baby Spinach Salad

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



Allow a consultation
with our Chef to help you create
a customized and inspirational
menu for your special night.

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 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 Rum, Dewar's White Label Scotch, Sauza Grio 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 Jonnnie 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, Chivas Regal Scotch, Sweet & Dry Vermouth, Bailey's Irish Cream, Kahlua, Amaretto, Southern Comfort, Apricot Brandy, Grand Marinier, 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, Coors, Rolling Rock, Bud Light and Michelob Ultra

Premium Beers Available:

Samuel Adams, Goose Island 312, Blue Moon, Heineken, Stella Artois, Corona, Pauli Girl N/A, Two Brothers Prairie Path or Domaine DuPage

SEASONAL AND CRAFT BEERS AVAILABLE FOR \$2 PER PERSON AND PER SUBSTITUTION ON ANY BAR PACKAGES. CHECK WITH CONSULTANT FOR CURRENT AVAILABILITY.



All Bar Packages include: ice, clear plastic glassware, stir straws, bar supplies, cocktail napkins, bar garnish and 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 | house-made farmer's 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 Duck

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 Antipasta Picks

grilled chicken | sundried tomato
provolone | olive

Caprese Kabobs

grape tomato | ciliegine mozzarella
roasted garlic | sweet basil

Poached Jumbo Shrimp

tail-on shrimp | lemon | dill | housemade cocktail sauce

Smoked Salmon Tartare

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

~ PHYLLO TARLETS ~

Sundried Tomato Chicken

goat cheese | snipped chive

Fig

Mission fig jam | blue 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

Fresh Goat Cheese

whipped goat cheese | tomato jam | torn basil

Seared Pork

tenderloin | pesto | caramelized onion

Pepper Seared Beef

medallion tenderloin | boursin cheese | snipped chive

~ AHI TUNA ~

Seared Tuna

crispy wonton | chili lime aioli | wasabi tobiko

Ahi Ceviche

tortilla crisp | jicama slaw | avocado pico