

FORMAL DINNER MENU

ALL DINNERS INCLUDE A CUSTOMIZED, SEASONAL TASTE MENU AND ARE PRICED AS FOLLOWS:
3-COURSE \$59/PER PERSON / 4-COURSE \$69/PER PERSON / 5-COURSE \$79/PER PERSON

All 3-course dinners include salad, entree & dessert. Four and five course dinner selections include choice of seasonal soup and/or salad, entree, one plated appetizer, and dessert.

12 oz. Roasted Prime Rib of Beef

seasoned and served medium-rare on a bed of celery root
saffron au gratin with natural jus and french green beans almondine

Napoleon of Filet

center-cut choice filet of beef layered with balsamic roasted portobello,
grilled red pepper, rich danish blue, placed atop a spinach & white bean ragu

Pan-Roasted Halibut

fire-charred tomato beurre blanc, and broccoli rabé, champagne tuxedo cous cous

New Zealand Grilled Lamb Chops

cherry port wine reduction, parsnip puree, sugar roasted whole organic carrots

Thick-cut Prime Veal Chop

10 oz. frenched bone veal chop, grilled shiitake caps,
horseradish and white cheddar potato mash, smoked tomato butter

Char-grilled Swordfish

hand cut steak with pink Hawaiian sea salt, artichoke beurre blanc,
crisp vegetable stir fry, sea salt roasted fingerling potatoes

Braised Osso Bucco Short Rib

slow cooked, super tender in stock reduction,
oven roasted root vegetables with sea salt, oven dried tomato risotto

Chef's Own Veal Oscar

classically prepared with fresh lump crab,
asparagus and hollandaise, tourne red skin potato

Seared Breast of Duck

sweet potato hash, white truffle salted brussel sprouts, vanilla balsamic reduction



Chef David's Taste of the East Coast

choice 6 oz. filet mignon with bordelaise & 6 oz. fresh atlantic lobster tail
with lemon chive butter, oven roasted asparagus bundles & saffron rice pilaf

CBR Trilogy of Filet

three 3 oz hand-cut filets, each one crusted separately with horseradish, blue cheese and parmesan herb crust,
broiled medium rare, red pepper potato mash, grilled zucchini wedge

Pan-seared Diver Scallops

gingered carrot puree, champagne tuxedo cous cous, basil emulsion drizzle

Midwest Surf & Turf

6 oz. char-grilled filet enveloped with Point Reyes Blue, three jumbo split prawns
with lump crab and lobster beurre blanc, red pepper smashed potato, crisp roasted asparagus

~ Salad Selections ~

CBR House Salad with mesclun greens, bartlett pear, gorgonzola,
dried cranberry and candied walnuts with champagne citrus vinaigrette

Arugula Salad tossed in a lemon thyme vinaigrette, seasonal beets, crumbled goat cheese and candied walnuts

Mixed Field Greens with European cucumber, cherry tomato, red onion and balsamic vinaigrette

Baby Spinach Salad with sliced strawberry, mandarin oranges and toasted almonds with poppy seed dressing

Classic Caesar Salad with crisp romaine lettuce, homemade Caesar dressing, croutons and parmesan cheese

assortment of bakery-fresh artisan rolls, herbed flat breads and rolled butter truffles

~ Ah Dessert ~

Our Chef will pair a custom dessert for your meal.
From classical to contemporary, we will leave you wanting nothing more!

additional charges may apply for rental and service.
chef on location has a 5-hour minimum requirement at \$50 per hour
minimum to serve 8

Let our Chef pair the perfect wines to accompany your dinner courses.
Our wines are selected from small vineyards from around the world,
or choose from a high profile California wine selection.



Custom Catering To Every Degree!

5100 Academy Dr., Ste. 200, Lisle, Illinois 60532 • 630.493.4300 • www.chefbyrequest.com

