



# Chef

By Request

## Holiday Portfolio

This holiday season, we present our premier collection of seasonal favorites that are sure to be a hit at your next holiday gathering.

Give us a call today!

630.493.4300

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## Holiday Housewarming

Our Favorite Appetizers for the Season  
Minimum 4 dozen per selection

### Warm Selections by the Dozen

Walnut Pesto Stuffed Mushrooms  
with the Chef's own walnut pesto  
\$18.50/dozen

Petite Chargrilled Lamb Chops  
rubbed with fresh herbs and garlic  
and sided with béarnaise aioli  
\$39.00/dozen

Artichoke Beignet  
with parmesan and boursin cheese  
\$19.50/dozen

Bacon Wrapped Quail Lollipop  
wrapped in premium bacon  
for a rich balance of flavor  
\$23.50/dozen

Almond Stuffed Dates  
Wrapped with Bacon  
our Chef's favorite;  
glazed in chili brown sugar  
\$18.00/dozen

Coastal Crab Cakes  
pan seared fresh lump crab  
and special seasonings,  
served with a remoulade sauce  
\$27.00/dozen

Homemade Gourmet Ravioli  
fresh lobster saffron pasta  
with sage brown butter  
\$38.00/dozen  
fresh spinach and portabello  
mushroom with basil  
\$26.00/dozen



Napa Valley Round  
with ripe fig, caramelized onions,  
and blue cheese on sourdough round  
\$23.50/dozen

Traditional Meatballs  
an old favorite-BBQ or Swedish Style  
\$15.50/dozen

Mini Chicken Wellingtons  
wrapped with sherried mushroom  
in a buttery puff pastry  
\$25.00/dozen

Greek Isles Spanikopita  
with spinach and feta in a  
flaky phyllo wrap  
\$23.50/dozen

Mini Soup Shooters  
Choose from Pumpkin, Tomato,  
Mushroom, or Lobster Bisque  
\$22.00/dozen

### Cold Selections by the Dozen

Caprese Kabob  
fresh ciligini mozzarella, grape tomato, and  
garden basil with roasted garlic and olive oil  
\$16.50/dozen

Sundried Tomato Chicken Tartlet  
with whipped goat cheese in a crispy phyllo shell  
\$21.00/dozen



**Beef Carpaccio Crostini**  
shaved beef tenderloin, roasted garlic aioli,  
parmesan curl  
\$22.50/dozen

**House Smoked Duck Breast**  
with sundried cherry butter atop crispy crostini  
\$23.50/dozen

**Crab and Avocado Bundle**  
with hints of saffron in a savory crepe wrap  
\$20.50/dozen

## **Artistic Displays**

*Predesigned Tray Landscapes*

### **Chilled Displays**

**Jumbo Fresh Shrimp Tray**  
with Zesty Cocktail Sauce  
and Fresh Lemon  
Small (serves 25): \$120.00  
Medium (serves 50): \$210.00  
Large (serves 100): \$410.00

**Fresh Vegetable Crudite**  
with Ranch and Roasted Red Pepper Dips  
Small (serves 25): \$75  
Medium (serves 50): \$120  
Large (serves 100): \$230

**The French Connection**  
five full-bodied cheeses, water crackers, country  
raisin bread, ripe figs, dried fruits, candied  
walnuts, fresh herbs, ripe berries, grape clusters  
Small (serves 25): \$140  
Medium (serves 50): \$275  
Large (serves 100): \$450

**Hickory Smoked Tenderloin of Beef**  
with Roasted Garlic, Sautéed Peppers, and  
Sundried Tomato Mayo  
with Sliced Baguette  
Small (serves 25): \$160  
Medium (serves 50): \$295  
Large (serves 100): \$550

**House Smoked Salmon Display**  
Elegantly decorated and accompanied by  
classical condiments and crème fraiche  
Small (serves 25): \$125  
Medium (serves 50): \$225  
Large (serves 100): \$425

**Beef Tenderloin Ciabatta Sandwiches**  
sliced beef tenderloin on petite rosemary  
ciabatta roll with béarnaise aioli,  
mixed greens and caramelized onion  
\$42.00/dozen

### **Warm**

**Famous Parmesan Artichoke Dip**  
with Bakery Fresh Bread and Pita Chips  
Serves 40: \$89.00

**Baked Wheel of Brie**  
3 lb. wheel of brie with apricot glaze,  
apples, and pecans  
Serves 30-40: \$79.00

## **Holiday Gala Package**

**Choose (6) Hors D'oeuvres**  
**Choose (2) Artistic Displays**

\$25.95/person  
Add \$3/person for tenderloin display  
Add \$3/person for lamb chops

## Build Your Own Holiday Buffet

Minimum 20 guests

### Entrée Selections

#### Meat Options

##### Steak Diane

with mushroom, dijon, and sherry

##### Crusted Petite Filet Mignon

with parmesan, blue cheese, or horseradish  
sided with red wine bordelaise

##### Pan Seared Pork Tenderloin Medallions

with cranberry demi glace

#### Seafood Options

##### Fresh Lobster Ravioli

folded with cream, sherry, and roasted garlic in a  
fresh saffron pasta with brown butter sauce

##### Classic Shrimp Dijon

Broiled garlic shrimp dusted with bread crumbs,  
herbs, and parmesan

#### Poultry Options

##### Pecan Crusted Chicken Breasts

with brandied apricot sauce

##### Chicken Medallions

with chevre cheese, basil, and roasted red peppers

##### Chicken Picatta

with lemon beurre blanc and capers

#### Chef Carved Selections

*Requires Chef to carve at hourly rate*

##### Fresh Herb Crusted Tenderloin of Beef

with bearnaise aioli and horseradish cream

##### Seasoned Prime Rib of Beef

with bordelaise and horseradish cream

##### Oven Roasted Whole Turkey Breast

with pan gravy and cranberry sauce

##### Bone In Country Ham

served with mustard cream sauce



### Sides and Such (Choose One of Each)

Green Beans Almondine

Roasted Asparagus Spears

Sugared Vichy Carrots

Creamed Spinach

Potato Souffle

Horseradish Smashed Potatoes

Wild Rice Pilaf

Oven Roasted Red Skinned Potatoes

### Salads

#### CBR House Salad

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

#### Classic Caesar Salad

parmesan, croutons, homemade garlic dressing

Buffet with One Entrée: \$22.95/person

Buffet with Two Entrées: \$28.95/person

Buffet with Three Entrées: \$32.95/person

Completed menu includes artisan  
bakery rolls and rolled butter truffles

## Visions of Sugar Plums

### Sweet Delights by the Dozen

Double Dipped Tuxedo Strawberries  
\$24.00/dozen

Assorted Holiday Cake Pops  
Cheesecake, Oreo, Brownie, Red Velvet  
\$32.00/dozen

Holiday Petit Fours  
\$32.00/dozen

Whipped Cream Puffs  
\$23.50/dozen

Miniature Chocolate Cordial Cup  
Bailey's, Kahlua, Frangelico, Amaretto  
\$27.00/dozen

### Trays and Individual Delights

VIP Holiday Pastry Tray (48 pc)  
\$110.00

Holiday Butter Cookies  
Approximately  
25 cookies per lb.  
\$18.95/lb.

Individual Crème Brulee  
Vanilla Bean, Egg Nog,  
Gingerbread, Peppermint  
\$5.25/each

House Made Custom Cheesecake  
(serves 14) \$65.00/each



Festive Crouqembouche  
50 Cream Puffs Decorated in Spun Sugar  
\$140.00

Chocolate Dipped Strawberry Tree  
50 pc. Dark and White Chocolate Centerpiece  
\$130.00

Santas Little Helper  
Godiva chocolate liquer, Kahlua, Absolut vanilla,  
Bailey's, chocolate rimmed glass,  
candy cane swizzle stick  
\$7.00/per

