

MIDWEST ALFRESCO

Minimum to serve 20 guests

Selection of 1 Entree \$19.95/person | Selection of 2 Entrees \$26.95/person | Selection of 3 Entrees \$29.95
Add additional salad, side dish or crafted soup, add \$4/person

Chilled Salad (select one)

Heirloom Tomato – fresh mozzarella,
cold pressed olive oil, smoked sea salt, garden pesto

Grilled Spring Asparagus – lemon thyme drizzle,
crumbled blue cheese, oven dried tomatoes

Cucumber Salad – chopped romaine,
seedless cucumber, feta cheese, teardrop tomatoes,
Kalamata olives, parsley, lemon EVOO

Baby Arugula – seasonal beets, goat cheese,
candied walnuts, lemon thyme vinaigrette

Organic Greens – sliced strawberry, seedless cucumber,
candied pecans, champagne citrus vinaigrette

Baby Spinach – purple onion, sliced mushrooms,
egg and bacon, poppy seed dressing

Classic Caesar – homemade croutons and parmesan cheese

Harvest Bread Baskets

filled with crusty artisan breads and rolls accompanied by crocks of whipped sweet cream butter

Entrees

Shrimp Dijon

jumbo shrimp, broiled with sherry wine, garlic,
dijon and chives, panko bread crumbs

Crusted 5 oz. Filet Mignon

choose from blue cheese, horseradish or parmesan crusts... additional \$2 per person

Chicken Medallions

fresh basil, chèvre and roasted peppers; lemon shallot cream

Corn Fed Flat Iron Steak

crispy baby leeks, red wine reduction

8 oz. Angus Strip Steak

applewood smoked sea salt, garden chive compound butter

Jail Island Salmon

gingered carrot beurre blanche, fresh basil emulsion

Prime Tenderloin Brochette

sworded with sweet Michigan onions, rouge bell peppers and crimini mushrooms

Tenderloin Stack

4 oz. beef filet, grilled shiitaki, goat cheese,
smoked tomato butter, whole roasted shallots

Brick Chicken Francaise

sautéed spinach, capers, lemon champagne butter



Amish Thyme Roasted Chicken
skin-on pan-seared, grilled fennel, natural stock reduction

Seared Pork Tenderloin
bourbon glazed peaches

Roasted Superior Whitefish
brown butter, lemon, almonds, parsley

Free Range Chicken Breast
brandied apple compote, crispy sage

House Smoked Maple Leaf Farms Duck Breast
sweet potato hash, sundried cherries, vanilla balsamic

4 Large Tuxedo Lobster Ravioli
whole pieces of lobster and cream wrapped in striped fresh pasts, sherry sage brown butter

Wild Mushroom Pot Pie
baked ragout of mushroom medley, roasted root vegetables, sherried cream, enveloped in flaky pastry

Braised Short Rib Rissoto
wilted spinach, mirepoix, marsala beef consomme

Warm Side Accompaniments (Select Two)

Grilled Zucchini Wedges and Yellow Patty Pan Squash

Illinois Wild Mushroom Fricassee

Brown Butter Herb Spaetzle

Sauté of French Green Beans

Sea Salt Roasted Fingerling Potatoes

EVOO and fine fresh herbs

Pan Roasted Brussel Sprouts
crispy bacon, white truffle sea salt

Yukon Gold Smashed Potatoes

Chef's Homemade Twice-baked Potato

Red Pepper Mashed Potato

Steamed Red Skin Potatoes with Butter and Dill

Potato Soufflé Baked in

Rich Cream and Parmesan Cheese

Creamy White Cheddar Cavatappi Mac and Cheese

Root Vegetable Medley

butternut squash, carrots, turnips, sweet and russet
potatoes, olive oil, rosemary, and thyme

Midwest Wild Rice Pilaf
cranberries and pecans

Sugar Roasted Organic Carrots
tarragon butter

Roasted Asparagus
oven dried roma tomatoes

White Cheddar and Scallion Potato Pancakes



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