

Retro Latenight Minis

minimum 4 dozen – priced per dozen – best when butter passed

Baby Back Rib Teasers

sweet and tender barbecue glazed one-bone riblets

23.00

Mini Corn Dogs

lightly honey-battered and sided with ketchup and mustard

14.00

Classic Deviled Eggs

with dijon and chopped caper garnish

19.50

Half Size Hot Dog in Bun

sided with ketchup and mustard

26.00

Braised Pork Belly Slider

port roasted onion rings, star anise fig jam, brioche bun

32.00

Salted Artisan Pretzel Stix

twisted goodness with cheddar cheese and mustard dips

23.00

Mac & Cheese Fritter

it's hard to eat just one

14.00

Mini Chocolate Milkshake

pipied with whipped cream and served with a straw

27.00

Mini Honey-Stung

Chicken Drumettes with Honey Dijon Dipper

16.95

Lou Malnatis

Chicago style deep dish pizza wedges (cheese or sausage) – the best pizza in all of Chicago!

33.00

Chicken & Waffles

fried chicken croquette, buttermilk waffle – bamboo sworded, vanilla maple glaze

25.00

Guacamole Cups

crispy mini phyllo cups filled with our own famous guacamole

16.50

Texas Walking Taco

individual bags of frito corn chips spooned with spicy Texas chili, grated cheddar, sour cream, chopped scallion

3.25 each

Quesadilla Cones

Jack cheeses and mexican pico bundled up with sour cream on the side

19.50

Retro Latenight Minis

minimum 4 dozen - priced per dozen - best when butter passed

Retro Minis Page 2

Baked Potato Cups

pipéd with bacon, chives and sharp cheddar

23.00

Hand-Filled BBQ Pork Slider

super tender with a tangy sauce
served on a sweet Hawaiian roll

26.00

Hand Rolled Pigs in a Blanket

ketchup and mustard dippers

26.00

Cuban Slider

roasted medallion of pork tenderloin and shaved ham
with pickle, dijon mustard and swiss cheese

29.00

Black and Blue

petite black angus beef burger with jazzy blue cheese and
caramelized onions in a 1 oz. brioche bun

28.00

2 oz. American Burger & Shoestring Fry Basket

served in paper boat, diner style with pickle chip

45.00

Brick Oven Flatbreads

black mission fig preserves,
mild blue cheese and caramelized onion

22.50

Italian sausage, crushed tomato,
garlic and Tuscan herbs

21.50

sherried wild mushrooms and gruyère cheese

22.50

bbq chicken, cilantro, red onion and aged white cheddar

24.50

2 Bite Street Tacos

~ authentic flavor packed into crunchy mini shells ~
chipotle steak, grilled scallions and cilantro cream

26.50

Asian pork, napa cabbage and apple lime slaw

26.50

shredded cumin spiced duck, cilantro and avocado relish

26.50

tomatillo chicken, charred poblano corn salsa

26.50

Milk & Cookies

shot of ice cold milk and mini baked
chocolate-dipped chocolate chunk cookie

23.50



Custom Catering To Every Degree!

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


Chef
By Request