

CHEF ACTION STATIONS MENU

a minimum order of 25 guests unless otherwise specified

Chef to Carve Station

Whole Boneless Roast Pork Loin ~ Stone Ground Mustard,
and Roasted Apple & Cranberry Chutney.....\$195.00 (30-35 portions)

Salt & Pepper-crusted Whole Tenderloin of Beef
with Béarnaise Aioli & Horseradish.....\$190.00 (18-22 portions)

Seasoned Prime Rib of Beef served with Horseradish Cream Sauce.....\$295.00 (25-30 portions)

Oven-roasted Whole Turkey Breast served
with Pan Gravy and Cranberry Chutney.....\$140.00 (35-40 portions)

Bone-in Country Baked Ham with Stone Ground Mustard.....\$225.00 (50-60 portions)

Seasoned Round of Beef with Horseradish Cream Sauce.....\$225.00 (50-60 portions)

Boneless, Herb-roasted Leg of Lamb with Tzatziki Sauce and Warm Pita Wedges.....\$175.00 (25-30 portions)

Classical Beef Wellington ~ Whole Choice Beef Tenderloin, Layered with a Rich Mushroom Duxelle
Wrapped in a Flaky Puff Pastry and Cooked to Perfection.....\$225.00 (18-20 portions)

Assortment of Silver Dollar Rolls Available at \$6 per doz.

Bakery-fresh Loaves of Rustic Artesian Breads at \$8 each

Build Your Own Slider Bar

Choose 2 - \$6.95 per person Choose 3 - \$9.95 per person Choose 4 - \$12.95 per person

Buffalo Chicken - Blue Cheese, Red Onion and Sesame Bun

Pulled BBQ Pork - Pickle Chip and Chopped Red Onion on a Sweet Hawaiian Bun

Black Angus Burger - American and Swiss Cheese, Ketchup, Mustard and Roma Tomato on Pretzel Roll

Coastal Crab Cake - Cajun Remoulade and Spring Greens on Brioche Bun

Petite Filet - Blue Cheese and Roasted Red Onion on Brioche Bun

Cuban - Pork Tenderloin, Ham, Provolone, Dijon and Pickle Chip on Mini Ciabatta

Ground Duck Burger - Arugula and Roasted Pear Chutney on Silver Dollar Brioche

Made to Order Guacamole Salsa Station

Offering Ripe Avocado, Jalapeno, Fresh Cilantro,

Lime Juice, Diced Ripe Tomato, Roasted Corn, Red Onion,

Chili Verde Sea Salt, Ground Fresh Pepper and Our Own Tri Color Home Fried Tortillas

\$4.75 per person

Including Duo of Authentic Salsas

Fire Roasted Tomato and Tomatillo Salsa Verde with Cilantro, Lime & Sweet Onion



French Fry Station

Classic Waffle Fries Cooked in 100% Vegetable Oil,
Topped to Your Liking with Blue Cheese Crumbles, Cheddar Cheese Sauce, Smoked Sea Salt,
Olive Oil & Parmesan, Rosemary, White Truffle Aioli or Just Plain Ketchup
\$4.50 per person

Made to Order Pasta Station

Choice of (2) Pastas: Bow Tie, Tri-Color Rigatoni, Linguini, Penne, Shells, Cavatappi or Angel Hair
Choice of (2) Sauces: Italian Meat & Tomato Bolognese, Classic Marinara, Alfredo,
White Wine Garlic Olive Oil or Pesto Cream

Your pasta is sauteed to order in front of your guests, accompanied by grilled chicken
and Italian sausage and served with a bountiful assortment of 12 ingredients to satisfy every palate.
Includes Pan Baked Tomato Focaccia Bread
\$16.95 per person - add gulf shrimp saute \$2.00/per person

Gourmet Ravioli Sauté

Choice of 2 - \$7.95 per person Choice of 3 \$11.50 per person

Poached Lobster ~ Tuxedo Striped Pasta, Sage Brown Butter, Asiago
Organic Four Cheese Ravioli ~ Braised Ratatouille
Spinach & Portobello ~ Lemon Basil Beurre Blanc
Braised Short Rib ~ Brunoise Vegetable, Roasted Fennel, Marsala Consommé

Potato Martini Bar

Creamy Yukon Gold Mashed Potato and Purple Peruvian Mashed and Spooned into a Martini Glass,
Elegantly Served with a Wide Variety of Classical Toppings: Grated Cheddar, Crumbled Bacon, Scallions, Tomato,
Broccoli, Butter and Sour Cream ~ a Colorful and Contemporary Crowd Pleaser
\$5.00 per person
requires martini glass rental

Dessert Station

Bananas Foster ~ Fresh-sliced Bananas in an Orange Caramel Sauce, Flamed with Dark Rum
and Served Over French Vanilla Ice Cream.....\$6.00 per person
Ice Cream Friday, Saturday or Sunday Bar ~ Chocolate and Vanilla Bean Ice Cream Scooped to Order
with Your Choice of Toppings: Cherries, Whipped Cream, Oreo Pieces, M&M's,
Chocolate Chips, Chopped Nuts, Sprinkles, Chocolate, Caramel & Strawberry Sauces
\$6.00 per person



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