

THEME MENUS

MOST THEME MENUS ARE FOR A MINIMUM OF 30 GUESTS

HAWAIIAN LUAU

Whole-roasted Suckling Pig

Minimum of 50 people for whole hog

chef-carved, accompanied by teriyaki-marinated bone-in chicken,
fresh split top sandwich rolls, our own apple bourbon
barbecue sauce, island wild rice salad, grilled marinated vegetable display
a scale-model fruit palm tree with chocolate fondue and white chocolate macadamia nut cookies

\$21.95 per person

lava on the rocks - the Chef's zinger mai tais.....\$7 per person

Tuscan Vineyard Tasting

A truly tantalizing landscape highlighting items true to their region
seared beef carpaccio with roasted garlic salad, shaved parmesan and rustic antipasto olives
displayed with pesto ciligini mozzarella and a traditional bruschetta bar
with vine ripe tomatoes, fresh basil and grilled olive oil crostini
petite chicken saltimboccas with proscuitto, fresh sage and aged provolone
rich and savory wild mushroom risotto croquettes
chargrilled asparagus spears with roasted red & yellow peppers and crumbled goat cheese
\$19.95 per person
paired with 2 regional reds and 2 crisp white wines add \$9.50 per person

German Oktoberfest

Grilled Split Bratwurst

simmered in beer, onions and sauerkraut, served with German-style potato salad
with bacon dressing, braised red cabbage with apples and vidalia onion,
traditional rustic yellow and grain mustards, accompanied by hearty pretzel rolls
homemade fresh herb spaetzle with brown butter
traditional apple strudel with caramel drizzle and crushed pecans
\$17.95 per person
add assortment of hearty German beers.....\$9.00 per person



Sweet Home Chicago

famous Lou Malnatis deep dish butter crust pizza (cheese and sausage), shaved Chicago style Italian beef with Turano french bread, sided with giardiniera. Vienna pure beef hot dogs steamed and set into a fresh poppy seed bun

condiments the way Chicagoans like them ~ diced tomato, relish,
pickle spears, celery salt, cucumber, onions and mustard
chopped fresh made coleslaw, rustic kettle chips, zesty rotini pasta salad,

\$22.50 per person

Make it complete and add on Eli's Chicago cheesecake with strawberry sauce.....add \$5 per person

Moshi Moshi ~ The Asian Experience

A contemporary look at Asian Fusion with bold flavors and brilliant displays.

rare blackened ahi tuna atop a crisp asian slaw with chili lime aioli
tiered, hand-rolled assortment of maki rolls including ginger, soy and wasabi
hoisin-glazed shrimp and snow pea with toasted sesame seeds,
Thai spiced chicken lettuce wraps ~ fresh ginger, purple basil, lime zest
sided with butter bibb lettuce leaves

\$19.95 per person

A Taste of Spain *Traditional Paella*

whole jumbo shrimp, andouille sausage, roasted chicken, and
tender premium mussels cooked with saffron rice and vegetables
in a natural seafood or roasted chicken broth...
a truly tasteful addition to any Spanish theme

\$16.95 per person

fresh-made white or red sangria with brandy soaked fruit.....\$7 per person

Addition of Full Tapas Bar

gazpacho shooter garnished with avocado spear
shredded duck quesadilla, boursin cheese and roasted red onion
almond stuffed dates wrapped in smoky bacon
and glazed in sweet chili brown sugar
aged Spanish manchego paired with clover honey,
mission figs, green apple and roasted almonds
add all four items.....\$8.95 per person

SOUTH OF THE BORDER FIESTA

Grilled Steak & Chicken Fajitas

served with peppers, onions, Chef's famous guacamole & fire roasted tomato salsa,
soft flour tortillas and tri-color corn tortilla chips
festive Spanish rice and marinated vegetable salad
authentic slow-cooked black beans and cheese
complete assortment of condiments including: shredded cheese, lettuce,
red onion, diced tomato, sour cream and jalapeños

\$21 per person

add the Chef's top shelf kickin' golden margaritas.....\$7 per person

Caribbean Cruise

havana grilled jerk chicken breast with citrus mango relish
chili-lime shrimp brochettes with a honey rum glaze, tropical fresh fruit salad
black bean and roasted corn salsa with tri-color corn tortilla chips
crisp and fresh jicama slaw - brown-sugar-glazed plantains

\$21.50 per person

jam on with the chef's own bacardi minted mojitos.....\$7.00 per person

GREEK ISLES

marinated lamb brochette in lemon and oregano sided with a cool minted yogurt dipping sauce
traditional spinach and feta spanakopita folded in a light phyllo wrap
grilled olive oil brushed pita surrounding a rich and robust roasted garlic hummus
salad nicoise - an abundant platter of grilled yellow fin tuna, vine ripe cherry tomato, steamed dill new potatoes,
boiled eggs, french string beans and kalamata olives, set atop wild greens and drizzled with dijon vinaigrette
fire grilled eggplant stacks - marinated, thinly sliced grilled eggplant,
layered with roasted red peppers, onion rings, and pesto, topped with a slice of mild goat cheese
and garnished with oven-browned garlic, lemon, olive oil and ground pepper
roasted vegetable confetti cous cous accented with pure olive oil, mint, lemon and basil

\$24.50 per person

Irish Anytime

traditional corned beef brisket sliced and tiered atop braised cabbage
pennies from heaven - roasted golden carrot coins tossed in a
sweet and bold tarragon honey dressing
steamed whole red skin potatoes laced in pure butter, garlic and fresh dill
fresh rosemary potato bread and wedged dark rye with whipped butter

Irish whiskey bread pudding

\$19.95 per person

Guinness and Harp make a great Black and Tan.....add \$8.50 per person



FRENCH BISTRO

baked wheel of brie en croûte with apricot preserves, tart apple and pecans
sweet onion tart baked in rich savory pie crust with sundried tomato pesto
bavarian ham and gruyere cheese chicken breast cordon bleu laced in dijon cream
French green bean salad with yellow & red teardrop tomatoes
slivered almonds, a bacon sherry vinaigrette
oven roasted fingerling potato salad with roasted garlic, white truffle and chive mayonnaise
chargrilled petite lamb chops rubbed with fresh rosemary and olive oil, served with béarnaise aïoli
\$24.95 per person
pure vanilla crème brûlée with macerated wild berry compote.....\$4.95 per person
Kir Royal - french champagne and chambord.....\$7 per person

MARDI GRAS

cornmeal breaded oysters - fresh, clean and crispy, spicy creole mustard remoulade
authentic muffuletta sandwich wedges stacked high and spread with homemade olive tapenade
peel and eat shrimp boiled in court-bouillon and old bay seasoning served with horseradish cocktail sauce
big easy gumbo - roasted chicken and spicy andouille sausage
with roux browned mirepoix and fire roasted tomatoes sided with hot white rice
roasted fennel and shaved tart apple salad with honey lime dressing
fresh baked cornbread squares with honey jalapeno butter
\$24.95 per person
power house hurricane with light and dark rum, 5 fresh juices and a "big easy" attitude.....\$7 per person
banana bourbon bread pudding with pecans and caramel glaze.....\$4.50 per person

Brazilian

chili-lime marinated and rolled flank steak sided with cool chimichurri sauce
picadillo pork tenderloin with spicy roasted mango fruit sauce
colossal shell on cold water prawns sided with a lemon grass aïoli
marinated Brazilian breast of chicken served with a minted cucumber yogurt
All items are freshly prepared and grilled on location on our crafted meat sword skewers. Entrée swords are served and portioned to your guests, and will continue until everyone has had their fill.

Colorful, Fresh and Abundant Sides and Salads are Served Station Style and Include:

roasted garlic Yukon gold potato salad with chives and chipotle mayo
grilled calamari salad tossed with shaved fennel and charred tomato salsa
colorful jicama slaw salad tossed in a mandarin citrus vinaigrette
fresh sweet corn and black bean salad with cilantro and ripe red onion
grilled and chilled asparagus displayed with crumbled blue cheese
\$27.95 per person - requires chef and service attendant

all theme menus are minimum to serve 30
optional chef to prepare on site at \$50.00 per hour



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