

ALFRESCO BUFFET

Choice of Entree

8 oz. Choice NY Strip Loin Steak Au Poivre
topped with a classic maitre d' butter

Braised Flank Steak Roulade
slow-cooked with fresh fennel and caramelized onion stuffing with natural jus

Pecan Chicken
tender breast of chicken seared with crushed pecans and served with a brandied apricot sauce

Shrimp Dijon
garlic sautéed jumbo tail on shrimp, broiled with hints of sherry, wine, garlic,
dijon and chives dusted with bread crumbs and butter

5 oz. Choice Cut Flat Iron Steak
perfectly chargrilled, juicy and tender, layered in caramelized onion bordelaise sauce

8 oz. Fresh Chicken Airline Breast
oven seared, enveloped with lean shaved prosciutto and laced in a smooth fine herb demi cream sauce

Choice Hand-Cut Crusted Filet Mignon
choose from blue cheese, horseradish or parmesan crusts... additional \$2 per person

Char-grilled Monkfish Medallions
served atop a bed of root vegetable hash and lobster beurre blanc

Porcini Crusted Pork Loin Chop
choice, frenched and center cut with roasted apple demi-glace drizzle

Broiled Tilapia
fresh tilapia filet with a velvety shrimp and chive sauce

Chicken Piccata
one of our favorites, served with capers, lemon and white wine beurre blanc

Classic London Broil
perfectly marinated, chargrilled and thinly-sliced, served medium rare with a rich bordelaise sauce

Pork Chasseur
medallions of pork tenderloin sauteed with garlic,
fresh cranberries and mushrooms and finished in a seasoned demi-glace

Chicken Medallions
with fresh basil, chèvre and roasted peppers in a light lemon-shallot cream sauce

Steak Diane
seared tournedos of beef tenderloin with a classic diane sauce of mushrooms,
dijon & sherry - additional \$2.00 per person

Fresh Filet of Salmon
hand cut and broiled to perfection and served in a light lemon-saffron sauce

Rainbow Ravioli
fresh ravioli filled with a roasted vegetable confetti and smoked mozzarella
on a bed of sautéed spinach with roasted red pepper cream sauce

SIDE ACCOMPANIMENTS TO INCLUDE

Choice of Vegetable

Roasted Root Vegetables with Red & Yellow Beets, Turnips & Carrots
Fresh Steamed Asparagus in Seasoned Lemon Butter with Sliced Red Peppers
Grilled Zucchini Wedges Garnished with Yellow Patty Pan Squash
Crisp Sugar Snap Peas & Vichy Carrots
Sunburst Fresh Vegetable Melange
Fresh Green Beans Almondine
Savory Cream Spinach
Stuffed Roma Tomato with Roasted Vegetable Filling,
Lightly Topped with Fresh Herbs and Parmesan Cheese
Five-Layer Roasted Vegetable Napoleon with Pesto and Goat Cheese

Choice of Starch

Chef's own Homemade Twice-baked Potato
Celery Root and Saffron Au Gratin
Harvest Wild Rice Pilaf
Fresh Herb-roasted, Whole Yukon Gold Potatoes
Rich Mushroom & Sundried Tomato Risotto
Potato Soufflé - Shaved Potatoes Baked in Rich Cream and Parmesan Cheese,
Topped with Bread Crumbs and Fresh Chives
Roasted Garlic and Horseradish Smashed Potato
Creamy White Cheddar Cavatappi Mac and Cheese

Choice of Salad

Baby Organic Greens with Sliced Strawberry, Seedless Cucumber,
Candied Pecans and Mandarin Orange Vinaigrette
Mixed Field of Greens Decorated with Fresh Vegetables,
Toasted Almonds and The Chef's Raspberry Vinaigrette
Fresh Spinach Salad with Purple Onion, Sliced Mushrooms, Tomato,
Homemade Croutons, Egg and Bacon with a Poppy Seed Dressing
Classic Caesar Salad with Crisp Romaine Lettuce,
Homemade Caesar Dressing, Croutons and Parmesan Cheese
Classic Wedge Salad with Crumbled Blue, Diced Tomato, Red Onion and Creamy Blue Cheese Dressing
complete menu includes assortment of fresh artisan breads and rolls with herb-whipped butter

price per person with one entree selection.....\$18.95

price per person with two entree selections.....\$21.95

price excludes service, rental, beverages & dessert

alfresco menu items served buffet style, at one portion per person

minimum to serve 15 guests

Custom Catering To Every Degree!

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