

# OUTDOOR BBQ PICNIC BUFFET

*Entrees—select a minimum of two items for the full guest count*

6-oz. Hand-cut Choice Ribeye Steaks with Horseradish Cream .....	8.50
Our Naperville Ribfest Competition Hand-pulled BBQ Pork .....	4.75
Our Naperville Ribfest Competition BBQ Back Ribs .....	8.50
Fresh Rope Italian Sausage Sided with Stewed Sweet Peppers .....	4.50
Mako Shark & Pineapple Brochette with Papaya Ginger Glace .....	7.00
Jumbo Chicago Red Hots .....	3.95
Fresh Bratwurst Simmered in Beer and Onion .....	4.25
Marinated Portobello Mushroom.....	4.00
Marinated Ribeye & Veggie Kabobs.....	7.50
Marinated Chicken & Veggie Kabobs .....	6.00
Jerk-marinated Bone-in Pork Chops.....	6.00
5-oz. Chipotle-rubbed Flat Iron Steaks.....	7.75
Italian or BBQ Boneless, Breast of Chicken .....	4.75
Jumbo Shrimp & Veggie Brochettes.....	7.00
Teriyaki Marinated Bone-in Chicken .....	4.25
Fresh Ground 1/2 lb. Beef Burgers with Sliced Cheese .....	4.75

Standard Buffet Price for All of the Below is \$5.50 Per Person, Before Entree Selection

## *Salads & Sides — choice of two*

- Fresh Fruit Salad or Watermelon Wedges
  - Steamed Husk-on Seasonal Sweet Corn with Melted Butter
  - Creamy Dill, Cucumber & Sour Cream Salad
  - Robust Italian or Creamy Dill Pasta Salad
  - Seasonal Marinated Vegetable Salad
  - Marinated Button Mushroom & Artichoke Salad
  - Roasted Vegetable Couscous Salad
  - Rustic German-style Potato Salad
  - Chef's Own Oven-roasted Red Potato Salad
  - Bountiful Crudité Display with choice of dip
  - Brown Sugar Baked Beans with bacon and onions
  - Melange of Garden Greens with two dressings
  - Fire & Ice with Ripe Tomato, Purple Onion & Balsamic Vinaigrette
  - Asian Slaw - Red Cabbage, Matchstick Carrots, Jicama and Mandarin Orange Vinaigrette
- Additional salad selections available at \$1.75 per person

## *Desserts—choice of one*

- Oven-fresh Cookie Assortment
- Homemade Peach Cobbler with Crumb Topping
- Fudge Nut Brownies
- Delectable Iced Carrot Cake
- Grandma's Fresh Apple Pie
- Freshly Baked Pineapple Crush Cake with Sweet Cream Cheese Frosting

assortment of bakery-fresh rolls and whipped butter pads included with meals  
as well as all necessary condiments needed for each entree  
disposable heavyweight plate, fork, knife and 3-ply napkin included

Have one of our Chefs grill on-site.....\$45.00 per hour  
minimum to serve 40 guests with chef, 25 guests without chef

**Custom Catering To Every Degree!**

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