

CHILLED ARTISTIC DISPLAYS

a minimum order of 20 guests unless otherwise specified

~ Works of Art ~

Imported Cheese Display

a cascade of only the finest quality cheeses (seven cheeses)
accompanied by rustic cracker boards, garnished with grapes and berries.....\$3.00 per

The French Connection

a tasteful presentation of comforting flavor to include split ripe figs and
port poached pears surrounding five full-bodied cheeses, finished with water crackers,
petite slices of country raisin bread, candied walnuts, fresh herbs, ripe berries and grape clusters.....\$4.95 per

Trio of Tapenades

oven-dried tomato with roasted garlic, fresh herb hummus
and roasted eggplant tapenade, served with baked pita chips.....\$2.75 per

Woodland Scape

maple-smoked duck breast, candied walnuts, crumbled danish blue, mandarin orange segments
and port-soaked pear atop field greens with sundried cherry reduction dressing on the side.....\$4.75

Crudité

a melange of raw seasonal vegetables beautifully arranged
accompanied by cool ranch & roasted red pepper dips.....\$2.25 per

Nicoise Salad Display

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.....\$5.50 per

Ultimate Guacamole

chef's one-of-a-kind zesty guacamole with colored corn tortilla chips.....\$59.00 serves 25

Tomato & Mozzarella Caprese

vine-ripe tomato, fresh mozzarella, roasted garlic, olive oil, kosher salt
& chiffonade of fresh basil displayed in a circular fashion.....\$2.95 per

Five Grilled Baby Eggplant Stacks

marinated, thin-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.....\$3.25 per

Sushi Maki Rolls

hand-made sushi with the finest ingredients combining ahi tuna, salmon, shrimp & crab
accompanied by spicy sauce, soy, wasabi and ginger.....\$169.00 (order per 75 pcs)

Italian Antipasto Display

a delightful assortment of premium dry aged italian meats and cheeses,
roasted garlic, marinated peppers, artichokes, olives and pepperoncini
served with olive oil grilled ciabatta wedges.....\$4.25 per

Grilled Asparagus Spears

drizzled with a fresh-herb vinaigrette, crumbled blue cheese and fresh lemon.....\$2.50 per


Chef
By Request

Watermelon Basket

carved & decorated watermelon basket,
flowing with seasonal fresh fruit & berries.....\$75.00 serves 30-35

Gulf Coast Ceviche

marinated calamari, grilled jumbo tiger shrimp, seared sea scallops and tender mussels
tossed in an aromatic blend of citrus, herbs and fire-roasted tomato.....\$5.95 per

Palm Tree Extraordinaire

Chef By Request's signature scale model fruit palm tree skewered with fresh fruit
a truly fascinating display served with milk chocolate fondue and banana dolphins.....\$325.00 serves 100

"The Ritz" Chicken Waldorf Salad

apple cider poached chicken breast, diced and folded with a crème fraîche dressing, golden raisins, tart apple,
red grapes and spiced walnuts, garnished with torn greens, ripe strawberries and sliced walnut fusille.....\$4.50 per

Hickory Smoked Tenderloin of Beef

laced with caramelized onions, roasted garlic and grilled peppers,
served with sliced rustic french bread and sundried tomato mayonnaise.....\$6.25 per

Spice-rubbed Pork Tenderloin

displayed with caramelized onions, sour cherry compote and roasted mango,
accompanied by sweet potato chips.....\$4.95 per

Cedarwood Smoked Salmon

fresh side of salmon smoked in-house, elegantly decorated
and accompanied by classical condiments and crème fraîche.....\$3.95 per

European Trilogy

an amazing combination starting with premium wedge cut cheeses and authentic antipastos
including balsamic roasted portobello, grilled asparagus, patty pans,
whole roasted shallots and garlic alongside lean prosciutto, spicy capicola and salami,
garnished with fresh rosemary, roasted red pepper and blue cheese olives.....\$6.95 per

Gazpacho Martini

boldly flavored and brilliantly colored spanish-style gazpacho served in a martini glass
topped with citrus-grilled prawn and diced, fresh avocado\$3.75 per
(requires rental of martini glasses)

Cold Smoked Salmon Display

cured thinly sliced, smoked scottish salmon displayed with fresh lemon,
dill, capers, red onion, cream cheese and pumpernickel rye squares.....\$3.75 per

Roasted Bistro Potatoes

baby yukon gold potatoes, oven-browned, tossed and chilled with virgin olive oil,
roasted red pepper, fresh rosemary, garlic and danish blue.....\$2.50 per

Roasted Tuscan Vegetable Antipasto

an elaborate assortment of grilled seasoned favorites to include
roasted baby vegetables and colorful root vegetables
all arranged and garnished to perfection.....\$3.95 per



Custom Catering To Every Degree!

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

