COOL & CONTEMPORARY

cold hors d'oeuvres priced per dozen (minimum of 4 doz.)
menu items may be passed or displayed

Duck Confit Taco Salad
boursin cheese, shredded duck meat, chiffonade basil and teardrop tomato, placed into a crispy phyllo bowl.....$21.50

Moroccan Spoons
delicate tasting spoons filled with plump saffron cous cous and enhanced with roasted vegetable confetti.....$19.00

Blackened Rare Ahi Tuna
atop a crispy wonton chip and chili-lime aïoli garnished in brilliant wasabi caviar.....$22.00

Bistro Style Lamb Carpaccio
cinnamon crusted petite lamb medallion plated
atop a chilled parsnip puree with wilted spinach and port reduction.....$26.00

Plated Ahi Tuna Tartare
placed atop a shredded asian slaw, plated and served with a baby fork.....$26.00

Petite Fruit & Cheese Flight
slivers of 2 ripe and robust cheeses enhanced by dried ripe fig, blackberry preserve and candied walnut.....$24.75

Avocado Los Tropicana
quarter split ripe avocados dressed with a creamy pico de gallo shrimp and crab blend.....$3.95 each / minimum 1 doz.

Stir-Fried Shrimp & Snow Pea Bundle
served with Hosin Teriyaki glaze and toasted sesame seeds.....$21.00

Blackened Beef Au Poivre
small diced tenderloin, grilled scallion, red bell pepper and chipotle spice
placed atop a tomato tortilla square with chili lime mayo.....$16.50

Crab & Avocado Bundle
delicate crepe folded with lemon saffron. lump crab and avocado wedge.....$19.50

Chef's Favorite Fig
fig preserve and goat cheese truffle rolled in candied walnut dust set into a crisp shell.....$18.50

Bloody Mary Shrimp Shooters
grilled shrimp, fire-roasted tomato juice, vodka and celery in a celery salt-rimmed shot glass.....$24.00

California Rolls (minimum 8 doz)
seasoned rice hand-rolled around crisp vegetable and lump crab
served with soy, wasabi and pickled ginger.....$21.50

Scallop Napoleon
mini, square asian plate decorated with minted sweet pea puree and sliced pan-seared diver scallop,
garnished with citrus caviar and crisp watermelon sprouts.....$24.50

House-smoked Duck Breast
sliced and placed atop a sundried cherry-butter crostini with red onion confetti....$21.00

Chef By Request

Custom Catering To Every Degree!

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

effective 2010 ~ New lower pricing on all menus