



**CORPORATE
LUNCHEON**
FALL / WINTER
SEPTEMBER - MARCH



Chef's Assortment of
Dessert \$1.25/Person
Chilled Beverages
\$1.25/Person

15 Guest Minimum for
All Menu Selections

Setup and Delivery
Rates Apply

Substitutions Welcome
with 48-Hour Notice

All Menus Include Disposable
Serviceware

PRAIRIE STATE

HERB ROASTED PORK LOIN
WITH NATURAL GRAVY
Homemade Whipped Potatoes,
Buttered Green Beans, Mixed
Greens Salad, Bakery Fresh Pretzel
Rolls and Butter
\$10.95/Person

CORPORATE LUNCHEON

CHICKEN AND VEGETABLE KABOBS
BRUSHED WITH PESTO BUTTER
Rice Pilaf, Mixed Greens Salad and
Wedged Tomato Focaccia Bread
\$9.95/Person

LITTLE ITALY

CHICKEN VESUVIO WITH
LIGHT GARLIC WINE SAUCE AND
EGGPLANT PARMESAN WITH MARINARA
SAUCE AND GRATED MOZZARELLA
Wedged Cut Vesuvio Style Potatoes,
Fire and Ice Salad with Vine Ripened
Tomato and Purple Onion, Served
with Parmesan Garlic Bread
\$10.50/Person

SOUTH OF THE BORDER

SEASONED GROUND BEEF
AND FAJITA STYLE CHICKEN
Spanish Rice, Flour Tortilla Shells,
Salsa, Sour Cream, and All The Fixings
\$9.95/Person

COUNTRY COMFORT

PARMESAN CRUSTED CHICKEN BREASTS
WITH HONEY DIJON
Sauteed Green Beans, Garlic and
Herb Potatoes, Traditional Spinach
Salad, and Fresh Baked Rolls with
Herb Whipped Butter
\$10.50/Person

VIVA ITALIANO!

PENNE PASTA WITH ITALIAN SAUSAGE
AND PEPPERS - HOMEMADE ITALIAN
BEEF WITH STEWED PEPPERS,
MOZZARELLA, AND GIARDINIERA
Served with Classic Caesar Salad
and Sliced Baguette
\$10.50/Person

SMOKED CHICKEN RIGATONI

SMOKED CHICKEN AND RIGATONI PASTA
WITH SLICED PORTABELLO MUSHROOMS
IN A CHIPOTLE CREAM SAUCE
Served with Italian Chopped Salad,
Bakery Fresh Rolls and Whipped Butter
\$8.95/Person

CLASSIC COMFORT

CLASSIC CHICKEN POT PIE WITH FLAKY
BUTTER CRUST - CREAMY MAC AND
WHITE CHEDDAR AU GRATIN
Served with Buttered Corn and
Cornbread
\$9.95/Person

WINTER WARMUP

SLOWCOOKED HEARTY BEEF CHILI
AND ROASTED VEGETABLE LASAGNA
Sourdough Breadbowls and Mixed
Greens Salad with All the Chili Fixings
\$9.95/Person

TRADITIONAL TURKEY

SLICED WHOLE ROASTED TURKEY
BREAST WITH PAN GRAVY
Buttermilk Mashed Potatoes,
Sweet Corn, Cranberry Sauce,
and Mixed Green Harvest Salad
with Dried Cranberries
\$10.95/Person

**EVERYDAY
EXECUTIVE FAVORITES**

BOARD ROOM

ASSORTED SILVER DOLLAR SANDWICHES
WITH SIGNATURE SAUCES
Crisp Vegetable Tray with Roasted
Red Pepper and Ranch Dips,
Fresh Fruit Display and Domestic
Cheese and Cracker Display
\$9.50/Person

DELI "POWER LUNCH"

DECORATIVE ASSORTMENT OF BOARS
HEAD BRAND MEATS AND CHEESES
Marinated Vegetable Salad, Fresh
Fruit Salad, Bakery Fresh Bread and
Rolls, Mayo, Mustard, and a Bountiful
Relish Tray
\$9.95/Person

Chef By Request

5100 Academy Dr., Ste. 200
Lisle, Illinois 60532

630.493.4300

www.chefbyrequest.com