

TRADITIONAL FAVORITES

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

Muffuletta Miniatures

a New Orleans favorite—thin sliced salami, mortadella, capicola, imported ham and provolone cheese topped with a garlic olive tapenade and bundled in onion ciabatta bread.....\$16.50

Jumbo Fresh Shrimp

boiled in court bouillon and served with lemon and zesty cocktail sauce.....\$21.00

Pan-seared Pork Medallion

paired with caramelized onion atop a pesto grilled baguette.....\$18.75

Beef Tenderloin Ciabatta Rolls

these babies steal the show - peppercorn crusted beef tenderloin sliced thin and nestled into an artisan petite ciabatta roll, laced with béarnaise aioli and roasted red onion.....\$36.00

Mini Croissant Sandwiches

a display of our famous pecan chicken salad on mini, flaky croissants.....\$24.00

Petite TBS Croissant

gourmet turkey breast tucked neatly with crisp bacon and baby swiss into a delicate croissant.....\$32.00

Prosciutto-wrapped Asparagus

a real crowd pleaser, asparagus wrapped with prosciutto and boursin cheese.....\$16.50

Turkey Club Rollie

thin sliced turkey, crisp bacon, sprouts, fresh tomato, red onion, avocado and herb cream cheese all wrapped in a soft flour tortilla and sliced into pinwheels.....\$14.50

Grilled & Chilled Jerk Spice Marinated Chicken Skewers

served with a roasted red pepper dip.....\$14.00

Capriese Kabob

Fresh mini mozzarella, cherry tomato, basil leaf and roasted garlic clove drizzled in olive oil, cracked pepper and kosher salt.....\$16.50

Skewered Tortellini

tri-colored cheese tortellini skewers, served with a creamy pesto dip.....\$14.50

Seven Layer Dip

black beans, sour cream, grated cheeses, shredded lettuce, ripe tomato, olives and crisp green onions served with homemade tri-color tortilla chips (serves 35).....\$65.00

Silver Dollar Sandwiches

assortment of bakery-fresh rolls filled with turkey, ham and roast beef with sides of signature sauces to include honey mustard, horsey sauce and cranberry mayo.....\$23.50

Our Famous Medallions of Pepper-seared Tenderloin

seared beef tenderloin and boursin cheese atop a crispy french bread round.....\$19.95

Chèvre Crostini

french bread rounds topped with oven-roasted tomato, goat cheese, fresh basil and cracked black pepper.....\$16.00

Fresh Fruit Skewers

five festive fruits skewered and served with brown sugar yogurt dip.....\$23.50

Smoked Salmon Cucumber Round

thin-sliced Scottish smoked salmon with wasabi and red onion.....\$17.50



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