

# ALFRESCO BUFFET

## *Choice of Entree*

*8 oz. Choice NY Strip Loin Steak Au Poivre*  
topped with a classic maitre d' butter

*Braised Flank Steak Roulade*  
slow-cooked with fresh fennel and caramelized onion stuffing with natural jus

*Pecan Chicken*  
tender breast of chicken seared with crushed pecans and served with a brandied apricot sauce

*Shrimp Dijon*  
garlic sautéed jumbo tail on shrimp, broiled with hints of sherry, wine, garlic,  
dijon and chives dusted with bread crumbs and butter

*5 oz. Choice Cut Flat Iron Steak*  
perfectly chargrilled, juicy and tender, layered in caramelized onion bordelaise sauce

*8 oz. Fresh Chicken Airline Breast*  
oven seared, enveloped with lean shaved prosciutto and laced in a smooth fine herb demi cream sauce

*Choice Hand-Cut Crusted Filet Mignon*  
choose from blue cheese, horseradish or parmesan crusts... additional \$2 per person

*Char-grilled Monkfish Medallions*  
served atop a bed of root vegetable hash and lobster beurre blanc

*Porcini Crusted Pork Loin Chop*  
choice, frenched and center cut with roasted apple demi-glace drizzle

*Broiled Tilapia*  
fresh tilapia filet with a velvety shrimp and chive sauce

*Chicken Piccata*  
one of our favorites, served with capers, lemon and white wine beurre blanc

*Classic London Broil*  
perfectly marinated, chargrilled and thinly-sliced, served medium rare with a rich bordelaise sauce

*Pork Chasseur*  
medallions of pork tenderloin sauteed with garlic,  
fresh cranberries and mushrooms and finished in a seasoned demi-glace

*Chicken Medallions*  
with fresh basil, chèvre and roasted peppers in a light lemon-shallot cream sauce

*Steak Diane*  
seared tournedos of beef tenderloin with a classic diane sauce of mushrooms,  
dijon & sherry - additional \$2.00 per person

*Fresh Filet of Salmon*  
hand cut and broiled to perfection and served in a light lemon-saffron sauce

*Rainbow Ravioli*  
fresh ravioli filled with a roasted vegetable confetti and smoked mozzarella  
on a bed of sautéed spinach with roasted red pepper cream sauce

## SIDE ACCOMPANIMENTS TO INCLUDE

### *Choice of Vegetable*

Roasted Root Vegetables with Red & Yellow Beets, Turnips & Carrots  
Fresh Steamed Asparagus in Seasoned Lemon Butter with Sliced Red Peppers  
Grilled Zucchini Wedges Garnished with Yellow Patty Pan Squash  
Crisp Sugar Snap Peas & Vichy Carrots  
Sunburst Fresh Vegetable Melange  
Fresh Green Beans Almondine  
Savory Cream Spinach  
Stuffed Roma Tomato with Roasted Vegetable Filling,  
Lightly Topped with Fresh Herbs and Parmesan Cheese  
Five-Layer Roasted Vegetable Napoleon with Pesto and Goat Cheese

### *Choice of Starch*

Chef's own Homemade Twice-baked Potato  
Celery Root and Saffron Au Gratin  
Harvest Wild Rice Pilaf  
Fresh Herb-roasted, Whole Yukon Gold Potatoes  
Rich Mushroom & Sundried Tomato Risotto  
Potato Soufflé - Shaved Potatoes Baked in Rich Cream and Parmesan Cheese,  
Topped with Bread Crumbs and Fresh Chives  
Roasted Garlic and Horseradish Smashed Potato  
Creamy White Cheddar Cavatappi Mac and Cheese

### *Choice of Salad*

Baby Organic Greens with Sliced Strawberry, Seedless Cucumber,  
Candied Pecans and Mandarin Orange Vinaigrette  
Mixed Field of Greens Decorated with Fresh Vegetables,  
Toasted Almonds and The Chef's Raspberry Vinaigrette  
Fresh Spinach Salad with Purple Onion, Sliced Mushrooms, Tomato,  
Homemade Croutons, Egg and Bacon with a Poppy Seed Dressing  
Classic Caesar Salad with Crisp Romaine Lettuce,  
Homemade Caesar Dressing, Croutons and Parmesan Cheese  
Classic Wedge Salad with Crumbled Blue, Diced Tomato, Red Onion and Creamy Blue Cheese Dressing  
complete menu includes assortment of fresh artisan breads and rolls with herb-whipped butter

price per person with one entree selection.....\$18.95

price per person with two entree selections.....\$22.95

price excludes service, rental, beverages & dessert

alfresco menu items served buffet style, at one portion per person

minimum to serve 15 guests

**Custom Catering To Every Degree!**

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