

HOT OFF THE GRILL SPECIALTIES & BBQ

Entrees—select a minimum of two items for the full guest count

6-oz. Hand-cut Choice Ribeye Steaks with Horseradish Cream	8.50
Our Naperville Ribfest Competition Hand-pulled BBQ Pork	4.75
Our Naperville Ribfest Competition BBQ Back Ribs	8.50
Fresh Rope Italian Sausage Sided with Stewed Sweet Peppers	4.50
Mako Shark & Pineapple Brochette with Papaya Ginger Glace	7.00
Jumbo Chicago Red Hots	3.95
Fresh Bratwurst Simmered in Beer and Onion	4.25
Marinated Portobello Mushroom.....	4.00
Marinated Ribeye & Veggie Kabobs.....	7.50
Marinated Chicken & Veggie Kabobs	6.00
Jerk-marinated Bone-in Pork Chops.....	6.00
5-oz. Chipotle-rubbed Flat Iron Steaks.....	7.75
Italian or BBQ Boneless, Breast of Chicken	4.75
Jumbo Shrimp & Veggie Brochettes.....	7.00
Teriyaki Marinated Bone-in Chicken	4.25
Fresh Ground 1/2 lb. Beef Burgers with Sliced Cheese	4.75

Standard Buffet Price for All of the Below is \$5.50 Per Person, Before Entree Selection

Salads & Sides — choice of two

- Fresh Fruit Salad or Watermelon Wedges
 - Steamed Husk-on Seasonal Sweet Corn with Melted Butter
 - Creamy Dill, Cucumber & Sour Cream Salad
 - Robust Italian or Creamy Dill Pasta Salad
 - Seasonal Marinated Vegetable Salad
 - Marinated Button Mushroom & Artichoke Salad
 - Roasted Vegetable Couscous Salad
 - Rustic German-style Potato Salad
 - Chef's Own Oven-roasted Red Potato Salad
 - Bountiful Crudité Display with choice of dip
 - Brown Sugar Baked Beans with bacon and onions
 - Melange of Garden Greens with two dressings
 - Fire & Ice with Ripe Tomato, Purple Onion & Balsamic Vinaigrette
 - Asian Slaw - Red Cabbage, Matchstick Carrots, Jicama and Mandarin Orange Vinaigrette
- Additional salad selections available at \$1.75 per person

Desserts—choice of one

- Oven-fresh Cookie Assortment
- Homemade Peach Cobbler with Crumb Topping
- Fudge Nut Brownies
- Delectable Iced Carrot Cake
- Grandma's Fresh Apple Pie
- Freshly Baked Pineapple Crush Cake with Sweet Cream Cheese Frosting

assortment of bakery-fresh rolls and whipped butter pads included with meals
as well as all necessary condiments needed for each entree
disposable heavyweight plate, fork, knife and 3-ply napkin included

Have one of our Chefs grill on-site.....\$45.00 per hour
minimum to serve 40 guests with chef, 25 guests without chef

Custom Catering To Every Degree!

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

