

# Chef By Request

Custom Catering  
To Every Degree!



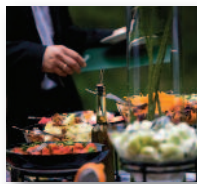
Continental Breakfast



Corporate Luncheon



Alfresco Buffet



Boxed Lunches



Deli Power Lunch



Snacks & Sweets



*Exquisite cuisine, first-class presentation  
and impeccable service are the essential ingredients we combine  
to exceed your highest expectations.*

630-493-4300

WWW.CHEFBYREQUEST.COM

CORPORATE LUNCHEON

# CONTINENTAL BREAKFAST

## BOARD ROOM BREAKFAST

Chef's assortment of muffins, scones, danish, croissants and select bakery items, seasonal fresh fruit display with grapes and berries, and gourmet douwe egberts coffee service with cream, sugar and sweetener

\$6.95 (minimum of 15 guests)

## ENERGY BREAKFAST

Bagel bar with a variety of sliced bagels, accompanied by plain, garden veggie and strawberry cream cheese with a toaster  
Homemade crunchy granola tossed with honey, brown sugar and chocolate pieces  
Individual low fat flavored fruit yogurts and seasonal fresh fruit salad

\$7.95/person (minimum of 15 guests)

## HOT BREAKFAST

Homemade assorted quiche wedges, country style hashbrown potatoes, bakery fresh assortment of fruit and cheese danish, and seasonal fresh fruit display

\$8.95/person (minimum of 15 guests)

## THE GRAB AND GO

Petite ham, egg and cheese croissant sandwiches, assortment of bakery fresh morning breads, individual flavored fruit yogurts and seasonal fresh fruit display

\$8.50/person (minimum of 15 guests)

## A LA CARTE OFFERINGS

*Build Your Own Breakfast ~ minimum of 3 selections for full guest count*

### COLD

Chef's daily assortment of muffins, scones, danish, croissants or select bakery items  
\$2.95/per

Sliced bagels with plain, garden veggie and strawberry cream cheeses accompanied by a toaster  
\$2.75/per

Seasonal fresh fruit display with grape clusters and whole berries  
\$2.25/per

Individual flavored fruit yogurts (low fat)  
\$1.50/per

Homemade Great Plains granola sided with vanilla yogurt  
\$2.25/per

Chilled seasonal fresh fruit salad  
\$1.75/per

Bakery fresh iced cinnamon rolls  
\$1.95/per

### HOT

Petite ham, egg and cheese croissant sandwich  
\$2.50/per

Homemade assorted quiche wedges  
\$3.50/per

Mini breakfast burritos rolled with egg, cheese and pico de gallo  
\$3.75/per

Mini omelets folded with cheddar and jack cheese  
\$2.75/per

Homemade shredded potato pancakes with sour cream and apple sauce  
\$2.25/per

Bananas foster (OR) apple pie french toast  
\$2.50/per

Mississippi bacon (OR) fresh sausage links  
\$2.00/per

Fluffy grade A scrambled eggs  
\$2.75/per

Homemade corned beef hash with lean corned beef and yukon gold potato  
\$4.25/per

## BEVERAGES

Gourmet Douwe Egberts - regular and decaffeinated coffee with half and half, sugar and sweetener  
\$2.25/per

Assortment of Veryfine juice bottles  
\$1.75/per

Carafes of Florida orange juice  
\$1.25/per

16 oz. chilled bottled water  
\$1.50/per

# CORPORATE LUNCHEON

## SUMMER BBQ

Hand-pulled BBQ pork smothered in our own BBQ sauce

Crisp jicama slaw, chilled watermelon wedges and fresh split top buns  
\$8.95/person

## GREEK ISLES

Mediterranean marinated chicken breast with kalamata olives and roasted red peppers

Greek chop salad with feta and house dressing, accompanied by warm pita wedges and fresh hummus  
\$9.95/person

## CHICAGO STYLE

1/4 lb. Char grilled fresh burgers with sliced cheese and all the fixings and grilled bratwurst simmered in beer and onions

Split top buns, creamy cole slaw and kettle chips  
\$9.50/person

## SOUP AND SALAD

Chilled summer gazpacho or selection of hot winter soups with soft wheat rolls, or...

Three cheese tortellini salad, cajun grilled chicken and classic caesar salad with parmesan cheese and croutons  
\$8.95/person

## BUILD YOUR OWN SPUDS

Seasoned large Idaho baked potatoes with toppings to include Vegetables, bacon, grilled chicken, shredded cheddar, sour cream and butter

Served with mixed greens salad and tomato focaccia bread  
\$7.95/person

## CLASSIC MONTE CRISTO

Shaved ham and baby swiss on texas toast hot off the griddle

Sliced fresh fruit with berries and Italian rotini pasta salad  
\$8.95/person

## PICNIC ANYTIME

Crispy honey stung fried chicken

Creamy redskin potato salad, chop salad with Italian vinaigrette, and knot rolls with herb whipped butter  
\$8.95/person

## LUNCH ON THE LIGHTER SIDE

Petite turkey club wraps and homemade tuna salad

Baby greens and miniature croissants, pesto garden pasta salad, and seasonal fresh fruit salad  
\$8.95/person

## 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

## PRAIRIE STATE

Herb roasted pork loin with natural gravy

Homemade whipped potatoes, buttered green beans, mixed greens salad with two dressings, bakery fresh pretzel rolls and butter  
\$10.95/person

## CLASSIC FAVORITES

Chicken and vegetable kabobs brushed with pesto butter

Rice pilaf, mixed greens salad with raspberry vinaigrette and wedged tomato focaccia bread  
\$10.25/person

## LITTLE ITALY

Chicken vesuvio with light garlic wine sauce and eggplant parmesan with marinara sauce and grated mozzarella

Wedged cut vesuvio potatoes, fire and ice salad with vine ripened tomato and purple onion, served with parmesan garlic bread  
\$11.50/person

## SOUTH OF THE BORDER

Seasoned ground beef and fajita style chicken

Spanish rice, black bean and roasted corn chopped salad, flour tortilla shells, fire roasted salsa, sour cream, grated cheddar and crisp hand cut tortilla chips  
\$10.95/person

## COUNTRY COMFORT

Parmesan crusted chicken breasts with honey dijon

Sautéed green beans, garlic and herb roasted potatoes, traditional spinach salad, and fresh baked rolls with herb whipped butter  
\$10.50/person

## VIVA ITALIANO!

Penne pasta with Italian sausage and peppers, and homemade Italian beef with stewed peppers, mozzarella and giardiniera

Served with classic caesar salad and hinged Italian bread  
\$10.50/person

## SMOKED CHICKEN RIGATONI

Smoked chicken and rigatoni pasta with sliced portobello mushrooms in a chipotle cream sauce

Served with Italian chopped salad, bakery fresh rolls and whipped butter  
\$8.95/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

## ALMOND CRUSTED TILAPIA

Oven roasted with lemon caper butter, steamed red skin potato wedges, bias cut stir fried vegetables, soft wheat rolls and butter  
\$10.95/person

## PERFECT PARMESAN

Tender chicken, marinara, parmesan, and grated mozzarella

Roasted potato wedges, bruschetta pasta salad, herbed focaccia bread and pesto dipping oil  
\$10.50/person

## HANDMADE RAVIOLI

Filled with spinach, portobello, and three cheese blend topped with sautéed grape tomatoes and white wine beurre blanc

Fresh green beans almonidine, grilled chicken caesar salad with dressing, parmesan and croutons  
\$9.95/person

## STEAKHOUSE

Choice sirloin of beef au jus, oven roasted and sliced thin

Creamy homemade mac and cheese au grain, wedge cut steak fry potatoes, sliced french bread and butter served with iceburg wedge salad and ranch dressing  
\$11.50/person

## TRADITIONAL BEEF LASAGNA

Pasta sheets layered with meat sauce and grated three cheese blend

Vine ripened tomato and fresh mozzarella caprese salad, grilled zucchini planks and parmesan garlic bread  
\$9.95/person

minimum to serve 15 guests

# ALFRESCO BUFFET

## CHOICE OF ENTRÉE

**8 OZ. CHOICE NY STRIP LOIN STEAK AU POIVRE**  
Topped with classic maitre d' butter

### 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 FLAT IRON STEAK

Perfectly char grilled, juicy and tender, layered in caramelized onion bordelaise

### 8 OZ. FRESH CHICKEN AIRLINE BREAST

Oven seared, enveloped with lean shaved prosciutto and laced in a smooth fine herb demi cream sauce

### CHICKEN PICATTA

One of our favorites, served with capers, lemon and white wine beurre blanc

### CLASSIC LONDON BROIL

Perfectly marinated, char grilled and thinly sliced, served medium rare with a rich bordelaise sauce

### PORK CHASSEUR

Medallions of pork tenderloin sautéed with garlic, fresh cranberries and mushrooms, finished in a seasoned demi glace

### CHICKEN MEDALLIONS

With fresh basil, chevre goat cheese 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 and sherry - additional \$2/per person

### FRESH FILET OF SALMON

Hand cut and broiled to perfection served in a light lemon saffron cream

## CHOICE OF VEGETABLE

- Fresh steamed asparagus in seasoned lemon butter with sliced red peppers
- Grilled zucchini wedges dusted with parmesan cheese
- Crisp sugar snap peas and vichy carrots
- Sunburst fresh vegetable mélange
- Fresh green beans almondine
- Stuffed roma tomato with roasted vegetable filling, lightly topped with fresh herbs and parmesan cheese

## CHOICE OF STARCH

- Chef's own twice baked potato
- Harvest wild rice pilaf
- Fresh herb roasted yukon gold potatoes
- Potato soufflé - shaved potatoes baked in rich cream and parmesan cheese, topped with bread crumbs and fresh chives
- Homemade horseradish smashed potato
- Creamy white cheddar cavatappi mac and cheese
- Steamed red skin potatoes with butter and parsley

## CHOICE OF SALAD

- 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 poppyseed dressing
- Classic caesar salad with crisp romaine lettuce, homemade caesar dressing, croutons and parmesan cheese

Complete menu includes assortment of fresh artisan rolls with herb whipped butter.

Price Per Person with One Entrée Selection....\$18.95

Price Per Person with Two Entrée Selections....\$21.95

Price excludes service, rental, beverages and dessert.

Minimum to serve 15 guests



# BOXED LUNCHESES

## EXECUTIVE BOXED LUNCHEON

Featuring Boars Head Brand Premium Meats and Cheeses

### CLASSIC ITALIAN

Salami, mortadella, Bavarian ham and capicola with provolone cheese and olive tapenade on a soft onion ciabatta roll

### GRILLED CHICKEN CAESAR SALAD

Seasoned grilled chicken breast fanned atop crisp romaine, tomato wedges, parmesan and croutons with creamy caesar dressing on the side

### SLOW ROASTED TURKEY BREAST SANDWICH

Sliced whole turkey served on thick cut artisan harvest wheat bread with lettuce, sprouts, tomato and muenster cheese

### BAVARIAN HAM AND BABY SWISS

Served on a salted fresh pretzel roll with lettuce, tomato and red onion

### PESTO CHICKEN

Grilled strips of chicken, pesto spread, roasted red peppers and provolone on a soft tomato focaccia roll

### CAJUN CHICKEN BLT WRAP

Grilled sliced chicken served with crisp bacon, tomato, leaf lettuce and chipotle mayonnaise

### TURKEY CLUB WRAP

Smoked turkey, avocado, sprouts, tomato, bacon, red onion and lettuce with boursin cheese wrapped in an extra large tomato tortilla

### PORTOBELLO MUSHROOM

Marinated and grilled with roasted red peppers, cucumber, dill havarti, red onion and sprouts on thick cut sourdough

### HOMEMADE PECAN CHICKEN OR ALBACORE WHITE TUNA SALAD

Served on an extra large bakery fresh croissant with sprouts and tomato



### TRUMP TOWER

Shaved lean corned beef, stone ground mustard, baby swiss, sliced pickle, red onion and lettuce stacked between thick slices of artisan dark rye

### BETTER BEEF AND CHEDDAR

Medium rare roasted beef and mild cheddar cheese with red onion, sliced tomato and lettuce on a soft French baguette

All Boxed Lunches are served with fresh fruit, side salad, dessert, condiments and disposable serveware.

Priced at \$10.95 per person

Assorted canned beverages and bottled water \$1.50 per person

Minimum required order ~ 15 lunches (5 of each selection)

24-hour advance notice required

## THE VIP SKYBOX

### PEPPER SEARED BEEF TENDERLOIN

Fanned atop mesclun greens with grape tomato, red onion, crumbled blue cheese and balsamic vinaigrette

### PAN ROASTED SALMON

With citrus dill rub aside garden vegetable cous cous salad with hints of curry, lemon and basil, sided with shaved cucumber slaw and crème fraiche

### PRIME ROASTED LEG OF LAMB

Shaved and tucked into an artisan ciabatta roll with boursin cheese, red onion and micro arugula, served with marinated tomato and cucumber salad...Chef's Choice

### CITRUS GRILLED CHICKEN BREAST

Bias cut and fanned atop mesclun greens with roasted asparagus, spiced apple cranberry chutney, wedged brie cheese and harvest wheat twist

### GRILLED SHRIMP BROCHETTE

Laced in papaya BBQ sauce placed atop a jalapeno and roasted corn cake with crisp jicama slaw and fresh lime wedge

All VIP meals are elegantly boxed and include fresh fruit, chef's choice dessert and high end disposable serveware.

Priced at \$15.95 per person

Minimum required order ~ 15 lunches (5 of each selection)

## SNACKS & SWEETS

### DELI POWER LUNCH

Decorative assortment of premium Boars Head brand deli fresh meats and sliced cheeses accompanied by real mayonnaise, mustards and a bountiful relish tray, as well as chef's choice of daily dessert

Assortment of fresh bakery breads, soft French rolls, and flaky croissants

#### CHOICE OF TWO COLD SALADS

- Dill Cucumber Salad
- Chef's Own Baby Red Roasted Potato Salad
- Rustic German Potato Salad
- Creamy Dill or Italian Pasta Salad
- Mixed Greens Salad with Choice of Two Dressings
- Zesty Marinated Vegetable Salad
- Homemade Salsa with Rustic Tortilla Chips
- Roasted Vegetable Cous Cous Salad
- Fresh Seasonal Fruit Salad
- Basket of Rustic Kettle Chips

Total deli luncheon priced at \$11.50 per person

All disposable plates, napkins and serviceware included

Sandwiches may be premade and displayed on an elegant, disposable platter at an additional fee of \$1.00 per person

Minimum to serve 12 guests

#### A LA CARTE OFFERINGS

##### PLATTER OF 36 ASSORTED SILVER DOLLAR SANDWICHES

Ham, turkey and roast beef to include horsey sauce, honey mustard and cranberry mayo

\$65

##### DOMESTIC CHEESE DISPLAY

Assortment of five cheeses, served with grape clusters, ripe berries, brie wedge and rustic crackers (serves 20-25)

\$59

##### CRISP VEGETABLE CRUDITE

Flowing with bright fresh cut veggies, served with ranch and roasted red pepper dips (serves 20-25)

\$45



##### SEASONAL FRESH FRUIT DISPLAY

Wedge cut including 6 fresh fruits sided with brown sugar yogurt (serves 20-25)

\$55

##### HOUSEMADE HUMMUS

Olive oil, lemon and touch of oregano served with crisp pita chips (serves 20-25)

\$49

##### AUTHENTIC GUACAMOLE

Made traditional and fresh, served with our own tri colored tortilla chips (serves 20-25)

\$55

##### RUSTIC ANTIPASTO

A fine selection of shaved Italian meats, dry aged provolone, pepper jack, gourmet olives, roasted peppers, pepperoncini and sliced French baguette (serves 20-25)

\$75

##### MUFFALETTA MINIATURES

50 wedges of New Orleans favorite sandwich with olive tapenade bundled into onion ciabatta bread (serves 25-30)

\$69

##### TURKEY BACON SWISS CROISSANTS

24 pieces - a perfect grab and go

\$65

Disposable Serviceware available at \$5.00 per person

#### BREAKS/SNACKS

- Individual Bags of Rustic Kettle Chips or Pretzels .....\$1.50/each
- Individual Hearty Granola Bars ..... \$1.50/each
- Individual Rice Krispie Treats.....\$1.50/each
- Seasonal Fresh Fruit Kabobs.....\$23.50/doz

#### DESSERTS

- Cream Cheese Iced Carrot Cake Squares with Walnuts.....\$15.00/doz
- Super Chocolate Fudge Brownies .....\$10.50/doz
- 25 pieces Chocolate Dipped Pretzel Rods with Caramel and Pecans .....\$36.00
- Gourmet Assortment of Iced Cupcakes .....\$29.00/doz
- Chocolate Chunk Cookies - hand dipped in milk chocolate ....\$15.95/doz
- Sugared Lemon Bars with Ripe Berries.....\$15.95/doz
- Deconstructed Strawberry Shortcakes.....\$1.75/person
- Fresh Baked Jumbo Cookie Assortment .....\$10.95/doz
- Assortment of Traditional Rugula Pastries .....\$10.95/doz
- Assortment of Petite Cheesecake Rounds .....\$16.95/doz
- Triangle Cut Pecan Turtle Bars .....\$12.95/doz
- The VIP - an elegant assortment (48 pieces) of decorated petite mini pastries that will surely satisfy everyone (48 hours notice required) \$85

#### BEVERAGES

- Assorted Canned Coca Cola Products (Coke, Diet Coke, Sprite) .....\$1.50
- Chilled 10 oz. Sparkling Perrier Water .....\$1.75
- Chilled 16 oz. Spring Water Bottle .....\$1.50
- Assortment of Veryfine Juice Bottles ..\$1.75
- 16 oz. Gatorade Bottles .....\$2.00
- Sparkling White Citrus Punch.....\$1.50
- Fresh Brewed Iced Tea with Lemon, Sugar, and Sweetener .....\$1.25
- Ice Cold Milk Chugs .....\$1.75
- Douwe Egberts Gourmet Coffee Service with Cream and Sugar....\$2.25