

# MIDWEST ORGANIC MENU

Our setting for this menu will incorporate rustic baskets laid over burlap table covers and will highlight flats of organic wheat grass, smooth river stones and multi colored wild flowers.  
(may require garnish fee)

## FLAVOR AND FRESHNESS

It is our mission to offer you the best available seasonal products obtained from a diverse range of local suppliers.

## PRODUCE AND DAIRY

"organic" sweet pea chilled soup shooter with a hint of mint  
vine ripe, "pesticide free" red and yellow tomato salad drizzled in cold pressed olive oil  
"Green Acres" mixed field lettuce with seedless cucumber,  
candied walnuts, raspberries and champagne citrus vinaigrette  
oven roasted fingerling potato salad with sweet "Michigan" onions and white truffle cream  
"Southern Illinois" mushroom tart layered with Gruyere cheese, fresh tarragon and cream

## PROTEIN ENTREES

~ please choose two selections ~

pan seared Wisconsin farm raised rainbow trout with almonds and brown butter  
"Prairie Grove Farms" roast pork tenderloin with stone ground mustard demi glaze  
"free range" grilled chicken breast brochettes atop roasted "Sun Pride" apple and cranberry chutney  
corn fed "Heartland" flat iron steak with crispy baby leeks and red wine reduction  
house smoked "Maple Leaf Farms" duck breast fanned atop sweet potato hash  
and laced in a sun dried cherry reduction glaze

## FINISHING TOUCH

organic braised rhubarb and apple cobbler topped with a butter crumb topping, finished in honey baked granola

## HARVEST BREAD BASKET

filled with fresh crusty artisan breads and rolls using whole grains, dried fruit, toasted seeds and nuts.  
Crocks of whipped unsalted sweet cream butter

## SPRING DECANTER

filled with chilled spring water with floating slices of cucumber and lemon  
will refresh all of your guests as they enjoy this all natural dining experience.

\$35 per person – minimum to serve 25  
Our chef welcomes changes, additions and substitutions.



Custom Catering To Every Degree!

5100 Academy Dr., Ste. 200, Lisle, Illinois 60532 • 630.493.4300 • [www.chefbyrequest.com](http://www.chefbyrequest.com)

  
**Chef**  
By Request