

Seasonal Menu

After months of consultations between our Certified Executive Chef, our two produce purveyors, our fresh seafood vendor, our specialty meat provider and a soul searching journey towards seasonal perfection, we at Chef By Request offer you our newest monthly menu concept.

For each month of the year our Chef and his vast team of culinarians have created a menu consisting of the freshest quality and most versatile food items possible.

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January Menu

Lemon Drop Martini

Shaken with Absolut Citron, Homemade Lemon Mash and a Sugar Rimmed Glass

Cream of Potato and Roasted Fennel Soup
with Crispy Bacon and Chives

Jicama and Watermelon Radish Salad
Tossed with Blood Orange Segments

Napoleon of Winter Squash
Layered with Fried Baby Leeks

Roasted Red Pepper Mashed Potatoes

Blackened Wisconsin Farm Raised Catfish
Mild and Flaky, Enhanced with a Roasted Corn and Charred Tomato Relish

Parmesan Crusted Chicken Francais
A Classical Favorite, Dressed with a Sundried Tomato
Piccata Sauce and Toasted Pine Nuts

Porcini Crusted Choice Strip Loin Steak
with Fine Herb Maitre d' Butter

Decadent Triple Layer Carrot Cake
Dense and Moist, with Cream Cheese Frosting and Chopped Walnuts

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February Menu

Chocolate Lovers Martini

Godiva Chocolate Liqueur, Kahlua, Bailey's,
and Absolut Vanilla Vodka in a Chocolate Sauced Glass

Tuscan White Bean Soup

with Crispy Pancetta, Spinach, and White Truffle Olive Oil

Grilled Baby Fennel Salad with Shaved Apple Slaw

Roasted Melange of Glazed Whole Baby Carrots

Flattop Yukon Gold Potato Hash

with Roasted Shallots

Broiled Chilean Salmon Filet

Chargrilled with a Moist Rub of Citrus Dill Mayonnaise....it's Fantastic!

Pan Seared Chicken Breast

with Rustic Sundried Tomato and Olive Tapenade

Slow Cooked Hearty Chili

Made from Scratch and Sided with Sourdough Bread Bowls,
Cooked Miniature Pasta, Grated Cheddar, Diced Onion, Tortilla Strips and Sour Cream

Flourless Chocolate Torte

with Raspberry Coulis and Wild Fresh Raspberries

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March Menu

Original Mardi Gras Hurricane

Light and Dark Rum, Four Fresh Fruit Juices,
Grenadine, and an Extra Shot of Bacardi 151

Irish Roasted Carrot Soup

Laced with Cream and Ginger

Fresh Fiddlehead Fern Salad

with Fine Herbs and Robust Vinaigrette Dressing

Grilled Seasonal Baby Artichokes

Displayed with Shaved Prosciutto, Lemon Garlic Aioli, and Sliced French Bread

Boiled Baby Red Skinned Potatoes

with Brown Butter and Parsley

Fresh Arctic Turbot Filet

Pan-Seared and Finished with a Chimichurri Sauce...it's Awesome

Porcini Mushroom and Smoked Chicken Crepes

Handmade Crepes Rolled with Fresh Delicate Porcini Ragout,
Blended with House Smoked Chicken

Slow Simmered Lean Corned Beef Brisket

Sliced and Super Tender with Braised Cabbage

Irish Whisky Bread Pudding

with Candied Pecans, Yellow Raisins, and Caramel Sauce

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April Menu

Cool Bacardi Mojito

Muddled with Fresh Mint, Raw Sugar, Key Limes and a Splash of Soda
Served over Ice with a Sugar Cane Stir Stick (Also Available in Blackberry)

Fire Roasted Tomato Basil Bisque

Finished with Cream and Seasoned Crouton

Passion Fruit Cocktail

with Fresh Guava

Cavatappi Pasta Salad

with Fresh Pesto and Spring Garlic

European Cucumber Salad

Tossed in Lemon Dill Sour Cream and Red Onions

Hand Cut Fresh Calamari

Fried Crispy and Sauteed in Brown Butter, Garlic, and Sliced Cherry Peppers

Oven Roasted Airline Chicken Breast

Highlighting Fresh April Morel Mushrooms and a Brandied Fine Herb Demi Cream Sauce

Slow Roasted Prime Leg of Lamb

Rubbed with Garlic and Rosemary, Sliced Thin and Sided with Grilled Olive Oil Pita and Tangy Cool Tzatziki Sauce, Accompanied by a Mediterranean Orzo Salad with Feta Cheese, Kalamata Olive, Vine Ripened Tomato, Cucumber, Fresh Parsley, Lemon, and Olive Oil

Fresh Rhubarb and Granny Smith Apple Cobbler

with Butter Crumb Topping

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May Menu

Our Fresh-made Famous Sangria

"Tinto or Blanco" Blended with an Array of Brandy Soaked Fruit and Citrus

Authentic Spanish Gazpacho

Boasting Fire Roasted Tomatoes, Cilantro, Sweet Onion and Lime

Poached Shrimp and Diced Avocado Salad

with Red Onion, Cilantro and Lemon Saffron Crème

Spring Asparagus Duo

White and Green Asparagus Lightly Blanched and Displayed with a Lemon Tarragon Drizzle over Baby Greens and Crumbled Regina Blue Cheese

Steamed Red Skinned Potato Salad

with a Sour Cream and Fresh Dill Dressing

Fire Roasted Poblano Pepper Chicken

Rolled with Creamy Chihuahua Cheese

Chipotle Lime Marinated Flank Steak

Chargrilled and Sliced Thin, Sided with Cool Tomatillo Sauce and Warm Flour Tortillas

Fresh Sliced Peach Cobbler

Cooked with Brandy and Brown Sugar and served Warm with a Butter Crumb Topping

Chilled Fresh Plump Local Cherries

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June Menu

Chef's Kickin' Top Shelf Margarita

Made from Scratch - Salt on the Side - a Sure Party Starter

Sweet Pea and Cream Soup

Soft and Velvety with a Hint of Mint

Sweet Corn Salad

Fresh off the Cobb, Tossed with Sweet Red Onion and Cherry Tomato

Sauteed Fresh Fava Beans

in Brown Butter and Sea Salt

Island Wild Rice Salad

Tossed with Fresh Hawaiian Pineapple,
Coconut Milk, Cilantro, Mandarin Oranges, and Chopped Cashews

Pan Fried Soft Shell Crab

These Seasonal Treats are Lightly Seasoned, Pan Fried,
and Served with a Fresh Lemon and Roasted Red Pepper Remoulade

Chicken Breast Florentine Roulade

Enveloped with Fresh Spinach, Pine Nuts, Feta Cheese, and Laced in a Lemon Cream Drizzle

Grilled 8 oz. Boneless Choice Ribeye Steak

Crusted with Kosher Salt and Cracked Pepper

Fruited Martini Bar

A Colorful Array of Ten Fresh Seasonal Fruits, Whipped Cream, Infused Yogurts, Fresh Mint and Fruit Coulis
Layer in the Flavor as You Build Your Own

Sliced Assortment of Fresh Summer Melon

A Ripe Selection Including Four Varieties of Sweet Melon



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July Menu

Mai Tai

A Tropical Blend of Three Rums and Five Fresh Fruit Juices
and Banana Liqueur...these go down too easy!

Minted Melon Ball Shooter

Blended with Sweet Honeydew, Mint, and Honey
with Sparkling White Grape Juice, Served in a Shot Glass

Jumbo Fresh Shrimp

Boiled in a Court Bouillon, Served Peel and Eat Style with a Spicy Cocktail Sauce

Shredded Jicama Slaw

with Shaved Carrot, Red Cabbage, Mandarin Oranges, and a Champagne Citrus Vinaigrette

Plump Cous Cous

with A Colorful Array of Brunoise Cut Vegetable Confetti,
Tossed with Curry, Olive Oil, Lemon Juice and a Hint of Mint

Grilled Pencil Asparagus

Garnished with Shoestring Prosciutto and Wedged Vintage Parmesan

Char Grilled Mako Shark

Hand Cut Fresh Mako Steaks Brushed in our own Honey Mango Glaze

Grilled Provence Chicken

Two-Day Marinated Boneless Skin on Breast Infused with Lemon, Olive Oil, Rosemary,
Thyme and Tarragon Finished with Shaved Garlic Sauté and White Wine

Our Own Competition BBQ Babyback Ribs

Beer Braised and Slow Smoked, with a Sweet and Spicy Rib Rub,
Brushed and Grilled with Our Own Spicy Papaya BBQ Sauce

Strawberry Shortcake Napoleon

Layers of Lemon Pound Cake, Fresh Strawberries, and Sweet Whipped Cream



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August Menu

Ruby Red Cocktail

A Refreshing Blend of Absolut Ruby Vodka and Pink Grapefruit Juice – simplistic and fantastic

Wild Mushroom Cappuccino

Earthy Selections of Mushrooms Flamed in Sherry Blended with Tarragon
and Finished with a Dollop of White Truffle Whipped Cream

Duck Cobb Salad

Sliced House Smoked Duck Breast, Regina Blue Cheese,
Arugula, Fresh Quartered Figs, and Port Wine Poached Pears

Baby French Green Beans

Pan Roasted and Chilled, Garnished with Heirloom Tomatoes,
Shaved Garlic, Olive Oil, and Slivered Almonds

White Cheddar and Scallion Potato Pancakes

Sided with Sour Cream

Prince Edward Island Black Mussels

Simmered in Lobster Essence, Shallots, Saffron,
and White Wine finished with Concassé Tomato and Fresh Butter

Chicken Saltimbocca

Folded Breast Layered with Shaved Prosciutto, Fresh Sage, and Provalone Pressed on a Flattop Griddle

Pan Seared Pork Tenderloin Medallion

with Red Onion Marmalade

Cool and Creamy Key Lime Pie

with Graham Cracker Crust

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September Menu

Classic Long Island Iced Tea

Made Right and Blended Perfectly – These are Great!

Autumn Lentil Soup

with Crispy Pancetta, Bruinoise Vegetables, and Roasted Chicken Stock

Belgian Endive Salad

Filled with Roasted Asian Pears, Creamy Blue Cheese, and Candied Walnut Pieces

Lump Crab Cocktail

Grilled Fennel, Fire Roasted Yellow Peppers and Chives,
Served in a Mini Cup and Topped with a Saffron Crème Fraîche

Fingerling Potato Bistro Salad

Oven Roasted and Wedge Cut Fingerling Potatoes, Chives, Rosemary, and Garlic Parmesan Aioli

Grilled Baby Eggplant Roulades

Grilled Buttery Eggplant Rolled in Sundried Tomato Tapenade, Fresh Mozzarella and Basil Leaf,
Brushed with Extra Virgin Olive Oil, Kosher Salt, and Black Pepper

Smoked Chicken Rigatoni

House Smoked Chicken Breast and Pasta Tossed in a
Smooth Chipotle Pepper Cream Sauce with Grilled Portabello Mushrooms

Classical Veal Osso Bucco

Slow Braised with Mirepoix, Rich Veal Stock,
Red Wine and Bay Leaf, Fork Tender with a Rich Ragù Style Sauce

Chef's Very Own Banana's Foster

Flamed Bananas in Dark Rum and Orange Caramel Sauce
Spoonfed Over Pure Vanilla Bean Ice Cream Topped with Candied Pecans



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October Menu

Autumn Mulled Apple Cider

with Oranges, Cloves, and Cinnamon Stick Spiked with Captain Morgan Spiced Rum

Chef's Hand-Crafted Roasted Pumpkin Bisque

Made from Fresh Pumpkin with Hints of Curry and Ginger, Sided with Rosemary Croutons

Mixed Field Greens

Garnished with Bartlett Pears, Blue Cheese,
Candied Walnuts, and a Champagne Citrus Vinaigrette

Oven Roasted Root Vegetables

Butternut Squash, Carrots, Turnips, Sweet Potato and
Russet Potatoes all Tossed Lightly in Olive Oil, Rosemary, and Thyme

Braised Red Cabbage with Apples and Vidalia Onions

no one makes it better

Fresh Cold Water Skate Wing

our Chef's Favorite Fish, Very Flat, Great Texture,
Prepared with Concassé Tomatoes, Capers, and White Wine Lemon Beurre blanc

Pan Seared Pork Medallions

Boasting a Roasted Tart Apple Fruit Sauce

Braised Choice Beef Short Ribs

Slow Cooked, Super Tender, and Smothered in a Rich Caramelized Onion Veal Glace

Deep Dish Pumpkin Cheesecake

with Graham Cracker Crust and Caramel Drizzle



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November Menu

Peach Cosmo

Shaken with Fresh Lime Sour Mix, Peach Absolut,
Peach Schnapps, Triple Sec, and Cranberry Juice

Turkey and Wild Rice Soup

Fresh Thyme and Sage Make This One a True Classic

Baby Arugula Salad

with Julienne Red and Yellow Beets, Crumbled Goat Cheese,
and Candied Walnuts with a Honey Lime Dressing

Vichy Cut Scarlet Turnips and Carrots

Sautéed in Clarified Butter

Creamed Spinach

Folded in a Rich Bechamel Sauce with a Hint of Nutmeg

Potato and Celery Root Au Gratin

Rich Au Gratin Potatoes Blended with Saffron Cream and Broiled with Gruyere Cheese

Pan Roasted Lake Trout

Seared with Seasoned Flour, Browned Butter, Parsley and Almonds

Pecan Crusted Chicken

Seared with Crushed Pecans, and Served with a Velvety Brandied Apricot Sauce

Center Cut Pork Loin Chop

French-Cut Bone-in Pork Chop Finished with a Classic Sauce
of Fresh Cranberries, Button Mushrooms, Thyme, and Demi Glace

Southern Style Deep Dish Pecan Pie

Made with Bourbon, Brown Sugar Molasses
and Large Fresh Pecans, sided with Fresh Whipped Cream



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December Menu

Champagne Bellini

Spiked with Schnapps Soaked Peach Puree

Santa's Little Helper

Homemade Hot Cocoa Nipped with Cool Peppermint Schnapps and Whipped Cream

Elegant Lobster Bisque

A True Favorite - Finished with Lump Crab and Cream Sherry

Oven Baked Traditional Yorkshire Pudding Biscuits

Poached Candy Striped Beets

Displayed Atop Baby Arugula and Crumbled Goat Cheese, Drizzled in Lemon Thyme Vinaigrette

Sharp White Cheddar Cavatappi Macaroni and Cheese au Gratin

Loaded Twice Baked Potato

Piped with Bacon, Chives, Cheddar, and Sour Cream

Whole Poached Dressed Salmon

Softly Poached in Court Bouillon, Decorated with Shaved Cucumber Scales, Aspic, and Sided with Classical Accompaniments and Dill Crème fraîche

Veal Oscar

Thinly Pounded Veal Top Round Dressed with King Crab Meat, Asparagus, and Hollandaise Sauce – a tribute to Caesar Ritz

Slow Roasted Choice Prime Rib

Seasoned and Cooked to Perfection, Served with a Horseradish Cream Sauce

Horseradish Crusted Rack of Lamb

Broiled Medium Rare and Sided with a Dijon Bearnaise Aioli

White Chocolate Mousse Torte

Layered with Wild Raspberry Preserves and Chocolate Ganache Overpour

Gingerbread Crème Brûlée

Torched to a Golden Brown



Custom Catering To Every Degree!

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

