

THEME MENUS

MOST THEME MENUS ARE FOR A MINIMUM OF 30 GUESTS

HAWAIIAN LUAU

Whole-roasted Suckling Pig

Minimum of 50 people for whole hog

chef-carved, accompanied by teriyaki-marinated bone-in chicken,
fresh split top sandwich rolls, our own spicy papaya
barbecue sauce, island wild rice salad, grilled marinated vegetable display
and a scale-model fruit palm tree with chocolate fondue and white chocolate macadamia nut cookies

\$19.95 per person

lava on the rocks - the Chef's zinger mai tais.....\$6.00 per person

Tuscan Vineyard Tasting

A truly tantalizing landscape highlighting items true to their region

seared beef carpaccio with roasted garlic salad, shaved parmesan and rustic antipasto olives

displayed with pesto ciligini mozzarella and a traditional bruschetta bar

with vine ripe tomatoes, fresh basil and grilled olive oil crostini

petite chicken saltimboccas with prosciutto, fresh sage and aged provolone

rich and savory wild mushroom risotto croquettes

chargrilled asparagus spears with roasted red & yellow peppers and crumbled goat cheese

\$18.95 per person

paired with two regional reds and 2 crisp white wines add \$10.95 per person

German Oktoberfest

Grilled, Split Bratwurst

simmered in beer, onions and sauerkraut, served with german-style potato salad

with bacon dressing, braised red cabbage with apples and vidalia onion,

traditional rustic yellow and grain mustards, accompanied by hearty pretzel rolls

homemade fresh herb spaetzle with brown butter

traditional apple strudel with caramel drizzle and crushed pecans

\$16.95 per person

add assortment of hearty German beers.....\$6.00 per person



Chicago Style

*Boars Head Pure Beef Hot Dogs & Maxwell Street Polish
with our Classic Chicago Style Italian Beef & Giardiniera*

steaming in our unique street cart with soft poppyseed buns and Turano french bread
condiments the way Chicagoans like them ~ sauerkraut, sport peppers, celery salt,
relish, cucumber, tomato wedges, ketchup, mustard and diced onion
sided with homemade creamy shredded coleslaw and rustic kettle chips

\$15.95 per person
rental of street cart optional

Moshi Moshi ~ The Asian Experience

A contemporary look at Asian Fusion with bold flavors and brilliant displays.

blackened ahi tuna atop a crisp asian slaw with chili lime crème fraîche
tiered, hand-rolled assortment of maki rolls including ginger, soy and wasabi
hoisin-glazed shrimp and snow pea with toasted sesame seeds,
stir-fried minced chicken breast topped with chopped cashews, scallions, red pepper and water chestnuts,
sided with crisp lettuce leaves, soy sauce and garlic chili sauce

\$16.95 per person

A Taste of Spain *Traditional Paella*

prepared by the Chef on location; whole jumbo shrimp, andouille sausage,
roasted chicken, fresh little neck clams and tender, premium mussels cooked with
saffron rice and vegetables in a natural seafood or roasted chicken broth...a truly tasteful addition to any spanish theme

\$15.95 per person
fresh-made white or red sangria with brandy soaked fruit.....\$6.00 per person

Addition of Full Tapas Bar

gazpacho shooter garnished with avocado spear
blue cheese, caramelized onion and fig sourdough round
grilled asparagus wrapped in lean prosciutto and boursin cheese

almond stuffed dates wrapped in smokey bacon
and glazed in sweet chili brown sugar
add all four items.....\$7.95 per person



SOUTH OF THE BORDER FIESTA

Grilled Steak & Chicken Fajitas

served with peppers, onions, Chef's famous guacamole & fire roasted tomato salsa,
soft flour tortillas accompanied by tri-color corn tortilla chips

festive spanish rice and marinated vegetable salad

authentic slow-cooked black beans and cheese

complete assortment of condiments including: shredded cheese, lettuce,
red onion, diced tomato, sour cream and jalapenos

\$19.95 per person

add the Chef's top shelf kickin' golden margaritas.....\$6.00 per person

Caribbean Cruise

black bean and roasted corn salsa with tri color chips

crisp and fresh jicama slaw - brown-sugar-glazed plantains

havana grilled jerk chicken breast with citrus mango relish

chili-lime shrimp brochettes with a honey rum glaze and tropical fresh fruit salad

\$19.95 per person

jam on with the chef's own bacardi minted mojitos.....\$6.00 per person

GREEK ISLES

marinated lamb brochette in lemon and oregano sided with a cool minted yogurt dipping sauce

traditional spinach and feta spanakopita folded in a light phyllo wrap

grilled olive oil brushed pita surrounding a rich and robust roasted garlic hummus

salad nicoise - an abundant platter of grilled yellow fin tuna, vine ripe cherry tomato, steamed dill new potatoes,
boiled eggs, french string beans and kalamata olives, set atop wild greens and drizzled with dijon vinaigrette

fire grilled eggplant stacks - marinated, thin-sliced grilled eggplant,

layered with roasted red peppers and onion rings, and pesto, topped with a slice of mild goat cheese

and garnished with oven-browned garlic, lemon, olive oil and ground pepper

roasted vegetable confetti cous cous accented with pure olive oil, mint, lemon and basil

\$22.95 per person

Irish Anytime

traditional boiled choice corned beef brisket sliced and tiered atop braised cabbage

pennies from heaven - roasted golden carrot coins tossed in a

sweet and bold tarragon honey dressing

steamed whole red skin potatoes laced in pure butter, garlic and fresh dill

fresh rosemary potato bread and wedged dark rye with whipped butter

Irish whiskey bread pudding

\$15.95 per person



FRENCH BISTRO

baked wheel of brie en croûte with apricot preserves, tart apple and pecans
sweet onion tart baked in rich savory pie crust with sundried tomato pesto
bavarian ham and gruyere cheese chicken breast cordon bleu laced in dijon cream drizzle
French green bean salad with yellow & red teardrop tomatoes
and slivered almonds with a bacon sherry vinaigrette
oven roasted fingerling potato salad with roasted garlic and lemon chive mayonnaise
chargrilled petite lamb chops rubbed with fresh rosemary and olive oil, served with béarnaise aioli
\$24.95 per person
pure vanilla crème brûlée with macerated wild berry compote.....\$4.50 per person
Kir Royal - french champagne and chambord.....\$6.00 per person

MARDI GRAS

cornmeal breaded oysters - fresh, clean and crispy with tarragon & spicy mustard remoulade
authentic muffuletta sandwich wedges stacked high and spread with homemade robust olive tapenade
peel and eat shrimp boiled in court-bouillon and old bay seasoning served with horseradish cocktail sauce with a kick
steamed crawfish tails, butter poached with shaved garlic
big easy gumbo - roasted chicken and spicy andouille sausage
with roux browned mirepoix and fire roasted tomatoes sided with hot white rice
roasted fennel and shaved tart apple salad with honey lime dressing
and fresh baked cornbread squares with honey jalapeno butter
\$23.95 per person
power house hurricane with light and dark rum, 5 fresh juices and a big attitude.....\$6.00 per person
banana bourbon bread pudding with pecans and caramel glaze.....\$4.50 per person

Brazilian

carved brochette swords from the char grill to the table....fresh, interactive and fun
chili-lime marinated and rolled flank steak sided with cool chimichurri sauce
picadillo pork tenderloin with spicy roasted mango fruit sauce
colossal shell on cold water prawns sided with a lemon grass aioli
marinated Brazilian breast of chicken served with a minted cucumber yogurt
All items are freshly prepared and grilled on location on our crafted meat sword skewers. Entrée swords are served
and portioned to your guests at the table, and will continue to rotate until everyone has had their fill.
Colorful, Fresh and Abundant Sides and Salads are Served Station Style and Include:
roasted garlic Yukon gold potato salad with chives and chipotle mayo
grilled calamari salad tossed with shaved fennel and charred tomato salsa
colorful jicama slaw salad tossed in a mandarin citrus vinaigrette
fresh sweet corn and black bean salad with cilantro and ripe red onion
grilled and chilled asparagus displayed with crumbled blue cheese
\$24.95 per person - requires chef and service attendant

all theme menus are minimum to serve 30
optional chef to prepare on site at \$45.00 per hour

Custom Catering To Every Degree!

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

