



# Chef By Request



At Chef By Request, we are dedicated to assisting our clients with every aspect of the event planning process. Allow our professionals to orchestrate the perfect wedding.

When it comes to your wedding day, we believe there is absolutely no margin for error.

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

## *Service & Kitchen Staff Related Fees*

This service price will be inclusive of all necessary personnel and may include a kitchen staffing fee, along with a designated number of servers and bartenders.

Final Rental & Service pricing is subject to change and will be based upon the facility requirements, menu and any additional accommodations necessary.

Pricing will be determined by your consultant upon receiving your menu selections and event details.

## *Determining Rental Costs*

Typically, many rental items are necessary for a caterer to successfully orchestrate your special day. Your proposal will include pricing for standard rental items in which the caterer does not own, including barware, glassware, linens, and station equipment.

Depending on the facility you have chosen for your wedding, other rental items may be necessary to accommodate your needs, including tables, chairs, tents, generators, dance floors, lighting, heating, cooking equipment and refrigeration.

Following your initial consultation, these items will be determined by your event consultant and itemized on your proposal.

## *Customizing Your Wedding*

You have many options other than a traditional buffet or plated meal. Allow us to customize a variety of service options. You may incorporate any of our menus into a personalized and interactive reception.

Trendy, chef attended stations are an innovative way to create a more interactive and upbeat atmosphere for your guests, while pleasing their palates with an array of flavors.

Themed food stations offer a beautiful presentation while comfortably moving your guests through the evening.

Keep your guests mingling and keep the night alive. Reception style menus may be created with a wide range of menu selections and may also be served in different and unique ways.

Allow a consultation with our Executive Chef to help you create a customized and interactive menu for your special night. Visit our website at [www.chefbyrequest.com](http://www.chefbyrequest.com) to view a wide range of exquisite new menu options.



  
**Chef**  
By Request

[www.chefbyrequest.com](http://www.chefbyrequest.com)  
630-493-4300



# Wedding Portfolio

## Step One

*From traditional to elegant, all styles are served with artistic flare and attention to detail. Select the style of service you prefer...*

Plated  
Buffet Style  
Chef Attended Stations  
Hors d'oeuvres Reception  
Family Style

## Step Two

*Select entrée from the following menus...*

<b>Traditional</b>	\$28.50 per guest
<b>Signature</b>	\$30.95 per guest
<b>Prestige</b>	\$33.50 per guest
<b>Premier</b>	\$34.95 per guest
<b>Station-style</b>	Customized or theme dinners may be created using any combination from our vast selection of menus to fit your food style and budget.

## Step Three

Select a soup from our hand-crafted soup portfolio or an elegant salad from our extensive salad selections

## Step Four

Select one of five wedding bar options

## Step Five

Join us for a personal consultation At Chef By Request. Our team of educated consultants will assist you in creating your perfect menu and determining your service and rental requirements.

## Step Six

We welcome you to an exclusive tasting of your menu selections. You have our undivided attention and are invited to experience our quality and attentiveness to details.



*All Menus and Pricing  
Per Guest Include  
the Following:*

- Assorted bakery-fresh artisan dinner rolls and rolled butter truffles
- Two-course meal
- Station style gourmet regular and decaf coffee service
- Standard wedding cake of your choice - selected from our bakery
- Brand new white table place setting includes; 3-piece china, flatware, solid color napkin, water glass and coffee cup



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## Traditional Menu

### *Chicken Piccata*

a CBR favorite, highlighted by capers and a lemon garlic beurre blanc, sided with wild rice pilaf and parmesan zucchini wedge

### *Sicilian Chicken*

pan-seared chicken breast enveloped with shaved prosciutto and fresh basil with a chutney of artichokes, sun-dried tomatoes and white wine beurre blanc, served with browned fingerling potatoes and spring vegetable melange

### *Classic Chicken Cordon Bleu*

folded, tender 8oz chicken breast layered with bavarian ham and baby swiss laced gently with a dijon cream sauce, butter and chive smashed potato, vibrant green beans almondine

### *Chicken Marsala*

seasoned chicken breast smothered in a rich mushroom and herb marsala sauce, stacked atop an oven roasted russet potato platform and seasonal vegetable medley

### *Frenched Airline Chicken*

10oz breast of chicken laced in a brandy and fine herb demi cream, steamed red skin butter and parsley potato, and sugar roasted vichy carrots

### *Carved Medallions of Roast Pork Loin*

chef carved and stacked atop a cornbread and cranberry dressing, laced in a roasted fruit sauce with fresh green beans and long cut carrots

### *Porcini Mushroom Sacchetti*

hand folded pasta purses blended with five cheeses and rich wild mushroom filling pooled in a tarragon poulet sauce

### *Fresh Spinach Ravioli*

enveloped with portobello mushroom and organic four cheese blend layered atop wedges of roasted buttery eggplant, drizzled lightly in a lemon basil beurre blanc

### *Portobello Mushroom*

stuffed with a melange of roasted vegetable and chèvre cheese



When your special day arrives and your guests are all gathered... energy and emotion fill the room... Chef by Request wants to share that passion.

A perfectly set room, a beautiful table, service that is attentive to your every desire.

Still to come, the culinary delights.

Our chef's goal is to exceed your expectations with taste and elegant eye appeal throughout the entire evening.





## Signature Menu

### Poultry

#### Chicken Medallions

rolled with soft chèvre cheese, roasted red peppers and basil, topped with a light lemon cream sauce and sided with sautéed zucchini, patty pan squash and roasted yukon gold potatoes

#### Spinach & Brie Chicken

soft, mild brie and fresh spinach folded together with a dijon wine sauce, tiered upon wild rice pilaf and vegetable filled tomato boat

### Pork

#### Pork Chasseur

pork tenderloin sautéed with mushrooms and cranberries and finished in a seasoned veal glaze, wild rice pilaf and sautéed zucchini and yellow patty pan squash

#### Medallions of Pork Tenderloin

pan seared tender medallions stacked atop an awesome white cheddar potato pancake with a caramelized onion demi compote and roasted asparagus spears

### Beef

#### Marinated London Broil

sliced thin and fanned over horseradish mashed potatoes with sautéed green beans and cropped baby carrots

### Seafood

#### Fresh Atlantic Salmon

hand-cut fillet set in a pool of lemon saffron cream resting beside wild rice pilaf and roasted asparagus spears

#### Pan Roasted Tilapia

parmesan crusted, laced with a smooth sundried tomato piccata sauce and placed atop a julienne vegetable nest and leaned atop red pepper mashed potato

### Combination Plates

#### Chicken Saltimbocca

folded with shaved prosciutto and fresh basil, sided with 4 handmade sausage and three-cheese ravioli, pooled with fire roasted tomato cream sauce and finished with a crown of steamed butter broccoli



*These menu items  
are excellent choices  
for late summer  
or fall.*



  
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## Prestige Menu

### Classical

#### Seared Duck Breast

fanned atop a shredded sweet potato pancake, laced with a sundried cherry reduction and sided with a braised red cabbage with apples and grated fennel

### Chicken

#### Chicken Oscar

8oz. pounded, tender chicken breast enveloping fresh lump crab and crisp asparagus, tiered upon celery root au gratin, highlighted with carrots batonnet and a smooth lemon shallot cream sauce

### Beef

#### Steak Diane

two 3oz. petite filets topped with a sherry and dijon mushroom sauce, sided with steamed butter and parsley new potatoes and parmesan zucchini wedge

#### Center Cut Filet

six-ounce filet of beef enhanced by a port wine reduction bordelaise, sided with tender asparagus and horseradish mashed potatoes  
\*stuffed with danish blue cheese... add \$1.00 per guest

#### Roast Tenderloin of Beef

chef carved on-site 6oz tenderloin atop red pepper mashed potatoes and sauté vegetable medley, finished with port wine demi glace reduction

### Seafood

#### Australian Escolar

pan roasted and laced with fired tomato beurre blanc, stacked atop a colorful hash of stir fry vegetables and tuxedo lobster couscous

### Combination Plates

#### Petite Filet & Salmon

four-ounce petite filet topped with port wine bordelaise and four-ounce fresh salmon topped with lemon saffron cream sauce, sided with haricot verts green beans and roasted garlic yukon potato mash

#### Prime Flat Iron Steak & Chicken Breast

5oz prime steak with caramelized onion bordelaise and pan seared skin on chicken breast, sided with sugar roasted vichy carrots and blue cheese smashed potato

#### Filet of Beef & Chicken Roulade

four-ounce filet topped with bordelaise and four-ounce chicken medallion filled with red pepper, goat cheese and fresh basil, served with browned fingerling potatoes and a roasted vegetable kabob



We highly  
recommend our  
combination selections  
to set the table  
with the final touch  
of elegance and taste.



  
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## Premier Menu

### *Chicken Wellington*

enveloped in puff pastry with a classic mushroom duxelles, served with wild rice pilaf and roasted asparagus, finished with a rosemary bordelaise

### *Veal*

ten-ounce bone-in veal chop laced with a rich mushroom ragoût, sided with potato celery root au gratin and roasted fresh brussel sprouts

### *Grilled New Zealand Lamb Chops*

enhanced by rosemary demi glace, stir fry vegetable blend and marscapone polenta with wilted spinach

### *Center-cut Filet*

eight-ounce center-cut filet of beef enhanced by a port wine reduction bordelaise, sided with tender asparagus and horseradish mashed potatoes. \*stuffed with danish blue cheese... add \$1.00

### *Braised Beef Short Rib*

slow cooked, super tender and laced in stock reduction, tiered atop a flattened Yukon gold potato, finished with an oven roasted zucchini half

### *Roasted 8oz. Beef Tenderloin*

surrounded by a tuscan white bean ragoût and trio of roasted root vegetables

### *Choice New York Strip Steak*

chef carved 9oz choice strip sided with parmesan crusted russet potato wedges, maitre d' butter and crisp green beans almonidine

### *Char-grilled Swordfish*

hand-cut and topped with a roasted pineapple chutney, sided with lemon grass and almond rice pilaf, crisp snow peas and match stix carrots

### *Filet & Jumbo Prawns*

5oz chargrilled and handcut filet, enhanced with roasted shallot demi glace and paired with three tail-on, garlic prawns, resting on a bed of lemon saffron couscous and crisp asparagus spears

### *Surf & Turf*

5oz prime flat iron steak sided with 3 handmade, fresh lobster ravioli laced with brandy cream sauce, roasted asparagus bundles and single-turned red skin potato



*Please remember  
that you may  
substitute most  
combinations of  
starch and vegetable,  
while trying to pair  
your perfect meal.*



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## Salad Selections

### Arugula Salad

tossed in a lemon thyme vinaigrette, accented with red and yellow beets, crumbled goat cheese and candied walnuts

### Mixed Field Greens

decorated with european cucumber, cherry tomato, red onion, toasted almonds and the chef's own homemade raspberry vinaigrette dressing

### Fresh Spinach Salad

with purple onion, sliced mushrooms, homemade croutons, egg, tomato, crisp bacon, and poppy seed dressing

### Classic Caesar Salad

with crisp romaine lettuce, homemade caesar dressing, croutons and parmesan cheese, garnished with ripe tomato wedge

### Vine-ripe Tomato & Fresh Mozzarella

layered beefsteak tomato and sliced fresh mozzarella with red onion, chiffonade of basil and honey balsamic dressing

### Wild Baby Greens Salad

with sliced strawberries, seedless cucumber, candied walnuts and mandarin orange vinaigrette

### CBR House Salad

micro greens, bartlet pear, gorgonzola, craisins and candied walnuts drizzled in champagne citrus vinaigrette

### Wrapped Spring Slaw Salad

a bright and refreshing salad compiled of shaved red cabbage, matchstix carrot, julienne jicama and grated tart apple set into a wrapped cucumber ring, drizzled with a cilantro lime dressing and garnished with crisp radish sprouts  
add \$1.25 per guest

A soup may be substituted in place of a salad.

Our chefs offer an abundant selection of homemade seasonal soups to accent your meal. Please ask to see our Chef's soup portfolio.



*We highly recommend  
our classic  
caesar salad or  
sumptuous roasted  
pumpkin bisque*



  
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## Bar Selections



For indoor events, we encourage the rental of glass barware.

### Bar Option 1

\$10.95 per guest

Domestic Beer:

Three Bottled Wines:

Miller Lite & Coors Original  
Red Varietal, White Zinfandel & Chardonnay  
Assorted Sodas & Bottled Water

### Bar Option 2

\$12.75 per guest

Domestic Beer:

Premium Beer:

Four Bottled Wines:

Miller Lite & Coors Original  
Corona with Limes & Samuel Adams  
2 Red Varietals, White Zinfandel & Premium White  
Assorted Sodas & Bottled Water

### Bar Option 3

\$15.75 per guest

Semi-Premium

Brand Liquors:

Domestic Beer:

Three Bottled Wines:

Cruzan Light & Spiced Rum, Smirnoff, Beefeater Gin,  
Seagrams 7, Dewars, Sweet & Dry Vermouth  
Miller Lite, Coors Original & Blue Moon  
Red Varietal, White Zinfandel & Premium White  
Assorted Sodas & Bottled Water

### Bar Option 4

\$17.95 per guest

Premium Brand Liquors:

Domestic Beer:

Premium Beer:

Bacardi & Malibu Rum, Captain Morgan's, Svedka  
Premium Vodka, Tanqueray, Johnny Walker Black,  
Sauza Gold, Amaretto, Canadian Club, Johny Walker  
Black, Sauza Gold, Southern Comfort, Sweet & Dry  
Vermouth, Jack Daniels, Sweet & Dry Vermouth,  
Carolans Irish Cream, Kahlua & Triple Sec  
Miller Lite & Coors Original  
Corona & Samuel Adams  
2 Red Varietals  
White Zinfandel & Premium White  
Assorted Sodas, Bottled Water & Sparkling Perrier

### Bar Option 5

\$19.95 per guest

Premium Brand Liquors:

Domestic Beer:

Premium Beer:

Absolut Regular, Absolut Citron, Bacardi and  
Malibu Rum, Captain Morgans, Tanqueray, Bombay  
Saphire, Jack Daniel's, Canadian Club, Johny Walker  
Black, Sauza Gold, Southern Comfort, Sweet & Dry  
Vermouth, Peach Schnapps, Triple Sec, Apple Pucker,  
Kahlúa, Bailey's & Amaretto  
Miller Lite, Coors Original & Blue Moon  
Corona & Samuel Adams  
Bottled Wine - 2 Red & 2 White Select Varietals  
Assorted Sodas, Bottled Water & Sparkling Perrier

- Provide mixers, sodas, ice, bar garnish only (no bar) \$3.50 per guest
- Each additional 1/2-hour of bar service at \$1.50 per guest
- Table wine service, including red & white, poured for 1-hour:  
with bar option \$4.00 per guest ~ without bar option \$8.00 per guest
- Champagne toast at table or passed for 1-hour \$3.00 per guest

The following pricing includes bar service with clear plastic glassware, garnish, ice, sodas and mixers.

All pricing is based upon four hours of service. Clients' requests and revisions are welcome and may impact final pricing.

All major credit cards are accepted.



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# Butler-passed Hors d'oeuvres

3 selections ~ \$4-6 per person    4 selections ~ \$6-8 per person

## Mango Shrimp Spoon

chopped citrus shrimp folded with minced cilantro, jicama, fresh mango and avocado

## Walnut Pesto-stuffed Mushrooms

fresh mushrooms hand-stuffed with our chef's walnut three-cheese pesto

## Capriese Kabob

fresh mini mozzarella, cherry tomato, basil leaf and roasted garlic clove drizzled in olive oil, cracked pepper and kosher salt

## Duck Confit Taco Salad

with boursin cheese, basil and teardrop tomato tucked into a crispy phyllo cup

## Chicken Spinach Potsticker

homemade crescents with fresh spinach, ginger, asian spices and a sesame soy dipping sauce

## Vegetable Spring Roll

crisp julienne vegetables seasoned and hand-rolled with apricot dipping sauce

## Chèvre Crostini

french bread rounds topped with oven-roasted tomato, goat cheese, fresh basil and cracked black pepper

## Almond Stuffed Dates

wrapped in bacon and glazed in chili brown sugar

## Blackened Rare Ahi Tuna

atop a crispy wonton chip and chili-lime aioli, garnished in brilliant wasabi caviar

## Napa Valley Round

sourdough crust hugging tightly to wine reduced onions, ripe fig and crumbled blue cheese

## Spicy Italian Flatini

stacked Italian antipasto with minced giardiniera

## The Greek Isles Spanakopita

a traditional favorite, highlighting spinach, feta and lemon in a buttery flaky triangle wrap

## Polynesian Coconut Shrimp

large, tail-on gulf shrimp, cooked in a coconut batter, served with horseradish apricot sauce

## Fig & Goat Cheese Lollie Pop

ripe black mission fig rolled with goat cheese truffle, dusted in candied walnuts and elegantly displayed

## Crab & Avocado Bundle

fresh lump crab folded together with avocado in a savory crepe wrap

## California Maki Rolls

seasoned rice hand rolled around crisp veggies, avocado and lump crab

## Coastal Crab Cakes

fresh lump crab, New England style, served with a spicy remoulade sauce

## Seasoned Beef Empanada

a traditional favorite with thin layers of flaky pastry

## Smoked Salmon Cucumber Round

thin-sliced Scottish smoked salmon with wasabi and red onion on a fresh zested, seedless cucumber round

## Artichoke Beignet

rolled with boursin cheese and parmesan crusted

## Shooters

seasonally made warm 2oz soup shooters or chilled, minted melon ball intermetzzo shooter

## House-Smoked Duck Breast

sliced and placed atop a sundried cherry-butter crostini, finished with port reduced red onion confetti

## Mini Chicken Wellingtons

served with a mushroom sherry duxelles, wrapped in buttery puff pastry

## Pan-seared Pork Medallion

paired with caramelized onion atop a pesto grilled baguette

## Prosciutto-wrapped Asparagus

asparagus wrapped with prosciutto and boursin cheese

## Our Famous Medallions of Pepper-seared Tenderloin

seared beef tenderloin and boursin cheese atop a crispy french bread round, topped with a fresh scallion wedge

