

CHILLED ARTISTIC DISPLAYS

priced per 20 people, unless otherwise specified - must be ordered in increments of 5

~ WORKS OF ART ~

SEVEN LAYER DIP

black beans, sour cream, grated cheeses, shredded lettuce,
ripe tomato, black olives and crisp green onions
served with homemade tri-color tortilla chips
85 (serves 40)

IMPORTED CHEESE DISPLAY

cascade of seven fine quality cheeses accompanied by
rustic cracker boards, garnished with grapes and berries
70

THE FRENCH CONNECTION

exquisite presentation of five full-bodied cheeses, finished
with water crackers, petite slices of country raisin bread,
split ripe figs, dried fruits, candied walnuts, fresh herbs, ripe
berries and grape clusters
110

TRIO OF TAPENADES

oven-dried tomato with roasted garlic,
lemon herb hummus, sherried mushroom tarragon tapenade,
served with baked pita chips
70

WOODLAND SCAPE

maple-smoked duck breast, candied walnuts,
crumbled danish blue, mandarin orange segments
and port-soaked pear atop field greens with sundried
cherry reduction dressing on the side
120

CRUDITÉ

a melange of raw seasonal vegetables, beautifully arranged,
accompanied by cool ranch & roasted red pepper dips
60

NIÇOISE SALAD DISPLAY

an abundant platter of seared ahi 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
130

ULTIMATE GUACAMOLE

chef's one-of-a-kind zesty guacamole
with colored corn tortilla chips
69 (serves 25)

TOMATO & MOZZARELLA CAPRESE

vine-ripe tomato, fresh mozzarella, roasted garlic,
olive oil, sea salt & chiffonade of fresh basil
displayed in a circular fashion
70

FIRE GRILLED BABY EGGPLANT STACKS

grilled eggplant layered with roasted red peppers,
red onion, pesto, mild goat cheese and oven-browned garlic
70

SUSHI MAKI ROLLS

hand-made sushi with the finest ingredients
combining ahi tuna, salmon, shrimp & crab
accompanied by soy, wasabi, ginger and chopsticks
169 (75 pieces)

GRILLED ASPARAGUS SPEARS

drizzled with a fresh-herb vinaigrette,
crumbled blue cheese and fresh lemon
60



Custom Catering To Every Degree!

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

ITALIAN ANTIPASTO DISPLAY

a delightful assortment of premium dry aged Italian meats and cheeses, roasted garlic, marinated peppers, artichokes, olives and pepperoncini served with olive oil grilled ciabatta wedges
100

TRADITIONAL BRUSCHETTA BAR

vine ripe tomato, fresh garlic and basil
with cold press olive oil, sided with toasted French crostini
and dry aged parmesan shavings
50

WATERMELON BASKET

carved & decorated watermelon basket, flowing with
seasonal fresh fruit & berries
85 (serves 35-40)

GULF COAST CEVICHE

marinated calamari, grilled jumbo tiger shrimp, seared sea scallops and tender mussels tossed in an aromatic blend of citrus, herbs and fire-roasted tomato
130

PALM TREE EXTRAORDINAIRE

Chef By Request's signature scale model fruit palm tree skewered with fresh fruit; a truly fascinating display served with milk chocolate fondue and banana dolphins
375 (serves 100)

HICKORY SMOKED TENDERLOIN OF BEEF

laced with caramelized onions, roasted garlic and grilled peppers, served with sliced rustic French bread and sundried tomato mayonnaise
130

SPICE-RUBBED PORK TENDERLOIN

displayed with caramelized onions, sour cherry compote and roasted mango, accompanied by sweet potato chips
110

CEDARWOOD SMOKED SALMON

fresh side of salmon smoked in-house,
elegantly decorated and accompanied by classical condiments and dill crème fraîche
90

COLD SMOKED SALMON DISPLAY

cured thinly sliced, smoked Scottish salmon displayed with fresh lemon, dill, capers, red onion, cream cheese and pumpnickel rye squares
80

ROASTED BISTRO POTATOES

baby yukon gold potatoes, oven-browned,
tossed and chilled with extra virgin olive oil, roasted red pepper, fresh rosemary, garlic and danish blue
60

ROASTED TUSCAN VEGETABLE ANTIPASTO

an elaborate assortment of grilled seasoned favorites to include roasted baby vegetables and colorful root vegetables all arranged and garnished to perfection
80



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