

FORMAL DINNER MENU

3-course 59/per person | 4-course 69/per person | 5-course 79/per person | minimum to serve 10

All 3-course dinners include salad, entree & dessert. Four and five course dinner selections include choice of seasonal soup and/or salad, entree, one plated appetizer, and dessert.

12 OZ. ROASTED PRIME RIB OF BEEF

seasoned and served medium-rare
on a bed of celery root, saffron au gratin with natural jus
and french green beans almondine

NAPOLEON OF FILET

center-cut choice filet of beef layered with balsamic roasted
portobello, grilled red pepper, rich danish blue,
placed atop a spinach & white bean ragu

PAN-ROASTED HALIBUT

fire-charred tomato beurre blanc, and broccoli rabé,
champagne tuxedo cous cous

NEW ZEALAND GRILLED LAMB CHOPS

cherry port wine reduction, parsnip puree,
sugar roasted whole organic carrots

THICK-CUT PRIME VEAL CHOP

10 oz. frenched bone veal chop,
grilled shiitake caps, horseradish and white cheddar
potato mash, smoked tomato butter

CHAR-GRILLED SWORDFISH

hand cut steak with pink Hawaiian sea salt,
artichoke beurre blanc, crisp vegetable stir fry,
sea salt roasted fingerling potatoes

BRAISED OSSO BUCCO SHORT RIB

slow cooked, super tender in stock reduction, oven roasted
root vegetables with sea salt, oven dried tomato risotto

CHEF'S OWN VEAL OSCAR

classically prepared with fresh lump crab,
asparagus and hollandaise, tourne red skin potato

SEARED BREAST OF DUCK

sweet potato hash, white truffle salted brussel sprouts,
vanilla balsamic reduction

CHEF DAVID'S TASTE OF THE EAST COAST

choice 6 oz. filet mignon with bordelaise & 6 oz. fresh atlantic
lobster tail with lemon chive butter,
oven roasted asparagus bundles & saffron rice pilaf

CBR TRILOGY OF FILET

three 3 oz hand-cut filets, each one crusted separately with
horseradish, blue cheese and parmesan herb crust, broiled
medium rare, red pepper potato mash, grilled zucchini wedge

PAN-SEARED DIVER SCALLOPS

gingered carrot puree, champagne tuxedo cous cous,
basil emulsion drizzle

MIDWEST SURF & TURF

6 oz. char-grilled filet enveloped with Point Reyes Blue, three
jumbo split prawns with lump crab and lobster beurre blanc,
red pepper smashed potato, crisp roasted asparagus

SALAD SELECTIONS

CBR House Salad with mesclun greens, bartlett pear,
gorgonzola, dried cranberry and candied walnuts
with champagne citrus vinaigrette

Arugula Salad tossed in a lemon thyme vinaigrette, seasonal
beets, crumbled goat cheese and candied walnuts

Mixed Field Greens with European cucumber, cherry tomato,
red onion and balsamic vinaigrette

Baby Spinach Salad with sliced strawberry, mandarin oranges
and toasted almonds with poppy seed dressing

Classic Caesar Salad with crisp romaine lettuce, homemade
Caesar dressing, croutons and parmesan cheese

assortment of bakery-fresh artisan rolls,
herbed flat breads and rolled butter truffles

SWEET ENDINGS

Our Chef will pair a custom dessert for your meal.
From classical to contemporary,
we will leave you wanting nothing more!

Additional charges may apply for rental and service. Chef on
location has a 5-hour minimum requirement at 50 per hour

Let our Chef pair the perfect wines to accompany
your dinner courses. Our wines are selected from small
vineyards from around the world, or choose
from a high profile California wine selection.



Custom Catering To Every Degree!

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