

THEME MENUS

Most theme menus are for a minimum of 30 guests ~ all menu selections must be ordered in increments of 5 guests
optional chef to prepare on site at 50 per hour

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 apple bourbon barbecue sauce, island wild rice salad, grilled marinated vegetable display, a scale-model fruit palm tree with chocolate fondue and white chocolate macadamia nut cookies

22 per person

lava on the rocks - the Chef's zinger mai tais - 7 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

20 per person

paired with 2 regional reds and 2 crisp white wines
add 9.5 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

18 per person

add assortment of hearty German beers - 9 per person

Sweet Home Chicago

famous Lou Malnatis deep dish butter crust pizza (cheese and sausage), shaved Chicago style Italian beef with Turano french bread, sided with giardiniera.

Vienna pure beef hot dogs steamed
and set into a fresh poppy seed bun

condiments the way Chicagoans like them:
diced tomato, relish, pickle spears,
celery salt, cucumber, onions and mustard

chopped fresh made coleslaw,
rustic kettle chips, zesty rotini pasta salad,

22.5 per person

Make it complete and add on Eli's Chicago cheesecake
with strawberry sauce - 5 per person



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Moshi Moshi The Asian Experience

A CONTEMPORARY LOOK AT ASIAN FUSION
WITH BOLD FLAVORS AND BRILLIANT DISPLAYS

rare blackened ahi tuna
atop a crisp asian slaw with chili lime aioli

tiered, hand-rolled assortment of maki rolls
including ginger, soy and wasabi

hoisin-glazed shrimp and snow pea
with toasted sesame seeds

Thai spiced chicken lettuce wraps ~ fresh ginger, purple basil,
lime zest, sided with butter bibb lettuce leaves

20 per person

A Taste of Spain

TRADITIONAL PAELLA

whole jumbo shrimp, andouille sausage, roasted chicken, 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

17 per person

fresh-made white or red sangria
with brandy soaked fruit - 7 per person

ADDITION OF FULL TAPAS BAR

gazpacho shooter garnished with avocado spear

shredded duck quesadilla,
boursin cheese and roasted red onion

almond stuffed dates wrapped in smoky bacon
and glazed in sweet chili brown sugar

aged Spanish manchego paired with clover honey,
mission figs, green apple and roasted almonds

add all four items - 9 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 and 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 jalapeños

21 per person

add the Chef's top shelf kickin'
golden margaritas - 7 per person

Caribbean Cruise

havana grilled jerk chicken breast with citrus mango relish

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

black bean and roasted corn salsa
with tri-color corn tortilla chips

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

21.5 per person

jam on with the chef's own bacardi
minted mojitos - 7 per person



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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, thinly sliced grilled
eggplant, layered with roasted red peppers, 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

24.5 per person

Irish Anytime

traditional 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

20 per person

Guinness and Harp make a great
Black and Tan - 9 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

French green bean salad with yellow & red teardrop
tomatoes, slivered almonds, a bacon sherry vinaigrette

oven roasted fingerling potato salad
with roasted garlic, white truffle and chive mayonnaise

chargrilled petite lamb chops rubbed
with fresh rosemary and olive oil,
served with béarnaise aioli

25 per person

pure vanilla crème brûlée with macerated
wild berry compote - 5 per person

Kir Royal - french champagne and chambord - 7 per person



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MARDI GRAS

cornmeal breaded oysters
fresh, clean and crispy, spicy creole mustard remoulade

authentic muffuletta sandwich wedges stacked high
and spread with homemade olive tapenade

peel and eat shrimp boiled in court-bouillon and old bay
seasoning served with horseradish cocktail sauce

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

fresh baked cornbread squares with honey jalapeno butter

25 per person

power house hurricane with light and dark rum, 5 fresh juices
and a "big easy" attitude - 7 per person

banana bourbon bread pudding
with pecans and caramel glaze - 4.5 per person

Brazilian

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,
and will continue 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

28 per person – requires chef and service attendant



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