

HOT OFF THE GRILL BBQ

minimum to serve 25 guests
assortment of bakery-fresh rolls and butter pads included
necessary condiments for each entree included: ketchup, mustard, onion, pickle, tomato
disposable heavyweight plate, fork, knife and 3-ply napkin included

ENTREES – SELECT A MINIMUM OF TWO ITEMS FOR THE FULL GUEST COUNT

8 OZ. HAND-CUT CHOICE RIBEYE STEAKS
horseradish cream
11

CARIBBEAN JERK MARINATED CHICKEN THIGHS
5.5

AUSTIN BLUE HAND-PULLED BBQ PORK WITH BUNS
6.5

OUR COMPETITION BBQ BACK RIBS 1/3 SLAB
9

GRILLED ROPE ITALIAN SAUSAGE
sided with stewed sweet peppers and turano french rolls
6.5

HAND CUT SWORDFISH & MANGO BROCHETTES
jalapeño butter
10

JUMBO CHICAGO RED HOTS WITH BUNS
5.5

FRESH BRATWURST SIMMERED IN BEER AND ONIONS WITH BUNS
5.5

MARKET VEGGIE BROCHETTE
cremini mushroom
5.5

MARINATED RIBEYE & VEGGIE KABOBS
10

MARINATED CHICKEN & VEGGIE KABOBS WITH PESTO BUTTER
7.5

7 OZ. IOWA BONE-IN PORK CHOPS
8

5 OZ. CHIPOTLE-RUBBED FLAT IRON STEAKS
9

GRILLED CHICKEN BREAST
bistro Italian (or) BBQ boneless
5.5

JUMBO SHRIMP & VEGGIE BROCHETTES
lemon butter
9.5

FRESH GROUND 1/4 LB. (OR) 1/3 LB. ANGUS BEEF BURGERS
sliced Swiss & American with split top patio buns
6/7

HONEY STUNG FRIED CHICKEN
6

Standard buffet price for all of the below
is \$8 per person, before entree selection

SALADS & SIDES – CHOICE OF TWO

fresh fruit salad (or) watermelon wedges
steamed husk-on seasonal sweet corn with melted butter
creamy dill, cucumber & sour cream salad
robust italian (or) creamy dill pasta salad
seasonal marinated vegetable salad
marinated button mushroom & artichoke salad
roasted vegetable couscous salad
rustic German-style potato salad
chef's own oven-roasted red potato salad
bountiful crudité display with choice of dip
brown sugar baked beans with bacon and onions
melange of garden greens with two dressings
fire & ice salad with ripe tomato,
purple onion & balsamic vinaigrette
asian slaw - red cabbage, matchstick carrots,
jicama and mandarin orange vinaigrette
additional salad selections available at \$2.5 per person

DESSERTS – CHOICE OF ONE

oven-fresh cookie assortment
homemade peach cobbler with butter crumb topping
fudge nut brownies
delectable cream cheese iced carrot cake squares
grandma's fresh apple pie with butter crumb topping
German chocolate cake squares
bourbon southern pecan pie with fresh whipped cream

have one of our chefs grill on-site.....\$65.00 per hour
(minimum 4 hours)
Menu minimum of 40 guests to book a chef on site



Custom Catering To Every Degree!

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

All menu proposals will include a 6% supply surcharge on food and beverage items.

effective 2024