

# CHEF ACTION STATIONS MENU

a minimum order of 25 guests unless otherwise specified

## CHEF TO CARVE STATION

### WHOLE BONELESS ROAST PORK LOIN

stone ground mustard  
and roasted apple & cranberry chutney  
195 (30-35 portions)

### SALT & PEPPER-CRUSTED WHOLE TENDERLOIN OF BEEF

béarnaise aioli & horseradish  
210 (18-22 portions)

### SEASONED PRIME RIB OF BEEF

horseradish cream sauce  
315 (40-45 portions)

### OVEN-ROASTED WHOLE TURKEY BREAST

pan gravy and cranberry chutney  
170 (35-40 portions)

### BONE-IN COUNTRY BAKED HAM

stone ground mustard  
250 (50 portions)

### SEASONED ROUND OF BEEF

horseradish cream sauce  
270 (50 portions)

### BONELESS, HERB-ROASTED LEG OF LAMB

tzatziki sauce and warm pita wedges  
195 (25-30 portions)

### SLOW ANISE BRAISED PORK BELLY SLABS

vanilla blackberry jam, sliced ciabatta  
220 (30-35 portions)

### PRIME ARGENTINE SKIRT STEAK

chargrilled, classic chimichurri  
240 (35-40 portions)

assortment of silver dollar rolls  
available at 6/per doz.  
bakery-fresh loaves of rustic artisan  
breads at 8 each

## MADE TO ORDER GUACAMOLE & SALSA STATION

ripe avocado, jalapeno,  
fresh cilantro, lime juice, diced ripe  
tomato, roasted corn, red onion and our  
own tri color home fried tortilla chips  
135 (25 portions)

## BUILD YOUR OWN SLIDER BAR

choose 2 - 9/per person  
choose 3 - 12/per person  
choose 4 - 16/per person  
includes salted kettle chips

### BUFFALO CHICKEN

blue cheese, red onion, sesame bun

### PULLED BBQ PORK

pickle chip, chopped red onion,  
sweet Hawaiian bun

### BLACK ANGUS BURGER

American and Swiss cheese, ketchup,  
mustard and roma tomato, pretzel roll

### 12-HOUR BRISKET

Carolina barbecue,  
shaved apple cider slaw, brioche bun

### PETITE FILET

blue cheese, roasted red onion,  
brioche bun

### CUBAN

pork tenderloin, ham, provolone,  
dijon and pickle chip on mini ciabatta

## POTATO MARTINI BAR

creamy yukon gold and sweet potato  
mashed potatoes elegantly served with a  
wide variety of classic toppings: grated  
cheddar, crumbled bacon, scallions,  
tomato, broccoli, butter and sour cream,  
brown sugar and mini marshmallows  
6 per person  
martini glass presentation rental extra

## MADE TO ORDER PASTA STATION

### CHOICE OF (2) PASTAS

bow tie, tri-color rotini, rigatoni, linguini,  
penne, shells, cavatappi or angel hair

### CHOICE OF (2) SAUCES

Italian meat & tomato bolognese,  
classic marinara, alfredo,  
white wine garlic olive oil or pesto cream

your pasta is sauteed to order in front of  
your guests, accompanied by grilled  
chicken and Italian sausage,  
served with a bountiful assortment  
of 12 ingredients to satisfy every palate.

includes pan baked tomato focaccia bread

18 per person

add gulf shrimp 3 per person

## MEDITERRANEAN STATION

industrial tabletop spits will roast meats  
on-site and carved to order  
\$65 rental per machine  
includes roasting spit and propane tank

choose options of authentic meats  
all portioned cones are 20 lbs and serve  
approx. 50 portions

### NATURAL BEEF AND ATHENIAN LAMB CONE - 295

### ATHENIAN CHICKEN CONE - 295

### HAND STACKED CHICKEN SHAWARMA - 325

### OLD WORLD HAND STACKED STEAK - 350

Complete station includes: choice of 4"  
mini fresh naan bread (OR) 6" soft flour  
tortillas; grape tomato, cucumber and  
red onion salad with Greek vinaigrette,  
crumbled feta cheese, Greek yogurt  
tzatziki sauce, traditional garlic and olive  
oil hummus, grilled eggplant wedges,  
mélange of roasted peppers,  
rustic assortment of olives  
ADD \$9 per person

Stations require a chef to carve

For no additional charge, meats may be  
pre-sliced and presented buffet style



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

effective 2024