

HOT OFF THE GRILL BBQ

Entrees—select a minimum of two items for the full guest count
minimum to serve 50 guests with chef on-site or 25 guests without chef
must be ordered in increments of 5

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

7-OZ. HAND-CUT CHOICE RIBEYE STEAKS
horseradish cream
9

CARIBBEAN JERK MARINATED CHICKEN THIGHS
5

OUR COMPETITION HAND-PULLED BBQ PORK WITH BUNS
6

OUR COMPETITION BBQ BACK RIBS 1/3 SLAB
9

GRILLED ROPE ITALIAN SAUSAGE
sided with stewed sweet peppers and turano french rolls
5.5

HAND CUT SWORDFISH & PINEAPPLE BROCHETTES
mango jalapeño butter
9

JUMBO CHICAGO RED HOTS WITH BUNS
5

FRESH BRATWURST SIMMERED IN BEER AND ONION WITH BUNS
5

MARKET VEGGIE BROCHETTE
cremini mushroom
5

MARINATED RIBEYE & VEGGIE KABOBS
8.5

MARINATED CHICKEN & VEGGIE KABOBS WITH PESTO BUTTER
7.5

JERK-MARINATED BONE-IN PORK CHOPS
7

5-OZ. CHIPOTLE-RUBBED FLAT IRON STEAKS
8

GRILLED CHICKEN BREAST
bistro italian (or) bbq boneless
5

JUMBO SHRIMP & VEGGIE BROCHETTES
lemon butter
9

TERIYAKI MARINATED BONE-IN CHICKEN
5.5

FRESH GROUND 1/4 LB. (OR) 1/3 LB. ANGUS BEEF BURGERS
sliced swiss & american with split top patio buns
5/6

HONEY STUNG FRIED CHICKEN
5

Standard buffet price for all of the below
is 7 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 with ripe tomato,
purple onion & balsamic vinaigrette
asian slaw - red cabbage, matchstick carrots,
jicama and mandarin orange vinaigrette
additional salad selections available at \$2.25 per person

DESSERTS—CHOICE OF ONE

oven-fresh cookie assortment,
homemade peach cobbler with butter crumb topping,
fudge nut brownies, delectable carrot cake squares,
grandma's fresh apple pie
with butter crumb topping, german chocolate cake squares,
bourbon southern pecan pie with fresh whipped cream
assortment of bakery-fresh rolls and whipped
butter pads included with meals as well as all necessary
condiments needed for each entree
disposable heavyweight plate,
fork, knife and 3-ply napkin included

have one of our chefs grill on-site.....\$50.00 per hour
(minimum 4 hours)



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