

COLD HORS D'OEUVRES

priced per 50 pieces

CHICKEN ANTIPASTO PICKS

oregano, sundried tomato, provolone and kalamata olive
79

CRISPY AHI TUNA WONTON

blackened rare Ahi, chili-lime aioli, brilliant wasabi caviar
98

MUFFULETTA MINIATURES

a New Orleans favorite – salami, mortadella, capicola,
imported ham and provolone cheese with garlic olive
tapenade on onion ciabatta bread
80

JUMBO FRESH SHRIMP

boiled in court bouillon and served
with lemon and zesty cocktail sauce
98

MOROCCAN SPOONS

delicate tasting spoons filled with plump saffron cous cous
with roasted vegetable confetti
85

PROSCIUTTO-WRAPPED ASPARAGUS

asparagus wrapped with prosciutto and boursin cheese
79

STRAWBERRY CAPRESE

minted marscapone truffle, balsamic strawberry,
toasted brioche square
98

GRILLED & CHILLED JERK SPICE CHICKEN SKEWERS

served with a roasted red pepper dip
75

CAPRESE KABOB

fresh mini mozzarella, cherry tomato,
basil leaf and roasted garlic clove
69

HAWAIIAN POKE SPOONS

sushi grade ahi tuna, avocado, lime, serrano chili,
cilantro, jicama and pink Hawaiian sea salt
120

SMOKED SALMON CUCUMBER ROUND

thinly sliced Scottish smoked salmon,
horseradish dill cream cheese and capers
95

MANGO SHRIMP SPOON

chopped citrus shrimp, cilantro,
fresh mango, jicama, sweet chili
98

ITALIAN BURRATA

made in the traditional fashion, this rich and creamy cheese
is displayed with EVOO, smoked sea salt, sun dried tomato
tapenade and fresh basil with French bread crostini
22/lb

MINTED MELON BALL SHOOTER

an intermezzo blend of fresh melon frothed with mint,
sugar cane, lime, madori and watermelon truffle
95

BLOODY MARY SHRIMP SHOOTERS

chilled shrimp, fire-roasted tomato juice,
celery, vodka, celery salt-rimmed shot glass
110

CALIFORNIA ROLLS

lump crab, avocado, cucumber, soy,
wasabi and pickled ginger
120

FRESH FRUIT SKEWERS

five festive fruits skewered with brown sugar yogurt dip
115



Custom Catering To Every Degree!

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

CBR SIGNATURE CROSTINIS

BEEF CARPACCIO

shaved beef tenderloin, roasted garlic aioli, parmesan curl
95

MEDALLIONS OF PEPPER-SEARED TENDERLOIN

boursin cheese, fresh chive
95

HOUSE-SMOKED DUCK BREAST

sun-dried cherry-butter, red onion confetti
95

FRENCH BRIE

roasted apple compote, clover honey and crispy bacon jam
85

CHÈVRE

oven-roasted tomato, goat cheese,
fresh basil and cracked black pepper
79

PAN SEARED PORK

pesto, caramelized onion
85

WHITE BEAN

red pepper bruschetta, kalamata olive
79

PETITE ARTISAN SANDWICHES

MINI CROISSANT SANDWICHES

our famous pecan chicken salad
135

BEEF TENDERLOIN CIABATTA

peppercorn crusted beef tenderloin,
béarnaise aioli and caramelized onion
175

SILVER DOLLAR SANDWICHES

assortment of bakery-fresh rolls
filled with organic turkey, bavarian ham and choice roast beef
with sides of signature sauces to include honey mustard,
horse sauce and cranberry mayo
120

EAST COAST LOBSTER ROLL

petite butter buns filled with our own 100% lobster salad
195

CAPRESE BAGUETTE

premium mozzarella, balsamic tomato tapenade,
fresh basil, smoked sea salt, EVOO
135

PETITE TBS CROISSANT

gourmet turkey breast, crisp bacon and baby swiss
150

CRISPY PHYLLO TARTLETS

sun-dried tomato chicken, whipped chèvre
90

black mission fig preserve,
goat cheese truffle and candied walnut
95

baked French brie, apricot, toasted pecans
90

2 BITE STREET TACOS

authentic flavor packed into crunchy mini shells
chipotle steak, grilled scallions and cilantro cream
110

Asian pork, napa cabbage and apple lime slaw
110

tomatillo chicken, charred poblano corn salsa
110

SAVORY CREPE BUNDLES

saffron lump crab, avocado wedge
98

vodka cured salmon lox horseradish cream
98



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