

CHEF MILLER'S HAND-CRAFTED SOUP PORTFOLIO

Although we can craft any soup to pair with any theme menu, our portfolio soups have been voted the best.
minimum to serve 30 guests ~ must be ordered in increments of 5

CHILLED

4 oz. 3/per ~ 8 oz. 4.5/per

AUTHENTIC GAZPACHO

bright and flavorful with an array of crisp blended vegetables, vine ripe tomato, garlic and cilantro

CLASSIC VICHYSOISE

dating back to 1920, this rich potato and leek soup is still a crowd pleaser

MINTED MELLON BALL

this perfect intermezzo soup is pureed with honeydew melon, madori, mint and citrus

CLEAR

4 oz. 3.5/per ~ 8 oz. 5.5/per

BEEF BARLEY

homemade with a natural stock and brunoise vegetables

DUCK CONSOMMÉ

8 hours of simmering, garnished with shaved shiitake mushrooms and scallions

TUSCAN WHITE BEAN SOUP

infused with sorrel, pancetta and truffle oil

CARAMELIZED FRENCH ONION SOUP

cheesy garlic baked crouton

ITALIAN WEDDING SOUP

clear chicken broth, crushed tomatoes, spinach and small pasta with bite size meatballs

CREAM

4 oz. 3.5/per ~ 8 oz. 6/per

IRISH ROASTED CARROT SOUP

with cream and ginger

ROASTED RED BELL PEPPER

eggplant confetti and goat cheese crouton

FIRE ROASTED TOMATO BASIL CREAM

SWEET PEA SOUP

garlic and watercress

WILD MUSHROOM CAPPUCCINO

sherry whip cream

CREAM OF POTATO AND ROASTED FENNEL

CLASSICAL CREAM OF ASPARAGUS

natural roasted vegetable stock, fresh cream and sherry

BISQUE

4 oz. 4.5/per ~ 8 oz. 7/per

LOBSTER AND CRAB BISQUE

cream, sherry and saffron

ROASTED PUMPKIN BISQUE

rosemary crouton - an autumn favorite

SMOOTH BUTTERNET SQUASH BISQUE

tones of curry and ginger, maple crouton

CHOWDER

8 oz. \$6.25 per

ROASTED CORN AND POBLANO CHOWDER

full of flavor with a bit of heat

TRADITIONAL NEW ENGLAND CLAM CHOWDER

smoked bacon

SOMETHING NEW

8 oz. 5.5/per

CREAMY BEET SOUP WITH APPLES

bright, robust and smooth

SEAFOOD BROTH

saffron, cream, tarragon and poached mussels

WILD MUSHROOM

wild rice and roasted chicken

THAI COCONUT CREAM

with lemon grass, basil and ginger

AUTUMN LENTIL SOUP

smoked ham and fresh thyme



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