

CHEF ACTION STATIONS MENU

a minimum order of 25 guests unless otherwise specified
per person menu items must be ordered in increments of 5

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

with béarnaise aioli & horseradish
190 (18-22 portions)

SEASONED PRIME RIB OF BEEF

served with horseradish cream sauce
295 (25-30 portions)

OVEN-ROASTED WHOLE TURKEY BREAST

served with pan gravy and cranberry chutney
140 (35-40 portions)

BONE-IN COUNTRY BAKED HAM

with stone ground mustard
225 (50-60 portions)

SEASONED ROUND OF BEEF

with horseradish cream sauce
225 (50-60 portions)

BONELESS, HERB-ROASTED LEG OF LAMB

with tzatziki sauce and warm pita wedges
175 (25-30 portions)

CLASSICAL BEEF WELLINGTON

whole choice beef tenderloin,
layered with a rich mushroom duxelle,
wrapped in a flaky puff pastry and cooked to perfection
225 (18-20 portions)

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

BUILD YOUR OWN SLIDER BAR

choose 2 - 7/per person choose 3 - 10/per person
choose 4 - 13/per person

BUFFALO CHICKEN

blue cheese, red onion and sesame bun

PULLED BBQ PORK

pickle chip and chopped red onion on a sweet hawaiian bun

BLACK ANGUS BURGER

american and swiss cheese, ketchup,
mustard and roma tomato on pretzel roll

COASTAL CRAB CAKE

cajun remoulade and spring greens on brioche bun

PETITE FILET

blue cheese and roasted red onion on brioche bun

CUBAN

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

GROUND DUCK BURGER

arugula and roasted pear chutney on silver dollar brioche

MADE TO ORDER GUACAMOLE SALSA STATION

offering ripe avocado, jalapeno, fresh cilantro,
lime juice, diced ripe tomato, roasted corn,
red onion, chili verde sea salt, ground fresh pepper
and our own tri color home fried tortillas
5 per person

Including duo of authentic salsas: fire roasted tomato and
tomatillo salsa verde with cilantro, lime & sweet onion



Custom Catering To Every Degree!

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

all below menu items must be ordered in increments of 5

FRENCH FRY STATION

classic waffle fries cooked in 100% vegetable oil, topped to your liking with blue cheese crumbles, cheddar cheese sauce, smoked sea salt, olive oil & parmesan, rosemary, white truffle aioli or just plain ketchup
4.5 per person

MADE TO ORDER PASTA STATION

CHOICE OF (2) PASTAS

bow tie, tri-color 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 and served with a bountiful assortment of 12 ingredients to satisfy every palate.

includes pan baked tomato focaccia bread
17 per person - add gulf shrimp sauté 2 per person

GOURMET RAVIOLI SAUTÉ

choice of 2 - 8/per person choice of 3 - 11.5/per person

POACHED LOBSTER

tuxedo striped pasta, sage brown butter, asiago

ORGANIC FOUR CHEESE RAVIOLI

braised ratatouille

SPINACH & PORTOBELLO

lemon basil beurre blanc

BRAISED SHORT RIB

brunoise vegetable, roasted fennel, marsala consommé

POTATO MARTINI BAR

creamy yukon gold mashed potato and purple peruvian mashed and spooned into a martini glass, elegantly served with a wide variety of classical toppings: grated cheddar, crumbled bacon, scallions, tomato, broccoli, butter and sour cream
a colorful and contemporary crowd pleaser
5 per person
requires martini glass rental

DESSERT STATION

BANANAS FOSTER

fresh-sliced bananas in an orange caramel sauce, flamed with dark rum and served over french vanilla ice cream
6 per person

ICE CREAM FRIDAY, SATURDAY OR SUNDAY BAR

chocolate and vanilla bean ice cream scooped to order with your choice of toppings: cherries, whipped cream, oreo pieces, m&m's, chocolate chips, chopped nuts, sprinkles, chocolate, caramel & strawberry sauces
6 per person



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