

# CHILLED ARTISTIC DISPLAYS

20 person minimum – must order additional servings in increments of 5

~ WORKS OF ART ~

## SEVEN LAYER DIP

black beans, sour cream, grated cheeses, shredded lettuce,  
ripe tomato, black olives and crisp green onions  
served with homemade tri-color tortilla chips  
85 (serves 40)

## IMPORTED CHEESE DISPLAY

cascade of seven fine quality cheeses accompanied by  
rustic cracker boards, garnished with grapes and berries  
3.5 per

## THE FRENCH CONNECTION

exquisite presentation of five full-bodied cheeses, finished  
with water crackers, petite slices of country raisin bread,  
split ripe figs, dried fruits, candied walnuts, fresh herbs, ripe  
berries and grape clusters  
5.5 per

## TRIO OF TAPENADES

oven-dried tomato with roasted garlic,  
lemon herb hummus, sherried mushroom tarragon tapenade,  
served with baked pita chips  
3.5 per

## WOODLAND SCAPE

maple-smoked duck breast, candied walnuts,  
crumbled danish blue, mandarin orange segments  
and port-soaked pear atop field greens with sundried  
cherry reduction dressing on the side  
6 per

## CRUDITÉ

a melange of raw seasonal vegetables, beautifully arranged,  
accompanied by cool ranch & roasted red pepper dips  
3 per

## NIÇOISE SALAD DISPLAY

an abundant platter of seared ahi tuna, vine ripe cherry  
tomato, steamed dill new potatoes, boiled eggs,  
French string beans and kalamata olives, set atop wild  
greens and drizzled with dijon vinaigrette  
6.5 per

## ULTIMATE GUACAMOLE

chef's one-of-a-kind zesty guacamole  
with colored corn tortilla chips  
69 (serves 25)

## TOMATO & MOZZARELLA CAPRESE

vine-ripe tomato, fresh mozzarella, roasted garlic,  
olive oil, sea salt & chiffonade of fresh basil  
displayed in a circular fashion  
3.5 per

## FIRE GRILLED BABY EGGPLANT STACKS

grilled eggplant layered with roasted red peppers,  
red onion, pesto, mild goat cheese and oven-browned garlic  
3.5 per

## SUSHI MAKI ROLLS

hand-made sushi with the finest ingredients  
combining ahi tuna, salmon, shrimp & crab  
accompanied by soy, wasabi, ginger and chopsticks  
169 (75 pieces)

## GRILLED ASPARAGUS SPEARS

drizzled with a fresh-herb vinaigrette,  
crumbled blue cheese and fresh lemon  
3 per



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**ITALIAN ANTIPASTO DISPLAY**

a delightful assortment of premium dry aged Italian meats and cheeses, roasted garlic, marinated peppers, artichokes, olives and pepperoncini served with olive oil grilled ciabatta wedges  
5 per

**TRADITIONAL BRUSCHETTA BAR**

vine ripe tomato, fresh garlic and basil  
with cold press olive oil, sided with toasted French crostini  
and dry aged parmesan shavings  
2.5 per

**WATERMELON BASKET**

carved & decorated watermelon basket, flowing with  
seasonal fresh fruit & berries  
85 (serves 35-40)

**GULF COAST CEVICHE**

marinated calamari, grilled jumbo tiger shrimp, seared sea scallops and tender mussels tossed in an aromatic blend of citrus, herbs and fire-roasted tomato  
6.5 per

**PALM TREE EXTRAORDINAIRE**

Chef By Request's signature scale model fruit palm tree skewered with fresh fruit; a truly fascinating display served with milk chocolate fondue and banana dolphins  
375 (serves 100)

**HICKORY SMOKED TENDERLOIN OF BEEF**

laced with caramelized onions, roasted garlic and grilled peppers, served with sliced rustic French bread and sundried tomato mayonnaise  
6.5 per

**SPICE-RUBBED PORK TENDERLOIN**

displayed with caramelized onions, sour cherry compote and roasted mango, accompanied by sweet potato chips  
5.5 per

**CEDARWOOD SMOKED SALMON**

fresh side of salmon smoked in-house, elegantly decorated and accompanied by classical condiments and dill crème fraîche  
4.5 per

**COLD SMOKED SALMON DISPLAY**

cured thinly sliced, smoked Scottish salmon displayed with fresh lemon, dill, capers, red onion, cream cheese and pumpnickel rye squares  
4 per

**ROASTED BISTRO POTATOES**

baby yukon gold potatoes, oven-browned, tossed and chilled with extra virgin olive oil, roasted red pepper, fresh rosemary, garlic and danish blue  
3 per

**ROASTED TUSCAN VEGETABLE ANTIPASTO**

an elaborate assortment of grilled seasoned favorites to include roasted baby vegetables and colorful root vegetables all arranged and garnished to perfection  
4 per



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