

# COLD HORS D'OEUVRES

cold hors d'oeuvres priced per 50 pieces – best when passed (P) or best when displayed (D)

## CRISPY AHI TUNA WONTON

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

## MUFFULETTA MINIATURES

a New Orleans favorite – salami, mortadella, capicola, imported ham and provolone cheese with olive tapenade on onion ciabatta bread  
75 P/D

## JUMBO FRESH SHRIMP

boiled in court bouillon  
lemon and zesty cocktail sauce  
110 P/D

## PROSCIUTTO-WRAPPED ASPARAGUS

prosciutto and boursin cheese  
80 P/D

## GRILLED & CHILLED JERK CHICKEN PICKS

lime, cilantro, red pepper aioli  
75 P/D

## CAPRESE KABOB

fresh mini mozzarella, grape tomato, basil leaf and roasted garlic clove  
80 P/D

## HAWAIIAN POKE SPOONS

sushi grade ahi tuna, avocado, lime, serrano chili, cilantro, jicama and pink Hawaiian sea salt  
110 P/D

## SMOKED SALMON CUCUMBER ROUND

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

## MANGO SHRIMP SPOON

chopped citrus shrimp, cilantro, fresh mango, jicama, sweet chili sauce  
95 P/D

## CALIFORNIA ROLLS

lump crab, avocado, cucumber, soy, wasabi and pickled ginger  
115 P/D

## FRESH FRUIT SKEWERS

five festive fruits skewered with brown sugar yogurt dip  
115 P/D

## CHICKEN ROULADE

brioche crisp, garlic aioli, provolone kalamata olives, roasted red pepper  
80 P/D

## BURRATA TOAST

creamy burrata cheese, oven dried tomato focaccia crisp, smoked sea salt, olive oil, basil  
80 P

## SHRIMP GAZPACHO SHOOTER

passed in a 2oz shooter  
poached shrimp, cucumber, avocado, garden tomatoes  
105 P/D

## RATATOUILLE BITES

roasted summer squash, Japanese eggplant cup  
sweet tomato sauce, parmesan  
85 P/D

## CHARRED SALMON & COUSCOUS

white beans, cucumber rounds  
Israeli couscous salad  
90 P/D

## HOUSE-MADE PICKLE JAR

house pickled carrots, green bean cucumber and peppers, oil cured feta  
90 P/D

## SMOKE TROUT & ASPARAGUS

shaved cucumber roulade, pencil asparagus, flaked trout, cream cheese, lemon vinaigrette  
90 P/D

## LOW COUNTRY BOIL

old bay shrimp, smoked sausage, salt roasted potato  
sweet corn cream, cajun chicken  
95 P/D



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### SINGLE BITE SENSATIONS

mini forks loaded with fusions of flavor

#### PRIME BEEF AND BLUE

seared tenderloin, cabrales blue  
melted sweet onion  
100 P

#### ATLANTIC SALMON

miso glaze, charred scallions  
toasted nori furikake  
95 P

#### SICILIAN BAKED EGGPLANT

pomodoro glaze, fire roasted sweet peppers  
90 P

### 2 BITE STREET TACOS

authentic flavor packed into crunchy mini shells

#### CHIPOTLE STEAK

grilled scallions and cilantro cream  
110 P

#### ASIAN PORK

napa cabbage and apple lime slaw  
110 P

#### TOMATILLO CHICKEN

charred poblano corn salsa  
110 P

### CBR SIGNATURE CROSTINIS

#### BEEF CARPACCIO

shaved beef tenderloin, roasted garlic aioli, parmesan curl  
95 P/D

#### FRENCH BRIE

roasted apple compote, clover honey and crispy bacon jam  
85 P/D

#### DUCK CONFIT

cherry preserves, parsley salad  
95 P/D

#### MEDITERRANEAN

fresh goat cheese, tomato jam, basil  
85 P/D

#### PAN SEARED PORK

pumpkin seed pesto, caramelized onion  
whole grain mustard  
90 P/D

### CRISPY PHYLLO TARTLETS

#### SUN-DRIED TOMATO CHICKEN

whipped chèvre  
90 P/D

#### BLACK MISSION FIG PRESERVE

goat cheese truffle and candied walnut  
95 P/D

#### BAKED FRENCH BRIE

apricot, toasted pecans  
90 P/D

#### SCOTTISH SMOKED SALMON

horseradish cream cheese, caper relish  
95 P/D

### CBR SAVORY CONES

#### LUMP CRAB

avocado, lemon gremolata  
115 P

#### WHIPPED BRIE

toasted walnuts, praline  
110 P

#### EAST COAST LOBSTER ROLL

poached lobster, lemon, tarragon mayo  
120 P

### MODERN TEA FINGER SANDWICHES

#### TOASTED PECAN CHICKEN SALAD

open faced, classic white, red grape, lemon aioli  
95 P/D

#### BEEF TENDERLOIN

open faced, sourdough, tenderloin rosette  
whole grain mustard, cornichon  
100 P/D

#### SMOKED SALMON

closed face, dark rye, dill cream cheese, lemon zest  
100 P/D

#### ENGLISH CUCUMBER

three layer, shaved seedless cucumber  
classic white, watercress cream cheese  
90 P/D

#### PETITE TURKEY CROISSANT

roasted turkey breast, dijon aioli, bacon, swiss  
110 P/D



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