

WARM BEGINNINGS

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

ARTICHOKE BEIGNET

boursin cheese, parmesan crusted
85 P/D

MEDITERRANEAN LAMB MEATBALL

the chef's favorite - loaded with flavors of oregano, mint, kalamata olive and feta, sided with homemade cool tzatziki sauce, soft pita wedge
95 P/D

WILD MUSHROOM RISOTTO CROQUETTE

aged white cheddar, sherry wine and panko crust
90 P/D

STUFFED FRESH MUSHROOM CAPS

chef's signature walnut and three cheese pesto
80 P/D

creole style, blue crab stuffed
85 P/D

SHREDDED DUCK QUESADILLA

flat top grilled and wedge cut with boursin cheese and roasted red onion, sided with cilantro lime crème fraîche
105 P/D

MINI CHICKEN WELLINGTONS

mushroom sherry duxelle, wrapped in buttery puff pastry
95 P/D

FAMOUS BAKED PARMESAN ARTICHOKE DIP

served with bakery-fresh crusty breads and pita chips
(serves approximately 50 guests)
110 D

PETITE RACK OF LAMB

char-grilled with rosemary jam
165 P/D

SMOKE HOUSE POPPERS

tri color sweet peppers, pimento cheese
smoked bacon
90 P/D

GRILLED HALLOUMI CHEESE

Greek olive oil, fresh thyme, sweet paprika
80 P

WONTON SHRIMP

tail-on jumbo shrimp, crispy wonton
thai basil, sweet soy sauce
95 P/D

CRISPY COCONUT SHRIMP

sweet coconut, panko, horseradish apricot dipping sauce
98 P/D

CHILI SLIDERS

angus beef, chili sauce
classic white toast, loaded sour cream
85 P/D

CHICKEN SATAY

skewered marinated chicken
Thai peanut sauce, broiled to perfection
95 D

BROILED SALMON LOLLIPOP

box cut salmon, tuxedo sesame seeds
orange teriyaki glaze
105 P/D

SEASONED BEEF EMPANADA

thin layers of flaky pastry,
cumin seasoned beef and minced peppers
95 P/D

ALMOND STUFFED DATES WRAPPED WITH BACON

the chef's favorite, glazed with chili powder brown sugar
80 P/D



Custom Catering To Every Degree!

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

CHICKEN QUESADILLA CONES

jack cheese and Mexican pico bundled tightly
and served with sour cream
85 P/D

CHICKEN POT PIE

béchamel sauce, roasted chicken
peas & carrots, butter crust
85 P/D

MAC & CHEESE BITES

house-made cheese sauce
siracha, panko
80 P/D

HAND-ROLLED MEATBALLS

smoked with sweet bbq
or seared with swedish cream sauce
65 D

SMOKED BRISKET PROFITEROLES

12hr beef brisket, sweet carrot slaw
mac & cheese profiteroles
95 P/D

EVERYTHING BAGELS

NY bagel in a bite
house-made bagel puffs
cream cheese filling
85 P

BUFFALO SHRIMP

crispy shrimp, franks red hot
celery salad, blue cheese drizzle
90 P

CLASSIC 6" MINI BROCHETTES

CHICKEN CORDON BLUE

ham, swiss, dijon
105 P/D

BEEF BOURGUIGNON

pearl onions, marble potatoes, micro carrots, red wine glaze
115 P/D

PORK LOIN WITH APPLES

cider brined loin, roasted apples, brown sugar demi
105 P/D

BRICK OVEN FLATBREADS

BLACK MISSION FIG PRESERVES

mild blue cheese and caramelized onion
90 P/D

ITALIAN SAUSAGE

crushed tomato, garlic and Tuscan herbs
90 P/D

SHERRIED WILD MUSHROOMS

gruyère cheese
95 P/D

BBQ CHICKEN

cilantro, red onion and aged white cheddar
95 P/D

CRISPY SPRING ROLLS

ASIAN VEGETABLE

sweet & sour chili sauce
80 P/D

CUBAN CIGAR

ham, pickle, swiss, dijon dip
85 P/D

BUFFALO CHICKEN

pulled chicken, crispy brick dough
creamy blue cheese dip
85 P/D



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