

Promotional menu Packages for Preferred Venue Partners

Special pricing of \$28.95pp for each menu – minimum 50 guests

Package pricing inclusive of on-site delivery, buffet set up, 1 service staff per 50 guests for meal facilitation, all necessary catering, buffet & heating equipment. Buffet table linens and 1.5 hours of buffet service. Artisan bakery rolls and butter pads included with all menus. Family style meal presentation & service adds \$4 per person.

Farm to Table

Field Greens Salad with House Dressing
(choose 1 selection from each category below)

Free Range Chicken with Brandied Apple Compote
5oz. Corn Fed Flat Iron Steak
Smoke House Pulled Pork

Farmhouse Ratatouille with Bow Tie Pasta
Vine Ripe Tomato & Fresh Mozzarella with EVOO

Basil Garden Green Beans
Sugar Roasted Carrot Planks
Buttered Broccoli Crowns
Fresh Corn on the Cob

Midwest Wild Rice Pilaf
Steamed Red Skin Dill Potatoes
Red Pepper Mashed Potatoes

Earth-Wind-Fire

Field Greens OR Arugula Salad
(choose 1 selection from each category below)

Grilled Skirt Steak with Smoked Tomato Salsa
Amish Roasted Chicken Marsala
8 oz Mixed Grill Brochette

Pesto Rigatoni Primavera
Gourmet Cheese Ravioli with Spinach-caper Butter

Green Beans Almondine
Sugar Roasted Carrot Planks
Grilled Vegetable Medley

Midwest Wild Rice Pilaf
Steamed Red Skin Dill Potatoes
Yukon Gold Butter Mashed Potatoes

Three Seasons

Iceberg Wedge OR Classic Caesar Salad
(choose 1 selection from each category below)

Grilled Italian Sausage & Roasted Peppers
Sliced Beef Top Round with Au Jus
Honey Stung Fried Chicken

Layered Eggplant Parmesan
White Cheddar Cavatappi Pasta

Baked Pastry & Root Vegetable Pot Pie

Grilled Zucchini Wedges
Shallot Roasted Brussel Sprouts
Seasonal Vegetable Sauté

Pan Roasted Fingerling Potatoes
Yukon Gold Butter Mashed Potatoes
Garlic Red Skin Vesuvio Potatoes

Bar Option

Selection of 3 domestic and 2 imported house beers,
2 red and 2 white house wines, assorted sodas,
bottled water, all required ice, cocktail napkins,
clear plastic cups and 1 Bassett certified bartender
per 50 guests to accommodate 4 hours of bar service.

Off premise dram shop liability insurance included.
\$19.95 PP

Tasteful Additions

Displayed international cheese board appetizer
garnished with grapes, berries, dried fruits,
rustic cracker boards ADD \$3pp

Pastry chef's seasonal dessert selection OR 2-layer
wedding sheet cake (served station style) ADD \$3pp

Station style complete coffee station, disposable
drinkware OR French sparkling champagne toast
(NO stemware) ADD \$3pp

Additional venue related fees, gratuity,
tables and extended delivery may incur
added costs to final proposal.



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Celebrations Menu

Catering and services for your more intimate gatherings
Casual Weddings | Outdoor Events | Family Celebrations

Backyard BBQ

25P \$375 50P \$725 100P \$1395
(choose 2 entrees)

Simmered Brats

beer and onions, buns, condiments

Marinated Chicken and Veggie Kabobs

pesto butter

¼ lb. Angus Beef Burgers

brioche bun, condiments, relish tray

Pulled Smoked Pork Butt

apple bourbon BBQ, split top buns

OR carnitas style with flour tortillas

Grilled Italian Sausage

roasted peppers, stewed tomatoes, French bread

3-Bone Rib Rack with Apple Bourbon BBQ

Teriyaki Marinated Chicken Thighs

moms 40-year recipe

Festive menu is served complete with choice of
2 cold side salads, bakery rolls with butter pads,
and all necessary disposable service ware.

Stations Reception

25P \$410 50P \$795 100P \$1575
(choose 1 entrée station and 1 sides station)

Slider Bar Station

mini black angus burgers, pounded buffalo chicken,
brioche buns, sliced cheeses,
condiments & relish tray, house rustic kettle chips

Street Truck Tacos

tomatillo pulled chicken, shredded pork carnitas,
season ground beef, 6" flour tortillas, chihuahua cheese,
fire roasted tomato salsa-red onion-lettuce-sour cream

SIDES

House Made Mac & Cheese

truffle bread crumbs, crispy bacon, grilled veggies

Yukon Mashed Potato Bar

creamy gold potatoes, shredded cheddar, crispy bacon,
scallions, broccoli, sour cream

Waffle Fry Station

cheddar cheese sauce, parmesan, crispy bacon,
beef chili, scallions, sour cream, ketchup

Station style menu is served complete with choice
of 1 cold theme salad or cold side dish.

All necessary disposable service ware is included.

Family Feast

25P \$425 50P \$850 100P \$1675
(choose 2 entrees)

Chicken Medallions

basil, chèvre, roasted red pepper, lemon shallot cream

Brick Chicken Francaise

spinach, capers, lemon champagne butter

5 oz Hand Cut Salmon

oven seared, roasted corn succotash, herb vinaigrette

Grilled Pork Tenderloin

bourbon glazed peaches

Choice Flat Iron Brochettes

tri color peppers, onions, mushrooms,
chimichurri side sauce

Perfect Parmesan

tender chicken breast, sweet tomato sauce,
mozzarella, herb parmesan

Buffet menu is served complete with a wide selection
of 1 hot side dish & 1 cold greens salad, bakery rolls,
butter pads, and all necessary disposable service ware.

Tasteful Additions

Addition of standard hot side dish
OR standard cold side salad ADD \$2pp

Addition of premium hot side dish
OR premium cold side salad ADD \$3pp

Service assistant for staging, food replenishment,
guest service and clean up (4hr) \$125

Pastry chef's seasonal hand-crafted dessert selection
ADD \$2pp

Premium mixology batch cocktails,
margarita, mai tai punch, sangria (1 gal.) \$90

CHOOSE ONE DELIVERY OPTION

1-way local delivery with reusable buffet
heating equipment and set up. \$59

2-way local delivery, set up with catering buffet
equipment and return break down service. \$79