

# 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



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**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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# 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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# 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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