

A LA CARTE SALAD & SOUP PORTFOLIO

Our portfolio soups have been voted the best.
Served in a coursed meal or passed as appetizers in 2oz shooter cups

CHILLED

80/1 gallon

AUTHENTIC GAZPACHO

bright and flavorful with an array of crisp blended vegetables, vine ripe tomato, garlic and cilantro

MINTED MELLON BALL

this perfect intermezzo soup is pureed with honeydew melon, madori, mint and citrus

CLEAR

90/1 gallon

BEEF BARLEY

homemade with a natural stock and brunoise vegetables

DUCK CONSOMMÉ

8 hours of simmering, garnished with shaved shiitake mushrooms and scallions

TUSCAN WHITE BEAN SOUP

infused with sorrel, pancetta and truffle oil

CARAMELIZED FRENCH ONION SOUP

cheesy garlic baked crouton

CREAM

90/1 gallon

IRISH ROASTED CARROT SOUP

cream and ginger

ROASTED RED BELL PEPPER

eggplant confetti, goat cheese crouton

WILD MUSHROOM CAPPUCINO

sherry whip cream

CREAM OF POTATO AND ROASTED FENNEL

CLASSIC CREAM OF ASPARAGUS

natural roasted vegetable stock, fresh cream and sherry

BISQUE

95/1 gallon

LOBSTER AND CRAB BISQUE

cream, sherry and saffron

ROASTED PUMPKIN BISQUE

rosemary crouton - an autumn favorite

SMOOTH BUTTERNUT SQUASH BISQUE

tones of curry and ginger, maple crouton

CHOWDER

95/1 gallon

ROASTED CORN AND POBLANO CHOWDER

full of flavor with a bit of heat

TRADITIONAL NEW ENGLAND CLAM CHOWDER

smoked bacon

A LA CARTE SALADS

serves 30

MARINATED BUTTON MUSHROOM & ARTICHOKE SALAD

roasted peppers, fresh herbs and olive oil
80

THREE CHEESE TORTELLINI WITH SUNDRIED TOMATO PESTO

95

RUSTIC BABY RED POTATO SALAD

celery, onion, dijon, mayo, parsley
75

CREAMY DILL (OR) ITALIAN TRI-COLOR ROTINI PASTA SALAD

70

ASIAN SLAW

shredded red cabbage, julienne jícama, matchstick carrots, mandarin orange vinaigrette
70

FIRE & ICE SALAD

wedged roma tomato & Bermuda onion tossed in a balsamic vinaigrette
65

CALIFORNIA COBB

grilled chicken, tomato, cucumber, crispy bacon, avocado, boiled egg, crumbled blue cheese and ranch dressing
145

ORGANIC MESCLUN GREENS WITH RASPBERRY VINAIGRETTE

seedless cucumber, sliced strawberries and toasted slivered almonds
75

FRESH SPINACH SALAD

sliced egg, purple onion, crumbled bacon, mushroom and poppy seed dressing
85

SIX CHEESE SACCHETTI PASTA SALAD

premium cheese filled pasta purses, extra virgin olive oil, basil, smoked sea salt, vine ripe tomato and Kalamata olives
90

CLASSIC CAESAR SALAD WITH HOMEMADE DRESSING & CROUTONS

80

add grilled seasoned chicken breast.....110

ROASTED VEGETABLE COUSCOUS SALAD

65

SEASONAL FRESH FRUIT SALAD

80

MARINATED VEGETABLE SALAD

garden veggies tossed in La Flora herb vinaigrette
70

TRADITIONAL GREEK SALAD

roasted red pepper, black olives, feta cheese, artichoke hearts and romaine lettuce in a bold vinaigrette
85

SICILIAN PASTA SALAD

imported meats & cheeses, rotini pasta and roasted peppers in a virgin olive oil dressing
80

RUSTIC, GERMAN-STYLE POTATO SALAD

served with a bacon scallion vinaigrette
75

All of our salads are made from scratch with only the freshest ingredients – honest!



Custom Catering To Every Degree!

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