

## Casual Express Menu Packages

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. 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  
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 \$4pp

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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