

CHEF ACTION STATIONS MENU

a minimum order of 25 guests unless otherwise specified

CHEF TO CARVE STATION

WHOLE BONELESS ROAST PORK LOIN

stone ground mustard
and roasted apple & cranberry chutney
195 (30-35 portions)

SALT & PEPPER-CRUSTED WHOLE TENDERLOIN OF BEEF

béarnaise aioli & horseradish
190 (18-22 portions)

SEASONED PRIME RIB OF BEEF

horseradish cream sauce
295 (25-30 portions)

OVEN-ROASTED WHOLE TURKEY BREAST

pan gravy and cranberry chutney
140 (35-40 portions)

BONE-IN COUNTRY BAKED HAM

stone ground mustard
225 (50-60 portions)

SEASONED ROUND OF BEEF

horseradish cream sauce
225 (50-60 portions)

BONELESS, HERB-ROASTED LEG OF LAMB

tzatziki sauce and warm pita wedges
175 (25-30 portions)

CLASSIC BEEF WELLINGTON

whole choice beef tenderloin, layered with a rich mushroom duxelle, wrapped in a flaky puff pastry and cooked to perfection
225 (18-20 portions)

assortment of silver dollar rolls
available at 6/per doz.

bakery-fresh loaves of rustic artisan
breads at 8 each

MADE TO ORDER GUACAMOLE & SALSA STATION

ripe avocado, jalapeno,
fresh cilantro, lime juice, diced ripe
tomato, roasted corn, red onion and our
own tri color home fried tortilla chips
5 per person

BUILD YOUR OWN SLIDER BAR

choose 2 - 7/per person
choose 3 - 10/per person
choose 4 - 13/per person

BUFFALO CHICKEN

blue cheese, red onion and sesame bun

PULLED BBQ PORK

pickle chip and chopped red onion
on a sweet hawaiian bun

BLACK ANGUS BURGER

American and Swiss cheese, ketchup,
mustard and roma tomato on pretzel roll

COASTAL CRAB CAKE

cajun remoulade and spring greens
on brioche bun

PETITE FILET

blue cheese and roasted red onion
on brioche bun

CUBAN

pork tenderloin, ham, provolone,
dijon and pickle chip on mini ciabatta

FRENCH FRY STATION

classic waffle fries cooked in 100%
vegetable oil, topped to your liking with
blue cheese crumbles, cheddar cheese
sauce, smoked sea salt, olive oil,
parmesan, rosemary, white truffle aioli
or just plain ketchup
4.5 per person

POTATO MARTINI BAR

creamy yukon gold and sweet potato
mashed potatoes elegantly served with a
wide variety of classic toppings: grated
cheddar, crumbled bacon, scallions,
tomato, broccoli, butter and sour cream,
brown sugar and mini marshmallows
5 per person
martini glass presentation rental extra

MADE TO ORDER PASTA STATION

CHOICE OF (2) PASTAS

bow tie, tri-color rigatoni, linguini,
penne, shells, cavatappi or angel hair

CHOICE OF (2) SAUCES

Italian meat & tomato bolognese,
classic marinara, alfredo,
white wine garlic olive oil or pesto cream

your pasta is sauteed to order in front of
your guests, accompanied by grilled
chicken and Italian sausage,
served with a bountiful assortment
of 12 ingredients to satisfy every palate.

includes pan baked tomato
focaccia bread

17 per person
add gulf shrimp sauté 2 per person

DESSERT STATIONS

BANANAS FOSTER

fresh-sliced bananas in an orange caramel
sauce, flamed with dark rum and served
over french vanilla ice cream
6 per person

ICE CREAM FRIDAY, SATURDAY OR SUNDAY BAR

chocolate and vanilla bean ice cream
scooped to order with your choice of
toppings: cherries, whipped cream,
oreo pieces, m&m's, chocolate chips,
chopped nuts, sprinkles, chocolate,
caramel & strawberry sauces
6 per person



Custom Catering To Every Degree!

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