

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

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
90 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

SPANAKOPITA

spinach phyllo triangle with lemon, garlic, feta
85 P/D

CRISPY COCONUT SHRIMP

sweet coconut, panko, horseradish apricot dipping sauce
98 P/D

CHICKEN SATAY

skewered marinated chicken,
Thai peanut sauce, broiled to perfection
95 D

SEASONED BEEF EMPANADA

thin layers of flaky pastry,
cumin seasoned beef and minced peppers,
sided with sour cream
95 P/D

ALMOND STUFFED DATES WRAPPED WITH BACON

glazed with chili powder brown sugar
80 P/D

CHICKEN QUESADILLA CONES

Jack cheese and Mexican pico bundled tightly
and served with sour cream
85 P/D

MAC & CHEESE BITES

house-made cheese sauce,
siracha, panko
80 P/D



Custom Catering To Every Degree!

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

HAND-ROLLED MEATBALLS

smoked with sweet bbq sauce
or seared with Swedish cream sauce
65 D

SMOKED BRISKET PROFITEROLES

12hr beef brisket, sweet carrot slaw,
cheese profiteroles
95 P/D

BUFFALO SHRIMP

crispy shrimp, Frank's red hot,
celery salad, blue cheese drizzle
90 P

PUB STYLE CRAB CAKE

old bay, lemon zest, Creole remoulade
120 P/D

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

PIG ROAST

anise braised pork belly, roasted apples, brown sugar demi
110 P/D

LOW COUNTRY BOIL

old bay shrimp, smoked sausage, salt roasted potato,
sweet corn cream, cajun chicken
95 P/D

BRICK OVEN FLATBREADS

BLACK MISSION FIG PRESERVES

mild blue cheese, 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, aged white cheddar
98 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

FIRE CRACKER SHRIMP

Thai basil, Mae Ploy dipping sauce
90 P/D

2oz SOUP SHOOTERS

100 P

FIRE ROASTED TOMATO BASIL

SHERRIED LOBSTER / CREAM ESSENCE

WILD MUSHROOM CAPPUCCINO

pair with baby toasted cheese sandwich - add 35 per 50



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