

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!

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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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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

MOROCCAN SPOONS

lemon curry, couscous,
grilled veggie confetti
80 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

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

EAST COAST LOBSTER ROLL

poached lobster, lemon, tarragon mayo
130 P



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