

# 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  
115 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  
120 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  
110 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

## BURRATA TOAST

creamy burrata cheese, oven dried tomato  
focaccia crisp, smoked sea salt, olive oil, basil  
85 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  
85 P/D



Custom Catering To Every Degree!

5100 Academy Dr., Ste. 200, Lisle, Illinois 60532 | 630.493.4300 | [www.chefbyrequest.com](http://www.chefbyrequest.com)

All menu proposals will include a 10% supply surcharge on food and beverage items.

effective 2022

### SINGLE BITE SENSATIONS

mini forks loaded with fusions of flavor

#### PRIME BEEF AND BLUE

seared tenderloin, cabrales blue  
roasted sweet pearl onion  
110 P

#### HAND CUT BOX SALMON

torched miso glaze, charred scallions  
100 P

#### SICILIAN BAKED EGGPLANT

pomodoro glaze, fire roasted sweet peppers  
95 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  
90 P/D

#### DUCK CONFIT

cherry preserves, parsley salad  
95 P/D

#### MEDITERRANEAN

fresh goat cheese, tomato jam, basil  
85 P/D

#### PAN SEARED PORK

pine nut pesto, caramelized onion  
95 P/D

### CRISPY PHYLLO TARTLETS

#### SUN-DRIED TOMATO CHICKEN

whipped chèvre  
90 P/D

#### BLACK MISSION FIG PRESERVE

goat cheese truffle, candied walnut  
95 P/D

#### BAKED FRENCH BRIE

apricot, toasted pecans  
90 P/D

### MODERN TEA FINGER SANDWICHES

#### PECAN CHICKEN SALAD

closed faced, classic white, red grape, lemon aioli  
95 P/D

#### BEEF TENDERLOIN

open faced, sourdough, tenderloin rosette  
whole grain mustard, cornichon  
105 P/D

#### SMOKED SALMON

open face, dark rye, dill cream cheese, caper relish  
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 zest, celery,  
mayo, house made profiterole  
130 P



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