

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

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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