

# FORMAL DINNER MENU

All dinners include a customized, seasonal taste menu and are priced as follows:  
3-course 65/per person | 4-course 75/per person | 5-course 85/per person | minimum to serve 8  
All 3-course dinners include salad, entree & dessert. Four and five course dinner selections include choice of seasonal soup and/or salad, entree, one plated appetizer and dessert.

## 12 OZ. ROASTED PRIME RIB OF BEEF

seasoned and served medium-rare  
on a bed of celery root, saffron au gratin with natural jus  
and french green beans almondine

## NAPOLEON OF FILET

center-cut choice filet of beef layered with balsamic roasted  
portobello, grilled red pepper, rich danish blue,  
placed atop a spinach & white bean ragu

## PAN-ROASTED HALIBUT

fire-charred tomato beurre blanc and broccoli rabé,  
champagne tuxedo couscous

## NEW ZEALAND GRILLED LAMB CHOPS

cherry port wine reduction, parsnip puree,  
sugar roasted whole organic carrots

## THICK-CUT PRIME VEAL CHOP

12 oz. frenched bone veal chop,  
grilled shiitake caps, horseradish and white cheddar  
potato mash, smoked tomato butter

## CHAR-GRILLED SWORDFISH

hand cut steak with pink Hawaiian sea salt,  
artichoke beurre blanc, crisp vegetable stir fry,  
sea salt roasted fingerling potatoes

## BRAISED OSSO BUCCO SHORT RIB

slow cooked, super tender in stock reduction, oven roasted  
root vegetables with sea salt, oven dried tomato risotto

## CHEF'S OWN VEAL OSCAR

classically prepared with fresh lump crab,  
asparagus and hollandaise, tourné red skin potato

## SEARED BREAST OF DUCK

sweet potato hash, white truffle salted brussel sprouts,  
vanilla balsamic reduction

## CHEF DAVID'S TASTE OF THE EAST COAST

choice 6 oz. filet mignon with bordelaise & 6 oz. fresh Atlantic  
lobster tail with lemon chive butter,  
oven roasted asparagus bundles & saffron rice pilaf

## CBR TRILOGY OF FILET

three 3 oz hand-cut filets, each one crusted separately with  
horseradish, blue cheese and parmesan herb crust, broiled  
medium rare, red pepper potato mash, grilled zucchini wedges

## PAN-SEARED DIVER SCALLOPS

gingered carrot puree, champagne couscous,  
basil emulsion drizzle

## MIDWEST SURF & TURF

6 oz. char-grilled filet enveloped with Point Reyes Blue, three  
jumbo split prawns with lump crab and lobster beurre blanc,  
red pepper smashed potato, crisp roasted asparagus

## SALAD SELECTIONS

**CBR House Salad** with mesclun greens, bartlett pear,  
gorgonzola, dried cranberry and candied walnuts  
with champagne citrus vinaigrette

**Arugula Salad** tossed in a lemon thyme vinaigrette, seasonal  
beets, crumbled goat cheese and candied walnuts

**Mixed Field Greens** with European cucumber, cherry tomato,  
red onion and balsamic vinaigrette

**Baby Spinach Salad** with sliced strawberry, Mandarin oranges  
and toasted almonds with poppy seed dressing

**Classic Caesar Salad** with crisp romaine lettuce, homemade  
Caesar dressing, croutons and parmesan cheese

**assortment of bakery-fresh artisan rolls and herbed flat breads  
rolled butter truffles**

## SWEET ENDINGS

Our Chef will pair a custom dessert for your meal.  
From classical to contemporary,  
we will leave you wanting nothing more!

Additional charges may apply for rental and service. Chef on  
location has a 4-hour minimum requirement at 50 per hour

Let our Chef pair the perfect wines to accompany  
your dinner courses. Our wines are selected from small  
vineyards from around the world, or choose  
from a high profile California wine selection.



Custom Catering To Every Degree!

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