

# HOT OFF THE GRILL BBQ

minimum to serve 25 guests

## ENTREES – SELECT A MINIMUM OF TWO ITEMS FOR THE FULL GUEST COUNT

7 OZ. HAND-CUT CHOICE RIBEYE STEAKS  
horseradish cream  
9

CARIBBEAN JERK MARINATED CHICKEN THIGHS  
5

AUSTIN BLUE HAND-PULLED BBQ PORK WITH BUNS  
6

OUR COMPETITION BBQ BACK RIBS 1/3 SLAB  
9

GRILLED ROPE ITALIAN SAUSAGE  
sided with stewed sweet peppers and turano french rolls  
6

HAND CUT SWORDFISH & MANGO BROCHETTES  
jalapeño butter  
9

JUMBO CHICAGO RED HOTS WITH BUNS  
5

FRESH BRATWURST SIMMERED IN BEER AND ONIONS WITH BUNS  
5

MARKET VEGGIE BROCHETTE  
cremini mushroom  
5

MARINATED RIBEYE & VEGGIE KABOBS  
9

MARINATED CHICKEN & VEGGIE KABOBS WITH PESTO BUTTER  
7.5

6 OZ. IOWA BONE-IN PORK CHOPS  
7

5 OZ. CHIPOTLE-RUBBED FLAT IRON STEAKS  
8

GRILLED CHICKEN BREAST  
bistro Italian (or) BBQ boneless  
5

JUMBO SHRIMP & VEGGIE BROCHETTES  
lemon butter  
9

FRESH GROUND 1/4 LB. (OR) 1/3 LB. ANGUS BEEF BURGERS  
sliced Swiss & American with split top patio buns  
6/7

HONEY STUNG FRIED CHICKEN  
5

Standard buffet price for all of the below  
is 7 per person, before entree selection

## SALADS & SIDES – CHOICE OF TWO

fresh fruit salad (or) watermelon wedges  
steamed husk-on seasonal sweet corn with melted butter  
creamy dill, cucumber & sour cream salad  
robust italian (or) creamy dill pasta salad  
seasonal marinated vegetable salad  
marinated button mushroom & artichoke salad  
roasted vegetable couscous salad  
rustic German-style potato salad  
chef's own oven-roasted red potato salad  
bountiful crudité display with choice of dip  
brown sugar baked beans with bacon and onions  
mélange of garden greens with two dressings  
fire & ice salad with ripe tomato,  
purple onion & balsamic vinaigrette  
asian slaw - red cabbage, matchstick carrots,  
jicama and mandarin orange vinaigrette  
additional salad selections available at \$2.5 per person

## DESSERTS – CHOICE OF ONE

oven-fresh cookie assortment  
homemade peach cobbler with butter crumb topping  
fudge nut brownies  
delectable carrot cake squares  
grandma's fresh apple pie with butter crumb topping  
German chocolate cake squares  
bourbon southern pecan pie with fresh whipped cream  
assortment of bakery-fresh rolls and butter pads included  
necessary condiments for each entree included  
ketchup, mustard, onion, pickle, tomato  
disposable heavyweight plate,  
fork, knife and 3-ply napkin included

have one of our chefs grill on-site.....\$50.00 per hour  
(minimum 4 hours)



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