

# THEME MENUS

Most theme menus are for a minimum of 30 guests ~ all menu selections must be ordered in increments of 5 guests  
optional chef to prepare on site at 50 per hour

## HAWAIIAN LUAU

### WHOLE-ROASTED SUCKLING PIG

Minimum of 50 people for whole hog

chef-carved, accompanied by teriyaki-marinated bone-in chicken, fresh split top sandwich rolls, our own apple bourbon barbecue sauce, island wild rice salad, grilled marinated vegetable display, a scale-model fruit palm tree with chocolate fondue and white chocolate macadamia nut cookies

24 per person

lava on the rocks - the Chef's ginger mai tais - 100/gallon

## Tuscan Vineyard Tasting

A TRULY TANTALIZING LANDSCAPE  
HIGHLIGHTING ITEMS TRUE TO THEIR REGION

seared beef carpaccio with roasted garlic salad, shaved parmesan and rustic antipasto olives displayed with pesto, ciliegine mozzarella and a traditional bruschetta bar with vine ripe tomatoes, fresh basil and grilled olive oil crostinis

petite chicken saltimboccas with prosciutto,  
fresh sage and aged provolone

rich and savory wild mushroom risotto croquettes

chargrilled asparagus spears with roasted red & yellow peppers and crumbled goat cheese

22 per person

paired with 2 regional reds and 2 crisp white wines

14 per person (2 hours)

## German Oktoberfest

### GRILLED SPLIT BRATWURST

simmered in beer, onions and sauerkraut,  
served with German-style potato salad with bacon dressing,  
braised red cabbage with apples and vidalia onion,  
traditional rustic yellow and grain mustards,  
accompanied by hearty pretzel rolls

homemade fresh herb spaetzle with brown butter

traditional apple strudel  
with caramel drizzle and crushed pecans

18 per person

add assortment of hearty German beers

12 per person (2 hours)

## Sweet Home Chicago

famous Lou Malnati's deep dish butter crust pizza  
(cheese and sausage), shaved Chicago style Italian beef  
with Turano french bread, sided with giardiniera  
Vienna pure beef hot dogs steamed  
and set into a fresh poppy seed bun

condiments the way Chicagoans like them:  
diced tomato, relish, pickle spears,  
celery salt, cucumber, onions and mustard

chopped fresh made coleslaw,  
rustic kettle chips, zesty rotini pasta salad

24 per person

Make it complete and add on Eli's Chicago cheesecake  
with strawberry sauce - 5 per person



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## Moshi Moshi The Asian Experience

A CONTEMPORARY LOOK AT ASIAN FUSION  
WITH BOLD FLAVORS AND BRILLIANT DISPLAYS

rare blackened ahi tuna  
atop a crisp asian slaw with chili lime aioli

tiered, hand-rolled assortment of maki rolls  
including ginger, soy and wasabi

hoisin-glazed shrimp and snow peas  
with toasted sesame seeds

Thai spiced chicken lettuce wraps ~ fresh ginger, purple basil,  
lime zest, sided with butter bibb lettuce leaves

24 per person

## *A Taste of Spain*

TRADITIONAL PAELLA

whole jumbo shrimp, andouille sausage, roasted chicken and  
tender premium mussels cooked with saffron rice and  
vegetables in a natural seafood or roasted chicken broth...  
a truly tasteful addition to any Spanish theme

19 per person

fresh-made white or red sangria  
with brandy soaked fruit - 95/gallon

ADDITION OF FULL TAPAS BAR

gazpacho shooter garnished with avocado spear

shredded duck quesadilla,  
boursin cheese and roasted red onion

almond stuffed dates wrapped in smoky bacon  
and glazed in sweet chili brown sugar

aged Spanish manchego paired with clover honey,  
mission figs, green apple and roasted almonds

add all four items - 9 per person

## South of the Border Fiesta

GRILLED STEAK & CHICKEN FAJITAS

served with peppers, onions, Chef's famous  
guacamole & fire roasted tomato salsa,  
soft flour tortillas and tri-color corn tortilla chips

festive Spanish rice and marinated vegetable salad

authentic slow-cooked black beans and cheese

complete assortment of condiments including:  
shredded cheese, lettuce, red onion,  
diced tomato, sour cream and jalapeños

22 per person

add the Chef's top shelf kickin'  
golden margaritas - 100/gallon

## *Caribbean Cruise*

Havana grilled jerk chicken breast with citrus mango relish

chili-lime shrimp brochettes  
with a honey rum glaze

tropical fresh fruit salad

black bean and roasted corn salsa  
with tri-color corn tortilla chips

crisp and fresh jicama slaw

brown-sugar-glazed plantains

22 per person

jam on with the Chef's own bacardi  
minted mojitos - 100/gallon



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## GREEK ISLES

marinated lamb brochette in lemon and oregano  
sided with a cool minted yogurt dipping sauce

traditional spinach and feta spanakopita  
folded in a light phyllo wrap

grilled olive oil brushed pita surrounding  
a rich and robust roasted garlic hummus

salad nicoise - an abundant platter of grilled yellow fin tuna,  
vine ripe cherry tomato, steamed dill new potatoes,  
boiled eggs, french string beans and kalamata olives, set atop  
wild greens and drizzled with dijon vinaigrette

fire grilled eggplant stacks - marinated, thinly sliced grilled  
eggplant, layered with roasted red peppers, onion rings,  
and pesto, topped with a slice of mild goat cheese  
and garnished with oven-browned garlic,  
lemon, olive oil and ground pepper

roasted vegetable confetti couscous accented  
with pure olive oil, mint, lemon and basil

28 per person

## Irish Anytime

traditional corned beef brisket sliced  
and tiered atop braised cabbage

pennies from heaven - roasted golden carrot coins  
tossed in a  
sweet and bold tarragon honey dressing

steamed whole red skin potatoes laced  
in pure butter, garlic and fresh dill

fresh rosemary potato bread and wedged  
dark rye with whipped butter

Irish whiskey bread pudding

22 per person

Guinness and Harp make a great  
Black and Tan - 9 per person

## FRENCH BISTRO

baked wheel of brie en croûte  
with apricot preserves, tart apple and pecans

sweet onion tart baked in rich savory pie crust  
with sundried tomato pesto

Bavarian ham and gruyere cheese  
chicken breast cordon bleu laced in dijon cream

French green bean salad with yellow & red teardrop  
tomatoes, slivered almonds, bacon sherry vinaigrette

oven roasted fingerling potato salad  
with roasted garlic, white truffle and chive mayonnaise

char grilled petite lamb chops rubbed  
with fresh rosemary and olive oil,  
served with béarnaise aioli

28 per person

pure vanilla crème brûlée with macerated  
wild berry compote - 6 per person

Kir Royal - French champagne and chambord - 7 per person

## MARDI GRAS

cornmeal breaded oysters  
fresh, clean and crispy, spicy creole mustard remoulade

authentic muffuletta sandwich wedges stacked high  
and spread with homemade olive tapenade

peel and eat shrimp boiled in court-bouillon and old bay  
seasoning served with horseradish cocktail sauce

big easy gumbo - roasted chicken and spicy andouille  
sausage with roux browned mirepoix and fire roasted  
tomatoes, sided with hot white rice

roasted fennel and shaved tart apple salad  
with honey lime dressing

fresh baked cornbread squares with honey jalapeno butter

27 per person

banana bourbon bread pudding  
with pecans and caramel glaze - 5 per person

power house hurricane with light and dark rum, 5 fresh juices  
and a "big easy" attitude - 110/gallon



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## Brazilian

minimum to serve 50 guests

chili-lime marinated and rolled flank steak  
sided with cool chimichurri sauce

picadillo pork tenderloin  
with spicy roasted mango fruit sauce

colossal shell-on cold water prawns  
lemon grass butter

marinated Brazilian breast of chicken  
served with a minted cucumber yogurt

All items are freshly prepared and grilled on location on our crafted meat sword skewers. Entrée swords are served and portioned to your guests, and will continue until everyone has had their fill.

Colorful, Fresh and Abundant Sides and Salads are Served Station Style and Include:

roasted garlic Yukon gold potato salad  
with chives and chipotle mayo

grilled calamari salad tossed  
with shaved fennel and charred tomato salsa

colorful jicama slaw salad tossed  
in a Mandarin citrus vinaigrette

fresh sweet corn and black bean salad  
with cilantro and ripe red onion

grilled and chilled asparagus displayed  
with crumbled blue cheese

32 per person – requires chef and service attendant

## SPIT ROASTING THEME STATIONS

industrial tabletop spits will roast meats on-site and carved to order (\$65 rental per machine INCLUDES roasting spit and propane tank)

choose 2 options of authentic meats (ALL portioned cones are 20 lbs and serve approx. 50-60 portions)

### MEDITERRANEAN

natural beef and Athenian lamb cone \$295  
Athenian chicken cone \$295  
hand stacked chicken shawarma \$325

Complete station includes: choice of 4" mini fresh naan bread (OR) 6" Chicago style pita bread; grape tomato, cucumber and red onion salad with Greek vinaigrette, crumbled feta cheese, Greek yogurt tzatziki sauce, traditional garlic and olive oil hummus, grilled eggplant wedges, mélange of roasted peppers, rustic assortment of olives  
ADD \$7.25 per person

### ARGENTINIAN

old world hand stacked steak \$350  
hand stacked al pastor pork \$350

Complete station includes: choice of 4" mini fresh Naan bread (OR) 6" soft flour tortillas; roasted tomatillo salsa, grilled poblano, black bean and sweet corn salad, crumbled queso fresco, fresh made guacamole with tri color corn chips, four pepper cilantro chimichurri, oven roasted fingerling potato salad, chipotle mayo and scallions, lime wedges  
ADD \$7.25 per person

Stations require a chef to carve

For no additional charge, meats may be pre-sliced and presented buffet style.



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