

A LA CARTE SALAD & SOUP PORTFOLIO

Our portfolio of soups have been voted the best.
Served in a coursed meal or passed as appetizers in 2oz shooter cups

CHILLED 90/1 gallon

AUTHENTIC GAZPACHO
bright and flavorful with an array of crisp blended vegetables, vine ripe tomato, garlic and cilantro

MINTED MELLON BALL
this perfect intermezzo soup is pureed with honeydew melon, madori, mint and citrus

CLEAR 95/1 gallon

BEEF BARLEY
homemade with a natural stock and brunoise vegetables

DUCK CONSOMMÉ
8 hours of simmering, garnished with shaved shiitake mushrooms and scallions

TUSCAN WHITE BEAN SOUP
infused with sorrel, pancetta and truffle oil

CARAMELIZED FRENCH ONION SOUP
cheesy garlic baked crouton

CREAM 100/1 gallon

IRISH ROASTED CARROT SOUP
cream and ginger

ROASTED RED BELL PEPPER
eggplant confetti, goat cheese crouton

WILD MUSHROOM CAPPUCCINO
sherry whip cream

CREAM OF POTATO AND ROASTED FENNEL

CLASSIC CREAM OF ASPARAGUS
natural roasted vegetable stock, fresh cream and sherry

BISQUE 100/1 gallon

LOBSTER AND CRAB BISQUE
cream, sherry and saffron

ROASTED PUMPKIN BISQUE
rosemary crouton - an autumn favorite

SMOOTH BUTTERNUT SQUASH BISQUE
tones of curry and ginger, maple crouton

CHOWDER 95/1 gallon

ROASTED CORN AND POBLANO CHOWDER
full of flavor with a bit of heat

TRADITIONAL NEW ENGLAND CLAM CHOWDER
smoked bacon

A LA CARTE SALADS serves 35

MARINATED BUTTON MUSHROOM & ARTICHOKE SALAD
roasted peppers, fresh herbs and olive oil
85

THREE CHEESE TORTELLINI WITH SUNDRIED TOMATO PESTO
95

RUSTIC BABY RED POTATO SALAD
celery, onion, dijon, mayo, parsley
80

CREAMY DILL (OR) ITALIAN TRI-COLOR ROTINI PASTA SALAD
80

ASIAN SLAW
shredded red cabbage, julienne jicama, matchstick carrots, mandarin orange vinaigrette
80

FIRE & ICE SALAD
wedged roma tomato & Bermuda onion tossed in a balsamic vinaigrette
80

CALIFORNIA COBB

grilled chicken, tomato, cucumber, crispy bacon, avocado, boiled egg, crumbled blue cheese and ranch dressing
150

ORGANIC MESCLUN GREENS WITH RASPBERRY VINAIGRETTE
seedless cucumber, sliced strawberries and toasted slivered almonds
85

FRESH SPINACH SALAD
sliced egg, purple onion, crumbled bacon, mushroom and poppy seed dressing
90

SIX CHEESE SACCHETTI PASTA SALAD
premium cheese filled pasta purses, extra virgin olive oil, basil, smoked sea salt, vine ripe tomato and Kalamata olives
95

CLASSIC CAESAR SALAD WITH HOMEMADE DRESSING & CROUTONS
85
add grilled seasoned chicken breast.....110

ROASTED VEGETABLE COUSCOUS SALAD
80

SEASONAL FRESH FRUIT SALAD
95

MARINATED VEGETABLE SALAD
garden veggies tossed in La Flora herb vinaigrette
90

TRADITIONAL GREEK SALAD
roasted red pepper, black olives, feta cheese, artichoke hearts and romaine lettuce in a bold vinaigrette
95

SICILIAN PASTA SALAD
imported meats & cheeses, rotini pasta and roasted peppers in a virgin olive oil dressing
95

RUSTIC, GERMAN-STYLE POTATO SALAD
served with a bacon scallion vinaigrette
85

All of our salads are made from scratch with only the freshest ingredients – honest!



Custom Catering To Every Degree!

5100 Academy Dr., Ste. 200, Lisle, Illinois 60532 | 630.493.4300 | www.chefbyrequest.com

All menu proposals will include a 6% supply surcharge on food and beverage items.

effective 2023