

CHILLED ARTISTIC DISPLAYS

priced per 20 people

SEVEN LAYER DIP

black beans, sour cream, grated cheeses, shredded lettuce, ripe tomato, black olives, green onions, homemade tri-color tortilla chips
65

IMPORTED CHEESE DISPLAY

cascade of seven fine quality cheeses, rustic cracker boards, grapes and ripe berries
90

THE FRENCH CONNECTION

exquisite presentation of five full-bodied wedge cut cheeses, water crackers, country raisin bread, split ripe figs, candied walnuts, fresh herbs, ripe berries and grape clusters
110

TRIO OF TAPENADES

oven-dried tomato with roasted garlic, lemon herb hummus, shierred mushroom tapenade, baked pita chips
75

CRUDITÉ

melange of raw seasonal vegetables, accompanied by cool ranch and roasted red pepper dips
75

ULTIMATE GUACAMOLE

fresh made daily with colored corn tortilla chips
75

TOMATO & MOZZARELLA CAPRESE

vine-ripe tomato, fresh mozzarella, roasted garlic, EVOO, sea salt, fresh basil
75

CHIPS & DIP

house made thick cut kettle chips, loaded cream cheese dip with crispy bacon, scallions, and blue cheese
60

SUSHI MAKI ROLLS

hand-made sushi with the finest ingredients combining tuna, salmon, shrimp and California rolls, accompanied by soy, wasabi, ginger and chopsticks
220 (100 pieces)

GRILLED ASPARAGUS SPEARS

fresh-herb vinaigrette, crumbled blue cheese and fresh lemon
65

ITALIAN ANTIPASTO DISPLAY

premium dry aged Italian meats and cheeses, roasted garlic, marinated peppers, artichokes, olives and pepperoncini, grilled ciabatta wedges
110

TRADITIONAL BRUSCHETTA BAR

vine ripe tomato, fresh garlic and basil, toasted French crostini and dry aged parmesan shavings
60

GULF COAST CEVICHE

marinated calamari, grilled jumbo tiger shrimp, seared sea scallops and tender mussels tossed in an aromatic blend of citrus, herbs and fire-roasted tomato
140

PALM TREE EXTRAORDINAIRE

Chef By Request's signature scale model fruit palm tree skewered with fresh fruit; a truly fascinating display, served with milk chocolate fondue and banana dolphins
small 275 / serves 50
large 450 / serves 100

HICKORY SMOKED TENDERLOIN OF BEEF

caramelized onions, roasted garlic and grilled peppers, sliced rustic French bread and sundried tomato mayonnaise
140

SPICE-RUBBED PORK TENDERLOIN

displayed with caramelized onions, sour cherry compote and roasted mango, accompanied by sweet potato chips
115

CEDARWOOD SMOKED SALMON

fresh side of salmon smoked in-house, elegantly decorated and accompanied by classical condiments and dill crème fraîche
95

COLD SMOKED SALMON DISPLAY

cured thinly sliced, smoked Scottish salmon displayed with fresh lemon, dill, capers, red onion, cream cheese and pumpernickel rye squares
90

ROASTED BISTRO POTATOES

baby yukon gold potatoes, oven-browned, tossed and chilled with extra virgin olive oil, roasted red pepper, fresh rosemary, garlic and danish blue
75

ROASTED TUSCAN VEGETABLE ANTIPASTO

grilled seasoned favorites to include grilled asparagus, balsamic mushroom, sugar roasted carrots, charred pepper melange, and buttery eggplant all arranged and garnished to perfection
90

WATERMELON BASKET

carved & decorated watermelon basket, flowing with seasonal fresh fruit & berries
95 (serves 40)



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