

COLD HORS D'OEUVRES

cold hors d'oeuvres priced per 50 pieces – best when passed (P) or best when displayed (D)

CRISPY AHI TUNA WONTON

blackened rare Ahi, chili-lime aioli, brilliant wasabi caviar
100 P

MUFFULETTA MINIATURES

a New Orleans favorite – salami, mortadella,
capicola, imported ham and provolone cheese
with olive tapenade on onion ciabatta bread
80 P/D

JUMBO FRESH SHRIMP

boiled in court bouillon
lemon and zesty cocktail sauce
120 P/D

PROSCIUTTO-WRAPPED ASPARAGUS

prosciutto and boursin cheese
85 P/D

GRILLED & CHILLED JERK CHICKEN PICKS

lime, cilantro, red pepper aioli
80 P/D

CAPRESE KABOB

fresh mini mozzarella, grape tomato,
basil leaf and roasted garlic clove
85 P/D

HAWAIIAN POKE SPOONS

sushi grade Ahi tuna, avocado, lime, serrano chili,
cilantro, jicama and pink Hawaiian sea salt
120 P/D

LUMP CRAB CANNELLONI

saffron, lemon zest, shaved jicama
105 P/D

SMOKED SALMON CUCUMBER ROUND

thinly sliced Scottish smoked salmon,
horseradish dill cream cheese and capers
100 P/D

MANGO SHRIMP SPOON

chopped citrus shrimp, cilantro,
fresh mango, jicama, sweet chili sauce
110 P/D

CALIFORNIA ROLLS

lump crab, avocado, cucumber, soy,
wasabi and pickled ginger
220 P/D (100 pc)

FRESH FRUIT SKEWERS

five festive fruits skewered with brown sugar yogurt dip
130 P/D

BURRATA TOAST

creamy burrata cheese, oven dried tomato
focaccia crisp, smoked sea salt, olive oil, basil
85 P

SHRIMP GAZPACHO SHOOTER

passed in a 2oz shooter
poached shrimp, cucumber, avocado, garden tomatoes
110 P/D

MOROCCAN SPOONS

lemon curry, couscous,
grilled veggie confetti
90 P/D



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

SINGLE BITE SENSATIONS

mini forks loaded with fusions of flavor

PRIME BEEF AND BLUE

seared tenderloin, cabrales blue
roasted sweet pearl onion
110 P

HAND CUT BOX SALMON

torched miso glaze, charred scallions
100 P

SICILIAN BAKED EGGPLANT

pomodoro glaze, fire roasted sweet peppers
95 P

2 BITE STREET TACOS

authentic flavor packed into crunchy mini shells

CHIPOTLE STEAK

grilled scallions and cilantro cream
110 P

ASIAN PORK

napa cabbage and apple lime slaw
110 P

TOMATILLO CHICKEN

charred poblano corn salsa
110 P

CBR SIGNATURE CROSTINIS

BEEF CARPACCIO

shaved beef tenderloin, roasted garlic aioli, parmesan curl
100 P/D

FRENCH BRIE

roasted apple compote, clover honey and crispy bacon jam
90 P/D

DUCK CONFIT

cherry preserves, parsley salad
100 P/D

MEDITERRANEAN

fresh goat cheese, tomato jam, basil
90 P/D

PAN SEARED PORK

pine nut pesto, caramelized onion
95 P/D

CRISPY PHYLLO TARTLETS

SUN-DRIED TOMATO CHICKEN

whipped chèvre
95 P/D

BLACK MISSION FIG PRESERVE

goat cheese truffle, candied walnut
95 P/D

BAKED FRENCH BRIE

apricot, toasted pecans
90 P/D

SAVORY PROFITEROLES

EAST COAST LOBSTER ROLL

poached lobster, lemon zest, celery, mayo
130 P

BLT

smooth pimento cheese, crispy bacon, rainbow micro greens
110 P/D

CURRIED SHRIMP

chive cream cheese, lemon zest
120 P/D

DECONSTRUCTED CHICKEN KIEV

roasted chicken, boursin cheese, parsley salad
110 P/D

MODERN TEA FINGER SANDWICHES

PECAN CHICKEN SALAD

closed faced, classic white, dried cranberry, lemon aioli
95 P/D

BEEF TENDERLOIN

open faced, sourdough, tenderloin rosette
whole grain mustard, cornichon
110 P/D

SMOKED SALMON

open face, dark rye, dill cream cheese, caper relish
105 P/D

ENGLISH CUCUMBER

three layer, shaved seedless cucumber,
classic white, watercress, cream cheese
90 P/D

PETITE TURKEY CROISSANT

roasted turkey breast, dijon aioli, bacon, swiss
120 P/D



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