

MIDWEST ALFRESCO BUFFET

Minimum to serve 20 guests | Must be ordered in increments of 5
Selection of (1) Entree 24/person | Selection of (2) Entrees 30/person
Add additional salad, side dish or crafted soup – 4/person
Request to serve plated or family style, add 5/person

ENTREES

SHRIMP DIJON

jumbo shrimp, broiled with sherry wine, garlic,
dijon and chives, panko bread crumbs

CRUSTED 5 OZ. FILET MIGNON

choose from blue cheese, horseradish or parmesan crusts
additional 2 per person

CHICKEN MEDALLIONS

fresh basil, chèvre and roasted peppers,
lemon champagne beurre blanc

CORN FED FLAT IRON STEAK

crispy baby leeks, red wine reduction

ANGUS STRIP STEAK

applewood smoked sea salt, garden chive compound butter

JAIL ISLAND SALMON

gingered carrot beurre blanc, fresh basil emulsion

PRIME TENDERLOIN BROCHETTE

sworded with sweet Michigan onions,
rouge bell peppers and crimini mushrooms

TENDERLOIN STACK

4 oz. beef filet, grilled shiitake, goat cheese,
smoked tomato butter, whole roasted shallots

BRICK CHICKEN FRANCAISE

sautéed spinach, capers, classic hollandaise

AMISH THYME ROASTED CHICKEN

skin-on, pan-seared, grilled fennel, natural stock reduction

SEARED PORK TENDERLOIN

bourbon glazed peaches

ROASTED SUPERIOR WHITEFISH

brown butter, lemon, almonds, parsley

FREE RANGE CHICKEN BREAST

brandied apple compote, crispy sage

HOUSE SMOKED MAPLE LEAF FARMS DUCK BREAST

sweet potato hash, sundried cherries, vanilla balsamic

TUXEDO LOBSTER RAVIOLI (4 LARGE)

whole pieces of lobster and cream wrapped in striped fresh
pasta, sherry sage brown butter

WILD MUSHROOM POT PIE

baked ragout of mushroom medley, roasted root vegetables,
sherried cream, enveloped in flaky pastry

BRAISED SHORT RIB RISOTTO

wilted spinach, mirepoix, marsala beef consommé



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

CHILLED SALAD

(select one)

HEIRLOOM TOMATO

fresh mozzarella, cold pressed olive oil,
smoked sea salt, garden pesto

GRILLED SPRING ASPARAGUS

lemon thyme drizzle, crumbled blue cheese, oven dried tomatoes

CUCUMBER SALAD

chopped romaine, seedless cucumber, feta cheese, teardrop
tomatoes, Kalamata olives, parsley, lemon EVOO

BABY ARUGULA

seasonal beets, goat cheese,
candied walnuts, lemon thyme vinaigrette

ORGANIC GREENS

sliced strawberry, seedless cucumber, candied pecans,
champagne citrus vinaigrette

BABY SPINACH

purple onion, sliced mushrooms,
egg, bacon, poppy seed dressing

CLASSIC CAESAR

homemade croutons and parmesan cheese

MENU INCLUSIVE WITH

HARVEST BREAD BASKETS

filled with crusty artisan breads and rolls
accompanied by rolled butter truffles

WARM SIDE ACCOMPANIMENTS

(select two)

GRILLED ZUCCHINI WEDGES AND YELLOW PATTY PAN SQUASH

ILLINOIS WILD MUSHROOM FRICASSEE

BROWN BUTTER HERB SPAETZLE

SAUTÉ OF FRENCH GREEN BEANS

SEA SALT ROASTED FINGERLING POTATOES

EVOO and fine fresh herbs

PAN ROASTED BRUSSEL SPROUTS

crispy bacon, white truffle sea salt

YUKON GOLD SMASHED POTATOES

CHEF'S HOMEMADE TWICE-BAKED POTATO

RED PEPPER MASHED POTATO

STEAMED RED SKIN POTATOES WITH BUTTER AND DILL

POTATO SOUFFLÉ BAKED IN RICH CREAM AND PARMESAN CHEESE

CREAMY WHITE CHEDDAR CAVATAPPI MAC AND CHEESE

ROOT VEGETABLE MEDLEY

butternut squash, carrots, turnips,
sweet and russet potatoes, olive oil, rosemary and thyme

MIDWEST WILD RICE PILAF

cranberries and pecans

SUGAR ROASTED ORGANIC CARROTS

tarragon butter

ROASTED ASPARAGUS

oven dried roma tomatoes



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