

CHEF ACTION STATIONS MENU

a minimum order of 25 guests unless otherwise specified

CHEF TO CARVE STATION

WHOLE BONELESS ROAST PORK LOIN

stone ground mustard
and roasted apple & cranberry chutney
195 (30-35 portions)

SALT & PEPPER-CRUSTED WHOLE TENDERLOIN OF BEEF

béarnaise aioli & horseradish
195 (18-22 portions)

SEASONED PRIME RIB OF BEEF

horseradish cream sauce
295 (30-40 portions)

OVEN-ROASTED WHOLE TURKEY BREAST

pan gravy and cranberry chutney
160 (35-40 portions)

BONE-IN COUNTRY BAKED HAM

stone ground mustard
250 (50 portions)

SEASONED ROUND OF BEEF

horseradish cream sauce
250 (50 portions)

BONELESS, HERB-ROASTED LEG OF LAMB

tzatziki sauce and warm pita wedges
185 (25-30 portions)

SLOW ANISE BRAISED PORK BELLY SLABS

vanilla blackberry jam, sliced ciabatta
220 (35-40 portions)

PRIME ARGENTINE SKIRT STEAK

chargrilled, classic chimichurri
235 (35-40 portions)

assortment of silver dollar rolls
available at 6/per doz.
bakery-fresh loaves of rustic artisan
breads at 8 each

MADE TO ORDER GUACAMOLE & SALSA STATION

ripe avocado, jalapeno,
fresh cilantro, lime juice, diced ripe
tomato, roasted corn, red onion and our
own tri color home fried tortilla chips
125 (25 portions)

BUILD YOUR OWN SLIDER BAR

choose 2 - 9/per person
choose 3 - 12/per person
choose 4 - 15/per person
includes salted kettle chips

BUFFALO CHICKEN

blue cheese, red onion, sesame bun

PULLED BBQ PORK

pickle chip, chopped red onion,
sweet Hawaiian bun

BLACK ANGUS BURGER

American and Swiss cheese, ketchup,
mustard and roma tomato, pretzel roll

12-HOUR BRISKET

Carolina barbecue,
shaved apple cider slaw, brioche bun

PETITE FILET

blue cheese, roasted red onion,
brioche bun

CUBAN

pork tenderloin, ham, provolone,
dijon and pickle chip on mini ciabatta

POTATO MARTINI BAR

creamy yukon gold and sweet potato
mashed potatoes elegantly served with a
wide variety of classic toppings: grated
cheddar, crumbled bacon, scallions,
tomato, broccoli, butter and sour cream,
brown sugar and mini marshmallows
6 per person
martini glass presentation rental extra

MADE TO ORDER PASTA STATION

CHOICE OF (2) PASTAS

bow tie, tri-color rotini, rigatoni, linguini,
penne, shells, cavatappi or angel hair

CHOICE OF (2) SAUCES

Italian meat & tomato bolognese,
classic marinara, alfredo,
white wine garlic olive oil or pesto cream

your pasta is sauteed to order in front of
your guests, accompanied by grilled
chicken and Italian sausage,
served with a bountiful assortment
of 12 ingredients to satisfy every palate.

includes pan baked tomato focaccia bread

18 per person

add gulf shrimp 3 per person

MEDITERRANEAN STATION

industrial tabletop spits will roast meats
on-site and carved to order

\$65 rental per machine

includes roasting spit and propane tank

choose options of authentic meats
all portioned cones are 20 lbs and serve
approx. 50 portions

NATURAL BEEF AND ATHENIAN LAMB CONE - 295

ATHENIAN CHICKEN CONE - 295

HAND STACKED CHICKEN SHAWARMA - 325

OLD WORLD HAND STACKED STEAK - 350

Complete station includes: choice of 4"
mini fresh naan bread (OR) 6" soft flour
tortillas; 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 \$9 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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All menu proposals will include a 6% supply surcharge on food and beverage items.

effective 2023