

# BRUNCH MENU

minimum to serve 20 people ~ must be ordered in increments of 5 thereafter

## THE PERFECT BRUNCH

### CHOICE OF ONE

classic poached eggs benedict with hollandaise sauce  
layered, baked egg strata assortment  
country scrambled eggs with ham & peppers  
homemade whole assorted quiche  
sliced potato, chorizo sausage and jack cheese frittata

### CHOICE OF THREE

thick cut Mississippi bacon  
fresh sausage links  
honey-glazed spiral ham  
country hashbrown potatoes  
corned beef hash with yukon gold potatoes  
homemade potato pancakes with sour cream and applesauce  
French toast with maple syrup and powdered sugar  
apple pie or bananas foster French toast  
marinated button mushroom salad  
cherry tomato, cucumber and red onion salad  
smoked salmon and dill pasta salad  
sliced red potato and blue cheese salad  
mixed green salad with two dressings

### ALSO INCLUDED

seasonal fresh fruit and berry display  
with a brown sugar yogurt dip  
chef's assortment of bakery-fresh croissants, muffins, bagels,  
sweet rolls and danish with cream cheese

## OMELET STATION

### OPTIONAL

we prepare omelets made to order with freshly blended eggs  
and your guests' choice of ingredients to include:  
shredded cheese, diced ham, red and green peppers,  
diced onion, sliced mushroom, diced tomatoes, broccoli  
\*hot peppers and egg beaters  
are made available upon advanced request only

### Standard Brunch Menu

21 per person

### Omelet Station to Replace Egg Selection

24 per person

Requires Chef to Prepare (additional charge)

## WAFFLE STATION

thick Belgian waffles, syrup, butter, powdered sugar, whipped  
cream, wild berries, chocolate chips  
station serves 25 – 130

## CARVING STATION

Bone-in Country Baked Ham  
stone ground mustard  
250 - serves 50

Herb Crusted Prime Rib  
horseradish cream sauce  
315 - serves 40-45

Oven Roasted Turkey Breast  
cranberry chutney  
170 - serves 35-40

## ADDITIONAL OPTIONS & UPGRADES

any hot or cold side dishes  
4 per person

Old Bay Boiled Shrimp  
court bouillon and whole mirepoix, zesty cocktail sauce  
115 per 50 pc

Fresh Fruit Juices  
orange, cranberry, apple  
22 per gallon

Classic French Champagne Mimosas  
9 per person (2 hrs)

Complete Gourmet Coffee Service  
regular, decaf, cream, sugar and sweeteners  
5 per person (2 hrs)

Tito's Premium Bloody Mary Bar  
an array of tasty toppers and condiments included  
12 per person (2 hrs)



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5100 Academy Dr., Ste. 200, Lisle, Illinois 60532 | 630.493.4300 | [www.chefbyrequest.com](http://www.chefbyrequest.com)

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

effective 2024