

Chef By Request

Custom Catering
To Every Degree!



Continental Breakfast



Corporate Luncheon



Buffet Menus



Boxed Lunches



Deli Power Lunch



Snacks & Sweets



*Exquisite cuisine, first-class presentation
and impeccable service are the essential ingredients we combine
to exceed your highest expectations.*

630-493-4300

WWW.CHEFBYREQUEST.COM

CORPORATE LUNCHEON

CONTINENTAL BREAKFAST

BOARDROOM BREAKFAST

Chef's assortment of muffins, scones, danish, croissants and select bakery items, seasonal fresh fruit display with grapes and berries, gourmet coffee service with cream, sugar and sweetener

\$155 (15 guests)

\$50 each additional 5 guests

ENERGY BREAKFAST

Bagel bar with a variety of sliced bagels, accompanied by plain, garden veggie and strawberry cream cheese with a toaster

Homemade crunchy granola tossed with honey, brown sugar and chocolate pieces

Individual low fat flavored fruit yogurts and seasonal fresh fruit salad

\$160 (15 guests)

\$50 each additional 5 guests

HOT BREAKFAST

Homemade assorted quiche wedges, country style hashbrown potatoes, bakery fresh assortment of fruit and cheese danish and seasonal fresh fruit display

\$180 (15 guests)

\$60 each additional 5 guests

THE GRAB AND GO

Petite ham, egg and cheese croissant sandwiches, assortment of bakery fresh morning breads, individual flavored fruit yogurts and seasonal fresh fruit display

\$180 (15 guests)

\$60 each additional 5 guests

HOMESTYLE BREAKFAST

Scrambled eggs, bacon, sausage or ham, hash brown potatoes, assorted sliced breads with toaster, peanut butter, jams, butter and Florida orange juice

\$195 (15 guests)

\$65 each additional 5 guests

A LA CARTE OFFERINGS

COLD

Classically made deviled eggs

\$45 per 25 pcs

Chef's daily assortment of petite muffins, scones, danish, croissants or select bakery items

\$70 per 25 pcs

Sliced bagels with plain, garden veggie and strawberry cream cheeses accompanied by a toaster

\$45 per dozen

Assortment of sliced breakfast morning breads with whipped butter

\$70 per 25 pcs

Seasonal fresh fruit display with grape clusters and whole berries

\$90 per platter for 25

Individual flavored fruit yogurts (low fat)

\$29 per dozen

Homemade Great Plains granola sided with vanilla yogurt

\$90 per 25 servings

Chilled seasonal fresh fruit salad

\$75 per 25 servings

Bakery fresh iced cinnamon rolls

\$39 per dozen

Assortment of iced donuts and long johns

\$29 per dozen

Chocolate filled French croissants

\$39 per dozen

HOT

1/2 pan serves 12-15

Full pan serves 24-30

CBR morning skillet with hash browns, fluffy eggs, diced ham and grated cheddar

\$110 1/2 pan | \$210 full pan

Petite ham, egg and cheese croissant sandwich

\$60 1/2 pan | \$120 full pan

Fresh baked buttermilk biscuits sided with mild sausage country gravy

\$70 1/2 pan | \$140 full pan

Homemade assorted quiche wedges

\$85 1/2 pan | \$165 full pan

Mini breakfast burritos rolled with egg, cheese and pico de gallo

\$70 1/2 pan | \$135 full pan

Mini omelets folded with cheddar and jack cheese sided with fresh pico

\$75 1/2 pan | \$145 full pan

Homemade shredded potato pancakes with sour cream and apple sauce

\$55 1/2 pan | \$110 full pan

Bananas foster (OR) apple pie french toast

\$60 1/2 pan | \$120 full pan

Mississippi bacon (OR) fresh sausage links

\$65 1/2 pan | \$130 full pan

Fluffy grade A scrambled eggs

\$70 1/2 pan | \$140 full pan

Homemade corned beef hash with lean corned beef and yukon gold potato

\$85 1/2 pan | \$170 full pan

Ham and cheese French croissant bundles

\$65 per dozen

Spinach and ricotta Danish style pies

\$65 per dozen

BEVERAGES

Gourmet coffee service - regular and decaffeinated coffee with half and half, sugar and sweetener

\$60 per gallon

Individual 10 oz. juice bottles

\$29 per dozen

Fresh squeezed Florida orange juice

\$22 per gallon

16 oz. chilled bottled water

\$19 per dozen

Canned Coca-Cola products

\$19 per dozen

Organic bottled teas or bottled vitamin water

\$39 per dozen

CLASSIC LUNCHEON BUFFET

MIDWEST BBQ

- ◆ Hand-pulled pork smothered in apple bourbon BBQ sauce
 - ◆ Grilled vegetable kabobs with herbed olive oil
 - ◆ Crisp jicama slaw, chilled watermelon wedges, fresh split-top buns and crisp kettle chips
- \$210 (15 guests) | \$70 each additional 5 guests

GREEK ISLES

- ◆ Mediterranean marinated chicken breast with Kalamata olives and roasted red peppers
 - ◆ Greek chopped salad with feta and house dressing, accompanied by warm pita wedges and fresh hummus
 - ◆ Roasted vegetable lemon couscous
- \$210 (15 guests) | \$70 each additional 5 guests

TAILGATE

- ◆ 1/4 lb. chargrilled angus burgers with sliced cheese and all the fixings
 - ◆ Grilled bratwurst simmered in beer and onions
 - ◆ Split-top buns, creamy cole slaw, crisp kettle chips and seasonal chilled fruit salad
- \$220 (15 guests) | \$75 each additional 5 guests

LUNCH ON THE LIGHTER SIDE

- ◆ Petite turkey club wraps and housemade pecan chicken salad sided with baby greens and miniature croissants
 - ◆ Pesto garden pasta salad and seasonal fresh fruit salad
 - ◆ Chargrilled and chilled asparagus display
- \$210 (15 guests) | \$70 each additional 5 guests

SUMMER GRILL

- ◆ Chicken and vegetable kabobs brushed with pesto butter
 - ◆ Classic rice pilaf, mixed greens salad with raspberry vinaigrette and wedged tomato focaccia bread
- \$210 (15 guests) | \$70 each additional 5 guests

PERFECT PARMESAN

- ◆ Tender chicken ~ marinara, parmesan and grated mozzarella
 - ◆ Penne Pasta Primavera Sauté ~ herbed focaccia bread and pesto dipping oil
 - ◆ Vine ripe tomato caprese with fresh mozzarella, basil leaf
- \$220 (15 guests) | \$75 each additional 5 guests

STREET TRUCK TACOS

- ◆ Tomatillo shredded chicken, cumin spiced ground beef, soft flour tortillas with cilantro lime rice, house salsa, fresh made guacamole and hand cut chips
 - ◆ Black bean and roasted corn chopped salad with southwest ranch
 - ◆ Served with shredded cheese, tomato, sour cream, jalapeno
- \$220 (15 guests) | \$75 each additional 5 guests

STEAKHOUSE

- ◆ Choice sirloin of beef au jus, oven roasted and sliced thin
 - ◆ Creamy homemade mac and cheese au gratin, wedge cut steak fry potatoes, sliced French bread and butter served with iceberg wedge salad and buttermilk ranch dressing
- \$240 (15 guests) | \$80 each additional 5 guests

BISTRO GRILLED CHICKEN

- ◆ Fine herbs, lemon, grilled fennel and olive oil drizzle, wild rice pilaf and sugar roasted carrot wedges
 - ◆ Vine ripe tomato, cucumber and red onion salad
 - ◆ Served with tomato focaccia bread
- \$220 (15 guests) | \$75 each additional 5 guests

GRAB-N-GO

- ◆ Assorted silver dollar bistro sandwiches with signature sauces
 - ◆ Crisp vegetable tray with roasted red pepper and ranch dips, fresh fruit display and domestic cheese and cracker display
- \$210 (15 guests) | \$70 each additional 5 guests

PRAIRIE STATE

- ◆ Herb roasted pork loin with natural gravy
 - ◆ Homemade whipped potatoes, buttered green beans, mixed greens salad with two dressings and bakery fresh pretzel rolls with butter
- \$230 (15 guests) | \$75 each additional 5 guests

LITTLE ITALY

- ◆ Chicken vesuvio with garlic wine sauce, eggplant parmesan with marinara sauce and grated mozzarella
 - ◆ Italian chop salad with crisp vegetables and balsamic dressing
 - ◆ Wedged cut vesuvio potatoes served with parmesan garlic bread
- \$240 (15 guests) | \$80 each additional 5 guests

COUNTRY COMFORT

- ◆ Parmesan crusted chicken breasts with honey dijon
 - ◆ Sautéed green beans, garlic and herb roasted potatoes, traditional spinach salad, poppy seed dressing and fresh baked knotted rolls with herb-whipped butter
- \$230 (15 guests) | \$75 each additional 5 guests

VIVA ITALIANO!

- ◆ Penne pasta with Italian sausage and peppers and Chicago-style Italian beef with stewed peppers, mozzarella and giardiniera
 - ◆ Served with classic Caesar salad and hinged Italian bread
- \$220 (15 guests) | \$75 each additional 5 guests

ROASTED ATLANTIC SALMON

- ◆ Oven roasted with lemon caper butter, steamed red skin potato wedges, bias cut stir fried vegetables and soft wheat rolls with butter
- \$230 (15 guests) | \$75 each additional 5 guests

HANDMADE RAVIOLI

- ◆ Filled with spinach, portobello and three cheese blend topped with sautéed grape tomatoes and white wine beurre blanc
 - ◆ Fresh green beans almonidine, grilled chicken Caesar salad with dressing, parmesan and croutons
- \$215 (15 guests) | \$70 each additional 5 guests

must be ordered in increments of 5
minimum to serve 15 guests ~ Inclusive of complete disposable serveware



MIDWEST ALFRESCO BUFFET

Minimum to serve 20 guests
Must be ordered in increments of 5
Selection of (1) Entree \$26/guest
Selection of (2) Entrees \$31/guest
Add additional salad, side dish or crafted soup \$4/guest
Served plated or family style, add \$5/guest

ENTREES

CORN FED FLAT IRON STEAK

crispy baby leeks, red wine reduction

ROASTED SUPERIOR WHITEFISH

brown butter, lemon, almonds, parsley

FREE RANGE CHICKEN BREAST

brandied apple compote, crispy sage

AMISH THYME ROASTED CHICKEN

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

SEARED PORK TENDERLOIN MEDALLIONS

bourbon glazed peaches

ANGUS STRIP STEAK

applewood smoked sea salt, garden chive compound butter

PRIME TENDERLOIN BROCHETTE

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

BRICK CHICKEN FRANCAISE

sautéed spinach, capers, classic hollandaise

JAIL ISLAND SALMON

gingered carrot beurre blanc, fresh basil emulsion

SHRIMP DIJON

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

CRUSTED 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

TENDERLOIN STACK

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

WILD MUSHROOM POT PIE

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

BRAISED SHORT RIB RISOTTO

wilted spinach, mirepoix, marsala beef consomme

CHILLED SALAD (SELECT ONE)

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

BABY ARUGULA ~ seasonal beets, goat cheese,
candied walnuts, lemon thyme vinaigrette

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

ORGANIC GREENS ~ sliced strawberry, seedless cucumber,
candied pecans, champagne citrus vinaigrette

BABY SPINACH ~ purple onion, sliced mushrooms,
egg and bacon, poppy seed dressing

CLASSIC CAESAR ~ homemade croutons and parmesan cheese

HARVEST BREAD BASKETS

filled with crusty artisan breads and rolls
accompanied by crocks of whipped sweet cream butter

WARM SIDE ACCOMPANIMENTS (SELECT TWO)

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

GRILLED ZUCCHINI WEDGES AND YELLOW SQUASH

ILLINOIS WILD MUSHROOM FRICASSEE

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

BOXED LUNCHESES

EXECUTIVE BOXED LUNCHEON

Featuring Premium Meats and Cheeses

CLASSIC ITALIAN

Salami, mortadella, Bavarian ham and capicola with provolone cheese and olive tapenade on a soft onion ciabatta roll

GRILLED CHICKEN CAESAR SALAD

Seasoned grilled chicken breast fanned atop crisp romaine, tomato wedges, parmesan and croutons with creamy caesar dressing on the side

SLOW ROASTED TURKEY BREAST SANDWICH

Sliced whole turkey served on thick cut artisan harvest wheat bread with lettuce, tomato and muenster cheese

BAVARIAN HAM AND BABY SWISS

Served on a salted fresh pretzel hoagie with lettuce, tomato and red onion

PESTO CHICKEN

Grilled strips of chicken, pesto spread, roasted red peppers and provolone on a soft tomato focaccia roll

CAJUN CHICKEN BLT WRAP

Grilled sliced chicken served with crisp bacon, tomato, leaf lettuce and chipotle mayonnaise

TURKEY CLUB WRAP

Smoked turkey, avocado, tomato, bacon, red onion and lettuce with boursin cheese wrapped in an extra large tomato tortilla

PORTOBELLO MUSHROOM

Marinated and grilled with roasted red peppers, cucumber, dill havarti, red onion and arugula on thick cut sourdough

HOMEMADE PECAN CHICKEN OR ALBACORE WHITE TUNA SALAD

Served on an extra large bakery fresh croissant with crisp greens and tomato

CHICAGO BLUES

Shaved medium rare roast beef, blue cheese crumbles, roasted red onion and leaf lettuce bundled tightly into a soft flour tortilla roll up



SOUTHWESTERN VEGGIE WRAP

Fajita style grilled bell pepper medley, red onion and pepper jack cheese with avocado mash

CALIFORNIA COBB

Grilled chicken, tomato, cucumber, crispy bacon, avocado, boiled egg, crumbled blue cheese and buttermilk ranch dressing

BETTER BEEF AND CHEDDAR

Medium rare roasted beef and mild cheddar cheese with red onion, sliced tomato and crisp romaine on a soft French baguette

All Boxed Lunches are served with fresh fruit garnish, chilled side salad, Chef's dessert, condiments and disposable serveware.

Priced at \$12.95 per person

Assorted canned beverages and bottled water \$1.50 per person

Minimum required order ~ 15 lunches (5 of each selection)

DELI POWER LUNCH

Decorative assortment of premium Boars Head brand deli fresh meats and sliced cheeses accompanied by real mayonnaise, mustards and a bountiful relish tray, as well as chef's choice of daily dessert.

Assortment of fresh bakery breads, soft French rolls, and flaky croissants

CHOICE OF TWO COLD SALADS

- Creamy Shredded Coleslaw
- Chef's Own Red Roasted Potato Salad
- Crisp Watermelon Wedges
- Italian Pasta Salad
- Mixed Greens Salad with Choice of Two Dressings
- Zesty Marinated Vegetable Salad
- Homemade Salsa with Rustic Tortilla Chips
- Roasted Vegetable Couscous Salad
- Fresh Seasonal Fruit Salad
- Basket of Rustic Kettle Chips

Total deli luncheon priced at \$225 ~ serves 15

All disposable plates, napkins and serveware included

Order in increments of 5 at \$75 each

BUILD YOUR OWN SLIDER BAR

choose 3

\$195 (15 guests) - \$65 each additional 5 guests
includes homemade rustic kettle chips

BUFFALO CHICKEN

blue cheese, red onion and sesame bun

PULLED BBQ PORK

pickle chip and chopped red onion
on a sweet hawaiian bun

BLACK ANGUS BURGER

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

12-HOUR BRISKET

Carolina barbecue, shaved apple cider slaw,
brioche bun

PETITE FILET

blue cheese and roasted red onion
on brioche bun

CUBAN

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

A LA CARTE OFFERINGS

PLATTER OF 36 ASSORTED SILVER DOLLAR SANDWICHES

Ham, turkey and roast beef to include horsey sauce, honey mustard and cranberry mayo
\$110

CALIFORNIA COBB SALAD

Grilled tender chicken, baby romaine hearts, tomato, cucumber, crispy bacon, crumbled blue, ripe avocado and boiled egg sided with farmhouse ranch dressing (serves 20)
\$125

MID DAY BREAK

One dozen each of individual bags of pretzels, individual bags of trail mix, and individual energy granola bars
\$90



DOMESTIC CHEESE DISPLAY

Assortment of five cheeses, served with grape clusters, ripe berries, brie wedge and rustic crackers (serves 30)
\$115

CRISP VEGETABLE CRUDITE

Flowing with bright fresh cut veggies served with ranch and roasted red pepper dips (serves 30)
\$90

SEASONAL FRESH FRUIT DISPLAY

Including 6 fresh fruits, grape clusters, ripe berries and brown sugar yogurt (serves 25)
\$95

HOUSEMADE HUMMUS

Olive oil, lemon and touch of oregano served with crisp pita chips (serves)
\$80

AUTHENTIC GUACAMOLE & FIRE ROASTED SALSA

Made traditional and fresh, served with our own tri colored tortilla chips (serves 25-30)
\$95

RUSTIC ANTIPASTO

A fine selection of shaved Italian meats, dry aged provolone, pepper jack, gourmet olives, roasted peppers, pepperoncini and sliced French baguette (serves 30)
\$135

MUFFALETTA MINIATURES

50 wedges of New Orleans favorite sandwich with olive tapenade bundled into onion ciabatta bread (serves 25-30)
\$90

TURKEY BACON SWISS CROISSANTS

24 pieces - a perfect grab and go
\$85

SNACKS & SWEETS

BREAKS/SNACKS

Individual Bags of Rustic Kettle Chips, Pretzels or White Cheddar Popcorn\$26/doz
Assortment of Fresh Fruit and Baked Chocolate Scones.....\$45/doz
Individual Hearty Granola Bars..... \$26/doz
Individual Rice Krispie Treats\$23/doz
Seasonal Fresh Fruit Kabobs\$34/doz
Assorted Whole Fresh Fruit\$18/doz

DESSERTS (PRICED PER 25 PCS)

Cream Cheese Iced Carrot Cake Squares with Walnuts\$45
Super Chocolate Fudge Brownies\$45
Chocolate Dipped Pretzel Rods with Caramel and Pecans\$70
Gourmet Assortment of Iced Cupcakes\$110
Chocolate Chunk Cookies - hand dipped in milk chocolate\$65
Sugared Lemon Bars with Ripe Berries\$50
Deconstructed Strawberry Shortcakes\$85
Fresh Baked Jumbo Cookie Assortment\$40
Assortment of Petite Cheesecake Rounds\$52
Chef's Petite Dessert Assortment\$60
Triangle Cut Pecan Turtle Bars.....\$45
The VIP - an elegant assortment (48 pieces) of decorated petite mini pastries that will surely satisfy everyone \$110

BEVERAGES

Assorted Canned Coca Cola Products (Coke, Diet Coke, Sprite)\$19/doz
Chilled 10 oz. Sparkling Perrier Water\$25/doz
Chilled 16 oz. Spring Water Bottle ..\$18/doz
Individual Juice Bottles\$29/doz
16 oz. Gatorade Bottles\$36/doz
Sparkling White Citrus Punch\$39/gal
Fresh Brewed Iced Tea or Lemonade\$32/gal
Bottled Unsweet Iced Tea or Lemonade ..\$32/doz
Ice Cold Milk Chugs.....\$27/doz
Gourmet Coffee Service with Cream & Sugar.....\$60/gal