

WARM BEGINNINGS

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

ARTICHOKE BEIGNET

boursin cheese, parmesan crusted
90 P/D

MEDITERRANEAN LAMB MEATBALL

loaded with flavors of oregano, mint,
Kalamata olive and feta, sided with homemade cool tzatziki
sauce, soft pita wedge
100 P/D

WILD MUSHROOM ARANCINI

aged white cheddar, sherry wine and panko crust
95 P/D

STUFFED FRESH MUSHROOM CAPS

Chef's signature walnut and three cheese pesto
85 P/D

SHREDDED DUCK QUESADILLA

flat top grilled and wedge cut with boursin cheese and
roasted red onion, sided with cilantro lime crème fraîche
105 P/D

MINI CHICKEN WELLINGTONS

mushroom sherry duxelle, wrapped in buttery puff pastry
110 P/D

MINI BEEF TENDERLOIN WELLINGTONS

mushroom sherry duxelle, wrapped in buttery puff pastry
120 P/D

FAMOUS BAKED PARMESAN ARTICHOKE DIP

served with bakery-fresh crusty breads and pita chips
(serves approximately 50 guests)
125 D

CHEESEBURGER (PARADISE) PUFF

everything you think it is!
105 P

PETITE RACK OF LAMB

char-grilled with classic bernaise aioli
165 P/D

BAKED POTATO CUPS

loaded with sharp cheddar crispy bacon and scallions
100 P/D

SMOKE HOUSE POPPERS

tri color sweet peppers, pimento cheese,
smoked bacon
100 P/D

GRILLED HALLOUMI CHEESE

Greek olive oil, fresh thyme, sweet paprika
85 P

SPANAKOPITA

spinach phyllo triangle with lemon, garlic, feta
95 P/D

CRISPY COCONUT SHRIMP

sweet coconut, panko, horseradish apricot dipping sauce
105 P/D

CHICKEN SATAY

skewered marinated chicken,
Thai peanut sauce, broiled to perfection
105 D

SEASONED BEEF EMPANADA

thin layers of flaky pastry,
cumin seasoned beef and minced peppers,
sided with sour cream
100 P/D

ALMOND STUFFED DATES WRAPPED WITH BACON

glazed with chili powder brown sugar
85 P/D

CHICKEN QUESADILLA CONES

Jack cheese and Mexican pico bundled tightly
served with sour cream
95 P/D

MAC & CHEESE BITES

house-made cheese sauce,
panko crust
80 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 2024

HAND-ROLLED MEATBALLS

smoked with sweet bbq sauce
80 D

SMOKED BRISKET PROFITEROLES

12hr beef brisket, Carolina barbecue,
cheese profiteroles
100 P/D

SURF & TURF SWORDS

blackened shrimp wrapped in smokey bacon,
Franks red hot, blue cheese dip
115 P

TEXAS TWO STEP SWORDS

smoked tender beef brisket wrapped in applewood bacon,
hot honey peach glaze
120 P

PUB STYLE CRAB CAKE

old bay, lemon zest, Creole remoulade
125 P/D

CLASSIC 6" MINI BROCHETTES

CHICKEN CORDON BLUE

popcorn chicken, ham, swiss, dijon
115 P/D

BEEF BOURGUIGNON

braised beef, pearl onions, marble potatoes,
micro carrots, red wine demi glaze
130 P/D

PIG ROAST

anise braised pork belly,
roasted apples, brown sugar maple glaze
115 P/D

LOW COUNTRY BOIL

old bay shrimp, smoked sausage, salt roasted potato,
cajun chicken, sweet corn cream
130 P/D

BRICK OVEN FLATBREADS

BLACK MISSION FIG PRESERVES

mild blue cheese, caramelized onion
90 P/D

ITALIAN SAUSAGE

crushed tomato, garlic and Tuscan herbs
90 P/D

SHERRIED WILD MUSHROOMS

gruyère cheese
95 P/D

BBQ CHICKEN

cilantro, red onion, aged white cheddar
95 P/D

CRISPY SPRING ROLLS

ASIAN VEGETABLE

sweet & sour chili sauce
85 P/D

CLASSIC REUBEN

shredded corn beef, kraut, swiss, thousand island dipper
95 P/D

CUBAN CIGAR

ham, pickle, swiss, dijon dip
95 P/D

BUFFALO CHICKEN

pulled chicken, crispy brick dough,
creamy blue cheese dip
95 P/D

FIRE CRACKER SHRIMP COZY

Thai basil, ginger pork, Mae Ploy dipping sauce
95 P/D

2oz SOUP SHOOTERS

100 P

pair with baby toasted cheese sandwich - add 35 per 50

FIRE ROASTED TOMATO BASIL

SHERRIED LOBSTER AND CRAB BISQUE

WILD MUSHROOM CAPPUCCINO

ASPARAGUS WHITE TRUFFLE CREAM



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