

Chef By Request

Custom Catering
To Every Degree!



At Chef By Request, we are dedicated to assisting our clients with every aspect of the event planning process. Allow our professionals to orchestrate the perfect reception. When it comes to your wedding day, we believe there is absolutely no margin for error. Exquisite cuisine, first-class presentation and impeccable service are the essential ingredients we combine to exceed your highest expectations.

Final Rental & Service pricing is subject to change and will be based upon your venue requirements, menu and any additional accommodations necessary.

Depending on the facility you have chosen for your wedding, other rental items may be necessary to accommodate your needs.

630-493-4300 | www.chefbyrequest.com

Plated Wedding Selections

priced to serve 100 guest minimum

Total staffing hours include setup, service and breakdown

All Menus and Pricing Per Guest Include the Following:

- Plated selection of soup or salad
- Selection of 2 entree choices
- Artisan dinner rolls with butter truffles
- White china place setting includes: 3-piece china, flatware, solid color napkin, water glass
- Kitchen culinary team to execute meal service on-site (5 hours max)
- Professional wait staff with event captain (9 hours max)
- Standard base service gratuity
- Local delivery and trucking

Signature Entrees \$69+

Pan-Seared Salmon

6 oz hand cut Atlantic | citrus dill beurre blanc

Pork Tenderloin Medallions

bourbon glazed peaches

Lemon Caper Chicken

toasted gremolata crust | piccata butter sauce

Wild Mushroom Chicken

grilled shiitake | marsala wine sauce

Crispy Brick Chicken

Frenched skin-on breast | thyme roasted chicken jus

Sicilian Chicken

seared skin-on breast | artichoke pan sauce

Chicken Provence

boursin panko crust | sundried tomato jam

Choice Flat Iron Steak

6 oz char-grilled | smoked tomato demi glaze
whole roasted shallots

Vegetarian Entrees \$67

Grilled Zucchini Roulades

farmers market vegetables | herb ricotta
lemon quinoa | red pepper relish

Farro Risotto

broccolini | roasted root vegetables | squash broth

Farmhouse Ratatouille

gourmet cheese ravioli | fresh goat cheese | grilled shiitake

Premier Entrees \$72

Jail Island Salmon

sweet corn succotash | rainbow micro greens

Hand Cut Swordfish

char-grilled | sweet onion pico | cilantro chimichurri

Choice Beef Tenderloin

6 oz center cut filet | red wine demi glaze
(8 oz filet - add \$5+)

Side By Side

4 oz center cut filet & 4 oz chicken roulade
red wine reduction | lemon champagne beurre blanc

Farmhouse Chicken

roasted apple compote | bourbon maple glaze

Chef's Preferred Entrees \$75

Pan Seared Halibut

hand cut - charred tomato beurre blanc

Above and Below

5 oz choice filet | 3 tail-on jumbo prawns | garlic butter
cabernet jus | herbed panko

Grilled Lamb

frenched bone-in chops | rosemary lamb jus

Amanda's Favorite Duo

4 oz center cut filet | 4 oz Atlantic salmon
red wine demi | saffron cream

Salad Selections



CBR House

mesclun greens | bartlett pear | gorgonzola
dried cranberry | candied walnuts | champagne citrus vinaigrette

Arugula

seasonal beets | crumbled goat cheese
candied walnuts | lemon thyme vinaigrette

Organic Field Greens

European cucumber | grape tomato | raspberry vinaigrette

Baby Spinach

sliced strawberry | mandarin oranges
toasted almonds | poppy seed dressing

Classic Caesar

crisp romaine lettuce | Caesar dressing
croutons | shaved parmesan

Vine-ripe Tomato & Fresh Mozzarella

ripped basil | roasted garlic
smoked sea salt | cold pressed olive oil and balsamic

Assorted fresh artisan dinner rolls,
herbed flatbread and rolled butter truffles

Menu Enhancements

Champagne toast with stemware – add \$5 per guest

Table wine service with stemware for one hour – add \$8 per guest

Wedding cake – add \$4.55 per guest

effective 2024 All menu proposals will include a 6% supply surcharge on food and beverage items.

Accompaniments

~ SELECT TWO ~

Starch

Sea Salt Roasted Fingerling Potatoes

Red Pepper Whipped Potatoes

Smashed Yukon Gold Potatoes

Long Grain Wild Rice Pilaf

Baked Potato Pave
gruyere cheese

Hook's White Cheddar Risotto Cake

Veggies

Crisp Asparagus Spears

Roasted Zucchini Planks

Sugar Roasted Carrots

Farmers Market Vegetable Melange
herb butter

Buttered French Beans

Roasted Brussels Sprouts
crispy bacon



Station Style Packages

priced to serve 100 guest minimum

Total staffing hours include setup, service and breakdown
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- Kitchen culinary team to execute meal service on-site (5 hours max)
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- Local delivery and trucking
- Standard base service gratuity

Midwest Classics \$65

CHEF TO CARVE STATION

choose two meats

Whole Boneless Roast Pork Loin

roasted apple & cranberry chutney

Oven-Roasted Whole Turkey Breast

pan gravy and cranberry chutney

Bone-In Country Baked Ham

stone ground mustard

Seasoned Round of Beef

horseradish cream sauce

Seasonal Grilled & Chilled Vegetable Antipasto Display

1 Station Style Salad Selection

POTATO MARTINI BAR

creamy yukon gold mashed potatoes and mashed sweet potatoes served with a wide variety of classical toppings:

grated cheddar, crumbled bacon, scallions, tomato, broccoli, butter, sour cream, honey, brown sugar, mini marshmallows and walnuts

served with artisan bread basket with rolled butter truffles

Sweet Home Chicago \$60

famous Lou Malnatis deep dish butter crust pizza (cheese and sausage)

Shaved Chicago style Italian beef with Turano french bread, sided with gardeniera

Vienna pure beef hot dogs steamed and set into a fresh poppy seed bun

condiments the way Chicagoans like them: diced tomato, relish, pickle spears, ketchup, celery salt, cucumber, onions and mustard

chopped fresh made coleslaw, rustic kettle chips, zesty rotini pasta salad

New Age Favorites \$60

BUILD YOUR OWN SLIDER BAR

choose three

Buffalo Chicken

blue cheese, red onion on 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

Black Bean Burger

pepper jack cheese, chipotle mayo on brioche bun

House Made Thick Kettle Chips

MAC & CHEESE STATION

topped to your liking

Crispy Chopped Bacon, Seasonal Greens Chopped Salad, Choice of Dressing

Fresh Fruit & Berry Display

Street Truck Tacos \$60

Chili-lime Carne Asada

Tomatillo Shredded Chicken

Pulled Toasted Cumin Pork

griddled warm, soft flour tortillas accompanied by grilled sweet onion pico de gallo, roasted corn and poblano salsa, lime wedges, tomatillo salsa verde, cilantro steamed rice, queso fresco, freshly made authentic guacamole, tri-color salted tortilla chips, black bean and corn chopped salad with southwest ranch

Midwest Alfresco Buffet

priced to serve 100 guest minimum
\$65 per person | family-style service add \$5 per person

All Menus and Pricing Per Guest Include the Following:

- One plated salad selection and artisan bread basket with rolled butter truffles
- White china place setting includes: 3-piece china, flatware, solid color napkin, water glass
- 2 Entree buffet setup
- Kitchen culinary team to execute meal service on-site (5 hours max)
- Professional wait staff with event captain (9 hours max)
- Local delivery and trucking
- Standard base service gratuity

Entrees

~ SELECT TWO ~

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 shallot cream

Marinated Skirt Steak

chargrilled smoked tomatoes, chopped cilantro

8 oz Angus Strip Steak

applewood smoked sea salt, garden chive compound butter
(additional 2 per person)

Hand Cut Atlantic Salmon

lemon dill beurre blanc

Prime Tenderloin Brochette

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

Brick Chicken Francaise

sautéed spinach, capers, lemon champagne butter

Amish Thyme Roasted Chicken

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

Seared Pork Tenderloin

bourbon glazed peaches

Free Range Chicken Breast

brandied apple compote, crispy sage

Braised Short Rib Risotto

wilted spinach, mirepoix, marsala beef consomme

Accompaniments

~ SELECT TWO ~

Zucchini Wedges and Yellow Patty Pan Squash

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 Whipped Potatoes

Steamed Red Skin Potatoes with Butter and Dill

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



Brunch Buffet Menu

minimum to serve 30 guests
must order in increments of 5 thereafter

The Perfect Brunch

\$45 per person

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 TWO

Mississippi Bacon

Fresh Sausage Links

Honey-glazed Ham

Country Hashbrown Potatoes

Corned Beef Hash with Yukon Gold Potatoes

Homemade Potato Pancakes with Sour Cream and Apple Sauce

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 request only

Omelet Station to Replace Egg Selection

add \$3 per person

(Requires chef to prepare at additional charge)

All Menus and Pricing Per Guest Include the Following:

- White china place setting includes:
3-piece china, flatware, solid color napkin,
water glass
- Professional wait staff as needed
- Complete gourmet coffee service, cream,
sugar, sweetener
- Carafes of Florida orange juice
- 2 Hours of buffet service
- Local delivery and trucking
- Standard base service gratuity

Optional Upgrades

BRUNCH BAR OPTION

French sparkling champagne,
mimosa, cranberry juice, orange juice
full Titos bloody mary bar,
soft drinks and bottled water
2hr \$15 | 3hr \$19
4hr \$22

CARVING STATION

Bone-in Spiral Ham \$250 (50)

Herb-crusted Prime Rib
with Horseradish Sauce \$315 (40-45)

Oven-roasted Turkey Breast
with Cranberry Chutney \$170 (35-40)

WAFFLE STATION

thick Belgian waffles, syrup, butter,
powdered sugar, whipped cream, wild
berries, chocolate chips
add \$5

ADDITIONAL OPTIONS

Add Side Dishes (hot or cold)
\$4 per person