

# 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](http://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 \$72+

### 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 chargrilled | smoked tomato demi glaze  
whole roasted shallots

## Vegetarian Entrees \$69

### 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 \$75

### Jail Island Salmon

sweet corn succotash | rainbow micro greens

### Hand Cut Swordfish

chargrilled | 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 \$78

### 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 2025 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

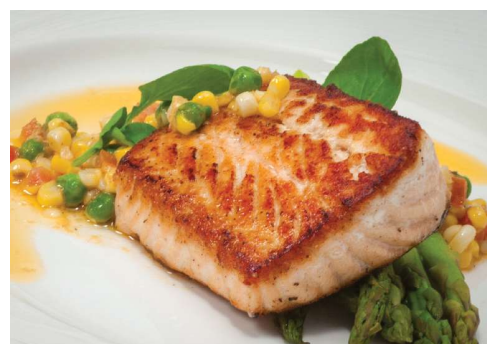
Roasted Zucchini Planks

Sugar Roasted Cropped Organic 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**

**All Menus and Pricing Per Guest Include the Following:**

- 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)
- Local delivery and trucking
- Standard base service gratuity

## Midwest Classics \$67

### 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 \$62

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

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

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 \$62

### 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

crispy bacon and grilled veggie toppers

### Seasonal Greens Chopped Salad, Choice of Dressing

### Seasonal Fruit Salad

## Street Truck Tacos \$62

Chili-lime Carne Asada  
Tomatillo Shredded Chicken  
Pulled Toasted Cumin Pork

griddled warm, soft flour tortillas accompanied by grilled sweet onion pico de gallo, 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  
\$68 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 4 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

### 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 consommé

## 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

\$49 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 THREE

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 (6 hours max)
- Complete gourmet coffee service, cream,  
sugar, sweetener
- 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 \$340 (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

## Bar Selections

For indoor events we encourage the rental of glass barware.

### Bar Option 1

Selection of 2 domestic beers and 2 premium beers, 4 bottled wines to include 2 red varietals and 2 white varietals, assorted canned sodas and chilled bottled water

2 hr/\$15      3 hr/\$18      4 hr/\$21      5 hr/\$24

### Bar Option 2

Complete Bar Package to include: Skyy Vodka, Beefeater Gin, Cruzan Spiced Rum, Dewar's White Label Scotch, Sauza Tequila, Canadian Club Whiskey, Sweet & Dry Vermouth, Triple Sec, 2 selections of domestic beers and 2 selections of premium beers, 4 bottled wines to include 2 red varietals and 2 white varietals, assorted canned sodas and chilled bottled water

2 hr/\$18      3 hr/\$22      4 hr/\$26      5 hr/\$30

### Bar Option 3

Premium Bar Package to include: Titos Vodkas, Tanqueray Gin, Bacardi Light and Captain Morgan Rums, Sauza Signature Tequila, Canadian Club and Jack Daniels Whiskey, Jim Beam Bourbon and Jannet Walker Red Label Scotch, Amaretto, Kahlua, Sweet & Dry Vermouth, Triple Sec, 3 selections of domestic beers and 2 selections of premium beers, 4 bottled wines to include: 2 red varietals, 2 white varietals, assorted canned sodas, chilled bottled water and Perrier sparkling

2 hr/\$20      3 hr/\$25      4 hr/\$29      5 hr/\$33

### Bar Option 4

Superior Bar Package to include: superb selection of Titos and Grey Goose Vodkas, Bacardi Light, Captain Morgan and Malibu Rums, Tanqueray and Bombay Sapphire Gins, Sauza Signature, Jack Daniels Whiskey, Maker's Mark Bourbon, Johnny Walker Red, Sweet & Dry Vermouth, Bailey's Irish Cream, Kahlua, Amaretto, Southern Comfort, 3 selections of domestic beers, 3 selections of premium beers, 5 bottled wines to include 2 select red varietals, 2 select white varietals and Sparkling Italian Prosecco, assorted canned sodas, chilled bottled water and Perrier sparkling

2 hr/\$22      3 hr/\$27      4 hr/\$32      5 hr/\$37

#### Domestic Beers Available:

Miller Lite, Coors Light, Blue Moon, Michelob Ultra, Kona Big Wave

#### Premium Beers Available:

Hard Seltzer - Seasonal Brands

Goose Island 312, Goose Island IPA, Stella Artois, Corona, Sam Adams

#### California Premium Wines Available:

Whites: Chardonnay, Sauvignon Blanc, Pinot Grigio

Reds: Cabernet, Pinot Noir



All Bar Packages include: ice, clear plastic glassware, stir straws, bar supplies, cocktail napkins, bar garnish, fruit & queen olives. Bar mixers as needed include: orange & cranberry juice, tonic & club soda, coke, diet coke, sprite, ginger ale, grenadine, bloody mary mix, sweet & sour and lemonade.

BAR PACKAGES INCLUSIVE OF Dram shop liability insurance, local, Chicago and state licenses.

Bar Mixer Package only (no alcohol) is offered at \$8 per person up to 4 hours of service

Juice & Soda Bar: assorted canned sodas, chilled bottled water, sparkling white citrus punch, fresh brewed carafes of iced tea with lemon, sugar and sweetener, ice, clear cups and beverage napkins at \$8 per person

Table Wine service including 1 red and 1 white varietal poured for 1 hour at \$8 per guest (includes stemware)

French Champagne or Italian sparkling Prosecco toast at \$5 per guest (includes stemware)

Classic Craft Cocktails – 1 gallon makes 15-20

Zinger Mai Tais

3 premium rums, 3 fresh juices - pineapple, orange, lime, and garnish  
\$110/gallon

Top Shelf Golden Margarita

Sauza Agave Tequila, Cointreau, fresh lime juice, salt and limes  
\$110/gallon

Sangria Blanco or Roja (white or red)  
brandy soaked fruit  
\$110/gallon

# COLD HORS D'OEUVRES

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

## CRISPY AHI TUNA WONTON

blackened rare Ahi, chili-lime aioli, brilliant wasabi caviar  
100 P

## MUFFULETTA MINIATURES

a New Orleans favorite – salami, mortadella,  
capicola, imported ham and provolone cheese  
with olive tapenade on onion ciabatta bread  
95 P/D

## JUMBO FRESH SHRIMP

boiled in court bouillon  
lemon and zesty cocktail sauce  
125 P/D

## PROSCIUTTO-WRAPPED ASPARAGUS

prosciutto and boursin cheese  
85 P/D

## GRILLED & CHILLED JERK CHICKEN PICKS

lime, cilantro, red pepper aioli  
85 P/D

## CAPRESE KABOB

fresh mini mozzarella, grape tomato,  
basil leaf and roasted garlic clove  
85 P/D

## HAWAIIAN POKE SPOONS

sushi grade Ahi tuna, avocado, lime, serrano chili,  
cilantro, jicama and pink Hawaiian sea salt  
120 P/D

## SMOKED SALMON CUCUMBER ROUND

thinly sliced Scottish smoked salmon,  
horseradish dill cream cheese and capers  
100 P/D

## MANGO SHRIMP SPOON

chopped citrus shrimp, cilantro,  
fresh mango, jicama, sweet chili sauce  
110 P/D

## CALIFORNIA ROLLS

lump crab, avocado, cucumber, soy,  
wasabi and pickled ginger  
235 P/D (100 pc)

## FRESH FRUIT SKEWERS

five festive fruits skewered with brown sugar yogurt dip  
130 P/D

## BURRATA TOAST

creamy burrata cheese, oven dried tomato  
focaccia crisp, smoked sea salt, olive oil, basil  
85 P

## SHRIMP GAZPACHO SHOOTER

passed in a 2oz shooter  
poached shrimp, cucumber, avocado, garden tomatoes  
110 P/D

## MOROCCAN SPOONS

lemon curry, couscous,  
grilled veggie confetti  
90 P/D



Custom Catering To Every Degree!

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 2025



### SINGLE BITE SENSATIONS

prism picks loaded with fusions of flavor

#### **PRIME BEEF AND BLUE**

seared tenderloin, cabrales blue  
roasted sweet pearl onion  
110 P

#### **HAND CUT BOX SALMON**

torched miso glaze, charred scallions  
100 P

### 2 BITE STREET TACOS

authentic flavor packed into crunchy mini shells

#### **CHIPOTLE STEAK**

grilled scallions and cilantro cream  
110 P

#### **ASIAN PORK**

napa cabbage and apple lime slaw  
110 P

#### **TOMATILLO CHICKEN**

charred poblano corn salsa  
110 P

### CBR SIGNATURE CROSTINIS

#### **BEEF CARPACCIO**

shaved beef tenderloin, roasted garlic aioli, parmesan curl  
100 P/D

#### **FRENCH BRIE**

roasted apple compote, clover honey and crispy bacon jam  
90 P/D

#### **DUCK CONFIT**

cherry preserves, parsley salad  
100 P/D

#### **MEDITERRANEAN**

fresh goat cheese, tomato jam, basil  
90 P/D

#### **PAN SEARED PORK**

pine nut pesto, caramelized onion  
95 P/D

### CRISPY PHYLLO TARTLETS

#### **SUN-DRIED TOMATO CHICKEN**

whipped chèvre  
95 P/D

#### **BLACK MISSION FIG PRESERVE**

goat cheese truffle, candied walnut  
95 P/D

#### **BAKED FRENCH BRIE**

apricot, toasted pecans  
95 P/D

### SAVORY PROFITEROLES

#### **EAST COAST LOBSTER ROLL**

poached lobster, lemon zest, celery, mayo  
130 P

#### **BLT**

smooth pimento cheese, crispy bacon, rainbow micro greens  
110 P/D

#### **DECONSTRUCTED CHICKEN KIEV**

roasted chicken, boursin cheese, parsley salad  
110 P/D

### MODERN TEA FINGER SANDWICHES

#### **PECAN CHICKEN SALAD**

closed faced, classic white, dried cranberry, lemon aioli  
100 P/D

#### **BEEF TENDERLOIN**

open faced, sourdough, tenderloin rosette  
whole grain mustard, cornichon  
110 P/D

#### **SMOKED SALMON**

open face, dark rye, dill cream cheese, caper relish  
105 P/D

#### **ENGLISH CUCUMBER**

three layer, shaved seedless cucumber,  
classic white, watercress, cream cheese  
95 P/D

#### **PETITE TURKEY CROISSANT**

roasted turkey breast, dijon aioli, bacon, swiss  
145 P/D



Custom Catering To Every Degree!

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 2025

# 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  
95 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,  
roasted garlic aioli  
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  
175 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  
110 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

80 P/D



Custom Catering To Every Degree!

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 2025

**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  
120 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  
120 P/D

**LOW COUNTRY BOIL**

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

**BRICK OVEN FLATBREADS**

**BLACK MISSION FIG PRESERVES**

mild blue cheese, caramelized onion  
95 P/D

**ITALIAN SAUSAGE**

crushed tomato, garlic and Tuscan herbs  
95 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  
90 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  
100 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 CAPPUCINO**

**ASPARAGUS WHITE TRUFFLE CREAM**



Custom Catering To Every Degree!

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 2025

# MINI PASTRIES & SWEET BITES

Price per 25 pieces

## VIP DESSERT BARS

48 pc – 1 dozen each flavor  
caramel apple, lemon berry cream,  
pecan dark chocolate, oreo cookie  
85

## PETITE FRENCH MACAROONS

a variety of trendy flavors and colors  
49

## CHEESECAKE FLIGHT

variety of 2-bite cheesecake rounds  
52

## CHOCOLATE DIPPED CHEESECAKE VARIETY LOLLIPOPS

95

## FRESH BAKED COOKIE ASSORTMENT

a variety of your favorite cookies fresh from the oven  
40

## CHOCOLATE DIPPED CHOCOLATE CHUNK COOKIES

fresh baked chocolate chunk cookies  
hand dipped in milk chocolate  
65

## PETITE TRIFLE CUPS

layers of cake, mousse and whipped cream  
assorted chocolate and fruit varieties  
60

## FRESH FROM THE OVEN BROWNIES

house made brownies with a decadent layer of ganache  
50

## ICED CUP CAKE CREATIONS

assortment of the following flavors: chocolate, vanilla bean,  
peanut butter, jam & jelly, red velvet, lemon meringue  
120

## HAND DIPPED STRAWBERRIES

ripe strawberries dipped in milk chocolate  
with white chocolate drizzle and sanded sugar  
60

## FRENCH CHOCOLATES COLLECTION

true elegance in every bite - includes 8 varieties  
50

## CHOCOLATE DIPPED PRETZEL RODS

pretzel rods dipped in chocolate and  
topped with caramel and pecans  
80

## DECADENT CHOCOLATE TRUFFLES

seasonal assortment of rolled truffles  
a chocolate lover's dream  
49

## ART DECO PETITE FOURS

eye catching assortment  
of classic and contemporary flavors  
55

## CAPPUCCINO MOUSSE CUPS

coffee cup shaped chocolate filled with decadent mousse  
available in chocolate, white chocolate  
60

## PARIS COLLECTION

gourmet variety of mini eclairs, French cream puffs  
in assorted flavors, classic French macarons  
in trendy colors and flavors  
(50 pieces)  
115

## MINI CANNOLIS

traditional cannoli shell dipped in chocolate  
with cannoli cream, dipped in crushed pistachio  
60

## PASTRY CHEF'S SEASONAL ASSORTED MINI PASTRIES

(50 pieces)  
120

## FLORENCE COLLECTION

petite chocolate cappuccino cups spooned  
with authentic tiramisu, 2-bite assortment of passion tarts,  
traditional Italian cannoli  
(50 pieces)  
115

## MADE IN AMERICA COLLECTION

variety of 2-bite cheesecake rounds, collection of pretty  
petite fours, chocolate tuxedo dipped strawberries  
(50 pieces)  
110



Custom Catering To Every Degree!

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 2025

# INDIVIDUAL DESSERTS

## PRICE PER 12 PORTIONS

### FLOURLESS CHOCOLATE TORTE

dense, rich chocolate, raspberry coulis,  
whipped cream, fresh mint  
75

### VANILLA BEAN CRÈME BRULÉE

served chilled with macerated berry compote  
70

### FRENCH BROWN BUTTER CAKE

as rich as can be and not calorie-free,  
caramel drizzle, candied pecans  
80

### CHOCOLATE TRUFFLE MOUSSE ROUND

raspberry lavender compote  
80

### DECONSTRUCTED STRAWBERRY SHORTCAKE

soft pound cake, sided with sliced sugared  
strawberries and vanilla whipped cream  
60

### 5 OZ MOLTON LAVA BUNDT CAKE

warm chocolate cake with a gooey chocolate center,  
spiced whipped cream  
75

### 3 LAYER CREAM CHEESE CARROT CAKE

deep dish decadence - caramel drizzle  
80

### DOUBLE CHOCOLATE FONDANT CAKE

white chocolate mousse, fresh strawberry  
75

### DEEP DISH CHOCOLATE BOURBON PECAN PIE

true southern hospitality  
72

### RED VELVET LAYER CAKE

raspberry and white chocolate mousse  
75

### CBR TIRAMISU

rich layers of tiramisu with Kahlua soaked lady fingers  
and whipped cream  
72

### CHEESECAKE FACTORY

all served with Chef's seasonal garnish

White Chocolate Raspberry Crunch

Deep Dish Caramel Apple

NY Style Vanilla Bean

Blueberry Cobbler Crunch

Torched Crème Brûlée

Pumpkin Praline

75

### INDIVIDUAL BREAD PUDDINGS

traditionally made bread pudding,  
served in individual crocks (ask about seasonal flavor combos)  
60

### PEANUT BUTTER FUDGE BOTTOM PIE

deep dish goodness, whipped cream  
80

## DESSERT STATIONS

### BANANAS FOSTER

fresh-sliced bananas in an orange caramel sauce,  
flamed with dark rum and served over french vanilla ice cream  
7 per person

### ICE CREAM FRIDAY, SATURDAY OR SUNDAY BAR

chocolate and vanilla bean ice cream scooped to order with  
your choice of toppings: cherries, whipped cream,  
oreo pieces, m&m's, chocolate chips, chopped nuts, sprinkles,  
chocolate, caramel & strawberry sauces  
8 per person



Custom Catering To Every Degree!

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 2025



# RETRO LATE NIGHT MINIS

priced per 50 pieces – best when butler passed

## BABY BACK RIB TEASERS

sweet and tender bourbon barbecue glazed one-bone riblets  
140

## MINI CORN DOGS

lightly honey-battered and sided with ketchup and mustard  
65

## CLASSIC DEVILED EGGS

dijon and chopped caper relish  
90

## BALLPARK HOT DOG

sided with buns, ketchup and mustard  
220

## BRAISED PORK BELLY SLIDER

port roasted onion rings, star anise fig jam, brioche bun  
185

## SALTED ARTISAN PRETZEL STIX

twisted goodness with cheddar cheese and mustard dips  
125

## MAC & CHEESE BITES

80

## BONELESS BUFFALO WINGS

garnished with celery and carrot sticks,  
ranch, blue cheese dressing  
110

## LOU MALNATI'S

Chicago style deep dish pizza wedges  
(cheese or sausage) - the best pizza in all of Chicago!  
195

## CHICKEN & WAFFLES

fried chicken croquette, buttermilk waffle -  
bamboo sworded, vanilla maple glaze  
120

## NACHO BAR

crisp tortilla chips, nacho cheese sauce, seasoned ground  
beef, sour cream, sliced jalapenos, diced tomato,  
diced onions, black olives, paper boats  
295 (serves 50) - 150 for each additional 25 people

## TEXAS WALKING TACO

individual bags of Frito corn chips, spooned with spicy  
Texas chili, grated cheddar, sour cream, chopped scallion  
190

## CHICKEN QUESADILLA CONES

Jack cheeses and Mexican pico  
bundled up with sour cream on the side  
95

## BAKED POTATO CUPS

pipled with bacon, chives and sharp cheddar  
100

## HAND-PULLED BBQ PORK SLIDER

super tender with a tangy sauce  
served on a sweet Hawaiian roll  
185

## HAND ROLLED PIGS IN A BLANKET

ketchup and mustard dippers  
120

## CUBAN SLIDER

roasted medallion of pork tenderloin and shaved ham  
with pickle, dijon mustard and Swiss cheese  
185

## BLACK AND BLUE

petite black angus beef burger with jazzy blue cheese  
and caramelized onions on brioche bun  
185

## 2 OZ. AMERICAN BURGER & WAFFLE FRY BASKET

served in paper boat, diner style with pickle chip,  
ketchup and mustard squeeze bottles  
230

## 2 BITE STREET TACOS

authentic flavor packed into crunchy mini shells - 110

- chipotle steak, grilled scallions and cilantro cream
- Asian pork, napa cabbage and apple lime slaw
- tomatillo chicken, charred poblano corn salsa

## MILK & COOKIES

shot of ice cold milk and mini baked  
chocolate-dipped chocolate chunk cookie  
100

## LOADED CHURROS

4" sugar-crusted churros filled with chocolate and caramel  
110



Custom Catering To Every Degree!

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 2025