



Formal Dinner Menu



At My Chef, catering means helping to create lasting memories, celebrate triumphs and recognize milestones. Catering is about Celebrating Life and since 1989, we have successfully combined our many years of culinary experience with a creative flair to ensure elegant and memorable events. Based in Naperville, My Chef is one of the Western Suburbs' largest and most well respected upscale caterers. We built our reputation on excellent food, beautiful presentation, and friendly, professional service. In our 14,000 square foot facility, we use only the freshest ingredients and place a high importance on quality presentation and customer service. My Chef works with over 900 corporate companies and thousands of social clients. The majority of our events are from personal referrals or our long and growing list of loyal customers. As a full-service caterer and event planner, My Chef would be pleased to personally work with you to create a menu and event plan to suit your exact needs and budget.

Includes

One Salad - One Entree - Two Accompaniments
Assortment of Fresh Artisan Bread and Infused Whipped Butter





Select One

Chopped Romaine

with Roasted Beets, Hickory Smoked Bacon and Toasted Pepitas
with Champagne Dijon Vinaigrette

Romaine and Iceberg Lettuce

with Cucumbers, Tomatoes, Mushrooms, Red Onion, Cheddar Cheese and Herbed Croutons
with Buttermilk Ranch Dressing *or* Herbed Italian Vinaigrette

Mixed Field Greens

with Sliced Pears, Toasted Walnuts and Crumbled Goat Cheese
with Pear Infused Vinaigrette

Romaine Lettuce

with Black Olives, Wedged Tomatoes, Pecorino Romano, Peppercorns and Garlic Croutons
with Creamy Caesar Dressing

Chopped Kale with Brussel Sprouts

with Shredded Carrots, Toasted Sunflower Seeds, Diced Red Onion and Crumbled Feta
with Lemon Oregano Vinaigrette

Bibb and Romaine Lettuce

with Strawberries, Mandarin Oranges, Toasted Almonds and Shaved Red Onion
with Vidalia Onion Vinaigrette

Mixed Field Greens

with Dried Cranberries, Caramelized Pecans, Crispy Fried Onions and Crumbled Blue Cheese
with Honey Balsamic Vinaigrette

Baby Spinach

with Sauteed Prosciutto, Caramelized Onions and Shredded Pecorino Romano
with Poppyseed Dressing

Mixed Field Greens

with Fresh Blueberries, Strawberries, Blackberries and Crumbled Blue Cheese
with Herbed Balsamic Vinaigrette

Roasted Heirloom Carrots

with Micro Greens, Caramelized Pecans and Goat Cheese
with a Balsamic Reduction Drizzle

Entrees

Chicken

Grilled Whiskey Ginger Glazed Chicken	\$22
Grilled Chicken Breast with Fresh Mango Salsa	\$22
Grilled Bruschetta Chicken with Fresh Tomatoes and Basil	\$22
Sauteed Chicken Breast with Sundried Tomato Cream	\$22
Seared Chicken Breast with Artichoke Panzanella	\$22
Chicken Francaise with Lemon Caper Cream	\$22
Parmesan Crusted Chicken with Tomato Provencal	\$22
White Wine Braised Chicken with a Thyme and White Wine Veloute	\$22
Grilled Frenched Chicken Limone with Lemon Caper Veloute	\$24
Spinach, Sun-dried Tomato and Gouda Stuffed Chicken with Basil Pesto	\$24
Garlic and Herbed Cheese Stuffed Chicken with Tomato Vodka Sauce	\$24
Chicken Saltimbocca with Prosciutto di Parma, Fresh Sage and Herbed White Wine Veloute	\$24
Wild Mushroom Stuffed Chicken with Marsala Wine Sauce	\$24

Pork

Soy Dijon Marinated Center Cut Pork Chops	\$24
Medallions of Roasted Pork Tenderloin with Blackberry Cabernet Sauce	\$24

Beef

Braised Beef Brisket with Rosemary Red Wine Reduction	\$28
Bistro Steak with Shallot Port Reduction	\$30
Medallions of Beef Tenderloin with Bacon Shallot Jam	\$39
Filet of Beef Tenderloin with Red Wine Demi	\$42
Braised Short Ribs with Peppercorn Reduction	\$52

Seafood

Blackened Tilapia with Lemon Beurre Blanc	\$22
Seared Tilapia with Blistered Tomatoes and Lemon Oregano Oil	\$22
Grilled Salmon with Caper Salsa Verde	\$35
Chilean Sea Bass with Citrus Cream Beurre Blanc	\$45

Vegetarian

Grilled Portabella Mushroom Stuffed with Zucchini, Yellow Squash, Tomatoes, Fresh Mozzarella and Tomato Basil Sauce	\$22
Eggplant Parmigiana Napoleon	\$28
Portabella Mushroom Ravioli with Olive Oil and Herbs	\$28
Butternut Squash Ravioli with Rubbed Sage Brown Butter	\$30
Roasted Red Pepper Stuffed with Heirloom Tomatoes and Ricotta with Chimichurri Sauce	\$28
Roasted Red Pepper Stuffed with Quinoa, Basmati Rice and Spring Vegetables	\$28

Dual Entrees

Customize Your Menu With Your Choice Of Two Entrees Served Together
Price Is The Combination Of Your Choices

Chicken

Grilled Whiskey Ginger Glazed Chicken	\$12
Chicken Francaise with Lemon Caper Cream	\$12
Grilled Chicken Breast with Fresh Mango Salsa	\$12
Grilled Bruschetta Chicken with Fresh Tomatoes and Basil	\$12
Sauteed Chicken Breast with Sundried Tomato Cream	\$12
Parmesan Crusted Chicken with Tomato Provencal	\$12
Seared Chicken Breast with Artichoke Panzanella	\$12
White Wine Braised Chicken with a Thyme and White Wine Veloute	\$12
Grilled Frenched Chicken Limone with Lemon Caper Veloute	\$21
Spinach, Sun-dried Tomato and Gouda Stuffed Chicken with Herbs de Provence Vinaigrette	\$21
Garlic and Herbed Cheese Stuffed Chicken with Tomato Vodka Sauce	\$21
Chicken Saltimbocca with Prosciutto di Parma, Fresh Sage and Herbed White Wine Veloute	\$21
Wild Mushroom Stuffed Chicken with Marsala Wine Sauce	\$21

Pork

Soy Dijon Marinated Center Cut Pork Chop	\$14
Medallions of Roasted Pork Tenderloin with Blackberry Cabernet Sauce	\$14

Beef

Braised Beef Brisket with Rosemary Red Wine Reduction	\$16
Bistro Steak with Shallot Port Reduction	\$18
Medallions of Beef Tenderloin with Bacon Shallot Jam	\$21
Braised Short Ribs with Peppercorn Reduction	\$26
Petite Filet Of Beef Tenderloin with Red Wine Demi	\$28

Seafood

Blackened Tilapia with Lemon Beurre Blanc	\$12
Seared Tilapia with Blistered Tomatoes and Lemon Oregano Oil	\$12
Garlic Butter Shrimp Scampi	\$15
Grilled Salmon with Caper Salsa Verde	\$19
Jumbo Lump Crab Cake with Lemon Dill Sauce	\$16
Chilean Sea Bass with Citrus Cream Beurre Blanc	\$24

Vegetarian

Eggplant Parmigiana Napoleon with Tomato Basil.....	\$25
Portabella Mushroom Ravioli with Olive Oil and Herbs	\$15
Butternut Squash Ravioli with Rubbed Sage Brown Butter	\$17
Roasted Red Pepper Stuffed with Heirloom Tomatoes and Ricotta with Chimichurri Sauce	\$25
Roasted Red Pepper Stuffed with Quinoa, Basmati Rice and Spring Vegetables	\$25
Grilled Portabella Mushroom Stuffed with Zucchini, Yellow Squash, Tomatoes, Fresh Mozzarella and Tomato Basil Sauce	\$19

Accompaniments

Select Two

Vegetables

Grilled Broccolini tossed with Olive Oil and Sea Salt

Roasted Cauliflower tossed with Olive Oil and Roasted with Pecorino Romano

Green Beans tossed with Herbs and Olive Oil

Fresh Asparagus with Lemon Zest and Sea Salt

Brussels Sprouts Roasted With Honey and Hickory Smoked Bacon

Julienne Vegetables

Zucchini, Yellow Squash and Red Pepper Seasoned with Fresh Herbs

Green Beans with Sauteed Bacon and Onion

Baby Heirloom Carrots roasted With Dill And Sea Salt

Grilled Vegetable Melange

Zucchini, Yellow Squash, Red and Green Peppers tossed with Grill Seasonings

Roasted Root Vegetables Beets, Parsnips and Turnips tossed with Dill

Starch

Grilled Butter Potatoes basted with Butter and Grilled

Smashed Redskin Potatoes with Garlic Butter

Roasted New Potatoes tossed with Herbs and Garlic

Mashed Red Potatoes with Roasted Garlic

Mashed Red Potatoes with Pecorino Romano

Mashed Red Potatoes with Horseradish Cream

Sweet Potatoes roasted, sliced and topped with Seasalt and Butter

Bow Tie Pasta with Pesto Cream Sauce

Basmati Rice Pilaf mixed with Red Quinoa and Scallions

Tomato Fried Rice sauteed with Heirloom Tomatoes, Scallions and a Soy Ginger Sauce

Orzo tossed with Herbs and Roasted Garlic

Your formal dinner menu includes one salad, one entree, two accompaniments, freshly baked artisan bread, and infused whipped butter. When choosing multiple plated entrees for a guest choice, a \$2 fee applies per guest. When choosing family style plated service, a \$3 fee applies per guest. Due to the increased volume of business generated during busy seasons, we recommend you book your event at your earliest convenience. Until we have a deposit to hold your date, your event will not be entered into our book as a confirmed event. We will continue to book other events on that date until we reach capacity. To ensure all events are given proper attention, My Chef reserves the right to close-out certain dates. Your event is very important to us and to ensure proper staffing and execution, your menu must be finalized two weeks before the event date. For proper planning, the final guest count must be received seven days before your event. Service staff, rentals, sales tax, service charge, and delivery are additional. We welcome the opportunity to serve you!