

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

BOXED LUNCHES

EXECUTIVE BOXED LUNCHEON

Featuring Boars Head Brand 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 sprouts on thick cut sourdough

HOMEMADE PECAN CHICKEN OR ALBACORE WHITE TUNA SALAD

Served on an extra large bakery fresh croissant with sprouts and tomato

CLASSIC CHEF SALAD

Thin sliced ham, turkey, american and swiss cheeses layered over crisp greens with tomato, boiled egg and cucumber - choice of ranch or Italian dressing



TRUMP TOWER

Shaved lean corned beef, stone ground mustard, baby swiss, sliced pickle, red onion and lettuce stacked between thick slices of artisan dark rye

BETTER BEEF AND CHEDDAR

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

All Boxed Lunches are served with fresh fruit, side salad, dessert, condiments and disposable serveware.

Priced at \$10.95 per person

Assorted canned beverages and bottled water \$1.50 per person

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

24-hour advance notice required

THE VIP SKYBOX

PEPPER SEARED BEEF TENDERLOIN

Fanned atop mesculin greens with grape tomato, red onion, crumbled blue cheese, balsamic vinaigrette and sliced French baguette

PAN ROASTED SALMON

With citrus dill rub aside garden vegetable cous cous salad with hints of curry, lemon and basil, sided with shaved cucumber slaw and crème fraiche

PRIME ROASTED LEG OF LAMB

Shaved and tucked into an artisan ciabatta roll with boursin cheese, red onion and micro arugula, served with marinated tomato and cucumber salad...Chef's Choice

CITRUS GRILLED CHICKEN BREAST

Bias cut and fanned atop mesculin greens with roasted asparagus, spiced apple cranberry chutney, wedged brie cheese and harvest wheat twist

GRILLED SHRIMP BROCHETTE

Laced in papaya BBQ sauce placed atop a jalapeno and roasted corn cake with crisp jicama slaw and fresh lime wedge

All VIP meals are elegantly boxed and include fresh fruit, chef's choice dessert and high end disposable serveware.

Priced at \$16.95 per person

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

SNACKS & SWEETS

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 Baby 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 Cous Cous Salad
- Fresh Seasonal Fruit Salad
- Basket of Rustic Kettle Chips

Total deli luncheon priced at \$11.95 per person

All disposable plates, napkins and serviceware included

Sandwiches may be premade and displayed on an elegant, disposable platter at an additional fee of \$1.00 per person

Minimum to serve 12 guests



SEASONAL FRESH FRUIT DISPLAY

Wedge cut including 6 fresh fruits sided with brown sugar yogurt (serves 20-25)

\$60

HOUSEMADE HUMMUS

Olive oil, lemon and touch of oregano served with crisp pita chips (serves 20-25)

\$49

AUTHENTIC GUACAMOLE & FIRE ROASTED SALSA

Made traditional and fresh, served with our own tri colored tortilla chips (serves 20-25)

\$75

RUSTIC ANTIPASTO

A fine selection of shaved Italian meats, dry aged provolone, pepper jack, gourmet olives, roasted peppers, pepperoncini and sliced French baguette (serves 20-25)

\$85

MUFFALETTA MINIATURES

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

\$75

TURKEY BACON SWISS CROISSANTS

24 pieces - a perfect grab and go

\$65

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

\$75

DOMESTIC CHEESE DISPLAY

Assortment of five cheeses, served with grape clusters, ripe berries, brie wedge and rustic crackers (serves 20-25)

\$75

CRISP VEGETABLE CRUDITE

Flowing with bright fresh cut veggies, served with ranch and roasted red pepper dips (serves 20-25)

\$55

BREAKS/SNACKS

- Individual Bags of Rustic Kettle Chips, Pretzels or White Cheddar Popcorn.....\$1.50/each
- Individual Hearty Granola Bars \$1.50/each
- Individual Rice Krispie Treats.....\$1.50/each
- Seasonal Fresh Fruit Kabobs\$2.00/each
- Assorted Whole Fresh Fruit\$1.25/each

DESSERTS

- Cream Cheese Iced Carrot Cake Squares with Walnuts.....\$15.00/doz
- Super Chocolate Fudge Brownies\$12.00/doz
- 25 pieces Chocolate Dipped Pretzel Rods with Caramel and Pecans\$42.00
- Gourmet Assortment of Iced Cupcakes\$33.00/doz
- Chocolate Chunk Cookies - hand dipped in milk chocolate\$15.95/doz
- Sugared Lemon Bars with Ripe Berries.....\$15.95/doz
- Deconstructed Strawberry Shortcakes\$1.75/each
- Fresh Baked Jumbo Cookie Assortment\$12.00/doz
- Assortment of Traditional Rugalach Pastries\$13.00/doz
- Assortment of Petite Cheesecake Rounds\$19.00/doz
- Triangle Cut Pecan Turtle Bars\$15.00/doz
- The VIP - an elegant assortment (48 pieces) of decorated petite mini pastries that will surely satisfy everyone (48 hours notice required) \$95

BEVERAGES

- Assorted Canned Coca Cola Products (Coke, Diet Coke, Sprite)\$1.50
- Chilled 10 oz. Sparkling Perrier Water\$1.75
- Chilled 16 oz. Spring Water Bottle\$1.50
- Assortment of Veryfine Juice Bottles ..\$1.75
- 16 oz. Gatorade Bottles\$2.25
- Sparkling White Citrus Punch.....\$1.50
- Carafes of Fresh Brewed Ice Tea or Lemonade.....\$1.50
- Ice Cold Milk Chugs\$1.75
- Douwe Egberts Gourmet Coffee Service with Cream and Sugar.....\$2.50

CONTINENTAL BREAKFAST

BOARD ROOM BREAKFAST

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

\$7.95 (minimum of 15 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

\$8.75/person (minimum of 15 guests)

HOT BREAKFAST

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

\$9.25/person (minimum of 15 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

\$8.95/person (minimum of 15 guests)

HOMESTYLE BREAKFAST

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

\$10.95/person (minimum of 15 guests)

A LA CARTE OFFERINGS

Build Your Own Breakfast ~ minimum of 3 selections for full guest count

COLD

Classically made deviled eggs
\$14.00/per dozen

Chef's daily assortment of muffins, scones, danish, croissants or select bakery items
\$2.95/per

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

\$2.95/per

Assortment of sliced breakfast morning breads and rugalach pastries
\$2.95/per

Seasonal fresh fruit display with grape clusters and whole berries
\$2.50/per

Individual flavored fruit yogurts (low fat)
\$1.50/per

Homemade Great Plains granola sided with vanilla yogurt
\$2.25/per

Chilled seasonal fresh fruit salad
\$1.75/per

Bakery fresh iced cinnamon rolls
\$2.50/per

Assortment of iced donuts and long johns
\$2.25/per

HOT

CBR morning skillet with hash browns, fluffy eggs, diced ham and grated cheddar
\$4.95/per

Petite ham, egg and cheese croissant sandwich
\$2.75/per

Homemade assorted quiche wedges
\$3.50/per

Mini breakfast burritos rolled with egg, cheese and pico de gallo
\$3.75/per

Mini omelets folded with cheddar and jack cheese
\$2.95/per

Homemade shredded potato pancakes with sour cream and apple sauce
\$2.75/per

Bananas foster (OR) apple pie french toast
\$2.50/per

Mississippi bacon (OR) fresh sausage links
\$2.50/per

Fluffy grade A scrambled eggs
\$3.25/per

Homemade corned beef hash with lean corned beef and yukon gold potato
\$4.25/per

BEVERAGES

Gourmet Douwe Egberts - regular and decaffeinated coffee with half and half, sugar and sweetener
\$2.50/per

Assortment of Veryfine juice bottles
\$1.75/per

Carafes of Florida orange juice
\$1.25/per

16 oz. chilled bottled water
\$1.50/per

Starbucks chilled, bottled frappucino
\$2.75/per

CORPORATE LUNCHEON

SUMMER BBQ

Hand-pulled BBQ pork smothered in our own BBQ sauce

Crisp jicama slaw, chilled watermelon wedges and fresh split top buns

\$8.95/person

GREEK ISLES

Mediterranean marinated chicken breast with kalamata olives and roasted red peppers

Greek chop salad with feta and house dressing, accompanied by warm pita wedges and fresh hummus

\$9.95/person

CHICAGO STYLE

1/4 lb. Char grilled fresh burgers with sliced cheese and all the fixings and grilled bratwurst simmered in beer and onions

Split top buns, creamy cole slaw and kettle chips

\$9.95/person

MIDWEST POT ROAST

Braised with wedge potatoes, celery, onions and carrots

Sided with buttered ribbon pasta, artisan sourdough bread and whipped butter

\$9.50/person

BISTRO GRILLED CHICKEN

Fine herbs, lemon and olive oil drizzle with rice pilaf and sugar roasted carrot wedges

Served with tomato focaccia bread

\$9.75/person

CHICKEN POT PIE

Roasted chicken, diced vegetable and potato folded in white gravy, topped in puffed pastry

Traditional spinach salad with poppyseed dressing

\$9.25/person

PICNIC ANYTIME

Crispy honey stung fried chicken

Creamy redskin potato salad, chop salad with Italian vinaigrette, and knot rolls with herb whipped butter

\$8.95/person

LUNCH ON THE LIGHTER SIDE

Petite turkey club wraps and homemade tuna salad

Baby greens and miniature croissants, pesto garden pasta salad, and seasonal fresh fruit salad

\$9.50/person

BOARD ROOM

Assorted silver dollar sandwiches with signature sauces

Crisp vegetable tray with roasted red pepper and ranch dips, fresh fruit display and domestic cheese and cracker display

\$9.75/person

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

\$11.25/person

CLASSIC FAVORITES

Chicken and vegetable kabobs brushed with pesto butter

Rice pilaf, mixed greens salad with raspberry vinaigrette and wedged tomato focaccia bread

\$10.50/person

LITTLE ITALY

Chicken vesuvio with light garlic wine sauce and eggplant parmesan with marinara sauce and grated mozzarella

Wedged cut vesuvio potatoes, fire and ice salad with vine ripened tomato and purple onion, served with parmesan garlic bread

\$11.95/person

SOUTH OF THE BORDER

Seasoned ground beef and fajita style chicken

Spanish rice, black bean and roasted corn chopped salad, flour tortilla shells, fire roasted salsa, sour cream, grated cheddar and crisp hand cut tortilla chips

\$10.95/person

COUNTRY COMFORT

Parmesan crusted chicken breasts with honey dijon

Sautéed green beans, garlic and herb roasted potatoes, traditional spinach salad, and fresh baked rolls with herb whipped butter

\$10.75/person

VIVA ITALIANO!

Penne pasta with Italian sausage and peppers, and homemade Italian beef with stewed peppers, mozzarella and giardiniera

Served with classic caesar salad and hinged Italian bread

\$10.75/person

SMOKED CHICKEN RIGATONI

Smoked chicken and rigatoni pasta with sliced portobello mushrooms in a chipotle cream sauce

Served with Italian chopped salad, bakery fresh rolls and whipped butter

\$9.50/person

SOUTHWEST STEAK SALAD

Marinated flank strips, roasted corn relish, chopped romaine, avocado and spicy ranch

Guacamole, tri color chips, oven roasted potato salad with chipotle mayo, scallions and red pepper

\$10.95/person

ALMOND CRUSTED TILAPIA

Oven roasted with lemon caper butter, steamed red skin potato wedges, bias cut stir fried vegetables and soft wheat rolls with butter

\$10.95/person

PERFECT PARMESAN

Tender chicken, marinara, parmesan, and grated mozzarella

Roasted potato wedges, bruschetta pasta salad, herbed focaccia bread and pesto dipping oil

\$11.50/person

HANDMADE RAVIOLI

Filled with spinach, portobello, and three cheese blend topped with sautéed grape tomatoes and white wine beurre blanc

Fresh green beans almondine, grilled chicken caesar salad with dressing, parmesan and croutons

\$10.50/person

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 ranch dressing

\$11.95/person

TRADITIONAL BEEF LASAGNA

Pasta sheets layered with meat sauce and grated three cheese blend

Vine ripened tomato and fresh mozzarella caprese salad, grilled zucchini planks and parmesan garlic bread

\$9.95/person

minimum to serve 15 guests

Inclusive of disposable place setting items

TWO-ENTREE LUNCHEON BUFFET



CHOICE OF ENTRÉES

PRIME HANGER STEAK BROCHETTE

Char-grilled with sweet onions, peppers and mushroom

ALMOND CRUSTED TILAPIA

Oven roasted and served with lemon caper butter

CHICKEN MEDITERRANEAN

Char-grilled chicken breast with feta cheese, kalamata olives, roasted red peppers, capers, pine nuts and a lemon-herb beurre blanc

CLASSICAL CHICKEN MARSALA

Accompanied by sautéed mushrooms

PORK TENDERLOIN MEDALLIONS

Center cut portions, pan seared with roasted apple chutney

THAI SHRIMP STIR FRY

Tiger shrimp, snow peas, carrots, napa cabbage, red pepper and shiitake mushrooms in a basil and sweet chili ginger sauce

GRILLED BONELESS BREAST OF CHICKEN

With sundried tomato cream sauce

5 OZ. PRIME BISTRO HANGER STEAK

Tender cut and chargrilled with oven dried roma tomatoes and scallion compound butter

8 OZ. FRESH CHICKEN AIRLINE BREAST

Oven seared, enveloped with lean shaved prosciutto and laced in a smooth fine herb demi cream sauce

CHICKEN PICATTA

One of our favorites, served with capers, lemon and white wine beurre blanc

CLASSIC LONDON BROIL

Perfectly marinated, char grilled and thinly sliced, served medium rare with a rich bordelaise sauce

GOURMET QUATTRO FORMAGGIO RAVIOLI

Roasted eggplant and tomato ratatouille

FRESH FILET OF SALMON

Hand cut and broiled to perfection served in a light lemon saffron cream

CHOICE OF VEGETABLE

- Sugar roasted carrots
- Sunburst vegetable melange
- Broccoli & cauliflower with drawn butter
- Buttered sweet corn with roasted red pepper
- Sauteed green beans with almonds
- Fresh bias-cut stir-fry vegetables
- Parmesan crusted zucchini planks

CHOICE OF STARCH

- Red roasted garlic & herb potatoes
- Classic rice pilaf
- Homemade whipped potatoes with butter & sour cream
- Tri-color rotini pasta with parmesan and butter
- Brown sugar roasted sweet potato wedges
- Baked ziti pasta with chunky tomato sauce
- Parsley & butter steamed new potatoes
- Chef's homemade mac and cheese
- Brown butter herb spaetzle

CHOICE OF SALAD

- Melange of mixed greens with choice of two dressings
- Classic caesar salad with parmesan, croutons and homemade dressing
- Traditional spinach salad with poppyseed dressing
- European cucumber, cherry tomato and red onion salad
- Roasted vegetable cous cous salad
- Iceberg wedge salad with bacon, tomato & blue cheese crumbles

Complete menu includes assortment of bakery-fresh rolls with herb whipped butter.

Price Per Person with Two Entrée Selections\$17.95

Upgraded disposable serveware with Reflections flatware (per person).....\$1.25

Price excludes service, rental, beverages and dessert.

Minimum to serve 15 guests

