

# *My Chef Catering*

## Formal Dinner Menus

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 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 from 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.

*We Look Forward to Serving You!*



630/717.1167

[www.mychef.com](http://www.mychef.com)





### **Menu One**

Iceberg Lettuce Wedge with Diced Tomatoes, Crumbled Blue Cheese and Crispy Bacon  
 Topped with Creamy Blue Cheese Dressing  
 Filet of Beef Tenderloin **or** Traditional Beef Wellington  
 Choice of Brandied Mushroom Sauce or Red Wine Demi  
 Boursin Double Baked Potato  
 Fresh Asparagus with Lemon Zest  
 Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes  
 \$28

### **Menu Two**

French Lettuce Salad with Crumbled Blue Cheese, Dried Cranberries,  
 Caramelized Pecans and Crispy Onions Dressed with Honey Balsamic Vinaigrette  
 Jumbo Lump Crab Cake **or** Succulent Shrimp Scampi  
**and**  
 Medallions of Beef Tenderloin with Horseradish Demi  
 Garlic Herb Roasted New Potatoes  
 Steamed Vegetable Mélange  
 Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes  
 \$28

### **Menu Three**

Baby Spinach with Sautéed Prosciutto, Caramelized Onions, Shaved Asiago  
 Dressed with Vidalia Onion Vinaigrette  
 Sautéed Chilean Sea Bass with Citrus Cream Sauce  
 Mixed Grain Pilaf with Basmati Rice  
 Julienne Herbed Zucchini and Yellow Squash with Red Pepper  
 Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes  
 \$29

### **Menu Four**

Mixed Greens with Dried Cherries, Toasted Walnuts and Crumbled Goat Cheese  
 Poppy Seed Dressing  
 Medallions of Beef Tenderloin with Choice of Red Wine Reduction or Roasted Garlic Demi  
**and**  
 Sautéed Chicken Franciase with Light Lemon Cream Sauce  
 Garlic Herb Roasted New Potatoes  
 Sautéed Green Beans with Bacon & Onions  
 Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes  
 \$21





### Menu Five

Baby Greens with Grilled Asparagus, Shaved Red Onion, Roasted Sweet Peppers  
Dressed with our Tarragon Vinaigrette  
Grilled Salmon with Apple Brandy Sauce or Lemon Beurre Blanc  
Wahani and Wild Rice Blend  
Herbed Zucchini and Summer Squash  
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes  
\$24

### Menu Six

Caprese Salad with Sliced Buffalo Mozzarella, Roma Tomatoes and Fresh Basil  
Drizzled with Aged Balsamic Vinaigrette  
Garlic Herb Stuffed Chicken Breast ala Tomato Vodka Sauce **or**  
Stuffed Chicken Breast with Italian Sausage, Spinach & Ricotta, Marinara  
Italian Green Beans with Lemon Zest  
Orzo with Brunoise Vegetables  
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes  
\$16

### Menu Seven

Baby Spinach Blend with Sliced Pears, Toasted Walnuts, Manchego Cheese  
Dressed with a Honey Dijon Vinaigrette  
Medallions of Roasted Pork Loin with Cherry Balsamic Glaze  
Buttermilk Mashed Potatoes ~ Roasted Carrots with Dill  
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes  
\$15

### Menu Eight

Traditional Caesar Salad, Homemade Garlic Croutons, With Our Classic Caesar Dressing  
Mediterranean Chicken Breast **or** Seared Tilapia with Artichokes, Tomatoes and Capers  
Garlic Herb Roasted Potatoes  
Sautéed Zucchini and Summer Squash with Red Pepper Garnish  
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes  
\$14

### Menu Nine

Traditional Caesar Salad, Homemade Garlic Croutons, With Our Classic Caesar Dressing  
Your Choice of Sautéed Chicken Breast  
Grilled Bruschetta Chicken ~ Chicken Marsala ~ Chicken Piccata  
Garlic Roasted Mashed Redskin Potatoes  
Green Beans with Herb Butter  
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes  
\$13

## Menu Ten

Tossed Garden Salad with Sliced Cucumbers, Tomatoes, Sliced Mushrooms  
Shredded Cheddar Cheese and Herbed Croutons  
Your Choice of our Italian Vinaigrette **or** Buttermilk Ranch Dressing  
Blackened or Seared Tilapia with Lemon Beurre Blanc  
**or**  
Grilled Chicken Breast with Dark Rum Mango Sauce or Fresh Mango Salsa  
Traditional Rice Pilaf ~ Sugar Snap Peas  
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes  
\$13

## Vegetarian Entrees

Grilled Portabella Mushroom Stuffed with Buffalo Mozzarella and Fresh Vegetables, Orzo with Fresh Herbs  
Vegetable Wellington Filled with Sautéed Fresh Vegetables in Puff Pastry  
Portabella Mushroom Ravioli with Olive Oil and Herbs  
\$17



## Duel Entrée Dinner Buffet Menu

Served with our Homemade Silver Dollar Rolls Herbed Focaccia and Butter Pats

### Select One Salad

Tossed Garden Salad with Sliced Cucumbers, Tomatoes, Sliced Mushrooms,  
Shredded Cheddar Cheese and Herbed Croutons  
Your Choice of our Italian Vinaigrette **or** Buttermilk Ranch Dressing  
**or**

Traditional Caesar Salad, Homemade Garlic Croutons with Our Classic Caesar Dressing

### Select Two Entrees

Chicken Franciase ~ Chicken Piccata  
Chicken Marsala ~ Grilled Bruschetta Chicken  
Grilled Chicken with Dark Rum Mango Sauce or Fresh Mango Salsa  
Seasoned Slow Roasted Pork Loin, Choice of Sauce  
Blackened or Seared Tilapia with Lemon Beurre Blanc  
Beef Burgundy with Mushrooms, Served over Bow Tie Pasta  
Braised Beef Brisket, Choice of Sauce

### Select Two Side Dishes

Traditional Rice Pilaf ~ Medley of White and Wild Rice  
Garlic Roasted Mashed Potatoes ~ Buttermilk Mashed Potatoes  
Garlic Herb Roasted New Potatoes  
Orzo with Fresh Herbs

Sugar Snap Peas with Baby Carrots ~ Roasted Carrots with Dill  
Green Beans with Herb Butter ~ Steamed Vegetable Mélange  
Sautéed Zucchini, Yellow Squash with Red Pepper Garnish  
\$16 Per Guest