

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





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