

Special Occasions Menu

The Special Occasions Menus are perfect for many events – holiday gatherings, bridal and baby showers, graduation parties, christenings, ladies luncheons, you name it! In each menu there is plenty of food to comfortably serve the number of guests specified. For the hearty, you may want to plan on a few extra servings. Your catering Account Executive can advise you on portion sizes and quantity of food offered in each menu.

The prices listed below are for food only. Service staff, rental items, disposables, decorations, sales tax, delivery, gratuity, etc. are an additional charge. For other menu ideas, please call for our complete menu selection or view our menus online at www.mychef.com.

For special holiday dinners, complete bar and beverage service, breakfasts and luncheons, please call for assistance. My Chef's professional Account Executives will be happy to create an event plan to fit your exact needs and budget.

We welcome the opportunity to serve you!



Hors D'Oeuvre Buffet Menus

Menu One

- Chicken Skewers with Orange Ginger Glaze
 - Brandied Mushroom Meatballs
 - Shrimp Puffs
 - Sundried Tomato Stuffed Mushroom Caps
 - Brie Tartlet with Cranberries, Mandarin Orange and Almonds
 - Roast Beef and Rye Canapé with Spicy Pepperadew Relish
 - Fresh Vegetable Pizza Triangles
 - California Chicken Ciabattini
 - Caprese Skewers with Basil Pesto Dipping Sauce
 - Fresh Fruit Kabobs with Amaretto Dipping Sauce
- \$529.95 - Serves 36 - 11 pieces per person

Menu Three

- Shrimp Crostini
 - Tuscan Skewers
 - with Salami, Tortellini and Olives
 - Meatballs in Marinara
 - Grilled Asparagus Spears with Gorgonzola, Roasted Red Peppers and Balsamic Vinaigrette
 - Sicilian Ciabattini
 - Caramelized Onion Turnovers
 - Italian Sausage Stuffed Mushrooms with Spinach and Walnuts
 - Eggplant Parmesan Skewers with Basil Marinara Dipping Sauce
- \$559.95 - Serves 48 - 10 pieces per person



Menu Two

- Jumbo Shrimp with Zesty Cocktail Sauce
 - Platter of Medallions of Beef Tenderloin – Served Cold
 - Sherried Horseradish on the Side
 - Crusty French Dinner Rolls
 - Mushroom Pillows
 - Chicken Skewers with Sesame Garlic or Thai Peanut Sauce
 - Spinach Pesto Puffs
 - Caprese Skewers with Basil Pesto Dipping Sauce
- \$459.95 ~ Serves 24 Guests ~ 10 Pieces per Guest

Menu Four

- Beef Tenderloin Wraps
 - with Herbed Cheese Wrapped Around a Scallion Onion
 - Bacon Wrapped Scallops with Citrus Dipping Sauce
 - Italian Sausage Stuffed Mushrooms with Spinach, Walnuts and Cheese
 - Bruschetta Bar with Three Fresh Toppings
 - Tomato and Fresh Herbs ~ Spicy Olive Tapenade
 - Artichoke and Romano Spread
 - Petite Croissants
 - with Turkey, Brie and Cranberry Relish
 - Mini Chicken Dijon in Puff Pastry
 - Crab Cakes with Cajun Remoulade
 - Salami and Cheese Cornucopias
- \$669.95 - Serves 36 Guests ~ 11 Pieces per Guest



U. S. Chamber Small Business of the Year 2007
Naperville Chamber of Commerce, Business of the Year
Aurora Chamber of Commerce, Business of the Year

 **My Chef Catering**
630/717-1167 www.mychef.com



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Hors D'Oeuvre Buffet Menus

Menu Five

Crab Cakes with Cajun Remoulade
 Shrimp Crostini
 Petite Sliced Turkey Club Croissants
 Chipotle Mayonnaise, Honey Mustard on the Side
 Meatballs in a Cranberry BBQ Sauce
 Caramel ized Onion Turnovers
 Lavosh Pinwheel Sandwich Tray
 Roast Beef and Blue Cheese, Taos Turkey, Vegetable and Cheese
 \$329.95 ~ Serves 24 Guests ~ 10 Pieces per Guest



Menu Seven

Assorted Canapé Tray
 Wild Mushroom and Prosciutto Pizza Triangles
 Jumbo Shrimp with Zesty Cocktail Sauce
 Bacon Wrapped Dates with Honey Citrus Sauce
 Beef Skewers with Orange Ginger Glaze
 Mini Chicken Dijon in Puff Pastry
 \$489.95 - Serves 36 - 10 pieces per person



Menu Eight

Mini Angus Cheeseburgers with Chipotle Mayo and Onion Peel
 Franks in a Blanket
 Mini Reubens
 Mushrooms Lorraine
 Jumbo Shrimp with Cocktail Sauce
 Bacon Wrapped Water Chestnuts
 \$399.95 - Serves 24 - 11 pieces per person



Menu Nine

Roast Beef Aus Jus
 Sherried Horseradish on the Side
 Mini French Dinner Rolls
 Seasoned Pita Chips
 with Spinach and Bacon Dip
 Salami and Cheese Cornucopias
 Bruschetta Bar with Three Fresh Toppings
 Chicken Skewers with Choice of Glaze
 \$299.95 - Serves 36 - 6 pieces per person

Menu Ten – Kid's Corner

Baked Macaroni and Four Cheeses
 Pigs in a Blanket with Ketchup
 Chicken Tenders with Ranch Dip
 BBQ Meatballs
 \$94.95 - Serves 12 7 pieces per guest



Mini Sweet Selections

		
Finger Sweet Tray	48 pieces	\$64.95
Homemade Bar Cookie Tray	50 pieces	\$47.95
Candy Apple Pecan Tartlets	48 pieces	\$59.95
Cheesecake Triangles	50 pieces	\$49.95
<i>your choice of fresh fruit topping or dipped in chocolate</i>		
Rice Crispy Triangles	48 pieces	\$44.95
<i>dipped in white and dark chocolate</i>		
Fresh Fruit Dessert Tray	serves 36	\$59.95
<i>with chocolate and creamy citrus orange dipping sauces</i>		



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Cold Hors D'Oeuvre Buffets

Cold Buffet Menu One

Silver Dollar Sandwiches with Sliced Roast Beef and Ham
Sherried Horseradish ~ Chipotle Mayonnaise ~ Honey Mustard
Petite Croissants with Sliced Turkey
Wild Mushroom Pizza Triangles
Seasoned Pita Chips with Artichoke and Romano Spread
Grilled Vegetable Tray with Honey Balsamic Dipping Sauce
\$299.95 ~ Serves 36 Guests ~ 5 Pieces per Guest

Cold Buffet Menu Two

California Chicken Ciabattini
Assorted Canapé Tray
Turkey and Cranberry Crostini with Pepper Jack Cheese
Sundried Tomato and Goat Cheese Crostini
Fresh Vegetable Tartlet
Fresh Fruit Salad
Your Choice of Pasta Salad or Small Fresh Vegetable Tray
\$199.95 ~ Serves 24 Guests ~ 5 Pieces per Guest



Cold Buffet Menu Three

Petite Turkey and Creamy Brie Croissants – with Cranberry Relish
Caprese Skewers with Basil Pesto Dipping Sauce
Roast Beef and Rye Canapé with Spicy Pepperadew Relish
Italian Vegetable Pasta Salad
Fresh Fruit Salad
\$9.95 per Guest – Minimum 12 Guests – 5 pieces per guest



Cold Buffet Menu Four

Luncheon Size Sandwiches Cut in Half
Grilled Chicken Focaccia
Roast Beef with Pepperadew Relish on Ciabatta
Grilled Vegetable Wrap
Broccoli Floret Salad
Fruit Kabobs with Amaretto Dipping Sauce
\$8.95 per Guest – Minimum 12 Guests

Cold Buffet Menu Five

Petite Pear Piped with Blue Cheese, Walnut Garnish
Shrimp Crostini
Brie Tartlets with Cranberry,
Mandarin Orange and Almonds
Tenderloin Wraps
Goat Cheese Stuffed Cherry Tomatoes
Petite Turkey Club Croissants
with Honey Mustard on the Side
Fresh Vegetable Pizza Triangles
Smoked Salmon Canapé
\$499.95 - Serves 36 - 8 pieces per person



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.** To ensure all events are given proper attention, My Chef reserves the right to close-out certain days.

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. Final counts for your event must be received seven days before your event.**



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Lunch and Dinner Buffet Menus

Buffet Menu One

Mixed Green Salad with Blue Cheese, Caramelized Pecans
Dressed with a Pear Infused Vinaigrette
Medallions of Beef Tenderloin
Sautéed Chicken Breast with Sundried Tomato Sauce
Roasted Garlic Mashed Potatoes
Steamed Vegetable Mèlange
Freshly Baked Dinner Rolls with Butter Pats
\$19.95 per Guest – Minimum 12 Guests



Buffet Menu Four

Grilled Marinated Chicken Breast
with Fresh Mango Salsa
Traditional Rice Pilaf
Sugar Snap Peas
Freshly Baked Dinner Rolls with Butter Pats
\$9.95 per Guest – Minimum 12 Guests



Buffet Menu Two

Bibb and Romaine Lettuce Salad
with Oranges, Strawberries, Toasted Almonds
and Shaved Red Onion
Dressed with Our Vidalia Onion Vinaigrette
Chicken Francaise
Medley of White and Wild Rice
Broccoli with Walnut Butter
Freshly Baked Dinner Rolls with Butter Pats
\$13.50 per Guest – Minimum 12 Guests

Buffet Menu Three

Traditional Caesar Salad with Garlic Croutons
Parmesan Crusted Chicken Provençal
Portabella Mushroom Ravioli with Olive Oil and Fresh Herbs
Green Beans with Bacon and Onions
Freshly Baked Dinner Rolls with Butter Pats
\$12.95 per Guest – Minimum 12 Guests

Full Bar Service

Four Hour Bar Service

*includes ice, disposable cups, beverage napkins
bartender charge additional*

Top Shelf Brands ~ \$17.95 per guest
Traditional Brands ~ \$14.95 per guest
Beer, Wine and Soda Bar ~ \$10.95 per guest
Martini Bars ~ *Champagne Cocktails*

Specialty Drinks
Please Call



Specialty Punch

includes cups and ice ring

or fruit garnish. gallon yields 20 - 6 oz servings

Sparkling Apple Cranberry Punch ~ \$20.00 per gallon
Sparkling Citrus Punch ~ \$15.00 per gallon
Champagne Punch ~ \$40.00 per gal
Wassail or Warm Spiced Wine ~ \$40.00 per gallon
Hot Spiced Cider ~ \$25.00 per gallon



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