

Seafood

- Grilled Teriyaki Tuna (Rare) with Wasabi Aioli - 6 oz
\$8.99 per guest
- Chilean Sea Bass Sauteed with
Tomatoes, Fresh Basil and White Wine
\$14.99 per guest
- Mahi Mahi with Citrus Butter - 6 oz
\$8.99 per guest
- Shrimp Jambalaya, Chicken, Andouille Sausage, Rice
\$6.99 per guest
- Shrimp Scampi – Served over Angel Hair Pasta
\$9.99 per guest
- Broiled Bacon Wrapped Prawns
\$9.99 per guest
- Salmon Filet with Artichoke Cream Sauce
\$8.99 per guest

Beef

- Beef Wellington with
Brandied Mushroom Sauce or Red Wine Reduction
\$14.99 per guest
- Tenderloin Filet of Beef with
Red Wine Reduction or Garlic Butter
\$8.75 - 4 oz \$13.00 - 6 oz \$17.50 - 8 oz
- Medallions of Beef Tenderloin with
Sherried Horseradish, Red Wine Reduction,
Horseradish Demi or Roasted Garlic Demi
\$32.95 lb
- Prime Rib Aus Jus, Sherried Horseradish on the side - 10 oz
\$18.99 per guest
- Beef Burgundy with Leeks, Mushrooms
Served with Pasta
\$7.50 per guest

Pork

- Seasoned, Roasted Pork Loin – Served with Natural Juices
Sold in Whole 6 lb Roast – Serves 12
\$75.00
- Rolled Pork Loin with Apple Walnut Stuffing, Pork Gravy
Sold in Whole 7.5 lb Roast – Serves 16
\$99.00
- Honey Spiral Sliced Ham
Served Warm or Cold with Fruit Garnish (9 lbs)
\$79.95 Serves 18
- Grilled, Stuffed or Smoked Pork Chops
\$6.99 per guest

Pasta

- Traditional Lasagna with Italian Sausage – Serves 12
\$35.00 per pan
- Vegetable Lasagna – Serves 12
\$35.00 per pan
- Portabella Mushroom Ravioli with Mornay Sauce
\$13.98 per lb - 15 pieces per lb
- Vegetarian Pasta Primavera with
Olive Oil and Herbs or Cream Sauce
\$6.50 per lb
- \$8.98 per lb with Chicken
- Baked Cavatappi Pasta with Homemade Marinara
\$22.50 per 5 lb pan
- Baked Four Cheese Macaroni
\$25.00 per 5 lb pan

Vegetarian Entrees

- Grilled Zucchini, Plum Tomatoes, Fresh Basil
and Provolone in a Portabella Mushroom
\$6.99 per guest
- Portabella Mushroom Ravioli with Mornay Sauce
\$13.98 per lb - 15 pieces per pound
- Grilled Vegetable Kabobs with
Lemon Oregano Marinade
Served Over Medley of White and Wild Rice
\$7.95 per guest

The Grand Finale

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| Chocolate Decadence Cake - 14 Servings | \$44.95 |
| Raspberry Eclair Cake - 14 Servings | \$44.95 |
| Chocolate Peanut Butter Pie - 14 Servings | \$39.95 |
| Caramel Apple Pie - 14 Servings | \$39.95 |
| White Chocolate Raspberry Cheesecake -14 Srv | \$39.95 |
| Tiramisu - 14 Servings | \$34.95 |
| Fruit Pies - Please Call for Flavors | |
| Assorted Finger Sweet Tray - 48 pieces | \$62.95 |
| Homemade Bar Cookie Tray - 50 pieces | \$45.95 |
| Cheesecake Triangles - 50 Pieces | \$49.95 |
| with Fresh Fruit or Chocolate Dipped | |
| <i>Call About Our Custom Cakes</i> | |



My Chef Catering

630/717-1167

www.mychef.com



Ala Carte Menu



My Chef

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Dinner Salads

Minimum Eight Servings Per Selection

All Salads Below ~ \$3.75 per serving

- Bibb Lettuce with Caramelized Pecans and Gorgonzola
Dressed with Our Honey Balsamic Vinaigrette
- Bibb Lettuce with Grapes and Walnuts
With Poppyseed Dressing
- Bibb Lettuce with Strawberries, Oranges, Almonds, Red Onion
With Poppyseed Dressing
- Bibb Lettuce Salad with Dried Cranberries, Oranges & Walnuts
Dressed with Berry Vinaigrette
- French Lettuce Salad with Dried Cherries, Toasted Walnuts
Dressed with Our Sherry Vinaigrette
- French Lettuce Salad with Toasted Pine Nuts,
Gorgonzola and Petite Tomatoes
Dressed with Our Lemon Vinaigrette

All Salads Below ~ \$2.75 per serving

- Traditional Caesar Salad with Homemade Garlic Croutons
Served with Our Signature Dressing
- Tossed Garden Greens with Cheddar Cheese,
Cherry Tomatoes, Cucumbers, Sliced Mushrooms
Red Wine, Chive & Bacon Vinaigrette

Homemade Salads

3 lb Minimum Order ~ Priced Per Pound

Italian Vegetable Pasta Salad	\$5.98
Greek Isle Pasta Salad	\$4.98
Antipasto Salad	\$6.98
Tortellini Salad <i>with Italian Meats and Cheeses</i>	\$6.98
Thai Peanut Pasta Salad	\$5.98
Crunchy Broccoli Floret Salad	\$5.98
Marinated Vegetable Salad	\$5.98
Fresh Seasonal Fruit Salad	\$6.98
Waldorf Salad <i>with Walnuts and Dried Cherries</i>	\$5.98
Our Signature Turkey Club Salad	\$8.98
Chicken Salad <i>with Almonds or Chutney Chicken Salad</i>	\$8.98
Tuna Salad	\$8.98
American Classic Potato Salad	\$4.98
Honey Mustard Potato Salad	\$4.98
Dilled Potato Salad	\$4.98
Oven Roasted Potato Salad <i>with Sundried Tomatoes</i>	\$5.98
Tomatoes, Cucumbers and Onion Salad	\$5.98
Green Rice Salad <i>with Fresh Herbs and Pine Nuts</i>	\$4.98
Bourbon Baked Beans	\$4.98
Sweet Apple Cole Slaw	\$4.98

Fresh Seasonal Side Dishes

3 lb Minimum Order ~ Priced Per Pound

Vegetable M�lange – <i>Steamed with Herb Butter</i>	\$5.98
Julienne Vegetable Melange	\$6.98
Grilled Vegetable M�lange	\$6.98
Grilled Portabella Mushrooms <i>with Olive Oil and Herbs</i>	\$7.98
Stir Fried Vegetables	\$5.98
Steamed or Grilled Asparagus <i>with Lemon Zest</i>	\$8.98
Creamed Spinach ala Lawrey's	\$6.98
Provençal Zucchini Gratin <i>with Tomatoes and Fresh Marjoram</i>	\$5.98
Broccoli <i>with Walnut Butter or Herb Butter</i>	\$5.98
Sherry Kissed Carrots	\$4.98
Petite Carrots and Sugar Snap Peas	\$4.98
Carrots <i>with Ginger Glaze or Nutmeg Butter</i>	\$4.98
Baked Beefsteak Tomato <i>Filled with Seasonal Vegetables</i>	3.00 each
Baked Tomato <i>with Parmesan Crust</i>	3.00 each
Baked Cinnamon Apples	\$4.98
Green Beans Amandine	\$6.98
Green Beans with Sundried Tomatoes	\$6.98
Green Beans <i>with Bacon and Leeks</i>	\$6.98
Garlic Herb Roasted Potatoes	\$4.98
Parslied New Potatoes <i>with Light Butter Sauce</i>	\$3.98
Roasted Garlic Mashed Redskin Potatoes	\$4.50
Mashed Potatoes <i>with Horseradish Cream</i>	\$4.50
Mashed Potatoes <i>with Artichokes and Parmesan</i>	\$6.98
Boursin Mashed Potatoes	\$5.50
Potato Dauphinois– 6 LB Pan – Serves 16-20	\$29.95
Potato and Parmesan Gratin – 6 LB Pan – Serves 16-20	\$29.95
Duchess Potatoes	\$2.75 each
Twice Baked Potatoes	\$3.25 each
Boursin Double Baked Potato	\$3.50 each
Medley of White & Wild Rice <i>with Almonds & Dried Cherries</i>	\$6.98
Medley of White & Wild Rice - <i>with Grilled Portabella Mushrooms and Sundried Tomatoes</i>	\$6.98
Wild Mushroom Risotto	\$6.98
Parmesan Risotto	\$5.98
Traditional Rice Pilaf	\$3.98
Saffron Rice	\$3.98
Pasta with Garlic Herb Butter	\$3.98
Mixed Grain Pilaf	\$5.98

Entrees

Minimum Eight Servings Per Selection

Stuffed Chicken Breasts

- Ricotta & Spinach Stuffed Chicken Breast
with Marinara or Tomato Basil Sauce
\$6.99 per person
- Garlic Herb Cheese Stuffed Chicken Breast
with Tomato Basil Sauce
\$6.99 per person
- Wild Rice Stuffed Chicken Breasts
with Apricot Bechamel
\$6.99 per person
- Greek Chicken with Feta Cheese,
Sundried Tomatoes and Spinach
with a Creamy Cucumber Sauce
\$6.99 per person

Poultry

- Chicken Wellington with Roasted Garlic Demi
\$10.95 per guest
- Chicken, Prosciutto and Asparagus Spears
Drizzled with Artichoke Veloute
\$6.99 per guest
- Artichoke Chicken en Croute with Wild Mushroom Sauce
\$7.95 per guest
- Chicken Francaise – Creamy Sauce, Hint of Lemon
\$6.99 per guest
- Champagne Chicken – Saut ed with Light Cream Sauce
\$6.99 per guest
- Chicken Breast with Wild Mushroom Sauce
\$6.99 per guest
- Chicken Breast with Sun Dried Tomato Sauce
\$6.99 per guest
- Grilled Chicken Breast with Ginger Teriyaki Glaze
\$5.50 per guest
- Grilled Chicken Breast with Mango Salsa
\$5.99 per guest
- Chicken Marsala – Saut ed with Mushroom Wine Sauce
\$5.99 per guest
- Chicken Piccata – Saut ed with Lemon Caper Sauce
\$5.99 per guest
- Grilled Chicken Breast with Raspberry Glaze
\$5.99 per guest
- Grilled Honey Dijon Chicken Breast
\$5.99 per guest



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