

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.

*Whatever the occasion, you can count on
My Chef for all of your catering needs!*



Menu One

Bibb Lettuce Salad with Strawberries, Oranges,
Toasted Almonds, Shaved Red Onion
Dressed with Vidalia Onion Vinaigrette
USDA Choice Strip Steak or Filet of Beef Tenderloin
Sherried Horseradish on the Side
Grilled Asparagus with Diced Red Peppers and Lemon Zest
Boursin Double Baked Potato
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes
38

Menu Two

French Lettuce Salad, Crumbled Blue Cheese, Dried Cherries,
Caramelized Pecans, Crispy Onions
Dressed with Our Honey Balsamic Vinaigrette
Jumbo Lump Crab Cake with Cajun Remoulade
Medallions of Beef Tenderloin with Horseradish Demi
Julienne Herbed Zucchini and Yellow Squash
Saffron Rice
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes
35

Menu Three

Bibb Lettuce Salad, Strawberries, Oranges,
Toasted Almonds, Shaved Red Onion
Dressed with Vidalia Onion Vinaigrette
Chilean Sea Bass Sautéed with Fresh Basil and Diced Tomatoes
Grilled Vegetable Mélange
Parmesan Crusted Polenta Cakes
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes
30





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Menu Four

Iceberg Lettuce Wedge with Diced Tomatoes, Crumbled Blue Cheese, Crispy Bacon
Topped with Blue Cheese Dressing
Traditional Beef Wellington with Brandied Mushroom Sauce
Creamed Spinach
Garlic Herb Roasted New Potatoes
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes
25

Menu Five

French Lettuce Salad, Crumbled Blue Cheese, Caramelized Pecans, Dried Cherries
Dressed with Our Honey Balsamic Vinaigrette
Shrimp Scampi - Succulent Shrimp in Garlic Butter
Medallions of Beef Tenderloin with Port Rosemary Sauce
Steamed Vegetable Mélange
Mixed Grain Pilaf
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes
24

Menu Six

Mixed Field Greens with Raspberries, Walnuts, Mild Goat Cheese
Poppy Seed Dressing
Medallions of Beef Tenderloin
Chicken Francaise with Light Lemon Cream Sauce
Broccoli with Walnut Butter
Garlic Herb Roasted New Potatoes
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes
22

Menu Seven

French Lettuce Salad, Crumbled Blue Cheese, Walnuts, Cherry Tomatoes
Dressed with Our Raspberry Walnut Vinaigrette
Brown Sugar and Honey Glazed Grilled Salmon with Apple Brandy Sauce
Mixed Grain Pilaf
Sautéed Green Beans with Bacon and Onions
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes
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Menu Eight

Caprese Salad with Sliced Buffalo Mozzarella, Roma Tomatoes and Fresh Basil
Drizzled with Aged Balsamic Vinaigrette
Garlic Herb Stuffed Chicken Breast ala Vodka Sauce
Sliced Summer Squash and Zucchini with Green Beans in a Light Herb Butter
Penne Pasta with Basil Pesto topped with Toasted Pine Nuts
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes
18

Menu Nine

Hearts of Romaine with Dried Cherries, Diced Pears, Toasted Almonds
Dressed with Our Pear Infused Vinaigrette
Boneless Pork Chop with Cherry Balsamic Glaze
Braised Red Cabbage and Crumbled Bacon
Old Fashioned Mashed Potatoes
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes
17

Menu Ten

Romaine Lettuce Salad with Mild Goat Cheese, Olives, Shaved Red Onion
Dressed with Our Red Wine Vinaigrette
Saltimbocca - Seasoned Roasted Chicken Breast with Prosciutto, Provolone and Fresh Sage
Topped with an Olive Caper Tapenade
Seasonal Vegetables with a Light Herb Butter
Rosemary Roasted Redskin Potatoes
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes
18

Menu Eleven

Traditional Caesar Salad, Homemade Garlic Croutons
With Our Classic Caesar Dressing
Your Choice of Entree
Chicken Marsala ~ Chicken Piccata ~ Chicken Francaise
Provençal Zucchini Gratin
Garlic Roasted Mashed Redskin Potatoes
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes
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Menu Twelve

French Lettuce Salad with Toasted Pine Nuts, Cherry Tomatoes, Mild Goat Cheese
Dressed with Our Sundried Tomato Vinaigrette
Tilapia with Lemon Caper Sauce
Julienne Herbed Zucchini and Summer Squash
Seasoned, Roasted Baked Potato with Butter, Bacon, Sour Cream and Scallion Onions
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes

14

Menu Thirteen

Tossed Green Salad with Shredded Cheddar Cheese, Cucumbers, Tomatoes,
Sliced Mushrooms, Garlic Croutons, Dressed with Buttermilk Ranch
Grilled Chicken Breast with Mango Salsa
Lime Cilantro Rice
Grilled Vegetable Mélange
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes

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Vegetarian Selections

Accompaniments the same as Main Entree

Grilled Zucchini, Plum Tomatoes, Fresh Basil and Buffalo Mozzarella
Served in a Grilled Portabella Mushroom Cap

Sautéed Medley of Fresh Vegetables in Puff Pastry, Served with a Basil Marinara

Portabella Mushroom Ravioli, Served with Olive Oil and Herbs

16

My Chef's Formal Dinner Menus

Prices are based on a minimum of 12 guests

Menus will accommodate plated dinner service ~ Call for buffet dinner prices

Full bar service is available

Prices Shown are for Food Only. Additional Charges May Include:

Service Staff ~ China Service ~ Linen ~ All Necessaary Rental

Beverages ~ Disposables as Necessary ~ Delivery ~ Sales Tax ~ Gratuity

Drop Off Dinner Service is Available



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