



Picnic & BBQ Menus

This menu is based on groups from 24 - 60

For price quotes on larger groups, please call our office at 630/717-1167.
We will be happy to customize an event plan to suit your exact needs and budget.
All menus include disposable plates, napkins, utensils and wet naps
We welcome the opportunity to serve you!

All American Picnic

Jumbo 1/2 Lb. Steak Burgers/Cheeseburgers
Grilled Seasoned Chicken Breasts
All Beef Hot Dogs
Buns ~ Condiments
Your Choice of Two Side Dishes

Taste of the Tropics

Roasted Pork Loin with Golden Pineapple Chutney
Hawaiian BBQ Salmon
Grilled Chicken Breast with Orange Ginger Glaze
Roasted Sweet Potatoes
Ambrosia or Fresh Fruit Salad
Banana Mini Muffins
Silver Dollar Dinner Rolls ~ Butter Pats

Southern Style Chicken & Ribs

Slow Cooked Baby Back Pork Ribs, Smothered in BBQ Sauce
Southern Fried Boneless Chicken Breast
Bourbon Baked Beans
Sweet Apple Coleslaw
Corn Muffins ~ Honey Butter



Southwest Fiesta

Chicken Fajitas with Onions and Peppers
Beef Tacos
Soft Flour Tortillas
Crisp Corn Tortilla Shells
Guacamole ~ Salsa ~ Sour Cream
Shredded Cheddar Cheese ~ Diced Onions
Shredded Lettuce ~ Diced Tomatoes
Red Beans and Rice Salad
Watermelon Wedges
Cinnamon Churros

The Smokehouse

Grilled Chicken Breast with Habanero BBQ Glaze
Hickory Smoked BBQ Pulled Pork ~ Kaiser Rolls
or
Smoked Beef Brisket in Caramelized Onion Mop Sauce
Garlic Texas Toast
Your Choice of Two Side Dishes

The Graduate

Mini Angus Cheeseburgers with Condiments
Southern Fried Chicken Tenders
All Beef Hot Dogs
Baked Macaroni and Cheese
or
Baked Ziti
Ambrosia or Fresh Fruit Salad



Copacabana

Bibb Lettuce Salad with Strawberries, Oranges,
Toasted Almonds, Red Onion
Poppyseed Dressing
Grilled Chicken Breast with Mango Salsa
1/2 lb Steak Burgers with
Blue Cheese Mayo and BBQ Onions
OR
Cuban Pulled Pork with Caramelized Onions
Your Choice of Two Side Dishes from List Below
Kaiser Rolls ~ Dinner Rolls ~ Butter Pats
Recommended Dessert - Key Lime Pie



The Big Kahuna

Caprese Salad with Sliced Buffalo Mozzarella,
Roma Tomatoes and Fresh Basil
Drizzled with Aged Balsamic Vinaigrette
Pecan Encrusted Sea Bass
or
Maryland Crab Cake
Medallions of Beef Tenderloin ~ Sherried Horseradish
Asparagus with Crumbled Gorgonzola, Lemon Vinaigrette
Mixed Grain Pilaf
Freshly Baked Dinner Rolls ~ Butter Pats
Upscale Prestige Plates, Utensils, Caspari Napkins

Uncle Sam's Favorites

1/3 Lb. Steak Burgers/Cheeseburgers
All Beef Hot Dogs
Buns ~ Condiments
Choice of Two Sides from Below
American Potato Salad ~ Greek Isle Pasta Salad
Sweet Apple Cole Slaw ~ Bourbon Baked Beans
Watermelon Wedges ~ Fresh Baked Cookies
Assorted Chips

Homemade Side Dishes

Tomato, Cucumber & Onion Salad
American Potato Salad
French Potato Salad with Green Beans
Loaded Baked Potato Salad
Bourbon Baked Beans * Corn on the Cob
Italian Vegetable Pasta Salad
Greek Isle Pasta Salad * Assorted Chips
Four Bean Salad * Sweet Apple Coleslaw
Broccoli Floret Salad * Watermelon Wedges
Homemade Cookies and Brownies
Fresh Fruit Salad (add \$.50 per guest)



My Chef Catering

630/717-1167

www.mychef.com



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

Picnic & BBQ Menus

Prices Effective February 2008

The My Chef Picnic Menus are priced in packages according to the number of guests you will be serving. In each price column, there is plenty of food to comfortably serve the number of guests noted. 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 package.

The prices listed below are for food only. Service staff, rental items, sales tax, etc. are an additional charge. Your My Chef Account Executive will be happy to assist you in determining all your party needs. **For large events, please call for info.**

Servings Per Package	24 Guests	36 Guests	48 Guests	60 Guests
All American Picnic	\$349.95	\$499.95	\$649.95	\$759.95
Taste of the Tropics	\$449.95	\$649.95	\$819.95	\$959.95
Copacabana	\$399.95	\$579.95	\$729.95	\$879.95
The Big Kahuna	\$29.95 per guest - Minimum Order 12 Guests			
Southern Style Chicken & Ribs	\$429.95	\$629.95	\$799.95	\$959.95
Southwest Fiesta	\$399.95	\$589.95	\$749.95	\$879.95
The Smokehouse	\$339.95	N/A	\$619.95	N/A
The Graduate	\$399.95	\$579.95	\$724.95	\$859.95
Uncle Sam's Favorites	\$9.95 per guest - Minimum Order 24 Guests			

And Don't Forget . . .

Beverages

Soft Drinks * Bottled Water
Lemonade * Iced Tea
Tropical Drinks * Margarita Bars
Martini Bars * Full Bar Service



Desserts

Decadent Brownies * Bar Cookies
Jumbo Cookies * Cupcakes
Baked Fruit Pies
Custom Decorated Cakes



Old Fashioned Fun

Sno Cones * Cotton Candy
Popcorn Carts
Hot Dog Carts * Ice Cream Carts

Entertainment

Musicians * Theme Bands
Face Painters * Magicians
Clowns



Ala Carte Items

Includes Rolls and Condiments

1/2 lb. Steak Burgers	\$4.95
All Beef Hot Dogs	\$2.95
Grilled or Southern Fried Chicken Breast	\$4.95
Bratwurst with Sauerkraut	\$3.95



Rental Items

Tents * Tables * Chairs * Linen * Portable Bars
Margarita Machines * Karaoke
Amazing Maze * Spacewalks * Dunktank
Softball * Volleyball Set * Horseshoes
Limbo * Croquet Set * Bocceball Set and More!!!

For Events Large and Small, Please Call For:
Full Service Catering * Personalized Event Planning

Casual Buffets * Formal Dinners * Full Bar Service
Over 100 Hot and Cold Hors D'Oeuvres
Weddings * Rehearsal Dinners * Theme Events
Showers * Confirmations * Communion
Graduation Parties * Birthday Parties
Bartenders * Professional Service Staff

Unique Banquet Facilities Available



My Chef

2772 Golfview Drive * Naperville

630/717-1167

www.mychef.com

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.**

We welcome the opportunity to serve you!