



Picnic Menus - 100+ Guests

Includes Staff and Equipment

Price Per Guest Includes:

- 4 Hrs of Service Staff (Including Set-Up/Clean-Up)
- Chafing Dishes & Service Equipment
- Hearty Portions of Delicious, Fresh Food
- Homemade Entrees, Salads and Side Dishes
- Disposable Plates, Utensils, Napkins, Wet Naps
- Does Not Include Tax, Gratuity or Delivery Charges
- For Less Than 100 Guests, Please Call for Pricing

All American Picnic

Jumbo 1/2 Lb. Steak Burgers/Cheeseburgers
 Grilled Teriyaki Glazed Chicken Breasts
 All Beef Hot Dogs
 Buns ~ Condiments
 Your Choice of Two Side Dishes from List Below
 \$13.95 per guest
 Substitute Bratwurst for Hot Dogs - Add \$1.00 pp

Southern Style Chicken & Ribs

Slow Cooked Baby Back Pork Ribs,
 Smothered in BBQ Sauce
 Southern Fried Chicken Breast
 Bourbon Baked Beans
 Sweet Apple Coleslaw
 Corn Muffins ~ Honey Butter
 \$15.95 per guest



Taste of the Tropics

Roasted Pork Loin
 with Golden Pineapple Chutney
 Salmon with Honey Citrus Glaze
 Coconut Chicken Breast with Plum Sauce
 Sweet Potato Bake with
 Macadamia Nut Topping
 Ambrosia or Fresh Fruit Salad
 Banana Nut Mini Muffins
 Silver Dollar Dinner Rolls ~ Butter Pats
 \$18.95 per guest

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 or Frosted Cupcakes
 \$14.95 per guest

Copacabana

Grilled Chicken Breast with Mango Salsa **and**
Your Choice of One Meat Listed Below
 Jumbo 1/2 Lb. Steak Burgers with
 Blue Cheese Sauce and BBQ Onions
OR
 Cuban Pulled Pork with Caramelized Onions
 Your Choice of Two Side Dishes from List Below
 Kaiser Rolls ~ Silver Dollar Dinner Rolls ~ Butter Pats
 \$14.95 per guest



The Graduate

Mini Angus Cheeseburgers
 All Beef Hot Dogs
 with Buns and Condiments
 Southern Fried Boneless Chicken Tenders
 Ambrosia or Fresh Fruit Salad
 Four Cheese Macaroni & Cheese or Baked Cavatappi
 Frosted Cupcakes
 \$14.95 per guest



The Smokehouse

Grilled Chicken Breast with Habanero BBQ Glaze
Your Choice of One Meat Below
 Hickory Smoked BBQ Pulled Pork with Kaiser Rolls
or
 Smoked Beef Brisket in Caramelized Onion Mop Sauce
 Garlic Texas Toast
 Your Choice of Two Side Dishes from List Below
 \$14.95 per guest

Ala Carte Items

Includes Rolls and Condiments

Full Slab of Baby Back Ribs	\$15.95
1/2 lb. Steak Burgers/Cheeseburgers	\$4.95
All Beef Hot Dogs	\$2.95
Grilled or Southern Fried Chicken Breast	\$4.95
Bratwurst or Italian Sausage	\$3.95

See Back for Drop Off Picnic Menu
Pig Roasts - Please Call

Homemade Side Dishes

Tomato, Cucumber & Onion Salad
 American Potato Salad
 Loaded Baked Potato Salad
 Brown Rice Salad with
 Tomatoes, Fresh Herbs, Sugar Snap Peas
 Italian Vegetable Pasta Salad
 Greek Isle Pasta Salad * BLT Pasta Salad
 Bourbon Baked Beans * Corn on the Cob
 Four Bean Salad * Sweet Apple Coleslaw
 Fresh Fruit Salad * Watermelon Wedges
 Broccoli Floret Salad * Asst Chips
 Homemade Cookies and Frosted Cupcakes



My Chef Catering

630/717-1167

www.mychef.com



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

Picnic & BBQ Menus - 100+ Guests

Prices Effective March 2010

The My Chef Picnic Menus are designed to provide you with excellent, homemade picnic food with the convenience of equipment and service staff included in the price - no fuss entertaining at its best! Your catering Account Executive can advise you on portion sizes and quantity of food offered in each package. All menus include:

- 4 Hours of Service Staff (1 Hour Set-Up, 2 Hours of Service and 1 Hour of Clean-Up)
- Chafing Dishes & Service Equipment
- Hearty Portions of Delicious, Fresh, Homemade Entrees, Salads and Side Dishes
- Disposable Plates, Utensils, Napkins, Wet Naps
- Does Not Include Tax, Gratuity or Delivery Charges

As a custom caterer, My Chef would be happy to create an event plan that suits your exact needs and budget. Please call your My Chef Account Executive to assist you in determining all your party needs.

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



Rental Items

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



Amazing Maze
Spacewalks
Dunktank
Call for Complete List

The Fourth of July

Drop Off Picnic - No Staff or Equipment
Buns, Condiments and Disposables Included



Select Two Entrees

1/3 Lb. Steak Burgers/Cheeseburgers
All Beef Hot Dogs
Bratwurst with Sauerkraut
Italian Sausage with Peppers
Southern Fried Boneless Chicken Breast

Select Two Side Dishes

American Potato Salad
Greek Isle Pasta Salad
Sweet Apple Cole Slaw
Bourbon Baked Beans
Four Bean Salad ~ Assorted Chips
Watermelon Wedges
Frosted Cupcakes
Freshly Baked Cookies
\$8.95 per guest

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

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!



My Chef Catering

2772 Golfview Drive * Naperville

630/717-1167

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