



Drop Off Service Buffet Dinner Menu

Menu One

House Salad with Cucumbers, Tomatoes, Carrots,
Croutons, Dressed with a Red Wine Vinaigrette
Chicken Francaise
Steamed Vegetable Mélange
Roasted Garlic Mashed Potatoes
Dinner Rolls and Butter Pats
Spice Cupcakes with Buttercream Icing
\$14.00

Add Medallions of Beef Tenderloin for Dual Entrée
Additional \$4.00 per guest

Menu Two

Mixed Greens with Apples, Dried Cherries
Raspberry Vinaigrette
Roasted Pork Loin with Savory Apple Bread Stuffing
Whipped Sweet Potatoes or Scalloped Potatoes
Steamed Broccoli with Herb Butter
Dinner Rolls and Butter Pats
Pecan Squares
\$14.00

Menu Three

Greek Salad with Shaved Red Onion, Black Olives,
Feta Cheese, Greek Vinaigrette
Lemon and Oregano Roasted Bone-In Chicken Breast
Orzo Pasta with Fresh Herbs
Vegetable Mélange
Dinner Rolls and Butter Pats
Assorted Homemade Bar Cookies
\$12.00

Menu Four

Traditional Caesar Salad with Garlic Croutons
Jumbo Stuffed Shells with Basil Marinara
Grilled Chicken Breast with Italian Marinade
Sautéed Green Beans
Dinner Rolls and Butter Pats
Mini Chocolate Dipped Biscotti
\$12.00

Menu Six

House Salad with Cucumbers, Tomatoes, Carrots
Honey Balsamic Vinaigrette
Grilled Chicken with Orange Ginger Glaze
Traditional Rice Pilaf
Steamed Vegetable Mélange
Dinner Rolls and Butter Pats
Almond Cookies
\$12.00

Menu Seven

House Salad with Cucumbers, Tomatoes, Carrots,
Croutons and Ranch Dressing
Tilapia with Lemon Caper Sauce
or Tortilla Encrusted Tilapia
Mashed Redskin Potatoes
Sugar Snap Peas and Petite Carrots
Dinner Rolls and Butter Pats
Lemon Cupcakes with French Vanilla Icing
\$13.00

Menu Eight

Traditional Caesar Salad with Garlic Croutons
Meat Lasagna or Vegetarian Lasagna
Italian Sausage Bites
Focaccia Triangles
Mini Chocolate Éclairs
\$11.00

Menu Nine

Mixed Greens with
Blue Cheese, Caramelized Pecans
Dressed with Our
Honey Balsamic Vinaigrette
Shrimp Scampi
Served over Ditallini Pasta
Baked Tomatoes
with Parmesan Crust
Dinner Rolls and Butter Pats
Lemon Squares
\$16.00



Additional drop-off charges include:
\$10 delivery charge, 7.25% sales tax, facility charge



To Place Your Order, Call Karen
My Chef Catering
630/717-1167
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Drop Off Service Buffet Dinner Menu

Menu Ten

House Salad with Cucumbers, Tomatoes, Carrots,
Croutons, Italian Dressing
Garlic Herb Stuffed Chicken Breast
with Tomato Basil Sauce
Sautéed Zucchini and Yellow Squash
Roasted Red Potatoes
Focaccia Triangles
Mini Chocolate Dipped Biscotti
\$14.00

Menu Eleven

Traditional Caesar Salad
with Garlic Croutons
Chicken Marsala
Garlic Herb Roasted Potatoes
Green Beans
with Roasted Red Peppers
Dinner Rolls and Butter Pats
Chocolate Cupcakes with Chocolate Icing
\$13.00

Menu Twelve

Mixed Greens with Oranges, Strawberries,
Sliced Almonds Raspberry Vinaigrette
Chicken Picatta
Traditional Rice Pilaf
Steamed Vegetable Mèlange
Dinner Rolls and Butter
Assorted Brownies and Bar Cookies
\$13.00

Menu Thirteen

House Salad with Cucumbers, Tomatoes, Carrots,
Croutons Italian Dressing
Wild Rice Stuffed Chicken Breast
Steamed Vegetable Mèlange
Dinner Rolls and Butter Pats
Lemon Cupcakes with French Vanilla Frosting
\$12.50

Menu Fourteen

Mixed Greens with Blue Cheese, Candied Pecans
Pear Infused Vinaigrette
Beef Burgundy served over Parslied Bow Tie Pasta
Roasted Baby Carrots
Dinner Rolls and Butter Pats
Raspberry Crumble Bars
\$12.50

Menu Fifteen

Mixed Greens with Oranges,
Strawberries, Sliced Almonds
Raspberry Vinaigrette
Grilled Chicken Breast
with Fresh Mango Salsa
Traditional Rice Pilaf
Steamed Vegetable Melange
Dinner Rolls and Butter Pats
Key Lime Squares
\$13.00

Menu Sixteen

House Salad with Cucumbers, Tomatoes, Carrots,
Croutons and Red Wine Vinaigrette
Seasoned, Slow Roasted Pork Loin
Old Fashioned Mashed Potatoes
Carrots with Nutmeg Butter
Dinner Rolls and Butter Pats
Spiced Apple Cupcakes
\$12.00

Vegetarian Options

Portabella Mushroom Ravioli
with Olive Oil and Fresh Herbs

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

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



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