



# My Chef Catering Hot Lunch Menu

Includes disposable plates, napkins and utensils  
Minimum order 12 Guests ~ 48 hour notice is appreciated

## Grilled Chicken Breasts

Select One Type of Grilled Chicken Breast

Fresh Mango Salsa ~ Honey Citrus Glaze ~ Greek Lemon Oregano  
Sweet & Smokey BBQ ~ Tomato Bruschetta with Capers

Fresh Lemon Salsa ~ Teriyaki

Silver Dollar Rolls and Butter Pats

Select one Starch and one Vegetable from list below

\$10.95 per Guest

## Sautéed Chicken Breasts

Select One Type of Sautéed Chicken Breast

Marsala Wine Sauce ~ Sundried Tomato Cream Sauce

Chicken Limone with Lemon Caper Sauce

Chicken Francaise (Light Lemon Cream Sauce)

Parmesan Crusted ~ Southern Fried

Silver Dollar Rolls and Butter Pats

Select one Starch and one Vegetable from list below

\$11.95 per Guest

## Stuffed Chicken Breasts

Select One Type of Stuffed Chicken Breast

Chicken Saltimbocca

Sausage, Spinach, Ricotta with Marinara

Garlic Herb Cheese with Tomato Vodka Sauce

Silver Dollar Rolls and Butter Pats

Select one Starch and one Vegetable from list below

\$12.95 per Guest

## Select One Starch and One Vegetable

Traditional Caesar with Herbed Croutons

Tossed Garden Green Salad with One Dressing

Sliced Carrots ~ Sugar Snap Peas ~ Green Beans with Herbs

Vegetable Mélange ~ Sautéed Summer Squash and Zucchini

Orzo with Mushrooms and Garlic ~ Traditional Rice Pilaf

Cavatappi with Marinara

Mashed Potatoes ~ Campfire Roasted Potatoes

Roasted Potatoes with Olive Oil and Herbs

Twice Baked Potato ~ Add \$1.50

## Beef Tenderloin

Medallions of Grilled Beef Tenderloin

with Red Wine Reduction or Mushroom Demi

Select one Starch and one Vegetable from list below

Silver Dollar Rolls and Butter Pats

\$16.95 per Guest

## Beef Tenderloin and Chicken Dual Entree

Medallions of Grilled Beef Tenderloin

with Red Wine Reduction or Mushroom Demi

Your Choice of Grilled or Sautéed Chicken Breast

Select one Starch and one Vegetable from list below

Silver Dollar Rolls and Butter Pats

\$15.95 per Guest

## Pork Tenderloin

### with Blackberry Cabernet Sauce

Select one Starch and one Vegetable from list below

Silver Dollar Rolls and Butter Pats

\$14.95 per Guest

## Roasted Salmon with Olives

Served over a Bed of Couscous with Roasted Tomatoes

with a hint of Lemon Oregano Olive Oil

Steamed Carrots

Rosemary Focaccia and Butter Pats

\$14.95 per Guest

## Red Wine Braised Beef Brisket

Campfire Roasted Potatoes

Grilled Vegetable Mélange

Silver Dollar Rolls and Butter Pats

\$11.95 per Guest

## Sautéed or Lightly Blackened Tilapia

with Lemon Beurre Blanc

Select one Starch and one Vegetable from list below

Silver Dollar Rolls and Butter Pats

\$11.95 per Guest

## Vegetarian Ravioli

Portabella Mushroom Ravioli, Olive Oil and Herbs

or

Butternut Squash Ravioli with Brown Butter Sauce

Your Choice of Specialty Green Salad

Grilled Vegetable Mélange

Silver Dollar Rolls and Butter Pats

\$11.95 per Guest



**My Chef  
Catering**

**630/717.1167**

**www.mychef.com**



# My Chef Catering

## Hot Lunch Menu

Includes disposable plates, napkins and utensils  
Minimum order 12 Guests ~ 48 hour notice is appreciated

### Asian Stir Fry

*Includes Green Salad with Asian Dressing  
Vegetable Egg Roll with Plum Sauce  
Steamed Brown or White Rice*

Vegetable Stir Fry ~ \$9.95

Garlic Chicken and Vegetables ~ \$9.95 per Guest

Pork with Orange Glaze and Vegetables ~ \$9.95 per Guest

Beef and Broccoli ~ \$10.95 per Guest

Beef with Snow Peas and Red Peppers ~ \$11.95 per Guest

Shrimp with Water Chestnuts ~ \$12.95 per Guest

### Southwest Fiesta

*Chicken Fajitas with Onions and Peppers*

*Ground Beef Tacos*

Soft Flour Tortillas ~ Crisp Corn Tortilla Shells

Guacamole ~ Salsa ~ Sour Cream ~ Diced Onions

Shredded Cheddar Cheese ~ Lettuce ~ Diced Tomatoes

Red Beans and Rice Salad ~ Cinnamon Churros

\$14.95 per Guest

Approximately 2 Fajitas and 2 Tacos per Guest

### Baked Potato & Chili Bar

Beef and Bean Chili

Sour Cream ~ Cheddar Cheese ~ Steamed Broccoli

Crumbled Bacon ~ Butter ~ Scallion Onions

Silver Dollar Rolls and Butter Pats

\$9.95 per Guest ~ Minimum 12 guests

### Mini Sweets Selections

Decadent Chocolate Truffle Tray ~ 36 pieces \$69.95

*Assortment of handcrafted chocolate truffles*

Mini Gourmet Cupcake Tray ~ 36 pieces \$59.95

*Seasonal flavors and decorations*

Chocolate Lover's Tray ~ 48 pieces \$69.95

Finger Sweet Tray ~ 48 pieces \$72.95

Homemade Bar Cookie Tray ~ 50 pieces \$59.95

Cheesecake Triangles ~ 50 pieces \$69.95

*Your choice of fresh fruit topping or dipped in chocolate*

Rice Crispy Triangles ~ 48 pieces \$44.95

*Dipped in white and dark chocolate*

Mini Cookie Tray ~ 48 pieces \$29.95

### Lasagna

*Traditional, Grilled Vegetable, Mexican*

*or Eggplant Parmesan Lasagna*

Caesar Salad with Homemade Croutons

*or*

Tossed Garden Salad

with Italian Dressing *or* Chipotle Ranch

Silver Dollar Rolls or Focaccia Triangles

\$99.95 ~ serves 12 guests



### Mediterranean Feast

Greek Salad with Olives, Shaved Red Onion,

Feta Cheese, Greek Vinaigrette

Grilled Chicken Breast with Lemon Oregano Marinade

Mediterranean Orzo

Steamed Green Beans

Rosemary Focaccia with Butter Pats

\$12.95 per Guest



### Italian Favorites

Caesar Salad with Homemade Croutons *or*

Tossed Garden Salad with Italian Dressing

Choice of Chicken Limone, Chicken Marsala *or*

Parmesan Crusted Chicken

Served with Bowtie Pasta with Tomato Basil

*or*

Stuffed Shells with Marinara

Silver Dollar Rolls or Focaccia Triangles

\$12.95 per Guest



### Add a Green Side Salad

#### Specialty Green Salads - \$3.75

Bibb Lettuce with Caramelized Pecans and Gorgonzola

Baby Spinach Salad with Sliced Pears, Toasted Walnuts, Asiago

Mixed Lettuce Salad with Dried Cranberries, Oranges, and Almonds

Mixed Greens with Strawberries, Oranges, Almonds, Red Onion

#### Select One Dressing

Honey Balsamic Vinaigrette ~ Raspberry Orange Vinaigrette

Pear Infused Vinaigrette ~ Poppy Seed Dressing

#### Tossed Green Salads - \$2.75

Traditional Caesar Salad with Garlic Croutons

Tossed Green Salad with Cheddar Cheese, Mushrooms, Tomatoes,  
Red Onion with Buttermilk Ranch or Italian Dressing