NIU Naperville has partnered with local and seasoned caterer, My Chef Catering to help you select a thoughtful menu and ensure you have impeccable service for your event. Enjoy a relaxing environment while entertaining guests with a build your own BBQ themed meal. With their signature recipes, My Chef will work with you to create a memorable event for you and your guests.

**PACKAGE INCLUDES**

One Pre-Set Plated Salad | Two Entrées | Two Accompaniments
Assortment of Fresh Baked Breads and Infused Whipped Butter

Eight Hours of Professional Waitstaff and Bar Personnel
Four Hours Traditional Open Bar
Wine or Champagne Toast with Dinner

Choice of Colored Linens and Napkins for Dining Tables
Linens for Buffet Tables, Gift, D.J. Place Card, Head, Cake and 5 Highboy Tables
China | Silverware | Glassware

Coffee and Tea Station with Coffee Treats

**Hors D’oeuvres, Dessert, Sales Tax and Gratuity Additional**

Packages are a per person amount and based on a minimum of 100 guests.
Please contact My Chef Catering at 630-717-1167 for pricing.
BBQ Buffet Dinner Menu

PRESENTED BY MY CHEF CATERING
FOR NORTHERN ILLINOIS UNIVERSITY, NAPERVILLE

SALADS
Salad will be plated and pre-set on tables.
Please Select One Salad

Farmhouse Wedge with Iceberg Lettuce, Bacon, Tomato, Hard Boiled Egg, Cheddar Cheese with a Buttermilk Ranch Dressing

Traditional Caesar Salad with Black Olives, Wedged Tomatoes, Pecorino Romano, Peppercorns and Homemade Garlic Croutons with Creamy Caesar Dressing

Tossed Garden Salad with Sliced Cucumbers, Tomatoes, Sliced Mushrooms, Shredded Cheddar Cheese and Herbed Croutons with an Herbed Italian Vinaigrette or a Buttermilk Ranch Dressing

BBQ Buffet Dinner Service
Entrée Options
Please Select Two Entrées

BEEF

Sliced Braised Beef Brisket in an Au Jus — Additional charge per guest
Marinated Beef Tenderloin Kabob with Zucchini, Summer Squash, Peppers and Onions — Additional charge per guest

PORK

BBQ Pulled Pork
Cuban Pulled Pork
Memphis Style BBQ Ribs
Grilled Marinated Pork Chop — Additional charge per guest

Entrées continue on next page.
BBQ Buffet Dinner Menu

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Entrée Options

POULTRY

Southern Fried Chicken Breasts
Grilled or Southern Fried Bone-In Chicken Pieces
Grilled Sweet and Tangy BBQ Chicken Breast
Grilled Chicken Breast with Fresh Mango Salsa
Grilled Marinated Chicken Breast
Grilled Marinated Turkey Breast

SEAFOOD

Grilled Pineapple BBQ Salmon — Additional charge per guest

ACCOMPANIMENTS

Please Select Two Accompaniments

**Vegetable Sides**
- Corn on the Cob
- Fresh Fruit Salad
- Broccoli Floret Salad
- Tomato, Cucumber, and Onion Salad
- Fresh Grilled Vegetables
- Sweet Apple Cole Slaw
- Southwest Corn Salad
- Watermelon Wedges
- Sweet Corn Bake

**Starch Sides**
- Campfire Potatoes
- American Potato Salad
- Baked Mac and Cheese
- Loaded Baked Potato Salad
- Homemade Chips with Caramelized Onion Dip
- Italian Vegetable Pasta Salad
- Red Bean and Rice Salad
- Roasted Sweet Potatoes
- Bourbon Baked Beans
- BBQ Butter Potatoes
- BLT Pasta Salad