Offer your guests a tremendous variety by selecting the buffet menu service option for your upcoming event. NIU Naperville is pleased to collaborate with local and seasoned caterer, My Chef Catering to help you select an assortment of your favorite dishes that complement the buffet style service. Paired with pre-dinner cocktails, consider adding optional hors d’oeuvres to encourage your guests to socialize before the meal. My Chef will gladly help you create an unforgettable 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

**$68.00* Per Person**

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

*Pricing is based on a minimum of 100 guests.*
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

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

Mixed Greens with Sliced Pears, Walnuts and Crumbled Goat Cheese with a Pear Infused White Balsamic Vinaigrette

Bibb and Romaine Lettuce with Strawberries, Mandarin Oranges, Toasted Almonds, and Shaved Red Onion with a Vidalia Onion Vinaigrette

Mixed Field Greens with Dried Cranberries, Caramelized Pecans, Crispy Fried Onions and Crumbled Blue Cheese with a Honey Balsamic Vinaigrette

Buffet Dinner Service
Entrée Options
Please Select Two Entrées

BEEF

Red Wine Braised Beef Brisket with Rosemary Wine Reduction — $3.00 additional per guest
Bistro Steak with Shallot Port Reduction — $5.00 additional per guest
Medallions of Beef Tenderloin with Bacon Shallot Jam — $8.00 additional per guest

PORK

Soy Dijon Marinated Center Cut Pork Chop
Medallions of Roasted Pork Tenderloin with a Blackberry Cabernet Sauce

Entrées continue on next page.

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Buffet Dinner Menu
PRESENTED BY MY CHEF CATERING
FOR NORTHERN ILLINOIS UNIVERSITY, NAPERVILLE

Entrée Options

POULTRY
Grilled Whiskey Ginger Chicken
Grilled Chicken Breast with Fresh Mango Salsa
Grilled Bruschetta Chicken with Fresh Tomatoes and Basil
Sautéed Chicken Breast with Sundried Tomato Cream Sauce
Parmesan Crusted Chicken with Tomato Provençal
Seared Chicken Breast with Artichoke Panzanella
Chicken Limone with a Lemon Caper Velouté
White Wine Braised Chicken
Chicken Chevré with Spinach and Pesto - $2.00 additional per guest
Prosciutto and Asparagus Stuffed Chicken with Aged Provolone Bechamel - $2.00 additional per guest

SEAFOOD
Blackened Tilapia with a Lemon Beurre Blanc
Seared Tilapia with Blistered Tomatoes and Lemon Oregano Oil
Grilled Salmon with a Caper Salsa Verde - $6.00 additional per guest
Chilean Sea Bass with a Citrus Cream Beurre Blanc - $9.00 additional per guest

VEGETARIAN
Eggplant Parmigiana Lasagna
Portabella Mushroom Ravioli with Olive Oil and Herbs
Butternut Squash Ravioli with Rubbed Sage Brown Butter
Roasted Red Pepper Stuffed with Heirloom Tomatoes, Ricotta and Chimichurri Sauce
Eggplant Wild Mushroom Napoleon served over Warm White Bean Spinach Salad topped with Basil Marinara

Accompaniments on next page.

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## Buffet Dinner Menu

Presented by My Chef Catering for Northern Illinois University, Naperville

## Accompaniments

### Vegetable Sides
- Creamed Spinach
- Roasted Romano Cauliflower
- Green Beans with Herb Butter
- Fresh Asparagus with Lemon Zest
- Roasted Brussels Sprouts with Bacon Jam
- Herbed Zucchini and Yellow Squash with Red Pepper
- Green Beans with Bacon and Onions
- Roasted Tri-Colored Carrots with Dill
- Grilled Vegetable Mélangé
- Roasted Root Vegetables

### Starch Sides
- BBQ Butter Potatoes
- Golden Duchess Potatoes
- Garlic Herb Roasted New Potatoes
- Mashed Potatoes with Horseradish Cream
- Baked Sweet Potatoes with Cinnamon Butter
- Bow Tie Pasta with Pesto Cream Sauce
- Mixed Grain Pilaf with Basmati Rice
- Buttermilk Mashed Potatoes
- Tomato Fried Rice

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