



# Buffet Dinner Menu

PRESENTED BY MY CHEF CATERING  
FOR NORTHERN ILLINOIS UNIVERSITY, NAPERVILLE

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.*

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## 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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## 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 Provencal

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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## ACCOMPANIMENTS

*Please Select Two 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 Mélange  
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