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

**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.*
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 — Additional charge per guest
Bistro Steak with Shallot Port Reduction — Additional charge per guest
Medallions of Beef Tenderloin with Bacon Shallot Jam — Additional charge 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.
Buffet Dinner Menu

PRESENTED BY MY CHEF CATERING
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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 Provençal
Seared Chicken Breast with Artichoke Panzanella
Chicken Limone with a Lemon Caper Velouté
White Wine Braised Chicken

Chicken Chevré with Spinach and Pesto — Additional charge per guest

Prosciutto and Asparagus Stuffed Chicken with Aged Provolone Bechamel — Additional charge 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 — Additional charge per guest

Chilean Sea Bass with a Citrus Cream Beurre Blanc — Additional charge 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.
# Buffet Dinner Menu

PRESENTED BY MY CHEF CATERING  
FOR NORTHERN ILLINOIS UNIVERSITY, NAPERVILLE

## Accompaniments

*Please Select Two Accompaniments*

<table>
<thead>
<tr>
<th>Vegetable Sides</th>
<th>Starch Sides</th>
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</thead>
<tbody>
<tr>
<td>Creamed Spinach</td>
<td>BBQ Butter Potatoes</td>
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<tr>
<td>Roasted Romano Cauliflower</td>
<td>Golden Duchess Potatoes</td>
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<tr>
<td>Green Beans with Herb Butter</td>
<td>Garlic Herb Roasted New Potatoes</td>
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<tr>
<td>Fresh Asparagus with Lemon Zest</td>
<td>Mashed Potatoes with Horseradish Cream</td>
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<tr>
<td>Roasted Brussels Sprouts with Bacon Jam</td>
<td>Baked Sweet Potatoes with Cinnamon Butter</td>
</tr>
<tr>
<td>Herbed Zucchini and Yellow Squash with Red Pepper</td>
<td>Bow Tie Pasta with Pesto Cream Sauce</td>
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<tr>
<td>Green Beans with Bacon and Onions</td>
<td>Mixed Grain Pilaf with Basmati Rice</td>
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<tr>
<td>Roasted Tri-Colored Carrots with Dill</td>
<td>Buttermilk Mashed Potatoes</td>
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<tr>
<td>Grilled Vegetable Mélange</td>
<td>Tomato Fried Rice</td>
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<tr>
<td>Roasted Root Vegetables</td>
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