NIU Naperville has partnered with a local, top-rated and seasoned caterer, My Chef Catering, to help you select a thoughtful menu and ensure you have impeccable service for your event. From pre-dinner cocktails with butler passed hors d’oeuvres followed by a hand-crafted meal, My Chef will work with you to create a memorable event for you and your guests.

**PACKAGE INCLUDES**

- One Hour Butler Passed Hors D’Oeuvres
- One Salad | One Entrée | 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 Gift, D.J., Place Card, Head, Cake and 5 Highboy Tables
- China | Silverware | Glassware
- Coffee and Tea Station with Coffee Treats

**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.
# Formal Dinner Menu

**PRESENTED BY MY CHEF CATERING**
**FOR NORTHERN ILLINOIS UNIVERSITY, NAPERVILLE**

## HORS D’OEUVRES
*Please select four passed hors d’oeuvres*

<table>
<thead>
<tr>
<th>Group One</th>
<th>Group Two</th>
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<tbody>
<tr>
<td>Maximum of Two Selections from Group One</td>
<td>BBQ Pork Spring Roll</td>
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<tr>
<td><strong>Shrimp &amp; Grits</strong></td>
<td><strong>Shrimp Crostini with Cajun Remoulade</strong></td>
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<tr>
<td><strong>Beef Tenderloin Toast</strong></td>
<td><strong>French Lorraine Stuffed Mushroom Caps</strong></td>
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<tr>
<td><strong>Spicy Peach BBQ Brisket</strong></td>
<td><strong>Sun-dried Tomato and Goat Cheese Pita Crisp</strong></td>
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<td><strong>Candied Apple Pork Belly</strong></td>
<td><strong>Avocado Spring Rolls with Chipotle Ranch Dip</strong></td>
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<tr>
<td><strong>Crab Cake with Cajun Remoulade</strong></td>
<td><strong>Steakhouse Wedge Skewer with Lettuce, Grape Tomato, Apple Wood Smoked Bacon and Blue Cheese Dressing</strong></td>
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<tr>
<td><strong>Jumbo Shrimp with Cocktail Sauce</strong></td>
<td><strong>Caprese Skewers with Fresh Mozzarella, Heirloom Tomatoes and Basil Pesto</strong></td>
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<tr>
<td><strong>Sweet Fig and Goat Cheese Crostini</strong></td>
<td><strong>Cocktail Meatballs with Choice of Cranberry Chili or BBQ Sauce</strong></td>
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<tr>
<td><strong>Bacon Wrapped Dates with Honey Citrus Sauce</strong></td>
<td><strong>Spinach and Brie Wonton with Garlic Pesto Sauce</strong></td>
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<tr>
<td><strong>Petite Pear Piped with Blue Cheese, Toasted Walnut Garnish</strong></td>
<td><strong>Buffalo Chicken Spring Rolls with Blue Cheese Dip</strong></td>
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<tr>
<td><strong>Pecan Crusted Chicken Tender with Champagne Honey Mustard</strong></td>
<td><strong>Italian Sausage Cherry Pepper Poppers</strong></td>
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<tr>
<td><strong>Mini Beef Wellington with Mushroom Duxelle</strong></td>
<td><strong>Macaroni &amp; Cheese Bites</strong></td>
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<tr>
<td><strong>Honey Sriracha Chicken Meatballs</strong></td>
<td><strong>Italian Sausage Cherry Pepper Poppers</strong></td>
</tr>
<tr>
<td><strong>Wild Mushroom Phyllo Triangles</strong></td>
<td><strong>Macaroni &amp; Cheese Bites</strong></td>
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<tr>
<td><strong>Brie and Peach in Puff Pastry</strong></td>
<td><strong>Italian Sausage Cherry Pepper Poppers</strong></td>
</tr>
<tr>
<td><strong>Ricotta Pistachio Crostini</strong></td>
<td><strong>Macaroni &amp; Cheese Bites</strong></td>
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<tr>
<td><strong>Smoked Salmon Canapé</strong></td>
<td><strong>Italian Sausage Cherry Pepper Poppers</strong></td>
</tr>
<tr>
<td><strong>Pimento Cheese Beignet</strong></td>
<td><strong>Macaroni &amp; Cheese Bites</strong></td>
</tr>
<tr>
<td><strong>Artichoke Beignet</strong></td>
<td><strong>Macaroni &amp; Cheese Bites</strong></td>
</tr>
</tbody>
</table>
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SALADS

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

Formal Dinner Service

Entrée Options

Please Select One Entrée

Guest Choice Between Two Entrées — Additional charge per guest
Guest Choice Between Three Entrées — Additional charge per guest

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 Chops
- Medallions of Roasted Pork Tenderloin with a Blackberry Cabernet Sauce

Entrées continue on next page.
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

DUAL ENTRÉE

Medallions of Beef Tenderloin with Red Wine Reduction or Sherried Horseradish
And
One of the First 8 Chicken Choices or Any Tilapia Choice — Additional charge per guest

Entrees continue on next page.
Formal Dinner Menu

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Entrée Options

VEGETARIAN

Eggplant Parmigiana Lasagna
Portobella 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

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

For more information contact us at 630-717-1167 or visit mychef.com | © My Chef Catering, Inc.