



Formal Dinner Menu

PRESENTED BY MY CHEF CATERING
FOR NORTHERN ILLINOIS UNIVERSITY, NAPERVILLE

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

\$79.00* Per Person

Dessert, Sales Tax and Gratuity Additional

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

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HORS D'OEUVRES

Please select four passed hors d'oeuvres

Group One

Maximum of Two Selections from Group One

Shrimp & Grits

Beef Tenderloin Toast

Spicy Peach BBQ Brisket

Candied Apple Pork Belly

Crab Cake with Cajun Remoulade

Jumbo Shrimp with Cocktail Sauce

Sweet Fig and Goat Cheese Crostini

Bacon Wrapped Dates with Honey Citrus Sauce

Petite Pear Piped with Blue Cheese,
Toasted Walnut Garnish

Pecan Crusted Chicken Tender
with Champagne Honey Mustard

Mini Beef Wellington with Mushroom Duxelle

Honey Sriracha Chicken Meatballs

Wild Mushroom Phyllo Triangles

Brie and Peach in Puff Pastry

Ricotta Pistachio Crostini

Smoked Salmon Canapé

Pimento Cheese Beignet

Artichoke Beignet

Group Two

BBQ Pork Spring Roll

Shrimp Crostini with Cajun Remoulade

French Lorraine Stuffed Mushroom Caps

Sun-dried Tomato and Goat Cheese Pita Crisp

Avocado Spring Rolls with Chipotle Ranch Dip

Steakhouse Wedge Skewer with Lettuce,
Grape Tomato, Apple Wood Smoked Bacon
and Blue Cheese Dressing

Caprese Skewers with Fresh Mozzarella,
Heirloom Tomatoes and Basil Pesto

Cocktail Meatballs with Choice of Cranberry
Chili or BBQ Sauce

Spinach and Brie Wonton with Garlic Pesto Sauce

Buffalo Chicken Spring Rolls with Blue Cheese Dip

Italian Sausage Cherry Pepper Poppers

Macaroni & Cheese Bites

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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 — \$1.00 Additional per Guest
Guest Choice Between Three Entrées — \$3.00 Additional per Guest*

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 Chops

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

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- \$5.00 additional per guest

Entrees continue on next page.

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Entrée Options

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

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