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

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.
HORS D’ŒUVRES
Please select four passed hors d’œuvres

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 — 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.
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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 — 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.
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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

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