At My Chef, catering means helping to create lasting memories, celebrate triumphs and recognize milestones. Catering is about Celebrating Life and since 1989, we have successfully combined our many years of culinary experience with a creative flair to ensure elegant and memorable events.

Based in Naperville, My Chef is one the Western Suburbs’ largest and most well respected upscale caterers. We built our reputation on excellent food, beautiful presentation and friendly, professional service. In our 14,000 square foot facility, we use only the freshest ingredients and place a high importance on quality, presentation and customer service.

My Chef works with over 900 corporate companies and thousands of social clients. The majority of our events are from personal referrals or from our long and growing list of loyal customers. As a full service caterer and event planner, My Chef will personally work with you to create a menu and event plan to suit your exact needs and budget.

Whatever the occasion, you can count on My Chef Catering for all of your event needs!
Duel Entrée Dinner Buffet Menu

Served with our Homemade Silver Dollar Rolls Herbed Focaccia and Butter Pats

This Dinner Buffet Menu Includes a Four Hour Beer, Wine and Soda Bar ~ No Wine Service with Dinner

Select One Salad
Tossed Garden Salad with Sliced Cucumbers, Tomatoes, Sliced Mushrooms, Shredded Cheddar Cheese and Herbed Croutons
Your Choice of our Italian Vinaigrette or Buttermilk Ranch Dressing
or
Traditional Caesar Salad, Homemade Garlic Croutons with Our Classic Caesar Dressing

Select Two Entrees
Chicken Franciase ~ Chicken Piccata
Chicken Marsala ~ Grilled Bruschetta Chicken
Grilled Chicken with Dark Rum Mango Sauce or Fresh Mango Salsa
Seasoned Slow Roasted Pork Loin, Choice of Sauce
Blackened or Seared Tilapia with Lemon Beurre Blanc
Beef Burgundy with Mushrooms, Served over Bow Tie Pasta
Braised Beef Brisket, Choice of Sauce

Select Two Side Dishes
Traditional Rice Pilaf ~ Medley of White and Wild Rice
Garlic Roasted Mashed Potatoes ~ Buttermilk Mashed Potatoes
Garlic Herb Roasted New Potatoes
Orzo with Fresh Herbs
Sugar Snap Peas with Baby Carrots ~ Roasted Carrots with Dill
Green Beans with Herb Butter ~ Steamed Vegetable Mélange
Sautéed Zucchini, Yellow Squash with Red Pepper Garnish

$56 Per Guest

Plated and Buffet Dinners

Menu One
Mixed Greens with Dried Cherries, Toasted Walnuts and Crumbled Goat Cheese
Poppy Seed Dressing
Medallions of Beef Tenderloin with Choice of Red Wine Reduction or Roasted Garlic Demi
and
Sautéed Chicken Franciase with Light Lemon Cream Sauce
Garlic Herb Roasted New Potatoes
Sautéed Green Beans with Bacon & Onions
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes
Plated $73 ~ Buffet $67

Based on a Minimum of 100 Guests. Please Call For Pricing on Smaller Groups

Your Exclusive Menu Includes (unless noted):
Professional Waitstaff and Bar Personnel
Four Hour of Open Traditional Bar
Wine Service with Dinner or Champagne Toast
Linen Napkins, Tablecloths to the Floor - Color of Choice
China, Glassware and Silverware for dining tables
Coffee and Tea Service ~ Gratuity

Additional Charges Apply:
All NIU Room and Facility Charges
Dessert, Decorative Accent Linen Illinois Sales Tax

Menu Two
Caprese Salad with Sliced Buffalo Mozzarella, Roma Tomatoes and Fresh Basil
Drizzled with Aged Balsamic Vinaigrette
Garlic Herb Stuffed Chicken Breast ala Tomato Vodka Sauce or
Stuffed Chicken Breast with Italian Sausage, Spinach & Ricotta, Marinara
Italian Green Beans with Lemon Zest
Orzo with Brunoise Vegetables
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes
Plated $69 ~ Buffet $63

Menu Three
Baby Spinach Blend with Sliced Pears, Toasted Walnuts, Manchego Cheese
Dressed with a Honey Dijon Vinaigrette
Medallions of Roasted Pork Loin with Cherry Balsamic Glaze
Buttermilk Mashed Potatoes ~ Roasted Carrots with Dill
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes
Plated $68 ~ Buffet $62

Menu Four
Traditional Caesar Salad, Homemade Garlic Croutons, With Our Classic Caesar Dressing
Mediterranean Chicken Breast or Seared Tilapia with Artichokes, Tomatoes and Capers
Garlic Herb Roasted Potatoes
Sautéed Zucchini and Summer Squash with Red Pepper Garnish
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes
Plated $67 ~ Buffet $61

Menu Five
Traditional Caesar Salad, Homemade Garlic Croutons, With Our Classic Caesar Dressing
Your Choice of Sautéed Chicken Breast
Grilled Bruschetta Chicken ~ Chicken Marsala ~ Chicken Piccata
Garlic Roasted Mashed Redskin Potatoes
Green Beans with Herb Butter
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes
Plated $63 ~ Buffet $57

Menu Six
Tossed Garden Salad with Sliced Cucumbers, Tomatoes, Sliced Mushrooms
Shredded Cheddar Cheese and Herbed Croutons
Your Choice of our Italian Vinaigrette or Buttermilk Ranch Dressing
Blackened or Seared Tilapia with Lemon Beurre Blanc or
Grilled Chicken Breast with Dark Rum Mango Sauce or Fresh Mango Salsa
Traditional Rice Pilaf ~ Sugar Snap Peas
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes
Plated $64 ~ Buffet $58
Menu Seven
Iceberg Lettuce Wedge with Diced Tomatoes, Crumbled Blue Cheese and Crispy Bacon
  Topped with Creamy Blue Cheese Dressing
Filet of Beef Tenderloin or Traditional Beef Wellington
Choice of Brandied Mushroom Sauce or Red Wine Demi
  Boursin Double Baked Potato
  Fresh Asparagus with Lemon Zest
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes
Plated $82  ~  Buffet $76

Menu Eight
French Lettuce Salad with Crumbled Blue Cheese, Dried Cranberries, Caramelized Pecans and Crispy Onions Dressed with Honey Balsamic Vinaigrette
  Jumbo Lump Crab Cake or Succulent Shrimp Scampi
  and
Medallions of Beef Tenderloin with Horseradish Demi
  Garlic Herb Roasted New Potatoes
  Steamed Vegetable Mélange
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes
Plated $82  ~  Buffet $76

Menu Nine
Baby Spinach with Sautéed Prosciutto, Caramelized Onions, Shaved Asiago
  Dressed with Vidalia Onion Vinaigrette
Sautéed Chilean Sea Bass with Citrus Cream Sauce
  Mixed Grain Pilaf with Basmati Rice
  Julienne Herbed Zucchini and Yellow Squash with Red Pepper
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes
Plated $82  ~  Buffet $76

Menu Ten
Baby Greens with Grilled Asparagus, Shaved Red Onion, Roasted Sweet Peppers
  Dressed with our Tarragon Vinaigrette
Grilled Salmon with Apple Brandy Sauce or Lemon Beurre Blanc
  Wahani and Wild Rice Blend
  Herbed Zucchini and Summer Squash
Freshly Baked Artisan Breads and Focaccia Triangles ~ Butter Rosettes
Plated $77  ~  Buffet $71

Vegetarian Entrees
  Grilled Portabella Mushroom Stuffed with Buffalo Mozzarella and Fresh Vegetables, Orzo with Fresh Herbs
  Vegetable Wellington Filled with Sautéed Fresh Vegetables in Puff Pastry
  Portabella Mushroom Ravioli with Olive Oil and Herbs
Plated $69  ~  Buffet $63