

Entrees

The Chafing Dish's wide selection of entrees are delicious and can be ordered for lunch or dinner. Choose one or two entrees and three side dishes. Our Chef's choice of bread rolls or muffins will accompany all buffets. Buffets

include freshly brewed regular and decaffeinated coffee, sugar, and cream. We recommend serving most entrees in chafing dishes. For an additional charge we can provide chafing dishes and sterno. Additional charges for delivery and pick-up of equipment.

One entrée ... \$

Two entrees ... \$

POULTRY

CHICKEN PICATTA

Pan seared chicken breast in a lemon caper sauce.

POLLO ENTOMATADO

Roasted chicken with fresh Tomatillos, garlic and Serrano chilies, garnished with sour cream, pumpkin seeds and cilantro.

CHICKEN AND ANDOUILLE SAUSAGE ETOUFFEE

A Cajun treat with spicy Andouille sausage, chicken and vegetables.

CHICKEN IN ORANGE RASPBERRY SAUCE

Tender chicken breasts baked with a delicate orange sauce and raspberries.

SOUTHERN ROASTED CHICKEN

FRIED CHICKEN

Perfect for a tailgate party.

BOW TIE CHICKEN LASAGNA

Phone: 630-606-2668
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Custom Catering

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Entrees

CHICKEN WITH ARTICHOKE AND OLIVES

Great served with fettuccine tossed with lemon zest and chopped parsley.

GLAZED TURKEY

Served with Grandma Morgan's Stuffing and your choice of two other side dishes.

MEATS

ITALIAN MEATBALLS AND PASTA

Served with a delicious marinara sauce this is a perfect beginning for an Italian buffet.

HOME STYLE LASAGNA

Layers of seasoned beef and sausage, Ricotta and Mozzarella cheeses, covered with a zesty tomato based sauce.

TEXAS SHREDDED PORK BURRITOS

A blend of spicy pulled pork, shredded cheese and fresh herbs and vegetables tucked into a flour tortilla.

PULLED BEEF

A family favorite this slow simmered beef au jus is served on mini rolls.

BEEF BRISKET

A mouth watering beef brisket, roasted with garlic, Scotch whiskey and sliced onions.

BARBEQUE BRISKET

Fork tender, melt in your mouth, beef with BBQ sauce.

SWEET AND SPICY BARBEQUE RIBS

Baby back ribs in a tangy BBQ sauce. A perfect compliment for a tailgate party.

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GRILLED HAMBURGERS AND KOSHER HOT DOGS

An American tradition with all the fixings.

ROASTED PORK LOIN

Marinated in Italian spices and garlic.

PECAN CRUSTED PORK TENDERLOIN

Accompanied by buttery bourbon gravy.

FISH & SEAFOOD

STUFFED SALMON

Salmon fillets stuffed with cream cheese, garlic, parmesan cheese, capers and drizzled with a lemon butter sauce.

APPLE HORSERADISH GLAZED SALMON

An outstanding combination of sweet and hot!

COLD POACHED SALMON

Served with a yogurt dill sauce it is a delicious way to eat healthy and love every bite.

COD FILLETS

Delicately baked and served with a key lime mustard.

STUFFED SHRIMP SCAMPI STYLE

Shrimp stuffed with crab, smothered in a garlic butter sauce.

POACHED HALIBUT

Served with a ginger-sesame glaze this can be served hot or cold.

HALIBUT BAKED FRANCISCO

Halibut baked in a tomato artichoke sauce and garnished with fresh grated Parmesan cheese.

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MEATLESS ENTREES

VEGETABLE LASAGNA

Spinach, broccoli, carrot and onion baked with a creamy Parmesan sauce and covered with toasted bread crumbs.

GRILLED PORTABELLA MUSHROOMS

Stuffed with herbs and goat cheese.

BOWTIE AND PENNE PASTA

Served with mushrooms, leeks, Feta cheese and sun-dried tomatoes with a pesto cream sauce.

VEGETABLE PAELLA

This flavorful dish combines rice, onion, garlic, bell peppers, garbanzo beans, black olives, almonds and artichoke hearts.

SPINACH & RICOTTA TRIANGLES

Spinach combined with Ricotta cheese, onion and nutmeg—wrapped in strips of phyllo pastry and baked until crispy and golden.

PECAN ENCRUSTED TOFU

A vegan entrée of fresh tofu baked with a crisp pecan crust.

Need Help? Let our experienced staff help you make menu selections from salads, sides and vegetables.

SALADS

Choose one from the following:

CAESAR SALAD

Crisp Romaine, croutons, Caesar dressing and Parmesan cheese.

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TOSSED SALAD

*Iceberg lettuce shredded carrot, sliced cucumbers, and tomatoes.
Choice of either, Italian, Ranch or French dressing.*

CAJUN SPINACH AND STRAWBERRY SALAD

A unique salad with spinach, strawberries, tasso ham, red and yellow peppers, raisins with a warm dressing. Additional cost \$2.00 per person.

BABY SPINACH SALAD

Baby spinach tossed with sliced strawberries, tangy vinaigrette and sesame and poppy seeds.

WINTER BABY GREENS

Baby greens, pears, goat cheese, toasted pine nuts and a Champaign vinaigrette.

MIXED BABY GREENS

Baby greens, dried cranberries, goat cheese, toasted walnuts and a Balsamic vinaigrette.

WINTER SPINACH SALAD

Pear, orange and pomegranate seeds on ribbons of spinach with a walnut-pomegranate vinaigrette. Additional cost \$1.50 per person

FALL HARVEST SALAD

Mixed greens, romaine, apple slivers, goat cheese, toasted walnuts with apple cider vinaigrette.

SIDES

Choose two from the following:

POLENTA WEDGE

Polenta, roasted peppers, pesto and Parmesan cheese.

FETTUCCHINE

Tossed with lemon zest and chopped parsley

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SPICY RICE
ORANGE RICE PILAF
MEXICAN RICE

HERB BROWN RICE
JASMINE RICE WITH PEANUTS & SCALLIONS
MASHED POTATOES

GARLIC MASHED POTATOES
BAKED POTATOES WITH SOUR CREAM
HERB ROASTED POTATOES

MASHED MAPLE SWEET POTATOES WITH
GLAZED WALNUTS
PEAR & POTATO GRATIN W/HORSE RADISH

POTATO CASSEROLE W/SOUR CREAM &
CHEDDAR CHEESE
MACARONI & CHEESE

GRANDMA MORGAN'S STUFFING
TOASTED PECAN COUSCOUS
LEMON & WATERCRESS COUSCOUS

BUTTERED & PARSLEIED BABY REDS
ROASTED BROCCOLI & CAULIFLOWER
GRILLED RED & YELLOW PEPPERS

REFRIED BLACK BEANS
ROASTED MIXED VEGETABLES
GREEN BEANS WITH WATER CHESTNUTS

GREEN BEANS WITH BACON & RED ONION
BRUSSEL SPROUTS, MUSHROOMS, THYME
BAKED BEANS

HOMEMADE POTATO SALAD
ZUCCHINI WITH ONIONS & RED PEPPER
SAUTEED MUSHROOMS

ORANGE GLAZED CARROTS
CREAMED SPINACH
CORN SOUFFLE

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KID FRIENDLY

PIGS IN BLANKET

All beef hotdogs rolled in a croissant served with ketchup and mustard.

MACARONI & CHEESE

CHICKEN TENDERS

Served with BBQ sauce or Honey Mustard

MINI CHEESE PIZZA'S

MINI ITALIAN STUFFED MEATLOAF

Stuffed with Mozzarella cheese and covered with Marinara Sauce

CHOCOLATE CHIP COOKIES

GRAPES, BANANAS & JELLO

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