

Lunch

Minimum order 12 items

Delivery Charge

Croissant may be substituted for additional charge

BOX LUNCHESES

*All box lunches come with a bag of chips, cookie, utensils and dinner napkin.
Prepared with lettuce, tomato, red onion, salt & pepper, Mayonnaise or Dijon*

SMOKED TURKEY BREAST ON SOURDOUGH

SMOKED HAM AND SWISS ON RYE

CHICKEN BREAST SALAD ON NINE GRAIN

TUNA SALAD ON HONEY WHEAT

**ROAST BEEF, CARMELIZED ONION WITH
HORSE RADISH CREAM ON DARK RYE**

ROASTED GARDEN VEGETABLE WRAP

Wrap spread with hummus, vegetables splashed with Balsamic vinegar.

SOUPS & CHILI'S

Cup \$ Bowl \$

CHICKEN DUMPLING SOUP

CHICKEN NOODLE SOUP

SMOKED CHICKEN TORTILLA

EGG DROP SOUP

GROUND BEEF TORTELLINI

ITALIAN SAUSAGE SOUP

TOUCHDOWN CHILI

VEGETABLE CHILI

Phone: 630-606-2668
Email: info@thechafingdish.com
Web: www.thechafingdish.com


The Chafing Dish
Custom Catering *Page 1 of 3*

Prices and availability subject to change.

Lunch

GOURMET WRAPS, QUICHES & SALADS

*All gourmet items served with the sweet treat of the day.
Salads also served with butter and Chef's choice of bread*

SMOKED TURKEY WRAP

Served in a spinach wrap with fresh mango, avocado, cucumber and a light curried mayonnaise.

MUSHROOM WRAP

Savory Portobello mushrooms, fresh goat cheese, cilantro, tomatoes, yellow bell peppers and baby spinach with zesty seasonings and horseradish sauce.

GRILLED CHICKEN BREAST PITA

Sliced grilled chicken breast, orange cranberry relish, served in a pita half with mixed greens, walnuts and chopped shallots. Served with fruit

MINI ASPARAGUS, SALMON & BRIE QUICHE

This individual quiche of asparagus, smoked salmon and Brie is served with a side mixed green salad or fresh fruit.

QUICHE LORRAINE

Individual quiche of crisp bacon, onion and Gruyere cheese served with a side mixed green salad or fresh fruit.

LEEK AND THREE CHEESE QUICHE

This individual quiche is filled with flavor from the tender leeks and blend of Gruyere, Fontina and Mozzarella cheese.

GRILLED CHICKEN CAESAR SALAD

Grilled chicken breast sliced on mixed greens with Caesar dressing, Parmesan cheese and croutons. Served with fruit.

CHICKEN SALAD

Chef's specialty chicken salad with grapes and toasted walnuts. Baby spinach, fresh strawberries with zesty dressing.

COBB SALAD

Chopped bacon, avocado, grilled chicken, tomato, hard boiled eggs, Blue cheese served on a bed of mixed greens with red wine & Dijon vinaigrette.

CHEF'S SALAD

Julienne turkey, ham, Cheddar and Swiss cheese, tomatoes and red onion on a bed of mixed greens. Choice of Ranch, Italian or Raspberry Vinaigrette.

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BLACKENED STEAK SALAD

Beef Tenderloin strips on top of mixed greens, with blue cheese, red onion and tomato, served with Balsamic vinaigrette.

SWEET TREATS AVAILABLE

SWEET TRAY

May include some of the following, brownies, chocolate chip cookies, bread pudding, lemon bites, cappuccino bars, oatmeal-raisin cookies.

FRESH FRUIT TRAY

Will include seasonal fruit.

BROWNIE TRAY

CARROT CAKE

Can also be served as bite size pieces

TRIFLES WILL SERVE 15—20

**DEATH BY CHOCOLATE TRIFLE OR
STRAWBERRY TRIFLE**

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