

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 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

### 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.

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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 — 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