



BBQ Buffet Dinner Menu

PRESENTED BY MY CHEF CATERING
FOR NORTHERN ILLINOIS UNIVERSITY, NAPERVILLE

NIU Naperville has partnered with local and seasoned caterer, My Chef Catering to help you select a thoughtful menu and ensure you have impeccable service for your event. Enjoy a relaxing environment while entertaining guests with a build your own BBQ themed meal. With their signature recipes, My Chef will work with you to create a memorable event for you and your guests.

PACKAGE INCLUDES

One Pre-Set Plated Salad | Two Entrées | 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 Buffet Tables, Gift, D.J. Place Card, Head, Cake and 5 Highboy Tables
China | Silverware | Glassware

Coffee and Tea Station with Coffee Treats

\$65.00* Per Person

Hors D'oeuvres, Dessert, Sales Tax and Gratuity Additional

**Pricing is based on a minimum of 100 guests.*

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SALADS

Salad will be plated and pre-set on tables.

Please Select One Salad

Farmhouse Wedge with Iceberg Lettuce, Bacon, Tomato, Hard Boiled Egg, Cheddar Cheese
with a Buttermilk Ranch Dressing

Traditional Caesar Salad with Black Olives, Wedged Tomatoes, Pecorino Romano,
Peppercorns and Homemade Garlic Croutons with Creamy Caesar Dressing

Tossed Garden Salad with Sliced Cucumbers, Tomatoes, Sliced Mushrooms,
Shredded Cheddar Cheese and Herbed Croutons
with an Herbed Italian Vinaigrette or a Buttermilk Ranch Dressing

BBQ Buffet Dinner Service Entrée Options

Please Select Two Entrées

BEEF

Sliced Braised Beef Brisket in an Au Jus — \$3.00 additional per guest

Marinated Beef Tenderloin Kabob with Zucchini, Summer Squash,
Peppers and Onions — \$8.00 additional per guest

PORK

BBQ Pulled Pork

Cuban Pulled Pork

Memphis Style BBQ Ribs

Grilled Marinated Pork Chop — \$1.00 additional per guest

Entrées continue on next page.

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Entrée Options

POULTRY

Southern Fried Chicken Breasts
Grilled or Southern Fried Bone-In Chicken Pieces
Grilled Sweet and Tangy BBQ Chicken Breast
Grilled Chicken Breast with Fresh Mango Salsa
Grilled Marinated Chicken Breast
Grilled Marinated Turkey Breast

SEAFOOD

Grilled Pineapple BBQ Salmon – \$7.00 additional per guest

ACCOMPANIMENTS

Please Select Two Accompaniments

Vegetable Sides

Corn on the Cob
Fresh Fruit Salad
Broccoli Floret Salad
Tomato, Cucumber, and Onion Salad
Fresh Grilled Vegetables
Sweet Apple Cole Slaw
Southwest Corn Salad
Watermelon Wedges
Sweet Corn Bake

Starch Sides

Campfire Potatoes
American Potato Salad
Baked Mac and Cheese
Loaded Baked Potato Salad
Homemade Chips with Caramelized Onion Dip
Italian Vegetable Pasta Salad
Red Bean and Rice Salad
Roasted Sweet Potatoes
Bourbon Baked Beans
BBQ Butter Potatoes
BLT Pasta Salad