



# 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

## Hors D'oeuvres, 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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## 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 — Additional charge per guest

Marinated Beef Tenderloin Kabob with Zucchini, Summer Squash,  
Peppers and Onions — Additional charge per guest

### PORK

BBQ Pulled Pork

Cuban Pulled Pork

Memphis Style BBQ Ribs

Grilled Marinated Pork Chop — Additional charge 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 – Additional charge 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