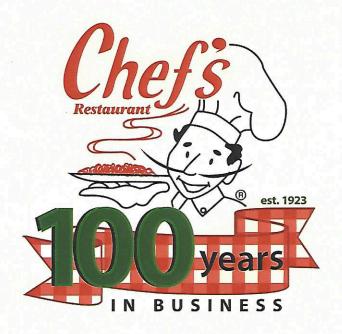
Large Party Menu





Featured on America's Best Restaurants

Voted One of Top 100 Pasta Dishes in the Country by Food Network



Chef's Restaurant

Antipasti \sim Appetizers ————————————————————————————————————	_
Homemade Fried Mozzarella Sticks) 5
Fried Calamari Rings	75
Garlic Toast	50
Garlic Toast w/ melted mozzarella cheese9.5	50
Buffalo Tenders	75
Stuffed Banana Peppers	75

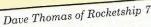
Minestra ~ Soup ——	
Everyday: • Minestrone	c 6.00b 8.25
Thursday – Saturday:	
• Baked French Onion	crock 9.50
Insalata ~ Salads —	
Antipasto	19.25
Special Mix Salad	tomato, capicola,
Chef Salad	7.00
Caesar Salad	Side 8.0014.95

Story of Spaghetti Parm

It started in 1962 when then host of WKBW Channel 7 children's show Rocketship 7 Dave Thomas and Chef's owner Lou Billittier were sitting having lunch when they decided to try something different instead

of their usual spaghetti. Billittier added some butter then Thomas added the cheese on top. They decided to melt the cheese and the







next thing they knew
they had invented a dish
that would grow to be a
staple at Chef's and also
copied by many other
establishments. Thomas
and Billittier were forever
"melted" together by a cold
afternoon in '62.

Primo ~ Entrées ——————
(Pasta served with Meat Sauce)
Spaghetti Parmesansm 17.50lg 20.50
Fettuccine Alfredosm 19.75lg 21.50
Lasagna
Eggplant Parmesan w/spaghetti sm 18.75lg 19.95
Chicken and Vegetables 22.25 Broiled chicken breast smothered with sauteed broccoli, onions, sun dried tomatoes, mushrooms and artichokes
Gluten Free Spaghetti sm 17.50lg 19.95
Pasta Broccoli sm 19.25lg 19.75
Rigatoni, Spirals, or Spearssm 16.25lg 18.50
Stuffed Shells
Chicken Parmesan

Irv Specialsm 19.25 ...lg 20.25 Spirals with sauteed mushrooms, pepperoncini and

onions in a light cacciatora sauce

	13.50 pet for dessert & a kid's drink
	net for dessert & a kid's drink
Chicken Fingers w/celerv	& applesauce13.50
	oet for dessert & a kid's drink
Served with Orange Sherb	oet for dessert & a kid's drink
Served with Orange Sherb Extras	oet for dessert & a kid's drink
Served with Orange Sherb Extras Add Meatballs	oet for dessert & a kid's drink
Served with Orange Sherb Extras Add Meatballs Add Sausages	net for dessert & a kid's drink

Chef's

Chef's opened at its current site on the corner of Seneca and Chicago Streets back in 1923. This was Lou Billittier's childhood neighborhood. In 1941 Lou was hired to wash dishes by then owners Gino Silverstrini and Lee Federconi. Lou worked his way up to busboy, then waiter, eventually earning the title of restaurant manager.

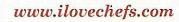
By 1950, Lou was half-owner of Chef's, and in 1954 he became sole owner, with financial assistance from his dad, Anthony Billittier. In the early days Chef's had a limited menu of Spaghetti, Ravioli, Chicken and Veal Cacciatora. Lou has since expanded his menu to feature items ranging from Chef's famous Spaghetti Parmesan to lighter items such as Pasta Broccoli.

A second dining room was added in 1966, followed by another addition three years later.

Today Chef's Restaurant dining capacity is 325, while the beautiful LouAnn Banquet Room accommodates groups of up to 125 people. For more than 50 years Chef's has been satisfying the appetites and delighting the palates of countless lunch and dinner patrons. Many enjoy the convenience of our take-out service, which offers menu favorites including soups, salads, entrees and Italian desserts.

The guiding light of this establishment, the late Lou Billittier, along with his daughter Mary Beth and son Louis John, always believed in running the business by being there every day to carefully supervise the food preparation and service. The basic history of Chef's Restaurant comes down to a happy story of a local boy who made good in his hometown. Chef's has always been a place...

Where Family and Friends Meet to Eat.





CHEF'S NOW OFFERING

Family Pack for Four To Go

Available Tuesday through Thursday Only

\$65.45

CHOICE OF:

Chicken Parmesan Meal

- Chef Salad with our House Italian Dressing
- · Chicken Parmesan with a side of Spaghetti
- · Cannoli

Spaghetti Parmesan Meal

- · Chef Salad with our House Italian Dressing
- · Cannoli

Stuffed Shells Meal

- · Chef Salad with our House Italian Dressing
- · Stuffed Shells with Meat Sauce
- · Cannoli

All meals include bread, butter and cheese.

Please specify if you need plastic utensils.

No Substitutions.

291 SENECA STREET BUFFALO, NY 14204 (716) 856-9187 • Fax (716) 856-9170 www.ilovechefs.com

CHEF'S NOW OFFERING

Frozen Foods

AVAILABLE FOR PURCHASE AT:

- · Our Front Counter
- · Our Website www.ilovechefs.com

Available for shipping anywhere in the U.S.



Spaghetti Parm 11.50



Chicken Parm w/Pasta 16.50



Eggplant Parm w/Pasta 11.50



Stuffed Shells 14.75



Italian Bread 4.00



Side of Sauce 2.75



Meatballs (6) in Sauce 14.75