

Chef in Texas, llc

INTRODUCTION

CHEF IN TEXAS, LLC, the premier provider of exceptional catering services in Texas. With our unwavering commitment to excellence, we specialize in creating unforgettable culinary experiences.

For luxury weddings, we collaborate closely with you to curate a menu that aligns perfectly with your personal tastes and preferences. Whether you envision an intimate garden affair or a grand ballroom celebration, our talented chefs will create culinary masterpieces that delight the senses and leave a lasting impression on your guests.

With **CHEF IN TEXAS, LLC**, you can rest assured that every aspect of your catering needs will be handled with professionalism, creativity, and a genuine passion for culinary excellence.

Whether you're planning an elegant wedding, a corporate gala, or a family celebration, our passion for international cuisine shines through in every dish we create. From the delicate spices of Asia to the traditional flavors of Spain, from the rustic charm of Italian trattorias to the vibrant street food culture of Mexico, we embrace the diversity of global flavors and curate menus that reflect the richness of each region. Are you looking for the best Texas BBQ flavors? Here we are!

At **CHEF IN TEXAS, LLC**, we understand that your event is a unique reflection of your personal style and taste. We will work closely with you to understand your vision, incorporating your preferences and dietary requirements into a menu that tells your story through the language of food. We pay meticulous attention to detail, ensuring that every element, from the presentation to the flavors, is a testament to our commitment to excellence.

Contact us today to discuss your upcoming event, and let **CHEF IN TEXAS, LLC** transform your vision into an unforgettable gastronomic journey.

FAQ

Is the wedding caterer working any other weddings or events on the same weekend or same day?

We offer a personalized service for your wedding/event. Our executive Chef will be present on your event, so, your event will be unique for this weekend. We ensure the success of your event.

Does the wedding caterer specialize in different types of food, such as organic or locally sourced or gluten-free?

We purchase our ingredients from local farmers and local providers. We work only with high quality ingredients, organic, and cooking separately, when needed, for GF, vegetarians-vegan, or others.

Can the wedding caterer prepare vegetarian, gluten-free or halal meals for some guests, if so, is there an additional cost?

Yes, at no extra cost.

Does the wedding caterer come with full service?

We offer all services. Starting with the selection of your menu, and offering other services such flatware, cake cutting service, setting up and/or breakdown and clean up staff, bartenders.

Will the wedding caterer provide waiters? How many are included and what's the fee for additional waiters?

For a plated menu you'll need at least one waiter/waitress for every 10 guests. For a buffet menu or cocktail reception, you don't need additional staff. We require some additional staff for an elevated number of guests and when the venue needs to be cleaned up.

Where will the wedding caterer prepare the food? Are there on-site facilities or will the caterer need to make additional arrangements with the venue?

Our main Kitchen is in Austin down-town. So, our team prepares and cooks everything that we need there. When it's possible, we use the venue's kitchen to finish some dishes, to offer fresher cooking for your event.

When do you need a final headcount? When do you need final menu choices?

The first menu and guest's headcount are established at first time. 45 days before the event we will confirm the menu, with the possibility to make small changes, and the number of guests should be fixed.

What does it need for booking your service?

We request a booking deposit of \$150. In the event of cancellation before 45 days of the event, we will refund the total amount of \$150. We don't take your money and we don't ask for a higher booking deposit. We don't want you feel obligate to work with us.

Do you offer a tasting menu?

We offer a free tasting menu. We ask for a deposit of \$150 for a tasting menu for 2. This amount of \$150 is deducted from the final payment, so the tasting menu is free. If you cancel the service, the \$150 for the tasting menu is not returned.

Where do you offer the tasting menu?

As we don't have a restaurant, we usually offer the tasting menu at your home (Austin and surroundings) or at your rental house if you are coming to Austin. In case you don't have any of these options, we have a rental space to offer the tasting menu for 2.

Where can I know more about you?

You can check our reviews at www.weddingwire.com (5/5 score) and google maps (5/5 score). You can check our work at our Instagram profile [@catering_texas](https://www.instagram.com/catering_texas).

Why should we choose your company for our event?

Your event will be our unique event for this date. Your menu will be unique, and we will focus on you and your event. Here you will find the best value for your money.



Chef in Texas, llc

An event with us is always unforgettable. We guarantee an unbelievable experience, delicious food with a beautiful display. Always with the higher quality and fresher ingredients, with the best cooking by the executive Chef Beatriz and her experienced team.

Look at this menu and request your personalized menu and quote for your event.



STATIONARY HORS D'OEUVRES



CROQUETTES (SPAIN "CROQUETAS")

Deep fried bechamel balls stuffed with Shiitake mushrooms & black Truffle



MUSHROOM TARTLETS

Delicious bite of creamy mushrooms on a crispy tartlet



CAPRESE SKEWERS

Cherry tomatoes and mozzarella skewers w/ basil and olive oil dressing



POTATO OMELETTE

Delicious omelet with eggs, potatoes and onion



MEDITERRANEAN SPANAKOPITAS

Popular Greek savory pie made of phyllo dough with a filling of spinach and feta cheese nestled in



SMOKED SALMON BLINIS

Blinis w/ smoked salmon slices & creamy cheese



SHRIMP POPS

Deep-fried Shrimps bites battered in Tempura and served with a lightly spice Sriracha Mayo sauce



CRISPY SHRIMPS IN KATAIFI CRUST

Shrimps rolled and deep-fried in kataifi pastry w/ Curry sauce



TUNA SALAD TARTLETS

Over a crispy tartlet, fresh tuna salad w/ mayonnaise



MAHI – MAHI HAWAIIAN CEVICHE CUPS

Mahi – Mahi and Shrimps, with onion, carrot and corn, avocado slices and mango sauce served in a smart cup



SEAFOOD SALAD

Mini croissants with Crab meat, onion and hard-boiled eggs w/ mayonnaise



ARGENTINIAN EMPANADAS

Stuffed with Beef, Chicken or Veggies, traditional Argentinian Empanadas with crispy dough



YAKITORI

Grilled chicken skewers made from bite sized pieces, glazed in a Yakitori Sauce



MOROCCAN SPICY LAMB SKEWERS

Grilled Moroccan lamb skewers marinated with coriander, cilantro and fresh herbs



BEEF WELLINTONG BITES

Wrap tender filet mignon with Ham and Duck Foie Gras and a touch of Dijon Mustard in buttery puff pastry.



DEVILED EGGS

Includes tasty variations that feature bacon, corn salad and crab



FOOD STATIONS



CHARCUTERIE AND CHEESE STATION

Spectacular Station full loaded with some of the best French and Italian Charcuterie and Cheese, with nuts, crackers & breads, fig jam and caramelized onion jam



HUMMUS AND BABA GHANOUSH STATION

The healthiest and delicious Station with our handmade Hummus and Baba Ghanoush accompanied with crudités, lettuce leaves and cabbage



MEDITERRANEAN SALAD STATION

Full of color and Flavor station with green salad, Caprese salad and Italian pasta salad



SANDWICH AND WRAP STATION

Filled with your preferences of Turkey, fresh lettuces, chicken and more, healthy food station with a variety of sandwiches and wraps



SUSHI STATION

Sushi rolls and nigiris elaborated with your selection of ingredients (fish, vegs...). All ingredients are high quality, imported from Japan



CARVERY STATION

Texan Brisket, BBQ pork ribs, sausages, roasted turkey with potatoes and port wine demi-glace, horseradish mayonnaise, Barbecue sauce & brioche



MEXICAN TACOS

Fill your Tortilla with grilled skirt steak – "arrachera", chicken "al pastor" and guacamole, "pico de gallo", cilantro, chiles and more sides and sauces



SPAIN TAPAS STATION

Authentic and traditional Spain Tapas Bar. Your favorites Spain Tapas: Garlic shrimp skewers, Tortilla de patata (potato omelet), Ham and bread with tomato and garlic sauce, octopus 'a la gallega', gazpacho cups, Paella



SPAIN PAELLA

Rice cooked with vegetables, seasoned with imported saffron. Classic paella (chicken, calamari, shrimps and mussels), Meat lovers Paella, Veggie paella, Seafood paella, Black Paella (shrimps, squids and ink)



Fruit station

Full of color, fresh station with watermelon, mango, strawberries, papaya, and more



BUFFET MAIN DISH

- Filet Mignon – Prime beef tenderloin
- Meat balls cooked in a creamy tomato sauce
- Beef bourguignon, beef stewed in red wine sauce with vegetables
- Beef cubes stewed with veggies
- Beef Mongolian
- Grilled Chicken Breast
- Chicken stewed with veggies
- Chicken Cordon Bleu
- Grilled chicken breast w/ oregano & lemon
- Whole roasted chicken
- Chicken Tikka Masala
- Chicken Teriyaki
- Roasted pork loin
- Pork Tenderloin with Mediterranean sauce
- Grilled pork shoulder
- Low and Slow baked pork ribs
- Low and slow roasted Turkey
- Turkey Meatballs in a creamy veggie sauce
- Grilled Turkey breast in mushroom sauce
- Shrimps and veggies in a Japanese curry sauce
- Cajun Shrimps Etouffee
- Hot grilled shrimps (camarones a la diablo)
- Grilled salmon with veggies
- Masala Cauliflower
- Sautéed veggies in a curry sauce



BUFFET SIDES

- White cooked rice
- Mushroom Risotto
- Parmesan Risotto
- Sautéed veggies with rice
- Mac & Cheese
- Pesto Rotini
- Mashed Potatoes
- Garlicky mashed Potatoes
- Roasted Potatoes
- Sautéed Mushrooms & green asparagus
- Sautéed veggies
- Green beans casserole
- Broccoli, Cauliflower and Baby Carrot
- Mashed Cauliflower
- Caesar Salad, pasta salad, green salad

DESSERT – Individual portions in an awesome presentation and delicious

Chocolate cupcake with coconut frosting
Red Velvet mini cupcake with cheese frosting
Italian handmade Tiramisu
Cream and Strawberry Cannoli with chocolate
Lemon Pie

Cheesecake
Crème Brûlée
Brownie bites with nuts
Apple pie
Chocolate cake