

Chef in Texas, llc

STEP 1 - Menu and Quote: Let's work to design a menu according to your preferences and budget. We will work together with you until get the final menu and quote. We will prepare as many quotes as you need.

STEP 2 - Dinnerware & Flatware: Don't forget your china plates, flatware, glassware, and napkins. We provide everything in premium quality. Including Rattan placemats.

STEP 3 - Booking deposit: If finally, you decide to work with us, we require a booking deposit of \$150 to lock your date. If you cancel the event 40 days or more before the event, we will refund 100%.

STEP 4 - Tasting menu: Before booking with us, we offer a free tasting menu for 2. At your home or at your rental house in the Austin area. You will pay a deposit of \$150 for the tasting menu. This amount will be deducted from the final payment. In case of cancellation at any time, the tasting menu deposit won't be refunded in any case.

STEP 5 - Final Payment: 30 or 40 days before the event, we will ask you to fix the number of guests and the menu. You have the possibility to make some reasonable changes on the menu. It's now when we'll ask for the total amount.

STEP 6 - The event: The event day, our Chefs and staff show up with enough time to set up. During dining time, our Chefs will take care of the food for 1 to 1.5 hours. We will clean up the kitchen area and buffet/cocktail area. We don't clean the venue, tables, and chairs. If you need cleaning-up staff at the end of the event, request a quote.

Check the following options and let us know your preferences.

thechef@chefintexas.com

469 560 4569

Follow us on Instagram: @catering_texas

Menu

HORS D'OEUVRES / SNACKS

CROQUETTES (SPAIN "CROQUETAS")

Deep fried balls 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 olive oil

MEDITERRANEAN SPANAKOPITAS

Greek pie with phyllo dough w/ spinach and feta cheese

MINI QUICHE LORRAINE

Spinach, Swiss cheese and smoked bacon in a crispy tartlet

SMOKED SALMON BLINIS

Blinis w/ smoked salmon slices & creamy cheese

SHRIMP POPS

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

CRISPY SHRIMPS IN KATAIFI CRUST

Deep-fried shrimps rolled in kataifi pastry w/ Curry sauce

TUNA TARTARE

Tuna tartare with avocado over a toast

LOBSTER CORN DOG

Lobster tail coated in cornmeal batter and deep fried

MAHI - MAHI HAWAIIAN CEVICHE CUPS

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

CRAB CROISSANT

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

MINI CRAB CAKES

Crab meat, breadcrumbs, served with a creamy tartar sauce

EMPANADAS

Stuffed with Beef 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 herbs

BEEF WELLINTONG BITES

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

CRISPY VEGETABLES SPRING ROLLS

served with sweet chili sauce

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, WRAP & SLIDER STATION

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

SUSHI STATION

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

PREMIUM BUFFET

CARVERY BUFFET STATION - TEXAS BBQ

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

MEXICAN STREET TACOS

Fill your corn or Flour Tortilla with grilled skirt steak - "arrachera", chicken "al pastor", pork carnitas or Chorizo. Add guacamole, "pico de gallo", cilantro, chiles and more sides and sauces

SPAIN PAELLA BUFFET

Rice cooked with vegetables, seasoned with imported saffron. Your option or combination between different Paellas: Classic paella (chicken, calamari, shrimps and mussels), Meat lovers Paella (beef, pork, chicken and sausages), Veggie paella (with artichokes, asparagus and more...), Seafood paella, Black Paella (shrimps, squids and black ink sauce w/ garlic mayo). Served with Toasted bread and natural tomato sauce.

SEAFOOD TOWER BUFFET

Loaded down with ice and piled high with oysters, lobster, Alaskan King Crab legs, shrimps, mussels and more fruits of the sea

CAJUN LOUISIANA BUFFET

Full of Cajun Flavor buffet with your choices between Louisiana style Jambalaya, Shrimps Etouffee, Po' Boys, Louisiana Southern fried Chicken, or Oyster Rockefeller

BUFFET MAIN DISHES

RICE / PASTA

Penne pasta w/ Bolognese sauce and meatballs
Fettuccini Alfredo / Carbonara
Spain Paella (meat / seafood / veggies)
Louisiana Style Jambalaya
Classic Lasagna - Veggie, beef or chicken lasagna
Spicy Asian Noodles / Pad Thai / Chinese noodles

POULTRY

Chicken Cordon Bleu w/ ham and cheese
Chicken Milanese w/ Tomato and Mozzarella
Indian Chicken Tikka Masala
Grilled chicken breast w/ oregano & lemon
Whole roasted chicken
Low and slow roasted Turkey
Turkey Meatballs in a creamy veggie sauce
Magret - Seared Duck Breast w/ sweet sauce

BEEF / PORK / LAMB

Filet Mignon - Prime beef tenderloin
Beef bourguignon, beef stewed in red wine sauce with vegetables, bacon and mushrooms
Italian Meat balls in a creamy tomato sauce
Ossobuco (Italian recipe with beef stewed)
Beef Mongolian, Asian recipe w/ beef and green pepper
Roasted pork loin w/ demi-glace
Pork Tenderloin with Mediterranean sauce
Low and Slow baked pork ribs
Grilled Lamb Chops w/ mint yogurt sauce
Low, slow braising stewed lamb w/veggies

FISH / SEAFOOD

Cajun Shrimps Etouffee
Lobster Thermidor
Grilled Salmon with Hollandaise sauce
Red Snapper w/ Meuniere sauce
Fish (deep fry breaded cod) and chips
Octopus w/ paprika, olive oil and potatoes

sides

Rice Sauteed with vegetables
Sautéed veggies
Mac & Cheese
Breads Assorted (focaccia, rolls, ciabatta...)
Potatoes any style
Sautéed Mushrooms & green asparagus
Caesar Salad / Green salad / Pasta salad

Menu Specialties

ITALIAN

CAPRESE SKEWERS

Cherry tomatoes and mozzarella skewers with basil and olive oil dressing.

PASTA SALAD

Fresh Salad with Italian pasta, onion, boiled egg and mayonnaise

ROSEMARY GARLIC FOCACCIA

focaccia bread perfectly crisp on the outside and soft and chewy on the inside

FRIED CALAMARI

Calamari Lightly battered, flash fried to crispy perfection served with garlic mayo

SICILIAN ARANCINI

Italian rice balls stuffed, coated with breadcrumbs and deep fried

CAESAR SALAD

with parmesan cheese, garlic croutons, and green lettuces' leaves.

PASTA FETUCCINI

with your choice of Bolognese, Alfredo or Carbonara

SPINACH AND RICOTTA RAVIOLI

with mushroom creamy sauce and truffle oil

RISOTTO

Truffle and Mushrooms, Parmesan cheese and Truffle olive oil

CACIO E PEPE PASTA

Grated Pecorino Romano cheese and black pepper, together with spaghetti

CLASSIC LASAGNA

(Beef or veg) with Bechamel and tomato sauce and cheeses

HANDMADE PIZZAS

Margherita, pepperoni or your preferred ingredients in a homemade pizza dough

ITALIAN MEAT BALLS

Beef Meat balls cooked in a creamy tomato sauce with cheese

CHICKEN MILANESA

Crispy chicken coated with sticky eggs and dried breadcrumbs and deep-fried

CHICKEN ALL'ARRABBIATA

Braised chicken in a spicy sauce with garlic, tomatoes, and dried red chili peppers

OSSOBUCO

Roasting veal shanks with veggies and wine makes them fall-off-the-bone tender

MEXICAN

GUACAMOLE

Fresh avocado with onion, jalapeno and chopped tomato, spicy to your preference

QUESO FUNDIDO CON CHORIZO

melted mexican cheese topped with chorizo and served with tortillas chips

NACHOS

With hand-cut tortilla chips , queso,beans , jalapeños, avocado salsa, pico de gallo, sour cream, cheese

MAHI-MAHI CEVICHE

Mini-bowls of Mahi - Mahi and Shrimps, with onion, carrot and corn, avocado slices and mango sauce

MEXICAN SALAD

Cherry tomatoes, red onion, beans, avocado and vinaigrette.

POZOLE

Traditional soup made with pork meat, seasoned and garnished with lettuce, corn, onion...

STREET TACOS

Our signature tacos with corn and Flour tortillas served in a Buffet style

Your choice of Al Pastor, Pork Carnitas, Ribeye, Chicken, Arrachera, Chorizo

Milanese, Birria, Tripa/Menudo

Seafood: Pulpo (Octopus), Shrimps, fish

Vegetarian: Grilled veggies, Tofu

With sides and Sauces: Lettuce, pico de gallo, Mexican rice, grilled onion and jalapenos, raw onion, habanero chiles, spicy and non-spicy sauces.

CHICKEN MOLE POBLANO

Roasted chicken in mole sauce with red onions, refried beans and cilantro

GRILLED RIBEYE

Premium ribeye cut, grilled to your taste and served with oven baked potatoes and jalapenos

CHICKEN MILANESE

Breaded deep-fried chicken breast with mashed potatoes.

ARRACHERA

Marinated skirt-steak with grilled veggies and roasted cherry tomatoes

CAMARONES A LA DIABLA

cooking shrimp in a spicy and flavorful chili sauce

STEAK A LA MEXICANA

Tender beef strips grilled with onions, serrano peppers, and tomato, served with rice, beans, guacamole

INDIAN

SAMOSA

Stuffed with potatoes, peas, spices and herbs served with mint chutney

VEGETABLES PAKORA

Spinach, cauliflower, potato marinated with pakora flour and served with homemade sweet tomato chutney

CHANA MASALA

Indian chickpeas with onion, ginger, garlic and fresh tomatoes.

CHICKEN PAKORA

Marinated white chicken and deep fried. Served with homemade sweet tomato sauce

VEGI PANEER SALAD

Mix Spring Green Salad, paneer, cucumber, tomatoes and onion with balsamic vinaigrette

CHICKEN OR LAMB BIRYANI

Boneless chicken or lamb cooked with rice, garlic, ginger and ground spices.

VEGETABLE BIRYANI

Mix vegetables cooked with rice, garlic, ginger and ground spices.

VINDALOO

Choice of boneless chicken, lamb, or shrimp, with potatoes prepared in a spicy sauce, with tomatoes, onions, garlic, ginger, lime juice and chili.

RACK OF LAMB

Rack of lamb mildly flavored with garlic, ginger, and spices. Served with rice of the day and kachumber salad.

SHAHI PANEER

Paneer, cooked with fresh tomatoes, ginger and garlic with cream and fenugreek. A traditional dish of the Punjab

CHICKEN TIKKA MASALA

Marinated, boneless chicken, in a creamy spiced sauce

SHRIMP CURRY

Fish or shrimp prepared with onion, ginger, ground mustard, cilantro and coconut milk.

BASMATI RICE

Steamed basmati rice.

LENTIL PAPADAM

Stone-ground lentil crackers flavored with black pepper and cumin.

CHAPATIS

Whole wheat unleavened bread cooked on a pan

NAAN

Classic leavened bread made with white flour. Plain, garlic or cheese Naan