



The Hometown Chef Catering Co.

For more than 18 years, Executive Chef Julio Avila has been doing what he loves... creating his art that is food for the eye as well as the mouth!

A graduate of the Culinary Institute of America in Hyde Park, New York, he has honed his craft at 4 Diamond Resorts and 5 Star Hotels and restaurants across the US & the Caribbean.

After years of corporate service, Chef decided to begin offering his passion and art to his own clients in 2012, and with the help of his wife and co-owner, Tiffany Avila, The Hometown Chef Catering Co. was created.

With a dedicated professional staff, to serve everything from the most casual meal to the most elegant black-tie affair, our passion and dedication are evident in every delectable bite. Let us create delicious memories for your special day!



The following menu represents a tiny segment of all that Chef can do for you. Please review it, and feel free to ask questions or request customizations that suit your tastes.

Also - we'd like to point out that the pricing on the following menu is "Fully Inclusive" of all service staff and event production costs (service fees). We do not add gratuity, our staff is well-compensated, so it is neither required nor expected, though always appreciated.

The only thing you should see added to these prices is sales tax.

Check out our reviews and more photos on WeddingWire.com
www.TheHometownChef.com 832-304-1433 (main office) catering@thehometownchef.com



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The below packages include:

Fruit, Cheese & Cracker displayed appetizer during cocktail hour
Dinner Service in a staffed buffet with china and silverware
Water and Iced Tea Included ~ Complimentary cake cutting
Decor, Tables, Chairs & Linens are the responsibility of the client

Traditional Favorites \$25 per person

Cowboy Special -BBQ Sausage plus choice of one from Sliced Brisket, Boneless or Bone-In Chicken, Pulled Pork or Sliced Smoked Turkey. Served with two sides, sliced bread, pickles, onions& BBQ sauce *(Add a third meat for \$3 pp)*

Select Two from: Potato Salad, Cole Slaw, Baked Beans, Country Style Green Beans, Mashed Potatoes, Buttered Corn

Classic Italian Duet - Caesar Salad, Two Pasta Entrees, Seasonal Vegetables and Buttery Garlic Bread

Select Two from: Hearty Meat & Cheese Lasagna, Creamy Chicken Pasta Alfredo, Chicken Pasta Primavera

Mexican Buffet - Mixed Beef & Chicken Fajitas with Peppers & Onions with Fresh Flour Tortillas, Charro or Refried Beans, Spanish Rice, with Chips, Guacamole, Sour Cream, Shredded Cheese, Pico De Gallo & Fresh Salsa

Premium Favorites \$32-\$38 per person

The below served with choice of two entrees, any salad, two sides, dinner rolls & butter.

Prefer a seated meal service? Add \$3 per person.

Herb Roasted Chicken with Sun Dried Tomato & Spinach Cream Sauce

South American Chicken with Fresh Mango Pico

Blackened Chicken with Cajun Cream Sauce

Rosemary Roasted Pork Loin Bacon Butter Sauce

Herb Crusted Pork Loin with Apple Bourbon Glaze or Chimichurri Sauce

Roast Beef Tender Sliced NY Strip Loin with Red Wine and Mushroom Demi Glace

Three Cheese Tortellini with Italian Sausage & Creamy Tomato Basil

Shrimp with Linguine with White Wine & Lemon Caper Sauce

Blackened Tilapia with Cajun Butter Sauce

Pan Seared Salmon with Brown Sugar Herb Butter

Gourmet Favorites \$39-\$48 per person

The below served with choice of two entrees, any salad, two sides, dinner rolls & butter.

May substitute a passed hors d'oeuvre for included displayed appetizer. Prefer a seated meal service? Add \$3 per person.

Pecan Crusted Chicken with Beurre Blanc Sauce

Chorizo Stuffed Chicken Breast with Sun Dried Tomatoes and Manchego Cheese Cream Sauce

Churrasco Steak Tender Grilled NY Steak with Chimichurri Sauce

Roast Beef Carving Station (NY Strip Loin) Served with Silver Dollar Rolls, Au Jus and Horseradish Gorgonzola Cream

Braised Shortribs Tender Shortribs Slow-Cooked in Red Wine

Andouille Stuffed Pork Chop with Cajun Etouffee Sauce

Island Mahi Mahi with Pineapple & Coconut Chutney with Dark Caribbean Rum Sauce

Shrimp en Brochette - Skewers of 16/20 Shrimp with Scampi Butter Sauce

Chilean Sea Bass Served with Fresh Herb Butter

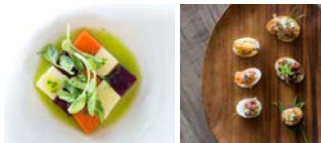
Filet of Beef Carving Station (Filet Mignon) Served with Silver Dollar Rolls, Au Jus and Horseradish Gorgonzola Cream

Check out our 5-Star Reviews and Photos on WeddingWire.com & TheKnot.com

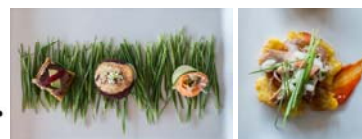
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Side Dish Options

Add an additional side dish to any menu for \$2 pp

Herb Roasted Potatoes
Roasted Garlic Mashed Potatoes
Potatoes Au Gratin
Grown Up Mac N Cheese
Penne with Alfredo Sauce

Penne with Creamy Tomato Basil
Chicken & Sausage Jambalaya
Mushroom Garlic Rice
Cilantro Rice
Rice Pilaf

Seasonal Vegetables
Country Style Green Beans
Green Beans Almondine
Roasted Asparagus
Roasted Broccoli & Cauliflower

Salad Options

Spring Garden Salad – Mixed Greens, Baby Tomatoes, Cucumber, Croutons with Balsamic & Ranch Dressing
Traditional Caesar Salad – Crisp Romaine, Parmesan Cheese, Croutons and Caesar Dressing
Chef's House Salad – Mixed Greens, Baby Tomatoes, Dried Cranberries, Spanish Blue Cheese Crumbles, Bacon, Garlic Croutons with Creamy Blue Cheese or Balsamic Vinaigrette
Mediterranean Salad – Romaine, Cucumbers, Baby Tomatoes, Olives, Red Onion, Feta Cheese, Lemon Parsley Citronette
Spinach & Strawberry Salad – with Crusted Pecans, Goat Cheese, Croutons and Balsamic Vinaigrette
***Southwest Garden Salad** - Mixed Greens, Baby Tomatoes, Roasted Corn, Bacon, Cucumber, Red Onions, Shredded Cheese, Croutons, served with Creamy BBQ Ranch Dressing (Add to Cowboy Special for \$3 pp)
***Mexican Fiesta Salad** - Mixed Greens, Baby Tomatoes, Roasted Corn, Black Beans, Shredded Cheese, Tortilla Strips, with choice of Cilantro Vinaigrette or Chipotle Ranch (Add to Mexican Buffet for \$3 pp)

Butler Passed Hors d'oeuvres

\$4 each, or 3 options for \$11

Caprese Skewers – Grape Tomatoes, Creamy Buffalo Mozzarella & Fresh Basil with Balsamic Glaze
Veggie Crudite Cups - Crisp Fresh Vegetables in Petite Cups with Specialty Hummus or Chipotle Ranch
Italian Sausage Stuffed Mushrooms – House Made Sausage Baked in Savory Mushroom Caps
Applewood Smoked Bacon or Prosciutto Wrapped Shrimp
Steak & Cilantro Empanadas with Chimichurri Dipping Sauce
Braised Pork Belly Bites - with Sweet Maple Glaze
Cowboy Meatball – Bacon, Grilled Onion, Cheddar, Creamy BBQ Ranch
Caribbean Meatball – Chipotle, Mango, Bacon, Green Onion, Pineapple Glaze
Italian Meatball – Spinach, Sun Dried Tomato & Feta, Light Basil Pesto
Puerto Rican Meatball – Pork Belly, Fried Plantain, Cilantro Aioli

FAQ's

Do you offer tastings? Yes, we do. Typically, there is a tasting every 30-60 days for clients interested in booking with us.
Do you charge for tastings? There is no cost for booked clients. Our future clients may attend at a cost of \$20 per person, credited when they do book, so essentially, it's free.
What if I want something I don't see on the menu? Just ask - we'll be glad to create your vision with a custom menu!
What about Gratuity? This is a common question. Our service staff are paid a fair wage, without respect to gratuity. It neither required, nor expected; though always appreciated.
What is a service fee? That is a fee of between 18-22% that is added to most catering invoices to cover everything for the event production; from administrative time, to consumables, to insurance, to equipment maintenance. It is already built in to our menu prices.
How do I book with you? We will be glad to book your date with an advance deposit of \$500, applied towards your choices.
Can I put a date on hold while I'm deciding? Yes, we will place a 10 business day hold on any date for you at no charge.

***No Hidden Fee Guarantee:** We guarantee that the prices listed on this menu are inclusive of everything listed except sales tax. You will not get a different price when you receive our estimate due to service staff, delivery (within 50 miles), service fees or other things that some caterers do not include in their menu prices. Any catering/vendor fees charged by the venue will be passed through to the client.

***Extras, Fine Print & Hidden Fees:** There are none except sales tax. Really.

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****No Hidden Fee Guarantee:*** *We guarantee that the prices listed on this menu are inclusive of everything listed except sales tax. You will not get a different price when you receive our estimate due to service staff, delivery (within 50 miles) or other things that some caterers do not include in their menu prices. Any catering/vendor fees charged by the venue will be passed through to the client.*

The below packages include service in a staffed buffet on crystal clear or white scalloped acrylic plates with Silver-Look heavyweight utensils and Linen-Like Napkins, water & iced tea in clear crystal acrylic cups.

Texas-Style Meals \$15 per person

BBQ Platter -BBQ Sausage plus choice of one from Sliced Brisket, Boneless or Bone-In Chicken, Pulled Pork or Sliced Turkey. Served with two sides, bread, pickles, onions& BBQ sauce

Sides: Potato Salad, Cole Slaw, Baked Beans, Country Style Green Beans, Mashed Potatoes, Roasted Corn

Simple Traditional - Select any one entree listed below, instead of two, with salad/side options indicated below.

Traditional Entrée Duet Options \$18 per person

Select Two Entrees plus One Salad & One Side, or Two Sides *Asterisk indicates additional \$ as noted.

(Italian dishes served with Garlic Bread; Fajita option comes with 2 sides only, no salad)

Hearty Meat & Cheese Lasagna or Vegetable Lasagna

Grilled Italian Chicken with Penne with choice of sauce

Three Cheese Tortellini with Italian Sausage, with choice of sauce

Sauce Choices: Classic Alfredo or Creamy Tomato Basil

Meaty Marinara Pasta – Baked Penne & our Classic Meat Sauce with Cheese & Panko Crust

Italian Chicken Pasta Primavera - Italian Roasted Chicken & Vegetables with Linguine

Pasta Primavera - Penne or Linquine, with Fresh Vegetables

***Shrimp with Linguine** white wine & lemon caper sauce +\$3 pp

Grilled Chicken Fajitas Peppers, Onions, Chips, Salsa, Sour Cream (1/2 & 1/2 +\$1.50, All Beef +\$3)

Add Guacamole & Shredded Cheese, +\$2 pp

Cheesy Chicken Enchilada Casserole Handmade with Shredded Chicken & Creamy Cheese Sauce

Chicken Enchiladas Verdes Casserole Handmade with Shredded Chicken and Cheese, served with Green Chile & Tomatillo Sauce

Beef Enchilada Casserole Seasoned Ground Beef, with Traditional Red Enchilada Sauce

Gourmet Entrée Options \$20 per person

Select One Entrée, plus One Salad & Two Sides. Served with Dinner Rolls.

Add a Second Entrée for \$4 per person. * Asterisk indicates additional \$ per person as noted.

Herb Roasted Chicken with Sun Dried Tomato & Spinach Cream Sauce

South American Chicken with Fresh Mango Pico

Pecan Crusted Chicken with Beurre Blanc Sauce

Blackened Chicken with Cajun Cream Sauce

***Chorizo Stuffed Chicken Breast** with Manchego Cheese Cream Sauce +\$4 pp

Rosemary Roasted Pork Loin Bacon Butter Sauce

Herb Crusted Pork Loin with Apple Bourbon Glaze

Roasted Pork Tenderloin with Chimichurri Sauce

***Andouille Stuffed Pork Chop** Cajun Etoufee Sauce +\$5 pp

***Roast Beef Tender** Sliced NY Strip Loin with Red Wine and Mushroom Demi Glace +\$3 pp

***Churrasco Steak** Tender Grilled NY Steak with Flavorful (not spicy!) Chimichurri Sauce +\$4 pp

***Braised Shortribs** Braised in Red Wine +\$4 pp

Blackened Tilapia with Cajun Butter Sauce

Pan Seared Salmon with Brown Sugar Herb Butter

***Island Mahi Mahi** with Pineapple & Coconut Chutney, Dark Caribbean Rum Sauce +\$5 pp

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Side Dish Options

*Asterisk indicates additional \$1 pp

Herb Roasted Potatoes	Penne with Creamy Tomato Basil	Charro or Refried Beans
Roasted Garlic Mashed Potatoes	Mushroom Garlic Rice	Seasonal Vegetables
*Potatoes Au Gratin	Cilantro Rice	Country Style Green Beans
Grown Up Mac N Cheese	Rice Pilaf	Green Beans Almondine
Penne with Alfredo Sauce	Spanish Rice	*Roasted Asparagus

Salad Options

Included in menus where indicated, or +\$2 per person to add. *Asterisk indicates additional \$1 pp

- Spring Garden Salad** – Mixed Greens, Baby Tomatoes, Cucumber, Croutons with Balsamic & Ranch Dressing
- Traditional Caesar Salad** – Crisp Romaine, Parmesan Cheese, Croutons and Caesar Dressing
- *Chef's House Salad** – Mixed Greens, Baby Tomatoes, Dried Cranberries, Spanish Blue Cheese Crumbles, Bacon, Garlic Croutons with Creamy Blue Cheese or Balsamic Vinaigrette
- *Mediterranean Salad** – Romaine, Cucumbers, Baby Tomatoes, Olives, Red Onion, Feta Cheese with Lemon Parsley Citronette or Italian Dressing
- *Spinach & Strawberry Salad** – with Crusted Pecans, Goat Cheese, Croutons and Balsamic Vinaigrette
- *Southwest Garden Salad** - Mixed Greens, Baby Tomatoes, Roasted Corn, Bacon, Cucumber, Red Onions, Shredded Cheese, Croutons, served with Creamy BBQ Ranch Dressing
- *Mexican Fiesta Salad** - Mixed Greens, Baby Tomatoes, Roasted Corn, Black Beans, Shredded Cheese, Tortilla Strips, with choice of Cilantro Vinaigrette or Chipotle Ranch

Appetizer Options \$3.50 pp each (with meal order)

*Asterisk indicates additional \$1 pp. All are passed appetizers except the Fruit & Cheese

- Fruit, Cheese & Cracker Appetizer** - Chefs Assortment of Berries, Grapes, 3 Cheeses and Crackers
- Caprese Skewers** – Grape Tomatoes, Creamy Buffalo Mozzarella & Fresh Basil with Balsamic Glaze
- Veggie Crudite Cups** - Crisp Fresh Vegetables in Petite Cups with Specialty Hummus or Chipotle Ranch
- Italian Sausage Stuffed Mushroom Bites** – House Made Sausage Baked in Savory Mushroom Caps
- Braised Pork Belly Bites** - Served with Sweet Maple Glaze
- *Applewood Smoked Bacon or Prosciutto Wrapped Shrimp**
- *Cowboy Meatball** – Bacon, Grilled Onion, Cheddar, Creamy BBQ Ranch
- *Caribbean Meatball** – Chipotle, Mango, Bacon, Green Onion, Pineapple Glaze
- *Italian Meatball** – Spinach, Sun Dried Tomato & Feta, Light Basil Pesto
- *Puerto Rican Meatball** – Pork Belly, Fried Plantain, Cilantro Aioli

For more than 18 years, Chef Julio Avila has been doing what he loves...creating his art that is food for the eye as well as the mouth. A graduate of the Culinary Institute of America in New York, he has honed his craft at 4 and 5 Diamond Resorts and Hotels across the US & the Caribbean. With a dedicated professional staff, to serve everything from the most casual meal to the most elegant black-tie affair, his passion and dedication are evident in every delectable bite! Let us create delicious memories for your special day!

*Extras, Fine Print & Hidden Fees:

There are none except sales tax. Really. The prices in this menu include Service Staff, Food, Plates, Utensils, & Delivery. Appetizer cost includes staff to set up or pass those items to guests. All serviceware items are good-quality disposables and will be available on the buffet line (not pre-set on tables). Our service with a buffet does include a pass through the event room to clear the bulk of dinner plates from tables to venue-provided receptacles. Typically, once meal service has concluded, we clean the buffet area and depart the venue, leaving you to enjoy your reception. If you would like something beyond what is included, we can likely provide it at additional cost, just ask! **Custom menus available, including food stations, late night snacks, dessert bars and more.** Optional cake cutting service: \$1 pp, includes disposable plates, forks, cutting & service.



Hors d'oeuvre Reception Options

Select 2-3 assorted passed appetizers and 3 food stations for a complete meal. Minimum 50 guests

International Passed Hors d'oeuvres select one for 5, two for 9, or three for 13 dollars per person

Latin: Steak and Cilantro Empanadas, Fajita Chicken Skewer, Chicken Quesadilla Bites, Chimichurri Shrimp, Carnitas Stuffed Tostones

Italian: Prosciutto Wrapped Shrimp, Classic Caprese Skewers, Italian Sausage Stuffed Mushrooms, Prosciutto Wrapped Asparagus Spears, Melon & Prosciutto Skewers

American: Bacon Wrapped Shrimp, Mini Crab Cake, Pulled Pork Canape, Fried Mac n Cheese Bites, Smoked Salmon & Cream Cheese Canapes with Crispy Capers

American Appetizer Display | 9 pp

An assortment of appetizers, including Fresh Fruit, A Trio of Cubed Cheeses & Crackers, & Vegetable Crudite Served with Chipotle Ranch & House made Hummus Dip.

International Appetizer Display | 11 pp

Antipasto Platter, International Cheese Tray, Prosciutto Wrapped Asparagus Spears

Interactive Food Stations Mexican

Custom Taco Bar | 10 pp

Choice of Pork or Seasoned Ground Beef, served with Diced Tomatoes, Shredded Lettuce, Diced Onions, Sour Cream, Mixed Shredded Cheese, Green & Red Salsas
Crunchy Taco Shells, Soft Corn and Flour Tortillas

Chef-Attended Quesadilla Bar | 12 pp

Guests Select Grilled Beef or Chicken Served with Shredded Cheese, Grilled Onions, Grilled Bell Peppers, Sautéed Mushrooms, Roasted Poblano Peppers, Corn, Fresh Pico De Gallo, and Jalapenos. Guest watch as Chef prepares their selections on fresh tortillas Add Shrimp | +2 pp

The above Bars may be served with Mexican Rice, Boracho Beans, Tortilla Chips & Salsa | +3 pp
Add Fresh Chunky Guacamole and Chile Con Queso | +3 pp

Italian

Custom Pasta Bar | 10 pp

Clients create their own Petite Plates of Penne Pasta & 3 Cheese Tortellini served with 3 sauces
Marinara Meat Sauce, Creamy Alfredo Sauce & Savory Tomato Basil Sauce
Make it a Chef Attended Pasta Bar with Chicken, Veggies & Herbed Olive Oil, &
Chef will custom create each pasta plate | +2 pp

Chef Attended Panini Station | 12 pp

Choice of Flank Steak or Marinated Grilled Chicken Served with Portobello Mushrooms, Sliced Tomatoes, Roasted Red Peppers, Basil Pesto, Diced Olives, Garlic Herb Cheese, Provolone
Guests watch as Chef prepares their custom creations on house focaccia.

Add Mediterranean Salad Bar and Warm Garlic Bread | 3 pp



American

Chef Attended Roast Beef Carving Station | 12 pp

Tender NY Strip Loin Served with Silver Dollar Rolls, Au Jus, Gorgonzola Cream
Upgrade to Filet of Beef | +5 pp

BBQ Slider Bar | 10 pp

Choice of two from BBQ Pulled Pork, Chopped Beef or Shredded Chipotle Chicken served on Fresh Mini-Buns with Crunchy Slaw Topping, Shredded Cheese, Caramelized Onions, Pickled Jalapenos, Mustard, Hot Sauce, and BBQ Sauce

Grown-Up Mac n Cheese Martini Bar | 8 pp

Our special recipe creamy macaroni and cheese with a kick, served in martini glasses with bacon bits, roasted poblano peppers, green onions, diced tomatoes. Add Country Ham, Andouille Sausage or Spicy Crawfish | 2 pp

Mashed Potato Martini Bar | 8 pp

Delicious fresh buttery garlic mashed potatoes served in martini glasses with shredded cheese, bacon bits, green onions, and sour cream. Add Country Ham or Chopped Beef | 2 pp

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Add Baked Beans, and Creamy Potato Salad | 3 pp
Add Country Style Green Beans & Jalapeno Cheese Cornbread | 3 pp

Late Night Snacks & Dessert Bars

S'more's Skewer Bar | 6 pp

Assorted fluffy marshmallows served with chocolate & graham crackers
Includes caramel sauce and condiments

Ice Cream Sandwich Bar | 6 pp

Choice of two Cookies from: Snickerdoodle, Sugar, Oatmeal, Chocolate Chip
Served with BlueBell Homemade Vanilla Ice Cream

Ice Cream Sundae Bar | 6 pp

BlueBell Homemade Vanilla Ice Cream served with assorted toppings including Strawberry, Chocolate Sauce & Caramel Sauce, Sprinkles, Nuts, Cookie Crumbles, Whipped Topping and Maraschino Cherries

Breakfast Tacos | 4 pp

Soft flour tortillas, filled with fresh scrambled eggs, savory bacon or sausage & cheese, served with fresh salsa

Street Tacos | 5 pp

Traditional Latin American street tacos stuffed with your choice of tender pulled pork or grilled chicken, served with chopped fresh onion, cilantro & limes

Solo Sliders | 5 pp

BBQ Pulled Pork, Chopped Beef, Shredded Chicken, or Cheeseburger (pre-made, no toppings bar)

Menu selections will be served using crystal clear acrylic service-ware and silver-look heavy duty silverware with linen-like napkins.

Service staff included in menu prices. China, Silver & Stemware available for additional charge.

Linens and tables are the responsibility of the client. Delivery charges may apply.

The Hometown Chef Catering Co.



Corporate / Private Party Beverage Services

We'll take care of all the details, from providing the alcohol, to setting up the bars, to serving your guests!

Hosted Bar Packages (Please order for a minimum of 50 guests)

Packages include bartender(s). Bar setup fee applies. We'll need two 6' covered tables per bar.

Beer, Wine, Champagne Includes 2 House Wines, 2 Domestic Beers, Sparkling Wine, Assorted Sodas & Juices. 2 hrs \$12/person, 3 hrs \$15/person 4 hrs \$18/person

Standard Bar Includes above beer/wine selections plus Tito's Vodka, Bombay Gin, Bacardi Rum, Jack Daniels Black Label, Margaritaville Silver Tequila, Triple Sec 2 hours \$17/person, 3 hours \$20/person 4 hours \$23/person

Top Shelf Bar Includes above beer/wine selections plus Ketel One Vodka, Bombay Sapphire, Bacardi Light, Sailor Jerry's Spiced Rum, Malibu, Jameson, Johnnie Walker Black, Crown Royal, Don Julio Tequila Blanco, Triple Sec 2 hrs \$22/person, 3 hrs \$25/person, 4 hrs \$28/person

- **Upgrade Beer:** Add any 2 Import/Craft/Local beers to any package, add \$2/person
- **Upgrade Wine:** Select 2 Sterling Vineyard Wines: Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, Cabernet Sauvignon, Merlot, Pinot Noir, plus Cristalino Sparkling Wine... add \$3/person

Domestic Beer Selections: Bud Light, Miller Lite, Coors Light, Budweiser, MGD, Coors

Import/Craft/Local: Shiner Bock, Corona, Dos XX, St. Arnold's, Heineken, Guinness, Michelob Ultra

House Wines: La Terre Chardonnay, Cabernet, Merlot, White Zinfandel, J. Roget Brut Sparkling Wine

Mixers/Sodas: Coke, Diet Coke, Sprite, Club Soda, Tonic, Sour Mix, Grenadine, Orange, Pineapple & Cranberry Juice

Bar Set-up (per bar, includes ice, disposable cups, mixers & garnishes).....\$125 per bar (up to 150 guests)

Additional Bar Costs / Options

Consumption/Prepaid Bar -Hosted bar based on actual drinks served rather than a time period.

Cash Bar – Your guests purchase their own beverages. Prices range \$1-\$8 for most drinks.

Minimum sales, setup & staffing charges may apply. Call us today for a custom quote for your event.

Bartender: \$30/hr, Barback: \$20/hr

Our standard is 1 bartender and 1 barback per 75-100 guests, which may require adjustment based on your events individual needs.

Mobile Bar Rental – Have a professional, upscale look to your event.....\$100 per bar

Need Security? If your venue requires it, or does not provide it; we can help.....\$50 per hour

Delivery Charge: Within 10 miles: Free 10-25 miles: \$45 26-50 miles: \$75 Beyond 50 miles: Inquire

State sales tax will be added to menu prices.

For events at The Overlook, alternate package pricing applies.

Call or email today for a quote for your next event! Catering@TheHometownChef.com
www.TheHometownChef.com Menu & prices subject to change 832-304-1433 (office)