

Chef for You

281-313-2433

www.chef4u.net



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CATERED EVENTS

Chef for You has been catering events in Sugar Land, Houston, and the surrounding areas since 1994. We will work with you to create a unique menu for your events with your budget in mind. If you don't see quite what you are looking for, we also offer customized menus. For faster service, please fill out our online catering request form at www.chef4u.net/crform.php. This form asks all the questions necessary to determine the best set up and menu in planning for your event. In planning for your event, we will meet with you on location to ensure that every detail is covered. We also offer corporate catering, including hot and cold breakfasts, luncheons, and boxed lunches on request. Chef for You is fully insured and licensed to operate a commercial food establishment. References can be provided upon request.

RENTALS AND ADDITIONAL SERVICES

If your event requires tables, chairs, linens, china, glassware or cutlery, we will be happy to provide those items. Some parties will require full service including Chefs, Wait Staff, and Bartenders. We prefer to provide our own staff to ensure the success of your event. Pricing for our staff ranges from 20-40 per hour, generally with a four hour minimum for each person. To ensure availability for full service catering, please book as far as in advance as possible.

POLICIES

All applicable state and local taxes will be added to your bill. If you or your organization is tax exempt, please forward your tax exempt certificate to our office for our files. If your event requires the use of our chafing dishes and platters a 20% service charge may apply. For events that do not require service, delivery or setup charges may apply. Upon confirmation of your event, a 50% deposit is required. The balance is due on the day of the event. A final invoice will be sent to you if there are additional charges incurred on day of event.

GUARANTEE

We require you to provide a final guarantee number of people 7 days prior to event. The guarantee cannot be more than 25% less than the original amount. The guarantee number is the amount that we will prepare food for and you guarantee you will pay for.

CORPORATE BREAKFAST AND LUNCH MENUS

- Please allow 48 hours notice for all catering. For events scheduled outside of that time frame, call for options.
- Delivery charges and set-up may apply.
Prices below pertain to Monday-Friday catering during regular business hours. Additional service charge for early morning or after hour deliveries may apply.
- All pricing includes disposable cutlery packs and plates. Pricing is based on a minimum of 15 guests or minimum of 200.00 for delivery. Hot items are delivered hot in disposable aluminum pans ready to serve. If you require chafing dishes, call for quote. To book luncheons e-mail Marcie at Marcie@chef4u.net or call 281-313-2433.

Homestyle Hot Breakfast:

Scrambled Eggs (with or without cheese); Bacon or Sausage, Rosemary Breakfast Potatoes, Biscuits or Assorted Breakfast Breads 9.95 per person

Assorted Breakfast Casseroles:

Sausage, Egg, & Cheddar Cheese
Eggs, Mushroom, Spinach, Red Pepper, & Jack Cheese
Egg, Ham, Tomato & Cheddar Cheese;
Chicken Apple Sausage, Mushroom and Red Peppers 8.95 per person

Gourmet Hot Breakfast

Lemon Blueberry Stuffed French Toast, served with Sausage Links with Orange-Rosemary Glaze 10.95 per person

Additional Breakfast Items:

Freshly Cut Fruit Bowl, 2.75 per person

Freshly Cut Sliced Fruit Platter- SM (12-16) 45.00 MED (16-20) 65.00 LG (24-30) 85.00

Assorted Fruit Yogurts 1.95 per person

Granola 7.50 per quart

Hardboiled Eggs (minimum of 8) .95 each

Bran Muffins with Raisins – minimum of 2 dozen 12.00 per dozen

Warm Almond Butter Mini Croissants (20 count) 30.00

Pumpkin Bread Platter- SM (8-12) 18.00 MED (16-20) 36.00 LG (24-30) 60.00

5 inch Individual Quiches 6.50 per person (min. of 8)-all contain Swiss cheese
Choose from: Spinach & Mushroom/Chicken, Spinach, Mushroom/ Ham & Asparagus

Sausage Gravy-made from scratch- serves 20-30 45.00

Juices: Orange, Cranberry, or Apple 1.50 each
Bottled Spring Water 1.00 each Perrier 1.75 each

Sandwiches, Wraps, and Salads

All sandwiches and wraps include potato chips and macadamia joy cookie

Substitute Fresh Fruit for- add 1.50

Substitute Brownie for cookie-.75

Substitute Pasta Salad for Potato Chips – add 1.25

Boxed Lunches with Assorted Sandwiches, Pasta Salad, Fruit, Assorted Chips, Brownies and Cookies are available upon request and start at 9.95 per person

(prices based on a minimum of 15 guests and/or 5 servings per item)

Sandwiches on Trays

8.95

Almond Cranberry Chicken Salad

On Croissant or Wheatberry Bread

Roast Beef

Roast Beef, Leaf Lettuce, Horseradish Rosemary Spread and Tomatoes with Cheddar Cheese

Turkey

Turkey with Avocado, Alfalfa Sprouts, Fresh Spinach and choice of Cranberry Cream Cheese or Sun dried Tomato Spread

Wraps on Trays

8.95

Mediterranean

Grilled Chicken, Hummus, Tabouleh and Garlic Sauce

Southwestern

Grilled Chicken, Black Beans, Romaine, Ancho Chili Sauce, and Roasted Corn

Bistro Club

Turkey, Bacon, Cheddar Cheese, Avocado, Shredded Lettuce Roma Tomato and Honey Mustard

Signature Gourmet Salads

(can be prepared on trays or individually with minimum order of 5 per selection)

Grilled Pear and Chicken Salad with Mango and Avocado

Grilled Pears, Mango, Avocado, Goat Cheese, and Toasted Pecans with Mixed Greens and Orange Balsamic Vinaigrette 12.95

Thai Grilled Chicken Salad

Cucumber, Red Bell Pepper, Shredded Carrots, Shredded Cabbage, Cilantro, Mint and Thai Vinaigrette 10.95

Fiesta Chicken Salad

Grilled Chicken, Fire Roasted Corn, Black Beans, Avocado, Toasted Pumpkin Seeds, Cotija Cheese, and choice of Chili Lime Vinaigrette or Mexican Caesar Salad 11.95

HOT LUNCHES

Italian Favorites

Classic Lasagna, Garden Salad with Balsamic Vinaigrette or Ranch, Garlic Bread 9.95

Chicken Parmesan with Basil Pesto and Marinara, angel hair pasta, Fresh Salad Greens, Garlic Bread 10.95

Bowtie Pasta with Chicken, Cream and Sun dried Tomatoes, Spring Greens with Balsamic Vinaigrette, Garlic Bread 10.95

Mexican Favorites

Chicken and Black Bean Enchiladas, Spanish Rice, Mexican Caesar Salad 10.95

Chicken, Poblano and Jack Cheese Enchiladas with Sour Cream Sauce, Spanish Rice, Seasoned Black Beans 12.95

King Ranch Chicken Casserole, Southwestern Corn, Mexican Caesar Salad 9.95

Shrimp and Cheese Enchiladas with Sour Cream Sauce, Spanish rice, Seasoned Black Beans 13.50

Home-style Specialties

Old Fashioned Pot Roast with Mushroom Gravy, with Roasted Carrots, Mashed Potatoes, and Green Beans Almondine 12.95

Traditional Beef Stroganoff with Sherry and Mushrooms, Egg Noodles, and Maple Rosemary Glazed Carrots 13.95

Gourmet Meatloaf, with Garlic mashed potatoes and Green Beans Almondine 10.95

Cashew Chicken Stir-fry with Vegetable Fried Rice and Mandarin Orange Salad 11.95

Sautéed Chicken Breast with Tarragon Mushroom Cream Sauce, Wild Rice, and Vegetable Medley 12.95

Lemon and Herb Crusted Salmon, Garlic Mashed Potatoes, and Vegetable Medley 17.95

Desserts

Homemade Chocolate Brownies 2.00 each

Cakes by the slice-3.50 and up- Red Velvet, Neapolitan, Chocolate, Italian Cream and Carrot with Cream Cheese Icing

Lemon Bars 2.25 each (seasonal)

Pecan Bars 2.50 each

Peanut Butter Cookies 15.00 per dz.

Double Chocolate, Coconut and Macadamia 15.00 per dz.

Chocolate Peanut Butter Cookies 12.00 per dz.

Lemon White Chocolate Chip Cookies 15.00 per dozen

Homemade Cakes- 9 inch square (35.00 and up) or ¼ sheet (47.00 and up)

Italian Cream Cake with Cream Cheese Icing *German Chocolate Cake with Coconut Pecan Frosting*Carrot Cake with Cream Cheese Icing*Chocolate Cake with Chocolate * Red Velvet Cake with Cream Cheese Icing

Tres Leches Cake- garnished with White Chocolate and Fresh Fruit(serves 12-16) 45.00

Assorted Cheesecakes-Peanut Butter, Raspberry, Vanilla -30.00

Assorted Dessert Tray-Serves 15-20 45.00

*Decorated Cakes may be extra

(a *seasonal* assortment of treats, such as Sliced Pumpkin Walnut Bread, White Chocolate Bark with Cranberries and Pistachios, Lemon Bars, our wonderful Brownies, and Assorted Cookies)