



9920 Highway 90A, Suite B260, Sugar Land, TX 77478
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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.

PRICING

After reviewing our menus, please call or email us your selections. We will give you a quote based on the number of guests expected and whether service is required. All prices on the following pages are subject to change at any time.

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. If your event location does not have a kitchen, there will be an 18% service charge. 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.

COLD APPETIZERS

Unless we are already preparing appetizers for another event, a minimum of 4 selections is required and each selection requires a minimum of 4 dozen.

Poultry	Beef/Pork
Cranberry and Almond Chicken Salad served in Phyllo Cups \$1.00 ea.	Mini Muffaletta Sandwiches, on yeast rolls with Olive Spread, Salami, Turkey, and Provolone Cheese \$ 1.75 ea.
Individual Asian Chicken Salads served in miniature white Asian take-out boxes \$2.95 per person	Sweet Cornbread Sliders stuffed with Bacon, Avocado and Cilantro Aioli \$1.25 ea.
Vegetarian	Beef Tenderloin served on Mini Peppery Herb Biscuits with Horseradish-Rosemary Cream \$2.25 each
Vegetable Spring rolls (made with rice paper) served with Spicy Peanut Sauce \$2.50 ea.	Cranberry Balsamic Glazed Pork Tenderloin with Horseradish-Rosemary Cream in Mini Pepper Herb Biscuits \$1.75 each
Seafood	
Smoked Salmon with Cream Cheese, Dill and Capers on Rye Toast Points \$1.00 each	Jumbo Shrimp Cocktail served in Martini Glasses with Lemon \$5.95 per person
Marinated Shrimp served on Crostini with Avocado and Pickled Vegetables \$1.75 ea.	Shrimp Spring Rolls (made with rice paper) With Spicy Peanut Sauce \$2.95 ea.

Dips, Spreads, and Platters	
Nine Layer Dip with Tortilla Chips and Salsa	Seasonal Vegetable Crudités or Grilled Vegetable Platter with Choice of Dip
Spinach and Water chestnut Dip	Imported and Domestic Cheese Tray served with fruit, and crackers
Sun dried Tomato Dip, served with baked pita chips	Cold Boiled Shrimp (5 lb. minimum) with Fresh Lemons Served with cocktail and remoulade sauces
Cheddar Pecan Torte Topped with Strawberry Preserves	Fresh Fruit Platter or Pineapple Fruit Tree Display (min. 75 guests) With Seasonal Melon, Berries, Pineapple and Lemon Mousse
Warm Spinach and Artichoke Dip Served with baked pita chips or tortilla chips	Hummus, Tabbouleh & Baba Ghanoush With Toasted Pita Chips
Baked Brie in Puff Pastry with Fruit Chutney and Pine Nuts	Mixed Antipasto Salad With Crostini
Platters are \$45 and up, depending on guest count	

Warm Appetizers

Poultry	Beef/Pork
"Chicks in Blankets" Chicken-Apple Smoked Sausage wrapped in Puff Pastry \$ 1.00 ea.	Miniature Beef Wellington with Blue Cheese and Mushrooms \$1.95 ea.
Buffalo Chicken Tenders with Blue Cheese Dipping Sauce \$2.95 per person (2)	Texican Shredded Pork and Gouda Cheese Puff Pastry Triangles \$1.75 ea.
Jerk Chicken Strips with Apricot Chutney \$2.95 per person (2)	Roasted Potato Cups with Cheddar Cheese, Bacon, and Sour Cream \$1.00 ea.
Sesame Chicken Strips served with Sweet Chili Sauce \$2.95 per person (2)	Italian Sausage Stuffed Mushrooms with Artichoke Hearts and Sundried Tomatoes \$ 1.00 ea.
Coconut Chicken Strips with Plum Sauce \$2.95 per person (2)	Mexican Taco Pizzas or Quesadillas with Roasted Poblanos & Jack Cheese \$2.25 (2 pieces)
Chicken Satay Skewers with Spicy Peanut Sauce \$2.95 per person (2)	Italian Sausage Pizzas with Artichoke Hearts, Jack Cheese, and Asparagus \$2.25 (2 pieces)
Mu Shu Chicken Pizzas with Hoisin Sauce, Shredded Cabbage, & Fontina \$2.25 (2 pieces)	Italian Sausage Pizzas With Ricotta, Provolone, and Italian Meat Sauce \$2.25 (2 pieces)
Grilled Chicken Pizzas With Tomato, Basil and Goat Cheese \$2.25 (2 pieces)	Beef Tenderloin Skewers with Chimmichurri Salsa \$3.75 each (2 per person)
Chicken, Poblano and Jack Cheese Quesadillas \$2.25 (2 pieces)	Gourmet Meatloaf Sliders \$1.50 each
Bite Sized Quiches Chicken, Spinach, Swiss, and Mushroom \$ 1.25 ea.	Swedish Meatballs with Creamy Dill Sauce \$1.00 each

Seafood	Vegetarian
Miniature Crab Cakes with Roasted Red Pepper Cream \$1.75 ea.	Spanakopita Triangles with Spinach and Feta \$1.75 ea.
Herb and Crab Stuffed Mushrooms \$1.10 ea.	Grilled Vegetable Pizza Wedges (2) \$2.25 per person
Miniature Salmon Cakes with Sesame Cilantro Aioli \$1.50 ea.	Bite Sized Quiches : Spinach, Mushroom, and Gouda \$ 1.25 ea.
Jumbo Grilled Bacon Wrapped Shrimp with Jalapeno \$2.50 ea.	Spinach and Artichoke Stuffed Mushrooms \$1.00 each
Bite Sized Quiches: Smoked Salmon and Caramelized Leek \$ 1.50 ea.	Warm Brie Bruschetta with Fruit Chutney and Pine Nuts \$1.00 each
Shrimp Dumplings with Sesame Orange Glaze \$1.50 each	Roasted Potato Cups with Apples, Leeks, and Swiss \$1.00 each
Grilled Firecracker Shrimp Skewers w/Orange Glaze (3) \$ 3.50	Mini Black Bean Cakes with Avocado Aioli \$1.00 each

FULL SERVICE STATIONS

Mashed Potato Bar with Hot Toppings (minimum 30 guests)

(Martini Glass Rental Required)

With Bacon Bits, Green Onion, Cheddar Cheese, and Sour Cream

Served with Choice of Beef Stroganoff (our specialty)

\$9.50 per person as an entree

or

Chopped Barbecued Beef or Pulled Pork

\$7.50 per person as an entree

Pasta Bar

<p><u>Choose 2 Sauces:</u> Marinara Pesto Penne Pasta Herbed Alfredo Sauce Vodka Tomato Cream Sauce with Basil Italian Meat Sauce</p>	<p><u>Choose 2 Pastas:</u> Bow-Tie Pasta Penne Pasta Three Cheese Tortellini Cheese Ravioli Butternut Squash Ravioli</p>
<p><u>Choose 4 Vegetables</u> Tri-Colored Peppers Broccoli Fresh Asparagus Sautéed Spinach Sundried Tomatoes Kalamata Olives Sautéed Mushrooms</p>	<p><u>Choose 3 Meats</u> Smoked Salmon Italian Meat Sauce Sautéed Chicken Strips Italian Sausage Shrimp in Garlic Butter</p>
<p>\$16.95 Per Person as an entrée includes garlic bread or yeast rolls and choice of Salad</p>	
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SAMPLES OF THEMED DINNER PARTY MENUS

<p>Italian Theme</p> <p>Crab Stuffed Mushrooms Mixed Antipasto Salad served on crostini or as a Salad with Romaine Lettuce and Balsamic Vinaigrette Chicken Parmesan with Basil Pesto and Marinara or Chicken Madeira Angel Hair Pasta, Garlic Bread and Broccoli Rappini Italian Cream Cake or Amaretto Cheesecake with Fresh Strawberry Sauce</p>	<p>Steak and Shrimp</p> <p>Jumbo Shrimp Cocktail, served in Martini Glasses with Cocktail Sauce and Lemons Spring Mix with Dried Cranberries, Candied Walnuts, and Feta with Raspberry-Balsamic Vinaigrette Individual Beef Wellington with Rosemary Port Wine Sauce Potato Gratin and Asparagus Bundles White Chocolate Bread Pudding with Ice Cream and Fresh Raspberries or Warm Molten Chocolate Cake, with Ice Cream</p>
<p>Asian Theme</p> <p>Vegetable Spring Rolls with Peanut Sauce (made with rice paper) Miniature Salmon Cakes with Sesame Cilantro Aioli Individual Thai or Chinese Chicken Salads- served with miniature white asian take-out boxes Asian Beef Stirfry with Mushrooms, Asparagus and Cashews served with brown basmati rice or white basmati rice 3 Layer White Cake with Fresh Whipped Cream and Mango Filling</p>	<p>Seafood Menu</p> <p>Smoked Salmon Mini Quiches with Leeks or Crab Stuffed Mushrooms Baked Sea Bass with Mushrooms, Sundried Tomatoes and Herbed Crust or Rosemary Roasted Salmon with Red Onions and Lemon-served with Roasted Red Potatoes or Wild Rice Seasonal Fruit Crostada, served with Vanilla Ice Cream</p>
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<p>Poultry</p> <p>Chicken, Poblano, and Jack Cheese Enchiladas Chicken and Black Bean Enchiladas Apricot Mustard Glazed Roasted Turkey Breast Blackened Chicken Breast with Shrimp Louisiane Cajun Seasoned Chicken Breast with Shrimp Etouffee King Ranch Chicken Casserole Chicken Parmesan with Basil Pesto Chicken Madeira with Fontina Cheese Sauteed Chicken with Florentine Sauce and Artichoke Hearts Grilled Chicken Teriyaki Chicken Picatta with Sundried Tomatoes and Fresh Basil Almond Crusted Stuffed Chicken Breast with Brie Panko-Crusted Chicken Cordon Bleu with Dijon Cream Sauce Chicken in Mushroom and Tarragon Cream Sauce Parmesan Crusted Chicken with Artichoke Hearts and Proscuitto</p>	<p>Beef/Veal/Pork/Lamb</p> <p>Beef Tenderloin Steaks Diane Beef Stroganoff Mexican Taco Casserole Beef Burgundy with Pearl Onions, Bacon, Mushrooms, and Carrots Stuffed Flank Steak with Gouda, Proscuitto and Grape Tomatoes Apple, Swiss and Leek Stuffed Pork Tenderloin Balsamic Cranberry Glazed Pork Tenderloin Roasted Rack of Lamb Individual Beef Wellington Gourmet Meatloaf Baby Back Ribs Whole Roasted Beef Tenderloin or Filet Mignon With Rosemary Port Wine Sauce Indian Lamb Curry with Fruit Chutney Veal Picatta with Capers Veal Parmesan with Basil Pesto</p>
<p>Seafood</p>	
<p>Baked Salmon with Pistachio Basil Crust Baked Salmon with Lemon Thyme Crust w/ Spiced Parsley Aioli</p>	<p>Cajun Blackened Fresh Fish With Shrimp Louisiane or Etouffee</p>

Roasted Salmon with Lemons, Rosemary, & Red Onion Baked Shrimp Scampi Crab-Stuffed Shrimp Scampi Baked Salmon with Thai Coconut Curry Sauce Salmon with Dried Cranberry and Walnut Crust	Fresh Fish Stuffed with Crabmeat Dressing Pecan-Crusted Salmon with Orange Saffron Butter Fresh Fish Baked Scampi Style Shrimp and Cheese Enchiladas with Sour Cream Sauce Baked Halibut with Mushrooms, Sundried Tomatoes and Bacon Pistachio and Orange Crusted Striped Bass
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PASTA

Chicken and Bow-Tie Pasta in Sundried Tomato Sauce	Grilled Chicken and Butternut Squash Ravioli in a Parmesan Sage Cream Sauce
Penne Pasta with Italian Sausage and Creamy Vodka Tomato Basil Sauce	Baked Cheese Ravioli with Italian Meat Sauce
Vegetable Lasagna Classic Lasagna	Three Cheese Tortellini with Shrimp Scampi and Fresh Diced Tomatoes
Penne Pasta with Shrimp, Sundried Tomatoes, Kalamata Olives with Feta Cheese Sauce	Bow-Tie Pasta New Orleans with Cajun Shrimp and Smoked Sausage
Southwestern Penne Pasta with Grilled Chicken, Smoked Sausage, Black Beans, Roasted Corn, Diced Red Bell Pepper and Cilantro Cream Sauce	Italian Chicken Bundles Sautéed Chicken, Ricotta Cheese, & Spinach Wrapped in Pasta Bundles with Herbed Tomato Sauce

SOUP AND SALADS

<p>Soups</p> Chicken Tortilla Chicken & Sausage Gumbo Broccoli Cheese Creamy Baked Potato Creamy Tomato Basil Chicken Enchilada Cream of Mushroom Creamy Corn Chowder with Bacon	<p>Salads</p> Spring Salad Mix topped with Dried Cranberries, Candied Pecans & Feta Cheese With Balsamic Vinaigrette Dressing Greek Salad Caesar Salad Garden Salad Mixed Antipasto Salad Spinach Salad Mexican Caesar Salad
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SIDE ITEMS

<p>Starches</p> Potatoes Au Gratin with Cheddar Cheese, Bacon and Chives Potato Gratin Wedges Garlic Mashed Potatoes Rosemary Roasted Red Potatoes Mashed Sweet Potatoes Twice Baked Potatoes Lemon Risotto Vegetable Rice Pilaf Lemon Dill Rice Pilaf Jambalaya Spanish Rice Lemon Angel Hair Pasta Wild Rice with Dried Cranberries and Butternut Squash	<p>Vegetables</p> Seasonal Mixed Vegetable Medley Green Beans Almondine Green Beans with Walnuts and Tarragon Steamed Broccoli Maple Glazed Carrots Asparagus Bundles with Basil Butter Grilled Asparagus with Fresh Parmesan and Lemon Zest Yellow Squash Casserole Creamed Spinach Sautéed Spinach Sesame Spinach Tomato-Zucchini Bake
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Desserts for Dinner Parties

Tres Leches with White Chocolate and Fresh Fruit \$6.25 per person
Crème Brulee with Fresh Seasonal Berries \$5.95 per person
White Chocolate Bread Pudding with Raspberry Puree & Vanilla Ice Cream \$4.95 per person
Individual Warm Chocolate Molten Cakes \$5.95 per person

DESSERTS

Bars, Brownies, Etc.

Ultimate Brownies (with or without walnuts) \$2.00 each

Lemon Bars \$2.25 each

Pecan Bars \$2.50 each

Cake Truffles- various flavors, 2.00 each, minimum order of 48 pieces

Fresh Baked Cookies

Peanut Butter, Macadamia Joy, Sugar, Oatmeal Golden Raisin

\$15.00/dozen (1 dozen min.)

Cakes

Tres Leches Cake with Whipped Cream and Fresh Fruit

With White Chocolate Garnish

\$45.00 – Serves 12

9" Cheesecakes – Assorted Flavors Vanilla, Peanut Butter, Chocolate or Raspberry

\$36 – serves 12

White Chocolate Bread Pudding

\$45.00 – serves up to 12 guests

Homemade Layer Cakes

Our cakes are 3 layers, made from scratch

¼ Sheet Cakes – Serves 28-36 \$47.00 8" Square Cakes – Serves 20-24 \$35.00

(cakes that require decoration or writing may incur extra charges)

Italian Cream Cake with Cream Cheese Frosting

yellow cake with pecans and coconuts

Carrot Cake with Cream Cheese Frosting

With cinnamon, nutmeg and walnuts

German Chocolate Cake with Coconut-Pecan Frosting

Classic Chocolate Cake with Chocolate Frosting

Red Velvet Cake with Cream Cheese Frosting

NEW! Neopolitan Cake- Italian Cream, Red Velvet, and Chocolate in one cake!

Dessert Trays - \$45 and up

Minimum of 15 guests- includes a custom assortment of brownies, cookies and cake truffles

Minimum 48 hours' notice requested on all desserts

BRIDAL AND BABY SHOWER MENUS

minimum of 24 guests - Please book at least 2 weeks in advance

Menu Option 1

Pick up only, items will be displayed on Round Black Catering Trays

Freshly Cut Seasonal Fruit Platter
with Raspberry Yogurt Sauce or Lemon Mousse

Vegetable Tray with Sun dried Tomato Dip or Cold Spinach Dip
Served with Toasted Pita Chips

Dried Cranberry and Almond Chicken Salad
(Served with party rolls or mini croissants)

Bowtie Pasta Salad Primavera
with Goat or Feta Cheese

Choice of Bite Sized Quiches (2 per person) of any one type
Smoked Salmon/Leek- Spinach/Mushroom/Swiss-Ham, Swiss and Tomato-Broccoli, Swiss and Sun dried tomato

\$12.50 per person

Menu Option 2

*Pick up only, cold items will be displayed on Round Black Catering Trays
Items to be heated will include heating instructions and foil pans*

Miniature Salmon Cakes
with Sesame Cilantro Aioli-served warm (2 per person)

Roasted Potato Cups with
Cheddar Cheese & Bacon-served warm (2 per person)

Freshly Cut Seasonal Fruit Platter
with Raspberry Yogurt Sauce or Lemon Mousse

Vegetable Tray with Sundried Tomato Dip or Cold Spinach Dip
Served with Toasted Pita Chips

Dried Cranberry and Almond Chicken Salad
(served with party rolls or mini croissants)

Jumbo Cold Boiled Shrimp (5 pounds)
with Cocktail and Remoulade Sauces

Baked Brie with Fruit Chutney and Pine Nuts
served with Toasted Crostini or Crackers

\$17.50 per person

ADDITIONAL ADD ON ITEMS FOLLOW ON NEXT PAGE

BRIDAL AND BABY SHOWER CONTINUED

Optional Extra Items:

5 pounds Cold Boiled Shrimp
Arranged on Platter and Served with Lemon Wedges,
Remoulade and Cocktail Sauces
\$110.00

House Salad with Dried Cranberries, Candied Nuts, & Feta
with Balsamic Vinaigrette
\$2.75 per person

Extra Chicken Salad
\$8.99 per pound

Choice of 3 Layer Cake (1/4 sheet)
Decorated with Fresh Flowers and choice of color accent
\$60.00 (serves 28- 36)

Hand-Decorated Customized Jumbo Sugar Cookies
\$30 per doz. (minimum 3 dozen)

Assorted Seasonal Dessert Platter
\$45.00- serves up to 20