



A Little About Us...

For more than 19 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.

Since Chef and his staff make every food item fresh to order, with ingredients you will recognize, not relying on pre-made or frozen food products - creating a custom menu for your special event or adjusting flavors to your preferences is a breeze.

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.

We look forward to creating delicious memories for you!





Full Service Acrylic Buffet Menu

The below packages include:

Crystal clear scalloped acrylic plates
Silver-Look heavyweight utensils, Linen-Like Napkins,
Water & iced tea served in clear crystal acrylic glasses on self service station

Texas-Style BBQ Meals \$20

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

Traditional Italian Entrée Duet Options \$23

Select Two Italian Entrees plus Garden Salad & 1 Side and Garlic Bread

Hearty Meat and Cheese or Vegetable Lasagna

Chicken Pasta Alfredo

Italian Chicken Pasta Primavera- Roasted Chicken and Vegetables with Penne Pasta

Pasta Primavera with Penne Pasta and Fresh Vegetables

Chicken Parmesan with Penne Pasta and Marinara Sauce

Shrimp with Linguine White Wine and Lemon Caper Sauce +3 per person

Cavatappi Pasta Carbonara with Bacon, Italian Sausage, and Mushrooms

Classic Tex Mex Buffet Options \$23

Served with Spanish or Cilantro Rice and Refried or Charro Beans

Grilled Chicken Fajitas- Peppers, Onions, Flour Tortillas, Salsa, Chips, and Sour Cream. Mixed

Chicken and Beef +2 All Beef +4

Guacamole and Shredded Cheese +3

Cheesy Chicken Enchiladas- Handmade with Shredded Chicken and Creamy Cheese Sauce

Chicken Enchiladas Verdes- Shredded Chicken and Cheese, served with Green Chile and Tomatillo Sauce

Beef Enchiladas- Seasoned ground Beef with Traditional Red Enchilada Sauce



Gourmet Entrée Options \$26

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

Add a Second Entrée for \$6 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

Pecan Crusted Chicken with Beurre Blanc Sauce +\$2

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 Etouffee Sauce +\$5

Roast Beef Tender Sliced Roasted Strip Loin with Red Wine Demi Glace +\$3

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

Braised Shortribs Braised in Red Wine +\$4

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

Side Dish Options

Additional Sides \$4

Herb Roasted Potatoes Roasted

Garlic Mashed Potatoes

Potatoes Au Gratin

Grown Up Mac N Cheese

Penne with Alfredo Sauce

Three Cheese Tortellini with Creamy Tomato Basil

Penne with Creamy Tomato Basil

Mushroom Garlic Rice

Cilantro Rice

Rice Pilaf

Spanish Rice

Charro or Refried Beans

Seasonal Vegetables

Country Style Green

Beans Green Beans

Almondine

Roasted Asparagus



Salad Options

Included in menus where indicated, or +4 per person to add

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

Displayed Fruit, Cheese & Cracker Appetizer - Assortment of Berries, Grapes, 3 Cheeses and Crackers \$4.25

Butler Passed Hors d'oeuvres

Two Pieces Per Person

\$4 each, or 3 options for \$11 (see hors d'oeuvre menu for additional options)

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 Bites

Pork Belly Bites- Served with Sweet Maple Glaze

Applewood Smoked Bacon or Prosciutto Wrapped Shrimp Cowboy Meatball – Bacon, Grilled Onion,

Cheddar, Creamy BBQ Ranch **Italian Meatball** – Spinach, Sun Dried Tomato & Feta, Light Basil Pesto



Premium Service China Buffet Menu

The below packages include:

China and Silver Place Settings

Water In Glass Stemware at each Place Setting

Iced Tea Included at Self Service Station

Service in a Staffed Buffet

Decor, Tables, Chairs & Linens are the responsibility of the client

Traditional Favorites \$30

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 \$6 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 \$38-\$45

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

Prefer a seated meal service? Add \$10 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 (Full of flavor, not spice!)

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

Three Cheese Tortellini with Creamy Tomato Basil

Shrimp with Linguine White Wine & Lemon Caper Sauce

Blackened Tilapia with Cajun Butter Sauce

Pan Seared Salmon with Brown Sugar Herb Butter



Gourmet Favorites \$46-\$57

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 \$10 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 (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

Side Dish Options

Add an additional side dish to any menu for \$5 pp

Herb Roasted Potatoes

Roasted Garlic Mashed Potatoes

Potatoes Au Gratin

Grown Up Mac N Cheese

Penne with Alfredo Sauce

Three Cheese Tortellini with Tomato Basil

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

Included in Menus Where Indicated, or \$4 Per Person to Add

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

Two Pieces Per Person

\$4 each, or 3 options for \$11 (see hors d'oeuvre menu for additional options)

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

Braised Pork Belly Bites - with Sweet Maple Glaze

Cowboy Meatball- Bacon, Grilled Onion, Cheddar, in a Savory BBQ Ranch Glaze



Chef's Specialty Hors d'oeuvres

Silver Dollar Sliders | \$7

Tender NY Strip Loin Served with Silver Dollar Rolls, Gorgonzola Horseradish Crema Upgrade to Filet of Beef | +\$3

Shrimp Cocktail Zesty Jumbo Shrimp with Cajun Cocktail Sauce | \$6

Ceviche Shooters Mixed Ceviche with Cilantro & Lime Pico | \$7



Hors d'oeuvre Options

Two Pieces Per Person

International Hors d'oeuvres, Butler Passed Select one for 4, two for 8, or three for 11 dollars per person

Latin

Fajita Chicken Skewer with Jalapeno Crema
Chicken Quesadilla Bites with Cilantro Pico
Chimichurri Shrimp

Italian

Prosciutto Wrapped Shrimp with Pesto
Classic Caprese Skewers with Balsamic Glaze
Italian Sausage Stuffed Mushrooms
Antipasto Skewers with Marinated Artichokes Prosciutto
Wrapped Asparagus Spears

American

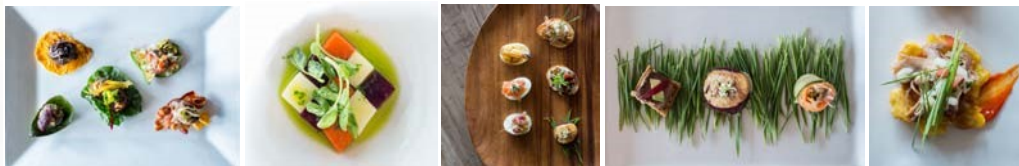
Applewood Smoked Bacon Wrapped Shrimp
Pulled Pork Canape with Caramelized Onions
Braised Pork Belly Bites with Sweet Maple Glaze
Smoked Salmon & Cream Cheese Canapes with Crispy Capers

Gourmet Meatball Selections

select one for 4, two for 8, or three for 11 dollars per person

The Cowboy - Bacon, grilled onion and cheddar, served with a creamy bbq ranch glaze
The Caribbean - Chipotle, mango, bacon, green onion, served with a pineapple glaze
The Margarita - Pico de gallo and jalapeño queso
The Freakin' Rican - Pork belly, fried green plantain, with a cilantro aioli
The Italian - Spinach, sun dried tomatoes and feta with a light basil pesto
The 'Shroom - Blue cheese, portobello mushroom, grilled onion & garlic aioli
The Asian - Ginger, garlic, green onion, with asian bbq sauce
The Meatball - Grilled onion, roasted garlic, grill peppers with chimichurri sauce

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



Interactive Food Stations (Heavy Hors d'oeuvre portions)

Mexican

Custom Taco Bar | 12

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

Quesadilla Bar | 12

Guests Select Prepared Grilled Beef or Chicken Quesadillas made with Shredded Cheese, Grilled Onions & Bell Peppers, and top them with Fresh Pico De Gallo, Sour Cream, and Guacamole. Add Shrimp | 2 pp
The above Bars may be served with Mexican Rice, Boracho Beans | 4 pp Add
Tortilla Chips, Salsa and Chile Con Queso | 6 pp

Italian

Custom Pasta Bar | 12

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
Add Mediterranean Salad Bar and Warm Garlic Bread | 3 pp
Add Chicken and Veggies in Herbed Olive Oil | +5 pp

American

Roast Beef Carving Station | 15

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

BBQ Slider Bar | 12

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

Grown-Up Mac n Cheese Martini Bar | 10

Our special recipe creamy macaroni and cheese with a kick, served in acrylic martini glasses with bacon bits, green onions and diced tomatoes. Add Country Ham, Andouille Sausage or Spicy Crawfish | 4 pp

Mashed Potato Martini Bar | 10

Delicious fresh buttery garlic mashed potatoes served in acrylic martini glasses with shredded cheese, bacon bits, green onions, and sour cream. Add Country Ham or Chopped Beef | 4pp ~

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

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Displayed Appetizer and Passed Hors d' Oeuvres Selections

American Appetizer Display | 10

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

International Appetizer Display | 15

An assortment of Italian favorites, including Antipasto Meats, Marinated and Roasted Vegetables, International Cheese Tray, Prosciutto Wrapped Asparagus Spears with Crostini

Vegetable Crudite with Hummus | 5

Assorted Vegetables with our House Special Hummus & Creamy Ranch Dip

Fresh Fruit Tray

An assortment of the freshest seasonal sliced fruits | 3.25

Fruit Cheese and Crackers

An assortment of cubed cheeses, fresh berries, and crackers | 4.25

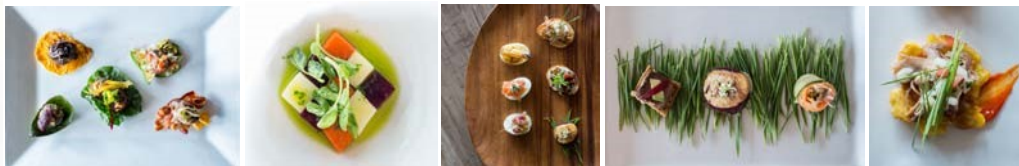
International Cheese Platter

A variety of high quality hard and soft cheeses | 8

Canapes Select from Tomato Bacon Jam & Ricotta, or Caramelized Pear with Gorgonzola, or Salmon & Cream Cheese, or Fig & Caramelized Onion with Goat Cheese (1.5 pcs per person) | 5

Chilled Shrimp

Zesty Boiled Shrimp with Cajun Cocktail Dipping Sauce | 6 pp



Late Night Snacks 1.5 Pieces Per Person

Self Service

Breakfast Tacos | 5

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

Street Tacos | 6

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 | 6

Premade Savory BBQ Pulled Pork, Chopped Beef, Shredded Chicken, or Cheeseburger Sliders

Dessert Bars

The Chocolate Lover | 5

Chewy Chocolate Chunk Cookies and Decadent Caramel Drizzled Chocolate Pecan Brownies

S'more's Skewer Bar | 6

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

Ice Cream Sandwich Bar | 6

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

Ice Cream Sundae Bar | 7

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

Included service ware items are crystal clear acrylic appetizer plates, silver-look utensils, & cocktail napkins. China /silver available for a fee.

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

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Beverage & Bar Service Menu

Hosted Bar Packages (Please order for a minimum of 25 guests)

Bar setup fee applies. Client responsible for tables & linens.

Beer, Wine, Champagne Includes 2 House Wines, 2 Domestic Beers, Champagne, 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 hrs \$17/person, 3 hrs \$20/person, 4hrs \$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, 3hrs \$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

Seasonal Craft Beers

House Wines: Canyon Road Chardonnay, Cabernet, Merlot, White Zinfandel, Wycliff 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)

For events at The Overlook, alternate package pricing applies:

- Add \$4 pp to listed prices; this fee includes, bar setup fees, service with glassware / stemware
- Complimentary Champagne Toast
- Complimentary Non-Alcoholic beverages for event duration (Sodas, Tea, Water)
- Don't want alcohol at all? Host complimentary non-alcoholic beverages only for \$5 pp (only available at the Overlook)



Additional Bar Costs / Options

Custom Bar – Signature Cocktails, His & Hers, Whiskey Bars, Sangria Bars, Bubbly Bars, Bloody Mary Bars & More!

Consumption/Prepaid Bar – Minimum 300.00 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 for the above options may apply. Call us today for a custom quote for your event.

TABC Certified Bartender: \$30/hr, TABC Certified Barback: \$25/hr

Our standard staff ratio 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.....\$125-250 per bar

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



Catering FAQ's

1. **Do you offer tastings?** Yes, we do. Typically, there is a monthly tasting for clients interested in booking with us. Our tastings are done in a group setting; with 2-3 appetizers, 4-5 entrees and 2-3 side dishes of Chef's choosing. Private tastings are offered by appointment only starting at 40.00 per person.
2. **Do you charge for tastings?** Yes, the cost is 20.00 per person attending our monthly group tasting.
3. What if I want something I do not see on the menu for
my special day? Just ask - we'll be glad to create your vision with a custom menu!
4. **How long do you stay / How long do you need for setup?** We generally arrive 1-2 hours before appetizer service; depending on the menu and the particulars of your event.
5. **Do you pre-set items on the tables?** For the Full Service Menu, plates, napkins & flatware are available on the buffet; as are beverages. For the Premium Service, and seated meal service, silverware is pre-set on the tables, and pre filled ice water will be at each place setting.
6. **What about labor, setup, staff, or cleanup?** All setup, staff and labor fees are already included in the menu prices. We do not stay until the event end to clean up your venue; but we will clean and clear all catering-related items.
7. **Is there a delivery charge?** Delivery is 50.00 for the first 25 miles. An additional travel surcharge may apply for longer distances.
8. **Do you cut and serve the cake?** We do Charge and Additional 1.00 pp to cut and serve the cake. Client will provide any Bakery Boxes to bring cake home. Leftover cake is clients responsibility.
9. **Do you charge a service fee? If so, how much?** Yes, there is a 15% Service Fee.
10. **What is a service fee?** That is one of the biggest questions in the catering world. It is traditionally a fee added to most catering invoices intended to cover everything for the event production; from administrative time spent on your event, to consumables, to insurance, to equipment maintenance. It is not gratuity.
11. **What about Gratuity?** We do not add gratuity to your invoice. Standard gratuity is 18% to 20%. Should you care to provide one to our staff; your banquet manager will assist you.
12. **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.
13. **Is there a deposit required to book?** We will be glad to secure your date with an advance deposit (non-refundable \$500-\$1000), applied towards your future catering choices. We will also get a credit card on file for incidentals on your account.
14. **When do you need my guest count numbers?** We need your minimum guaranteed count 14 days in advance, and your final count at 72 hours. We'll let you know the specific dates that apply to your event before you book.
15. **Do you have a contract?** Yes, this contract will secure your date. You do not need to make selections in order to sign the contract with us.
16. **What kind of payments do you accept?** Cash, Check, Credit card. Our system is set up to allow easy payment via ACH/Bank Transfer at no cost to you. Payments with credit card will have a 4% fee added.
17. **Do you offer payment plans?** Yes, we have many flexible options to suit your needs.



Interested in Organic, Grass-Fed or Free-Range food options? Interested in Eco-Friendly service ware, like bamboo?

Want to build a menu around a theme or something special for your event? Have special dietary needs?

We'll happily customize menu options to suit your style, preferences and needs, since we make everything fresh!

Please see our FAQ's page at the end of this menu packet to answer any further questions you may have; or give us a call

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