



CATERING MENU



creating delicious & memorable weddings & events



the
MEEKERMARK
A Modern Vintage Wedding Venue
Magnolia, Texas

HOMETOWN CHEF HAS A **100 GUEST**
AND/OR **\$3,000** MINIMUM AND A
REQUIRED **BAR PACKAGE** ADD-ON.



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where to begin?



A little about us...

For more than 24 years, Executive Chef Julio Avila has been doing what he loves... creating art that is food for the eye as well as the mouth!

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

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

With our team of devoted, professional staff, we proudly serve everything from the most casual meal to the most elegant black-tie affair.

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. This makes creating a custom menu for your special event or adjusting flavors to your preferences a breeze.

This menu represents only a tiny segment of all that Chef can create for you and your guests. Please feel free to ask questions or request customizations that suit your tastes.

We look forward to creating delicious memories for you!

Chef Julio & Tiffany

www.thehometownchef.com

   [thehometownchefcateringco](https://www.thehometownchefcateringco.com)

 catering@thehometownchef.com

THE HOMETOWN CHEF
Catering Co.

”
Our passion &
dedication are
evident in every
delectable bite!



I book it, he cooks it! - Tiffany

HORS D'OEUVRES

butler passed

one for \$6/guest | two for \$10/guest | three for \$13/guest
1.5 pieces per guest

Let's get the party started!

CAPRESE SKEWERS | grape tomatoes, creamy buffalo mozzarella and fresh basil with balsamic glaze (veg)

VEGGIE CRUDITÉ CUPS | crisp fresh vegetables in petite cups with specialty hummus or chipotle ranch (veg)

SPINACH AND ARTICHOKE STUFFED MUSHROOM CAPS (veg)

PROSCIUTTO WRAPPED ASPARAGUS SPEARS |

MINI "BLT'S" | smoked portobello mushroom "bacon," fresh tomato, baby arugula, vegan garlic aioli, on a toasted mini bread

BRAISED PORK BELLY BITES | with sweet maple glaze or ginger soy glaze

FAJITA CHICKEN SKEWER | with jalapeño crema

CEVICHE SHOOTERS | mixed ceviche with cilantro and lime pico

CHICKEN QUESADILLA BITES | with cilantro pico

SHRIMP COCKTAIL SHOOTERS | zesty jumbo shrimp with cajun cocktail sauce

ITALIAN SAUSAGE STUFFED MUSHROOMS | sausage baked in mushroom caps

ANTIPASTO SKEWERS | with artisan salami, organic baby tomatoes, olives, and buffalo mozzarella

APPLEWOOD SMOKED BACON WRAPPED SHRIMP |

CHIMICHURRI SHRIMP |

TENDER CHURRASCO STEAK SKEWERS | with chimichurri

SOUTHWEST BLACK BEAN HUMMUS ON JÍCAMA | (vegan)

MINI CUCUMBER CUP | with sundried tomato hummus (vegan)

Canapés | \$6/guest

SMOKED SALMON & CREAM CHEESE CANAPÉS | with crispy capers

CARAMELIZED PEAR | with gorgonzola

FIG & CARAMELIZED ONION | with goat cheese

SUNDRIED TOMATO POLENTA CAKE CANAPÉ | with olive tapenade (vegan)

SPINACH ARTICHOKE ROASTED TOMATO CANAPÉ |



Gourmet Meatball Selections | \$6/guest

THE COWBOY | bacon, grilled onion and cheddar, served with a creamy bbq ranch glaze

THE CARIBBEAN | chipotle, mango, bacon, and 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 and garlic aioli

THE ASIAN | ginger, garlic, and green onion, with Asian bbq sauce

THE MEATBALL | grilled onion, roasted garlic, and grilled peppers, with chimichurri sauce



DISPLAYED APPETIZERS

meat | cheese | veggies | fruit

sharables for the table

AMERICAN APPETIZER DISPLAY | \$11/guest
an assortment of appetizers, including fresh sliced fruit, berries and grapes, a trio of cubed cheeses and crackers, and vegetable crudité, served with chipotle ranch and housemade hummus dip (veg)

INTERNATIONAL APPETIZER DISPLAY | \$16.5/guest
an assortment of Italian favorites, including antipasto meats, marinated and roasted vegetables, international cheese tray, and prosciutto wrapped asparagus spears with crostini

INTERNATIONAL CHEESE PLATTER | \$9/guest
a variety of high quality hard and soft cheeses (veg)

VEGETABLE CRUDITÉ WITH HUMMUS | \$6/guest
assorted vegetables with our house special hummus and creamy ranch dip (veg)

FRESH FRUIT TRAY | \$4/guest
an assortment of the freshest seasonal sliced fruits

FRUIT CHEESE AND CRACKERS | \$5.25/guest
an assortment of cubed cheeses, fresh berries, and crackers



INTERACTIVE FOOD STATIONS

american | italian | mexican

there is a 3 station minimum for this option

hot! hot! hot!

American |

beef

ROAST BEEF CARVING STATION | \$20/guest
tender roasted sirloin served with silver dollar rolls, au jus, and gorgonzola cream

- * upgrade to filet of beef tenderloin | \$6/guest
- + add on: \$250 carver and station presentation

BBQ SLIDER BAR | \$14/guest
choice of two from bbq pulled pork, chopped beef, or shredded chipotle chicken served on fresh mini-buns with crunchy slaw topping, pickled jalapenos, and bbq sauce

GROWN-UP MAC N CHEESE MARTINI BAR | \$14/guest
our special recipe creamy macaroni and cheese with a kick, served in acrylic martini glasses with bacon bits, green onions, and pico de gallo

- + add country ham, andouille sausage, or spicy crawfish | \$4.5/guest

MASHED POTATO MARTINI BAR | \$14/guest
delicious garlic mashed potatoes served in acrylic martini glasses with shredded cheese, bacon bits, and green onions

- + add country ham or chopped beef | \$4.5/guest

Mexican |

tacos

- + add mexican rice and boracho beans | \$7/guest

CUSTOM TACO BAR | \$15/guest (two per guest)
choice of pork or seasoned ground beef, served with diced tomatoes, shredded lettuce, diced onions, sour cream, mixed shredded cheese, green and red salsas, crunchy taco shells, soft corn and flour tortillas

TAMALE BAR | \$15/guest (two per guest)
fresh tamales with green and red salsa choice of pork, chicken, beef, or spinach and cheese (veg)

Italian |

pasta

- + add mediterranean salad bar and warm garlic bread | \$7/guest

CUSTOM PASTA BAR | \$14/guest
create your own petite plates of penne pasta, served with three sauces: marinara meat sauce, creamy alfredo sauce, and savory tomato basil sauce

PREMIUM CHINA BUFFET

favorites | italian | mexican

fine white china | silverware place settings | water in glass stemware | staffed buffet

oh la la!

Hometown Chef Favorites | \$30-40/guest

Choice of one entrees, any salad, two sides, dinner rolls and butter

LAND

HERB ROASTED CHICKEN | *with sun-dried tomato and spinach cream sauce*

SOUTH AMERICAN CHICKEN | *with fresh mango pico*

BLACKENED CHICKEN | *with cajun cream sauce*

PECAN CRUSTED CHICKEN | *with beurre blanc sauce*

CHICKEN MARSALA | *with mushrooms*

5OZ FILET MIGNON | *with red wine demi glaze +\$10/guest*

CHURRASCO STEAK | *tender roasted skirt steak with fresh chimichurri sauce +\$7/guest*

TENDER BRAISED SHORTRIBS | *Ribs slow-cooked in red wine +\$9/guest*

PRIME RIB | *with au jus sauce (marketprice value, not available for tastings)*

ROAST BEEF | *tender sliced roasted sirloin with red wine demi glaze +\$7/guest*

HERB CRUSTED PORK LOIN | *with apple bourbon glaze, chimichurri sauce, or bacon butter sauce*

ROSEMARY ROASTED PORK LOIN | *with bacon butter sauce*



Each Carving Station will require an additional carving staff member | + \$250 per event



SEA

PAN SEARED SALMON | *with brown sugar herb butter*

CHILEAN SEA BASS | *with fresh herb butter (marketprice value)*

SHRIMP EN BROchette SKEWERS | *16/20 shrimp with scampi butter sauce*

NO PROTEIN OPTIONS

ROASTED PORTABELLA MUSHROOM STACK | *with eggplant, zucchini, yellow squash, and bell peppers (vegan) & (veg)*

PASTA PRIMAVERA | *with penne pasta, zucchini, yellow squash, spinach, broccoli, bell peppers, and mushroom (vegan) & (veg)*



Italian | \$30/guest

Two entrees plus garden or caesar salad, one side and garlic bread

CHICKEN PASTA ALFREDO |

ITALIAN CHICKEN PASTA PRIMAVERA | roasted chicken and vegetables with penne pasta

CHICKEN PARMESAN | with marinara sauce

CAVATAPPI PASTA CARBONARA | with bacon, Italian sausage, and mushrooms

PASTA PRIMAVERA | with penne pasta and fresh vegetables (vegan) & (veg)

SAVORY VEGETABLE LASAGNA | with eggplant, zucchini, yellow squash, and mushrooms (vegan)

LASAGNA | hearty meat and cheese

Mexican | \$30/guest

Served with spanish or cilantro rice and refried or charro beans

GRILLED CHICKEN OR BEEF FAJITAS | with peppers, onions, flour tortillas, salsa, chips, pico de gallo, gaucamole, and shredded cheese



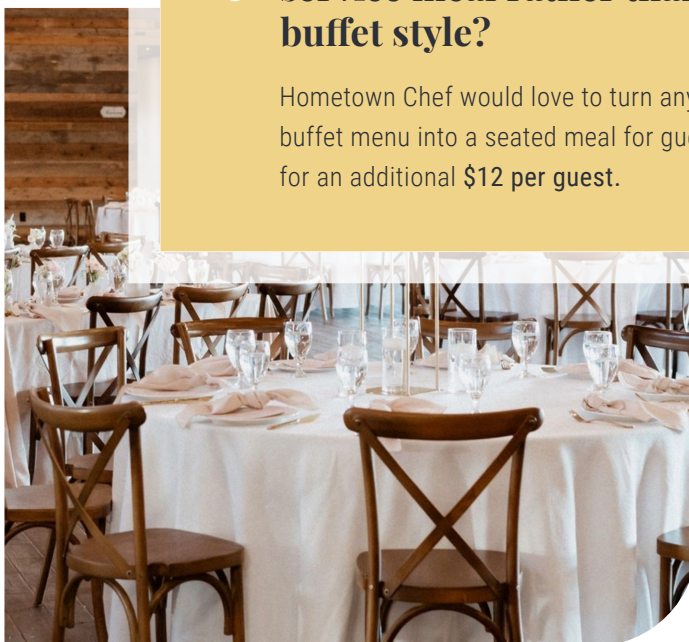
? Does Hometown Chef offer tastings?

Yes we do! Tastings start at \$50.00 per person.

Private tastings are offered by appointment only. It will be credited back toward your invoice for two guests if you decide to book with us!

? What if I prefer a seated service meal rather than buffet style?

Hometown Chef would love to turn any buffet menu into a seated meal for guests for an additional \$12 per guest.



SALADS & SIDES

greens | veggies | rice | and more!

lettuce celebrate!

Fresh Salads |

CHEF'S HOUSE | mixed greens, baby tomatoes, dried cranberries, feta cheese, bacon, garlic croutons with ranch or balsamic vinaigrette

TRADITIONAL CAESAR | crisp romaine, parmesan cheese, croutons, and caesar dressing

SPRING GARDEN | mixed greens, baby tomatoes, cucumber, croutons with balsamic and ranch dressing

MEDITERRANEAN | romaine, cucumbers, baby tomatoes, olives, red onion, feta cheese with balsamic vinaigrette or Italian dressing

SPINACH & STRAWBERRY | with crusted pecans, feta cheese, and balsamic vinaigrette

MEXICAN FIESTA | mixed greens, baby tomatoes, roasted corn, black beans, shredded cheese, tortilla strips, with choice of cilantro vinaigrette or chipotle ranch



Sides |

potatoes

POTATOES AU GRATIN

HERB ROASTED POTATOES

ROASTED GARLIC MASHED POTATOES

CHEDDER BACON ROASTED POTATOES

HERB HONEY ROASTED SWEET POTATO

pasta

GROWN UP MAC N CHEESE

PENNE PASTA OR 3-CHEESE TORTELLINI WITH ALFREDO SAUCE

PENNE PASTA OR 3-CHEESE TORTELLINI WITH CREAMY TOMATO BASIL

rice

CHICKEN AND SAUSAGE JAMBALAYA

MUSHROOM GARLIC RICE

CILANTRO RICE

RICE PILAF

DIRTY RICE

veggies

VEGETABLE MEDLEY

ROASTED ASPARAGUS

GREEN BEANS ALMONDINE

COUNTRY STYLE GREEN BEANS

ROASTED BRUSSEL SPROUTS

BAR SERVICE & PACKAGES

set-up | deluxe | standard

Bar Service Information

Having a bar is a required add-on to your menu.

Option 1 - You are responsible to provide the alcohol for the event

Option 2 - Hometown Chef provides the alcohol
* please let us know your alcohol

❖ Bar Set-Up | \$250 per 100 guests

Includes ice, disposable cups, juices, bottled water and mixers (sodas), garnishes, straws & beverage napkins

* Price is subject to change based on required mixers

* Rental glassware available upon request

❖ Bartending Staff | \$45-\$55/hour for the first 100 guests

Our TABC Certified Bartenders are \$55 per hour, and our TABC Certified Barbacks are \$45 per hour. These prices are for the first 100 guests. Guest counts above that require additional bartending staff. There is a 4-hour minimum for both Bartenders and Barbacks.



Deluxe - \$27 PER GUEST

INCLUDES SELECTION OF:

2 HOUSE WINES



2 BEERS



4 LIQUORS



Standard - \$22 PER GUEST

INCLUDES SELECTION OF:

2 HOUSE WINES



2 BEERS



3 LIQUORS



Essential - \$17 PER GUEST

INCLUDES SELECTION OF:

2 HOUSE WINES



2 BEERS



HOUSE CHAMPAGNE



Zero Proof - \$5 PER GUEST

INCLUDES SELECTION OF:

COKE, DIET COKE, DR PEPPER, AND SPRITE

Alcohol selections on next page

DRINK SELECTIONS

cabernet | chardonnay | vodka | whiskey | & more

Liquor

whiskey/bourbon

JACK DANIELS

CROWN ROYAL

MAKER'S MARK

WOODFORD RESERVE

vodka

TITO'S

GREY GOOSE

BELVEDERE

ABSOLUT

scotch

JOHNNIE WALKER BLACK

DEWARS

tequila

PATRON SILVER

JOSE CUERVO SILVER

rum

BACARDI

MALIBU

gin

TANQUERAY

BOMBAY SAPPHIRE

Wine

white

CHARDONNAY

SAUVIGNON BLANC

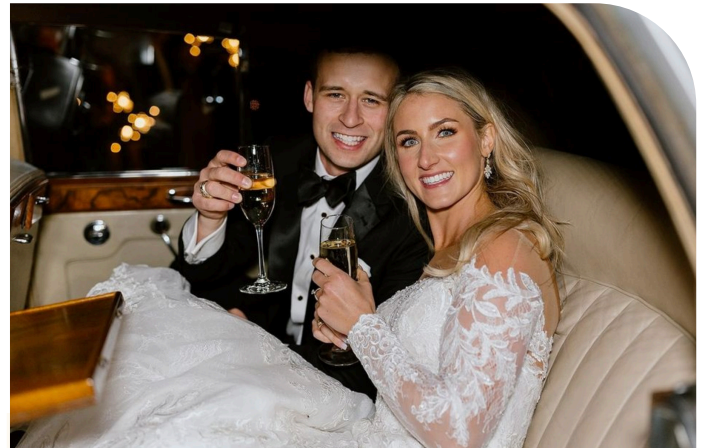
red

CABERNET

PINOT NOIR

bubbles

HOUSE CHAMPAGNE



Beer

BUD LIGHT

MILLER LITE

MICHELOB ULTRA

SHINER BOCK


CORONA EXTRA


DOS XX



READY TO PARTY?

place your drink package order

 832.304.1433

 catering@thetowntownchef.com

“Alcohol, because no great story ever started with someone eating a salad...”

LATE NIGHT SNACKS

tacos | sliders | totchos | pretzels

self-service | 1.5 pieces/guest

the after party, party!

Each Choice | \$6/guest

BREAKFAST TACOS | soft flour tortillas, filled with fresh scrambled eggs, savory bacon or sausage and cheese, served with fresh salsa

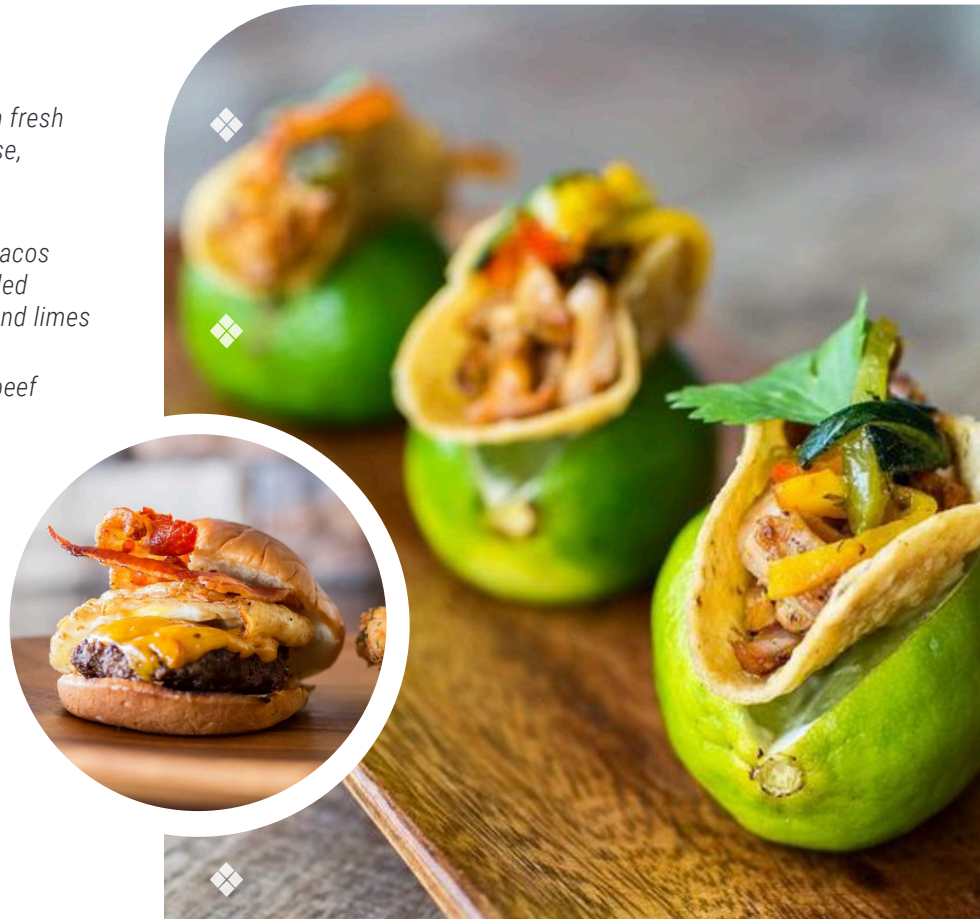
STREET TACOS | traditional latin american street tacos stuffed with your choice of tender pulled pork or grilled chicken, served with chopped fresh onion, cilantro, and limes

SOLO SLIDERS | savory bbq pulled pork, chopped beef shredded chicken, or cheeseburger sliders

TOTCHOS | crispy tator tots with assorted toppings of warm queso, green onions, and jalapenos

+ add warm chili | \$2/guest

PRETZEL SPREAD | warm, soft pretzels with beer cheese and mustard



If you want people coming up to you during your wedding to tell you how much they loved the food, look no further.

- Nicole

A happy bride/client of
The Hometown Chef Catering Co.

weddingwire.com



DELIGHTFUL DESSERTS

bars | cheesecake | shooters | and more!

disposable eco-friendly small plates + serveware | cocktail napkins
china/silver available for an additional fee

a sweet ending

Sweet Bars |

S'MORE SKEWER BAR | \$7/guest

assorted fluffy marshmallows with chocolate and graham crackers, drizzled with choice of caramel and chocolate sauce

ICE CREAM SANDWICH BAR | \$7/guest (choose two)

snickerdoodle oatmeal
chocolate chip sugar cookie

* served with Bluebell homemade vanilla ice cream

ICE CREAM SUNDAE BAR | \$8/guest

gourmet vanilla ice cream served with assorted toppings including strawberry, chocolate sauce & caramel sauce, sprinkles, nuts, cookie crumbles, whipped topping, and maraschino cherries



mmm...yum!

Yummy Shooters | \$7/guest

MINI STRAWBERRY SHORTCAKE SHOOTER | with strawberry drizzle sauce

WILD FOREST SHOOTER | with layers of cream cheese and fruit, with choice of berries, passion fruit, or mango

PASSION FRUIT PARFAIT SHOOTER | with layers of cream, fruit, and cookie crumbles

MINI TRES LECHES SHOOTER |

KEY LIME PIE SHOOTER |

CHOCOLATE MOUSSE SHOOTER |

Tasty Bites & Cake | \$7/guest

TRIPLE CHOCOLATE MOUSSE CAKE |

CHOCOLATE BROWNIE BITES | with caramel drizzle

NEW YORK STYLE CHEESECAKE | with chocolate fudge or berry drizzle

CHEF JULIO'S FAMOUS BREAD PUDDING |

? Is there an additional fee to cut and serve the cake?

No additional fee!

Included in this cost are the acrylic plates and silver-look forks. China plates and flatware available upon request. Client will provide any boxes to bring cake home. Leftover cake is the client's responsibility.

THE HOMETOWN CHEF FAQs

questions | concerns | answers

how can we help?

01 | DO YOU HAVE A GUEST OR PRICE MINIMUM?

Yes we do! | We need a 100 guest and/or \$3,000 minimum for us to cater your event at Meekermark.

WHAT IF I WANT SOMETHING I DO NOT

02 | SEE ON THE MENU FOR MY SPECIAL DAY?

Yes, Just ask! | We'll be glad to create your vision with a custom menu.

WHAT ABOUT LABOR, SETUP, STAFF,

03 | OR CLEANUP?

All is included in the menu prices | unless upgrades are required by venue or requested by coordinator.

HOW LONG DO YOU STAY / HOW LONG DO YOU
04 | NEED FOR SETUP?

We generally arrive 1-2 hours before appetizer service | depending on the menu and the particulars of your event. We depart after all catering related clean up is complete and we have been released by the coordinator.

WHEN DO YOU NEED MY GUEST COUNT?

05 | We will need your minimum guaranteed guest count **14 days prior to your event date.** | After this date you may not reduce your guest count; however, you can increase your guest count up to **72 hours prior to your event date.**

WHAT IF DON'T WANT THE BAR SET-UP AND/OR
06 | BARTENDING SERVICE?

Our bar package is a required add-on with bar set-up and staff. Our Bar Set-up is \$250 per 100 guests. For bartending service, our Bartenders are \$55/hr and our Barbacks are \$45/hr. Please refer to p.8 & 9 for more information and alcohol selection.

07 | IS THERE A DEPOSIT REQUIRED TO BOOK?

Yes | We will secure your date with a \$1,000 non-refundable deposit that is applied toward your balance.

08 | DO YOU HAVE A CONTRACT?

Yes | Once you notify and select us as your caterer, we will send you a digital copy of your contract which can be signed online.

09 | DO YOU CHARGE A SERVICE FEE?

Yes, there is a 16% production fee | This is not gratuity.

10 | WHAT IS A SERVICE/PRODUCTION FEE OR ADMINISTRATIVE FEE?

These fees cover our costs of doing business and producing your event | It is not a gratuity that is given to our servers, nor is it the cost of servers.

11 | WHAT ABOUT GRATUITY?

Standard gratuity is 18% - 20% | We are happy to add it to your invoice, or it can be given to servers on the night of your event.

12 | IS THERE A DELIVERY CHARGE?

Delivery is 50.00 for the first 25 miles | An additional travel surcharge may apply for longer distances.

13 | WHAT KIND OF PAYMENTS DO YOU ACCEPT?

Cash, Check, Credit Card | We can send payment links for your convenience.

have a question that's not here?

Reach out to catering@thetownchef.com