



### A Little About Us....

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 menus 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 5-star reviews and more photos on [WeddingWire.com](http://WeddingWire.com) and [TheKnot.com](http://TheKnot.com)  
[www.TheHometownChef.com](http://www.TheHometownChef.com) 832-304-1433 (main office) [catering@thehometownchef.com](mailto:catering@thehometownchef.com)



## Full Service Menu

The below packages include:

- Service in a staffed buffet
- Crystal clear scalloped acrylic plates
- Silver-Look heavyweight utensils, Linen-Like Napkins
- Water & iced tea served in clear crystal acrylic glasses
- Decor, Tables, Chairs & Linens are the responsibility of the client

### 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 Linguine, with Fresh Vegetables

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

**Grilled Chicken Fajitas** Peppers, Onions, Chips, Salsa, Sour Cream (½ & ½ +\$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  
Roasted Garlic Mashed Potatoes  
\*Potatoes Au Gratin  
Grown Up Mac N Cheese  
Penne with Alfredo Sauce

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 +\$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

### \*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.

**\*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.*



## Premium Service Menu

The below packages include:

- Fruit, Cheese & Cracker displayed appetizer during cocktail hour
- Service in a staffed buffet
- China and Silver Place Settings
- Water and Iced Tea In Glass Stemware
- Complimentary cake cutting, with crystal clear acrylic plates
- 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 (Full of flavor, not spice!)

**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** 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

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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, Savory BBQ Ranch Glaze  
**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 Green 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!

**How long do you stay / How long do you need for setup?** We generally arrive 1-2 hours before your event; depending on the menu and the particulars of your event. Most weddings; we are on-property from 3-4 hours.

**What about delivery fees, staff, or cleanup?** All delivery, 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.

**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.

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## ***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

**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 Chef 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 | 3 pp  
Add Tortilla Chips, Salsa 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**

Guests Select Chef Prepared Steak or Chicken Paninis prepared with Classic Italian  
Roasted Red Peppers, Basil Pesto, Olive Tapenade, Garlic Herb Cheese, Provolone  
Guests watch as Chefs crisp, cut & serve Panini's on House Italian Bread, Served with Giardiniera

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, with Pickled Jalapenos 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,  
green onions and 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 china and silver or crystal clear acrylic service-ware  
depending on stations selected and location of venue. Service staff included in menu prices.

Linens and tables are the responsibility of the client. Delivery charges & Service Fee included within 50 miles.

Current menu pricing & selections will apply at time of booking. Sales tax will be added to listed menu prices.

Menu prices reflect 4% cash discount, payments via credit card will be 4% higher than listed menu prices.



## 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. Client responsible for tables/linens.

**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)

### For events at The Overlook, alternate package pricing applies:

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

## 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.

Providing your own alcohol and just need bartenders? Yes, if we are catering your food, we can help!

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.

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