



*Chef's*  
CATERING





# About Us

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Since 2010 Chef Q Catering has innovated the way we do catering no more hot boxes for hrs. before deliver to your event we cook on site, we are a debt free business meaning better service best quality food, we do not stop on this menu we create different menus to accommodate the desires of the client after all is all about you...

# Services we offer

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- On site cooking
- Wait staff
- Bartenders
- Valet parking
- Liability insurance
- Rentals
- And much more.

# Create your own menu

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- Step 1: Choose from the menu all the items you like.
- Step 2: Create at least 2 options of menus from items you choose.
- Step 3: send me your menus.
- Step 4: I will send you prices and one menu suggestion.



# Menu options

## appetizers

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- Blue crab stuffed hearts of palm with avocado "butter"
- Chilled asparagus soup with Alaskan king crab
- Shaved ahi tuna with marinated white bean Bruschetta
- Shrimp spring rolls served with orange-chili sauce
- These Vietnamese-style rolls are light, healthy and not Fried
- Skewered tequila-lime barbecued shrimp
- Spicy Shrimp and Chorizo Kebabs
- Our grilled shrimp served on a stick with a round of chorizo
- Mini Kobe beef sliders
- Mini opened faced Kobe beef sliders with melting gruyere cheese and caramelized onions
- Mini lamb lollipops
- Slow roasted new Zealand lamb chop "Lollipops"
- Summer Thai shrimp chilled, mildly spicy with flavors of ginger and lime

# Menu options

## main entree

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- Stuffed pork loin poblano pepper
- Smoked pork loin
- Grilled flank steak
- Grilled beef tenderloin
- Rack of Lamb
- Smoked salmon
- Almond crusted rainbow trout
- Grill tuna steak
- Lobster tail
- Chicken parmesan
- Pecan crusted chicken
- Crackling duck
- Beef wellington
- Beef steamship round
- Prime rib
- Grilled vegetable platter

# Menu options side orders

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- Mash potatoes
- Rice
- Rosemary potatoes
- Pasta rotini
- Alfredo pasta
- Sweet mash potatoes
- Grilled vegetables
- Steam vegetables
- Couscous
- Twice baked potatoes



# Menu options desserts

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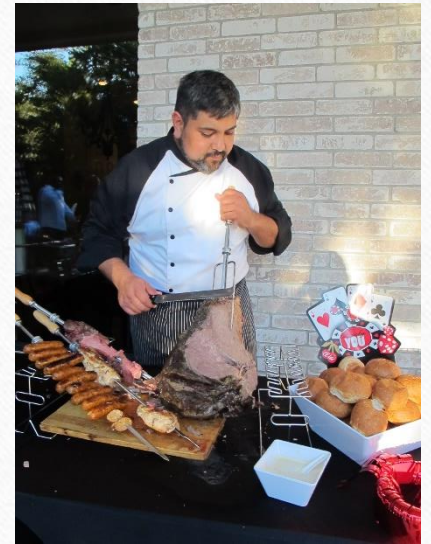
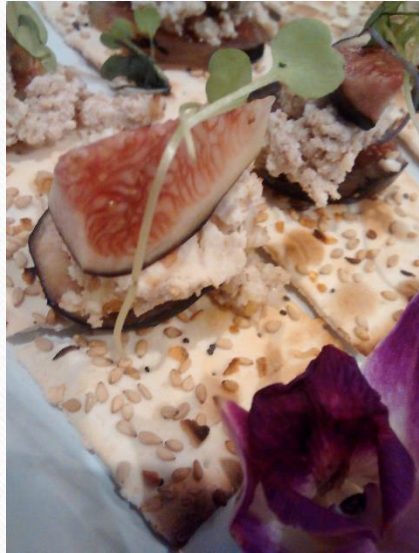
- Chocolate mousse
- Banana fosters
- French macaroons
- Sweet crapes
- Molten chocolate lava soufflé
- Flan
- Cream brule

# Soups and Salads

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- Salad mixed greens
  - Greek wedge salad
  - Fresh pasta salad
  - Texan wedge salad (bacon, tomato, avocado dressing, chopped pecan)
- Tortilla soup
  - Lobster Bisque
  - Chicken soup
  - French onion soup

















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CORPORATE & SPECIAL EVENTS

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