

# Catering Order Form

Customer Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

Delivery Address: \_\_\_\_\_

Date of Service: \_\_\_\_\_

Number of Guests: \_\_\_\_\_

## Order Details

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## Please Mark the Items Needed

Plates, Napkins, Cutlery and Serving Utensils	
Beverages (added fee)	
Delivery (\$25.00)	
Serving Staff (added fee)	
Organic Produce (added fee)	
Sternos- Hot Plates (\$5.00)	

Special Dietary Request:

\_\_\_\_\_  
\_\_\_\_\_

# Carlos Crusco Bia



Growing up with Argentine parents from Italian and Spanish heritage, it was normal for Carlos to have gourmet food on a regular basis. Whether it was fresh pasta, paella or soufflé, or speaking Spanish & Italian Carlos developed a wealth of knowledge from his parents, extensive reading, and culinary travels throughout South America and Europe.

Culinary Training: Escoffier Cooking School in Paris, France Cooking with Maria in S. Agata, Italy

Cooking Demonstrations: Buffalo Gap Food & Wine Summit (Perini Ranch Steakhouse), Le Cordon Bleu (Austin), Central Market, The Austin Winery, & The Texas Beef Council, and Brennan Vineyards.

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**CARLOS  
CRUSCO**  
PERSONAL CHEF



## Signature Box Lunch



**CARLOS CRUSCO**  
PERSONAL CHEF



Artisan sandwich, Gourmet chips and choice of seasonal Fruit or Cookie

### Select Sandwich & Quantity

Select Sandwich: \$10 – \$14 per person

Roasted Turkey Breast/Provolone Cheese on Multi Grain Bread	
Oven Roasted Ham/Mozzarella Cheese on Wheat Bread	
Roasted Beef/Swiss Cheese on French Roll	
Tuna Salad Whole Wheat Bread	

**Sandwiches include: Lettuce, Tomato, Pickles, and Onions**

### Desert & Quantity

Seasonal Fruit	
Chocolate Chip Cookie	

## Party Platters

Food trays for all occasions

\$14 - 18 per person

**10 Person Minimum (Platters Serve 10-12 People)**

**Crudité:** Array of Fresh Vegetables  
One 8 oz. container of **Green Goddess Dressing**

**Deviled Eggs:** A Classic Platter

- Spanish smoked paprika, chorizo, eggs
- Sriracha, fried shallots, eggs
- Whole grain mustard, chives, eggs

1 choice/platter

**Roasted Vegetable:** EVOO & Sea Salt Roasted Vegetables  
One 8 oz. container **Ricotta Cheese Dip**

**Mediterranean:** Charcuterie, Cheese, Breadsticks, Olives, and Peppers

**Argentine Empanadas:** Homemade & Baked Pastries

- Beef, onions, olives, raisins, egg (Chimichurri sauce)
- Red peppers, onion, tomato, herbs, mozzarella
- Creamy, sweet corn, red pepper flakes, green onion
- Mozzarella, basil, tomato, Parmesan cheese
- Tuna, tomato, onions, green olives, herbs

1 choice/platter

**Gulf Coast Shrimp:** Seasoned Poached Shrimp  
One 8 oz. container of **Smoked Tomato Cocktail Sauce**

**Shellfish Cakes:** Panko Crusted Seafood Cakes  
One 8oz. container **Homemade Remoulade Sauce**

**Beef Roast:** Oven Roasted Beef Coulotte with Sandwich Rolls  
One 8 oz. container **Ground Mustard-Sour Cream Sauce**

**Cuatro Leches Bites:** Bite size Tres Leches Cake, Dulce de Leche, Whipped Cream, Toasted Coconut, Strawberries

**Chocolate Lovers:**

- Chocolate Brownies with Dulce de Leche
- Chocolate Ganache dipped Madeleine Cookies
- Chocolate dipped Strawberries

## Gourmet Lunch

Protein, Side, Salad, & Vinaigrette

\$18-23 per person

**10 Person Lunch Minimum**

### Latin Style Salmon

Pan roasted Salmon  
Pineapple, Anaheim pepper, red onion, cilantro-lime salsa  
Chile de Arbol Spanish rice  
Multi-color Tomato, Avocado, Red onion, Queso fresco salad  
Lime + EVOO Vinaigrette

### Baby Back Ribs

Glazed BBQ Pork Ribs  
Grilled corn with herb butter  
Bacon Baked Beans  
Cole Slaw: cabbage, carrots, apples, herbs  
Light Mayo & Lemon Dressing

### Milanesa Napolitana

Panko coated Chicken Cutlet, Mozzarella, Basil  
De Cecco Pasta, House tomato sauce, Pecorino Romano  
Romaine Greens, House croutons, Grated Parmigiano-Reggiano  
Dijon-garlic-anchovy dressing

### Chimichurri Flank Steak

Chimichurri marinated/grilled flank steak  
Pan roasted Asparagus, lemon zest, sea salt  
Parisian style sautéed Potatoes, Herbs  
Spring Greens, walnuts, cranberries, apples, Blue cheese  
House Balsamic dressing

### Apple & Herb Pork Chops

Pan seared Pork chops  
Apple cider and whole grain mustard sauce  
Apple, herb and sausage stuffing  
Sautéed hari coverts (green beans), garlic chips  
Spinach, Blue cheese, Walnuts, Cranberries, Pear  
Lemon + EVOO vinaigrette