CHEF CRUSCO CATERING



Dinner for 8_{TM}



01



"The Best Table in Town...Your Home or Office."

Chef Crusco Catering

Over the last 12 years, Chef Crusco Catering has developed into a business that includes Event Coordination as well as Front and Back of House Services. We curate unique culinary experiences for clients who expect nothing but the best. Some of our clients include: NBA Pro JJ Redick, 2018 Masters Champion Patrick Reed and several world renown Musical Artists.



The Story behind Dinner for 8 m

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Please listen to the Audio
File to learn more about
what the Dinner for 8
Program is, how it was
created and how it can
benefit your business.





Our Value Proposition

Nurture client relationships

Creative use of
Marketing
Expenses

Increase your Target Market Our Services become the conduit transforming business transactions into long lasting relationships.

Experiential Marketing engages your customer to enjoy an unforgettable dinner experience.

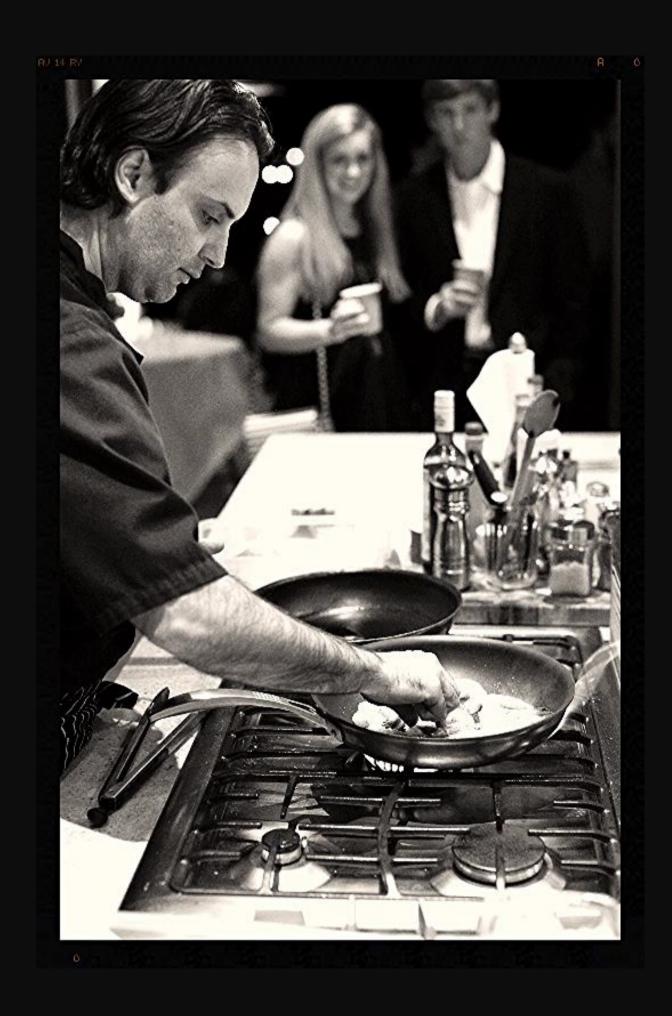
Meeting your customer's friends and family can widen the pool of potential clients.

Give your client a reason to remember the experience of doing business with your company.



04

Provide your Clients the gift of "being guests at their own housewarming party". Chef Crusco Catering will take care of all the details.



Provide in-house entertainment at its best!

Chef Entertainment

Ask Questions

Píck up a tríck or two 05

Enter the kitchen and watch the Chef slice, saute and flambe through the night!

Chefs love questions so ask away and learn more about their culinary skills.

Learn how to hold the knife, chop properly or create that stunning plating technique!

Use the dining experience to promote your unique brand

06

What makes this special

Break bread with your clients and create the opportunity to turn guests into clients.

Unique features

Each guest receives a
Confectionery Bag with YOUR
business card attached to it.

Special guarantee

Table Decor Signage promoting your Brand and *Dinner for 8* Gift!





Marketing Value

Give your clients the opportunity to promote YOUR Business via Social Media!













Liked by champagne.cait and 50 others

jennieanthisvasquez Ryan and I were gifted a chef prepared dinner for 8 in our new home by our awesome builder. It was 💯 Such a perfect and amazing gift. Wish I had taken more pics of the actual dinner. 🔘 Especially the risotto. Thank you @chefcrusco and Grandview Custom Homes, Taylor O'Brien

Current Customers

08

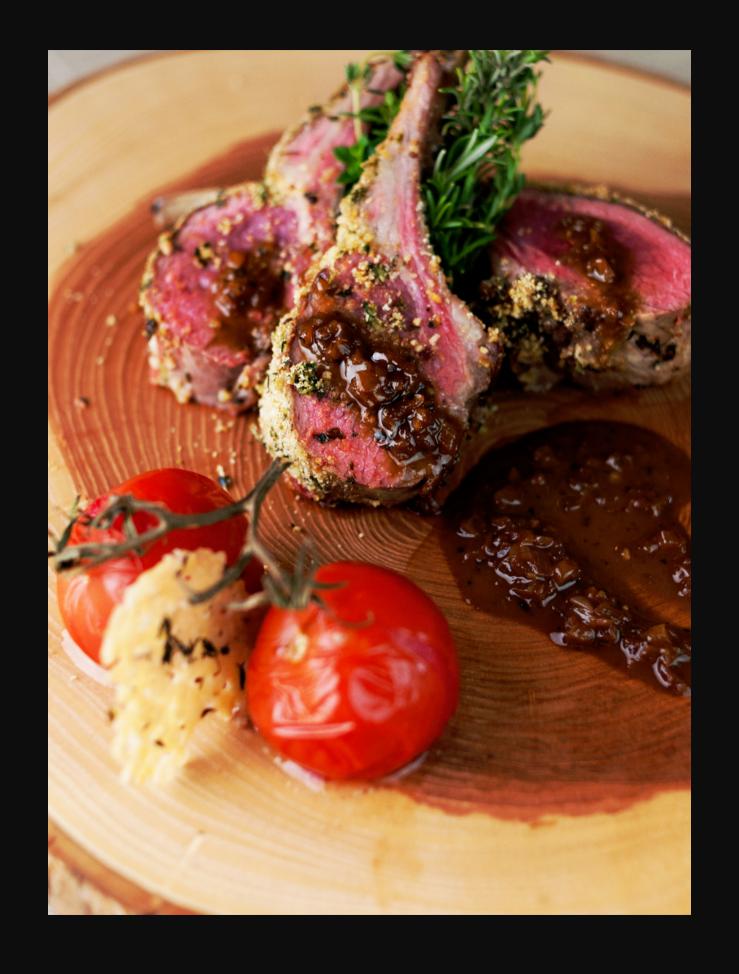
DINNER FOR 8 PROGRAM CLIENTS



Brad Compere

Shannon Nelson

Taylor O'Brien



Dinner for 8 Menus

Steak House

Latin American

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Choose from one of our five uniquely curated menus to satisfy all discriminating tastes.

Authentic Italian

Spanish Tapas

French Provencal

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AENU-Steak House

Gorgonzola Dates

Dates, Gorgonzola Dolce, Smoked Almonds, Orange Blossom Honey, Citrus

Wedge Salad

Cold Tceberg, Blue Cheese Dressing Cherry Tomatoes, Apple smoked Bacon, Green Onions

NY Strips + Chimichurri Butter

Pan roasted NY Strips, Chimichurri compound Butter Herb-Sea Salt Noisette Potatoes, Campari Tomato

Apple Tart + Salted Caramel

Homemade Pate Brisee, Granny Smith Apples Vanilla Bean Ice Cream, Salted Caramel Sauce, Apple Crisp



Arepas con Avocado

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Handmade Corn meal Cake, Fresh Guacamole, Cilantro, Lime

Shrimp Cocktail Spoons

Pan Seared Gulf Shrimp, Tortilla Crisp, Pineapple, Jalapeño, Cucumber, Cilantro

Quail + Tangerine Chili

Lockhart Quail, Tangerine + Chili Glaze Grilled Corn, Black Bean & Queso Fresco Salad

Cuatro Leches

Rum infused Cake, Dulce de Leche whipped Cream Rum + Tres Leches Cream, Toasted Coconut & Turron Crumble



Bruschetta Vierge Crostini, Fresh & Sun dried Tomato, Caper, Basil, Parsley, Evoo

Seasonal Risotto Italian Arborio Rice, Pecorino Romano Seasonal Squash, Peas, Tomato or Mushrooms

Sea Bass in Tomato Brodetto Pan roasted Filet, Yellow Tomato Broth Charred Asparagus, Campari Tomato, Basil

Zabaglione with Strawberries Warm Marsala Custard, Orange zest Strawberries, Amaretto crumble, Mint



Jamon y Melon Spanish Ham, Sweet Melon, Evoo

Croquettas de Queso Fritters of Spanish Sheep's Milk Cheese, Manchego Snow

Paella Valenciana Sofrito + Saffron infused Calasparra Rice Chorizo, Shrimp, Mussels, Roasted Peppers, Lemon

Crema Catalana
Citrus & Cinnamon infused Cream, Turbinado crust, Mixed Berries, Mint



Chevre Chaud

Baguette Crostini, Chevre Goat Cheese, Evoo

Frisee & Apple Salad

Frisee, Belgian Endive, Apple Sticks Panko dusted Goat Cheese, Candied Walnut, Meyer Lemon Vinaigrette

Provencal Rack of Lamb

Dijon-Herb crusted Lamb, Madeira Reduction Campari Tomato, Noisette Potatoes & Chives

Crepes Suzette

Homemade Crepes, Grand Marnier + Orange Sauce, Orange Supremes



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The People Behind the Business







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FOUNDERS AND GOURMET FOOD ENTHUSIASTS

Carlos Crusco

Owner & Chef

Leah Eshelman

Executive Chef

María Gutierrez

Lead Server

Packages & Pricing



Bronze Package

2 Dinners \$1700/Dinner

Total: \$3400

Silver Package

4 Dinners \$1650/Dinner

Total: \$6600

Gold Package

6 Dinners \$1600/Dinner

Total: \$9600

Platinum Package

8+ Dinners \$1550/Dinner

Best Rate

Total: \$12400

Contact Us



WE'D LOVE TO
HEAR FROM YOU!



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