

CHEF CRUSCO CATERING



# Dinner for 8 <sup>TM</sup>

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“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™

03

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.





03

# Our Value Proposition

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*Nurture client  
relationships*

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*Creative use of  
Marketing  
Expenses*

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*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

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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!

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*Chef  
Entertainment*

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*Ask  
Questions*

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*Pick up a  
trick 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

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## 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

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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 100 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

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

Steak House

Latin American

Authentic Italian

Spanish Tapas

French Provencal



# MENU

- *Steak House*

SM

## *Gorgonzola Dates*

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

## *Wedge Salad*

Cold Iceberg, 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



DINNER FOR

# MENU

- *Latin Cuisine*

SM

## *Arepas con Avocado*

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 & Turrón Crumble



DINNER FOR



# MENU

- *Italian*

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## *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



SM



DINNER FOR

# MENU

- *Spanish Tapas*

SM

## *Jamon y Melon*

Spanish Ham, Sweet Melon, Evoo

## *Croquetas 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



DINNER FOR



# MENU

- *French Provencal*

MS

## *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



DINNER FOR

# The People Behind the Business



*Carlos Crusco*

Owner & Chef



*Leafi Eshelman*

Executive Chef



*María Gutiérrez*

Lead Server

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FOUNDERS AND GOURMET  
FOOD ENTHUSIASTS

# Packages & Pricing

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## **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

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*Corporate Website*

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WE'D LOVE TO  
HEAR FROM YOU!