

1

ATX Chefs

HOR DOURVES



Herbed Turkey Meatballs with Cranberry Molasses Glaze

Juicy turkey meatballs glazed with tangy cranberry molasses.

Bacon-Wrapped Medjool Dates with Blue Cheese and Hot Honey



Sweet dates stuffed with blue cheese, wrapped in bacon, drizzled with hot honey.

Scallop Aguachile Tostadas

Crispy tostadas topped with scallops, cucumber, avocado, and pickled shallots.

Fundido-Stuffed Mini Peppers

Mini peppers filled with melted Oaxacan cheese, chorizo, and pickled shallots

Chipotle Deviled Eggs

Smoky deviled eggs with a microgreen garnish.



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2

ATX Chefs

HOR DOURVES



Chorizo and Potato Empanadas


Flaky pastry stuffed with spiced chorizo and creamy potatoes, served with salsa roja.

Sweet Corn Croquettes with Chipotle Lime Aioli

Crispy corn fritters served with zesty chipotle lime aioli.

Brie and Cranberry Phyllo Cups with Candied Pecans

Creamy brie and cranberry compote in crisp phyllo cups, topped with candied pecans.



Chicken Tinga Taquitos

Crispy taquitos filled with chicken tinga, served with crema and guacamole.

Chorizo-Stuffed Portobello Mushrooms

Baby mushrooms stuffed with chorizo, parsley, and manchego.



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ATX Chefs

HOR DOURVES



Mexican Street Corn in Mini Cups (Esquites)

Roasted corn with lime crema, cotija, and chili powder.

Pimento Avocado Crostini

Toasted crostini topped with creamy avocado and pimento cheese

Mini Shrimp Cocktail Cups

Tangy shrimp cocktail served in individual cups with zesty sauce.

Sardine Bruschetta Crostini

Crostini topped with marinated sardines, olive oil, and fresh herbs.

Hot Honey Bacon-Wrapped Pickled Okra

Smoky bacon-wrapped okra drizzled with hot honey.

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ATX Chefs

HOR DOURVES



Feta Phyllo Bites with Honey and Pistachio

Flaky phyllo bites filled with whipped feta, honey, and crushed pistachios.

Street Corn Ribs

Corn "ribs" roasted and coated with lime crema and cotija.

Falafel with Tzatziki

Crispy falafel served with creamy tzatziki sauce.

Molettes

Toasted bolillo bread with refried beans, melted cheese, and pico de gallo.

Pork Rib Pinchos with Aioli

Skewered pork ribs served with a garlic aioli drizzle.

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A vibrant photograph of a butternut squash wedge salad, featuring roasted squash wedges, cherry tomatoes, and other fresh ingredients.

Appetizers

A faint, light-colored illustration of a butternut squash wedge salad on a plate, mirroring the photograph on the left.

Butternut Squash Wedge Salad

Roasted butternut squash with pepitas, herbed chèvre and crab, pomegranate seeds, and sherry vinaigrette.

Local Mushroom Bisque

Creamy and earthy mushroom bisque with a hint of thyme and a drizzle of truffle oil.

Mexican Corn Cakes with Shallot Crema and Herb Salad

Savory corn cakes topped with tangy shallot crema and a refreshing herb salad.

Heirloom Tomato Blue Cheese Tartare on Toasted Sourdough

Tartare of heirloom tomatoes and blue cheese on crispy sourdough with basil oil.

Winter Pear Salad with Stilton and Candied Walnuts

Fresh greens with poached pears, crumbled Stilton, candied walnuts, and champagne vinaigrette.

Crab and Chèvre-Stuffed Avocado Salad

Creamy avocado halves filled with chèvre, crab, rosemary, and fresh herbs.

Appetizers



Oaxacan Cheese Chili Relleno

Roasted chili stuffed with Oaxacan cheese, ranchero salsa, pickled onions, shallot crema, and crushed peanuts.

Panzanella Peach Salad

Juicy peaches, burrata, kale, cornbread croutons, pickled shallots, nuts, and creamy gorgonzola dressing.

Greek Salad

Crisp cucumbers, tomatoes, kalamata olives, red onions, and feta tossed with oregano vinaigrette.

Greek Chickpea & Feta Salad

Marinated chickpeas with crumbled feta, cherry tomatoes, cucumbers, and fresh herbs.

Anchovy Parmesan Caesar Salad

Crisp romaine hearts with anchovy-Parmesan dressing, garlic croutons, and shaved Pecorino.

Chimichurri Chicken Wings

Grilled wings coated in vibrant chimichurri sauce with fresh cilantro and lime.

Appetizers



Ham Steak Sliders

Smoked ham and cheese with cornichons, stone ground mustard, and horseradish mayo on brioche.

Bacon-Wrapped Crab and Chèvre Jalapeño Poppers

Jalapeños stuffed with crab and chèvre, wrapped in bacon, and baked until crispy.

Grilled Chicken Tenderloin Skewers

Herb-marinated chicken skewers grilled to golden perfection with a garlic aioli dip.

Chilled Beet Gazpacho

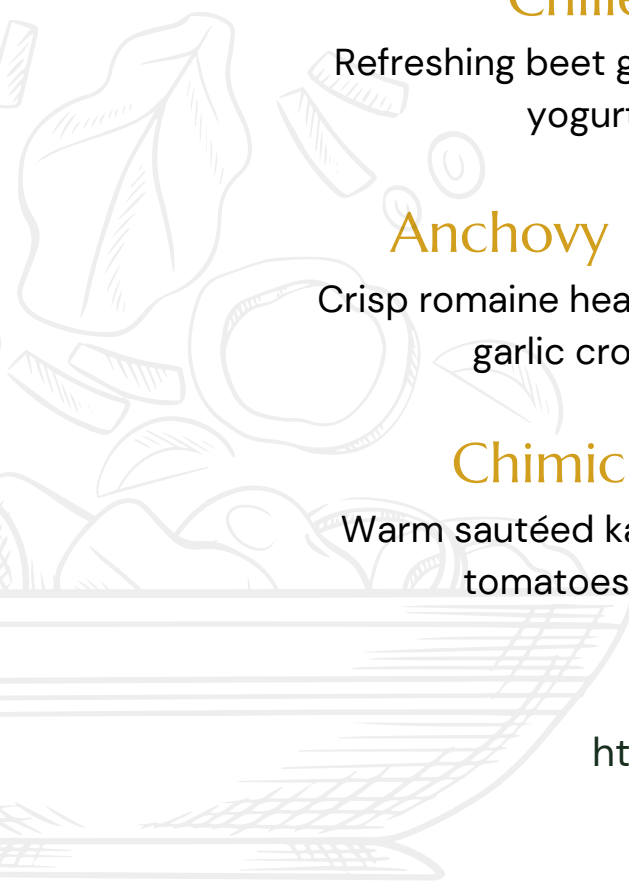
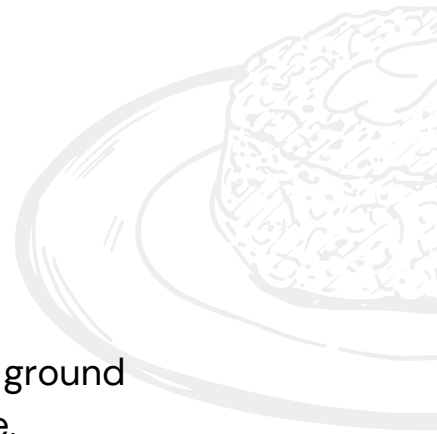
Refreshing beet gazpacho topped with a dollop of dill yogurt and a sprinkle of chives.

Anchovy Parmesan Caesar Salad

Crisp romaine hearts with anchovy-Parmesan dressing, garlic croutons, and shaved Pecorino.

Chimichurri Chicken Wings

Warm sautéed kale with blue cheese, roasted cherry tomatoes, and crispy bacon crumbles.





Seared Petite Filet with Red Wine Reduction

Tender filet served with a rich red wine sauce and crispy jalapenos.

Garlic Herb-Crusted Sous Vide Salmon

salmon fillet topped with a garlic-herb crust and lemon butter sauce.

Chicken Piccata

Pan-seared chicken in a tangy lemon caper sauce.

Braised Short Ribs

Slow-cooked beef short ribs in a red wine and rosemary jus.

Grilled Lamb Chops with Mint Pesto

Juicy lamb chops served with vibrant mint pesto.

Chipotle Glazed Pork Tenderloin

Tender pork with a smoky chipotle glaze and honey drizzle.



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Swordfish Veracruz

Swordfish fillet in a tomato, olive, and caper sauce with herbs.

Chicken Mole

Juicy chicken thighs smothered in a rich mole sauce and sesame seeds.

Carne Asada

Marinated grilled skirt steak topped with chimichurri sauce.

Eggplant Parmesan (Vegetarian)

Crispy eggplant layered with marinara, mozzarella, and basil.

Vegetarian Enchiladas (Gluten-Free)

Roasted vegetable enchiladas with poblano cream sauce.

Pesto Grilled Chicken

Marinated chicken breasts grilled and topped with fresh basil pesto.



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Stuffed Poblano Peppers (Vegetarian)

Poblano peppers filled with quinoa, black beans, and Manchego.

Cajun Shrimp and Grits

Spicy shrimp over creamy stone-ground grits.

Honey Mustard Glazed Pork Loin

Juicy pork loin with a tangy-sweet glaze.

Pan Seared Halibut

Delicate halibut with a Dijon lemon beurre blanc.

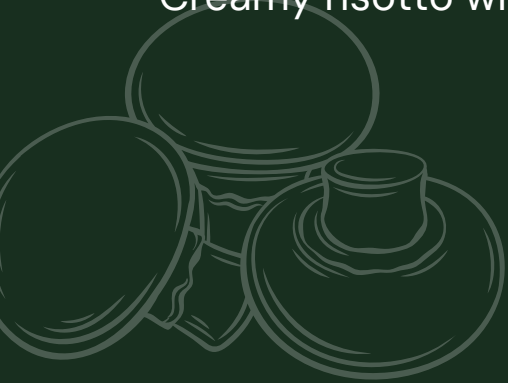
Roasted Turkey Breast with Sage Gravy

Juicy turkey breast served with a rich sage-infused gravy.



Wild Mushroom Risotto (Vegetarian)

Creamy risotto with porcini mushrooms and Parmesan.



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SIDES

Menu

Garlic Mashed Potatoes

Creamy potatoes with roasted garlic and butter.

Parmesan Polenta (Gluten-Free)

Creamy polenta with Parmesan and a drizzle of truffle oil.

Roasted Root Vegetables

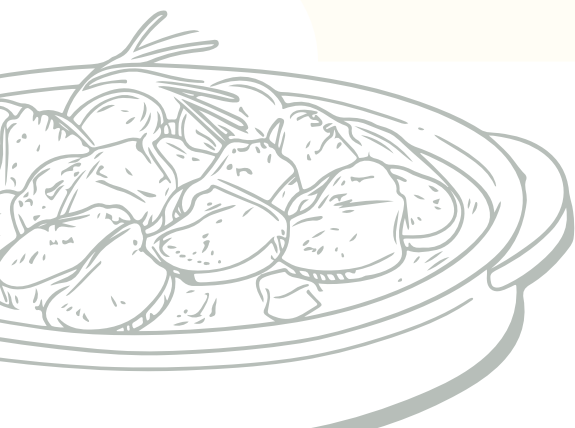
A medley of carrots, parsnips, and golden beets with thyme.

Grilled Asparagus

Charred asparagus with lemon zest and olive oil.

Whipped Sweet Potatoes

Fluffy sweet potatoes with cinnamon and maple syrup.



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SIDES

Menu

Lemon-Herb Quinoa

Light and fluffy quinoa with parsley, mint, and a splash of lemon.

Wild Rice Pilaf

Nutty wild rice with toasted almonds and cranberries.

Sautéed Green Beans with Shallots

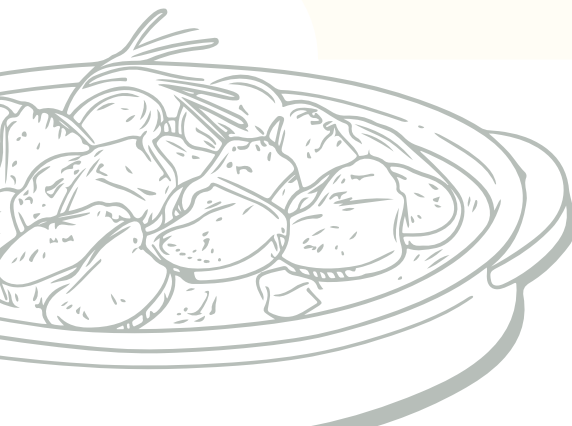
Crisp green beans tossed with caramelized shallots.

Honey-Glazed Carrots

Roasted carrots with a touch of honey and butter.

Mexican Street Corn Salad (Esquites)

Roasted corn kernels with cotija, lime crema, and chili powder.



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SIDES

Menu



Brussels Sprouts with Balsamic Glaze

Roasted sprouts drizzled with balsamic reduction.

Charred Broccolini

Smoky broccolini with garlic and chili flakes.

Crispy Potatoes with Rosemary

Golden roasted potatoes with fresh rosemary and sea salt.

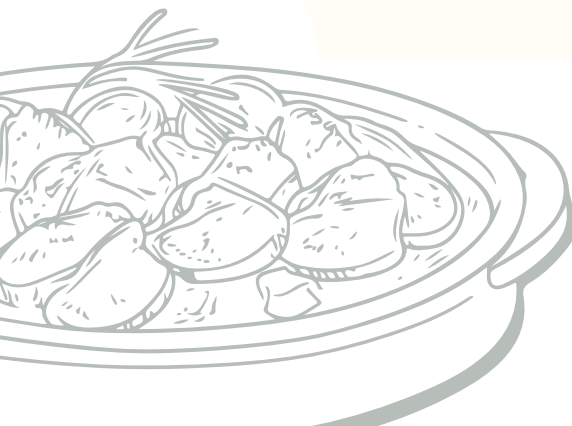
Cauliflower Gratin

Creamy baked cauliflower with Gruyère cheese.

Saffron Rice

Fragrant basmati rice infused with saffron and turmeric.

German Potato Salad



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SIDES

Menu

Creamed Spinach

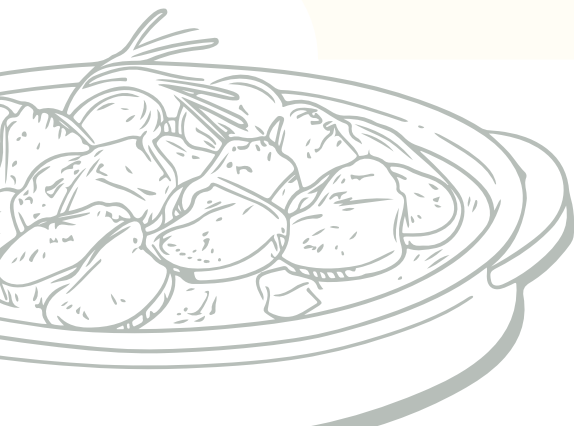
Rich and velvety spinach with a hint of nutmeg.

Zucchini and Squash Medley

Sautéed zucchini and yellow squash with fresh basil.

Black Beans and Rice

Seasoned black beans over fluffy rice with lime zest.



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Desserts

MENU



Churros with Chocolate and Caramel Sauces

Classic crispy churros paired with indulgent chocolate and caramel dips.

Gluten-Free Black Forest Chocolate Tarte

Decadent chocolate tarte layered with almond granola, whipped cream, and cherries.

Apple Cinnamon Empanadas

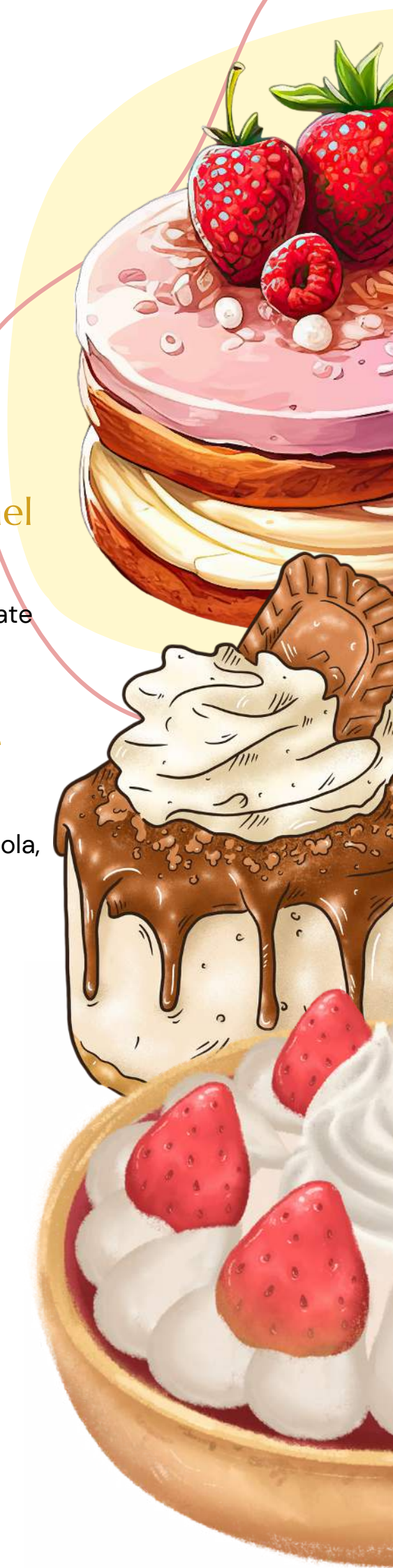
Spiced apple-filled pastry, baked and drizzled with caramel sauce.

Tres Leches Cake

Light and airy sponge cake soaked in a trio of milks, topped with cinnamon whipped cream

Coconut Flan

Silky flan infused with coconut and topped with a golden caramel glaze



Desserts

MENU



Dulce de Leche Cheesecake

Creamy cheesecake with a dulce de leche swirl and a buttery crust.

Honey Baklava with Walnuts and Pistachios

Layers of flaky phyllo pastry, nuts, and honey syrup.

Mexican Chocolate Pots de Crème

Rich chocolate custard infused with warm cinnamon and chili.

Mango Mousse Cups

Light mango mousse served in elegant individual cups.

Spiced Pavlovas with Macerated Berries

Crisp meringue shells filled with whipped cream and seasonal berries.



Desserts

MENU



Churro Ice Cream Sandwiches

Sweet ice cream sandwiched between crispy churro rounds.

Mini Cheesecake Bites

Bite-sized cheesecakes with assorted toppings like caramel, chocolate, or berries.

Caramel Flan

A smooth custard topped with a rich caramel sauce.

Banana Foster Bread Pudding

Sweet bread pudding with caramelized bananas and a warm rum sauce.

Peach and Ricotta Tartlets

Sweet tartlets with fresh peaches and creamy ricotta.



Desserts

MENU



Mexican Chocolate Brownies

Fudgy brownies spiced with cinnamon and a touch of chili.

Pecan Pie Tartlets

Bite-sized pecan pies with a flaky crust and gooey filling.

Cinnamon Sugar Sopapilla Bars

Layers of crispy pastry with a cream cheese filling and a cinnamon sugar topping.

Strawberry Shortcake Cups

Individual cups layered with cake, whipped cream, and macerated strawberries.

Affogato with Vanilla Gelato

Creamy vanilla gelato topped with a shot of espresso and chocolate shavings.





ATX *Chefs*

Brunch MENU

Chilaquiles Verdes

Tortilla chips in green salsa, topped with fried eggs, crema, and queso fresco.

Huevos Rancheros

Sunny-side-up eggs over tortillas with ranchero sauce, black beans, and avocado.

Chipotle Deviled Eggs

Smoky deviled eggs with a sprinkle of smoked paprika and microgreens.

Breakfast Tacos

Warm flour tortillas filled with scrambled eggs, chorizo, roasted potatoes, and salsa.

Vegetable Frittata with Cotija Cheese

Seasonal veggies baked into eggs with a touch of cotija cheese.

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Savory
Breakfast
Classics



Tamales with Salsa Verde

Corn masa tamales topped with zesty salsa verde and crema.

Texas Brisket Hash

Slow-smoked brisket mixed with roasted potatoes, peppers, and onions.

Sweet Potato Hash with Lime Crema

Roasted sweet potatoes with cilantro and lime crema.

Southern Biscuits and Chorizo Gravy

Fluffy biscuits smothered in spicy chorizo gravy.

Cheesy Grits with Blackened Shrimp

Creamy grits topped with smoky blackened shrimp.

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 Sweet Brunch Favorites

Tres Leches French Toast

Thick slices of brioche soaked in tres leches batter, topped with whipped cream.

Cinnamon Sugar Churro

Donuts

Crispy churro-style donuts dusted with cinnamon sugar.



Peach Cobbler Pancakes

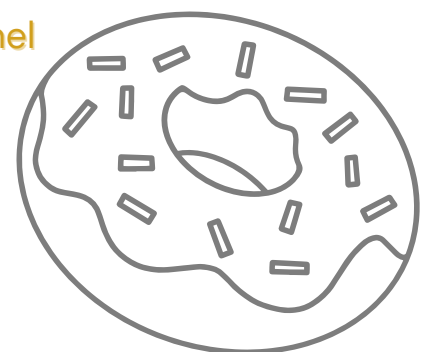
Fluffy pancakes with peach compote and a drizzle of cinnamon syrup.

Banana Foster Waffles

Waffles topped with caramelized bananas and a hint of rum.

Pecan Praline Bread Pudding

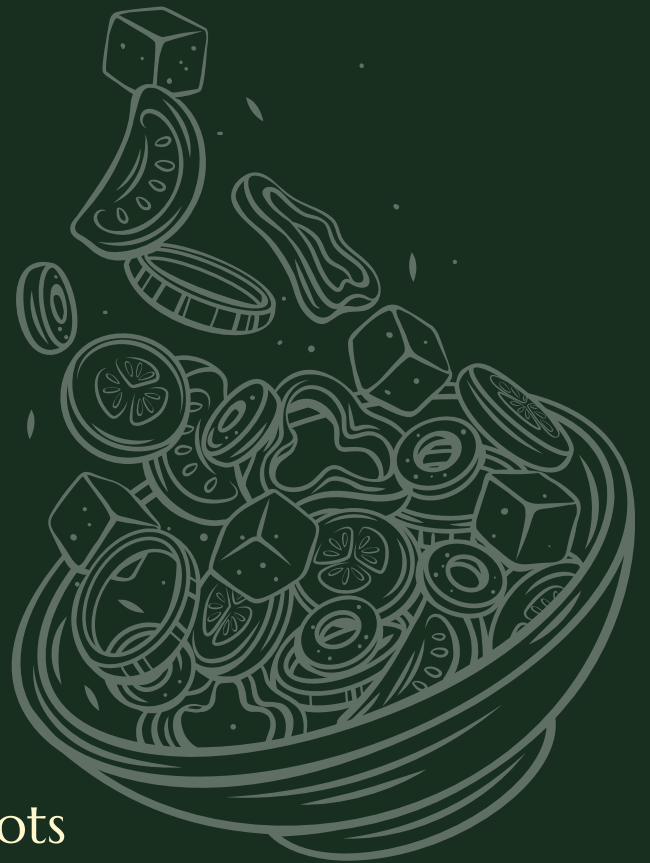
Sweet bread pudding with pecans and a caramel drizzle.





ATX Chefs

Light & FRESH



Avocado Toast with Pickled Shallots

Toasted sourdough topped with avocado, arugula, and pickled shallots.

Panzanella Salad with Peaches and Cornbread Croutons

Peaches, burrata, kale, and cornbread croutons in creamy gorgonzola dressing.

Watermelon and Tajín Salad

Fresh watermelon cubes with Tajín seasoning, lime, and mint.

Seasonal Fruit Parfaits

Greek yogurt layered with granola and seasonal fruit.

Chia Pudding with Mango and Coconut

Creamy chia pudding topped with tropical mango and shredded coconut.



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ATX *Chefs*

Brunch Sides



Mexican Street Corn (Esquites)

Roasted corn with lime crema, cotija, and chili powder served in cups.

Refried Black Beans with Cotija

Creamy black beans with a sprinkle of cotija cheese.

Collard Greens with Smoked Turkey

Slow-cooked greens with a hint of smoky turkey.

Buttermilk Biscuits with Honey Butter

Flaky Southern-style biscuits served with honey butter.

Sweet Potato Fries with Chipotle Aioli

Crispy sweet potato fries with a smoky dipping sauce.



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