



GREEK ISLAND & GARDEN FRESH MENU



www.atxchefs.com

1



OPTIONAL MEZZE

Choose 3 | \$25 per person

Halloumi Saganaki (VG)

Pan-seared halloumi finished with fresh lemon, honey, and mint.

Ricotta Tartlets with Tomato Basil (VG)

Crisp phyllo shells filled with creamy ricotta, tomato & basil.

Falafel (V, VG, DF)

Crispy, fluffy fried chickpea, onion, and herb fritters.

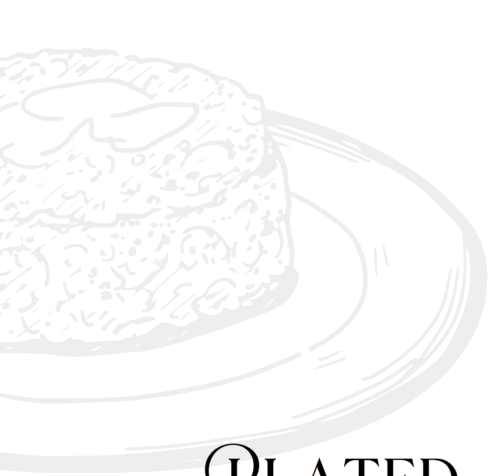
Mini Frico Friabile (VG, GF)

Crisp pan fried aged cheese crisps — delicate, savory, and bite-sized.

All dinners include: Tzatziki, Pita, and Olives

<https://atxchefs.com/>





PLATED, FAMILY-STYLE, AND BUFFET *Starters*

(Choose 1)

Horiatiki Salata (VG, GF)

Traditional Greek salad, cucumber, tomato, olives, feta

Fresh Fig Salad (GF)

Seasonal figs with arugula, ham and goat cheese & toasted pistachios.

Peach Caprese Salad (VG, GF)

Summer peaches layered with mozzarella, basil & a peppery lemon olive oil drizzle.

All dinners include: Tzatziki, Pita, and Olives



<https://atxchefs.com/>





Main Courses

Choose 1
(Add additional proteins + \$15 per person)

Seared Yellow Chicken Souvlaki (GF)

Marinated in lemon, yogurt, turmeric and herbs.

Shrimp Saganaki (GF)

Sautéed shrimp with tomato, garlic & herbs, crumbled feta & pepper flakes.

Lemon Paprika Swordfish with Oregano Butter (GF)

Pan Seared swordfish with red citrus-herb butter.

Lemon Roasted Cauliflower (V, VG, DF, GF)

Roasted cauliflower steaks with lemon & olive oil.

All dinners include: Tzatziki, Pita, and Olives

<https://atxchefs.com/>





SIDES

Dishes (Choose 2)

Lemon Roasted Potatoes

(V, VG, DF, GF)

Crisp potatoes roasted with oregano, olive oil & lemon.

Charred Broccolini with Chili & Citrus

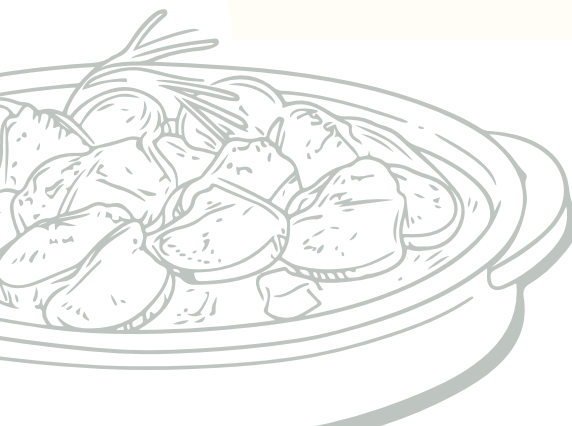
(V, VG, DF, GF)

with red-pepper & orange zest, juice, and supremes.

Herbed Orzo with Lemon Zest & Dill

(V, VG, DF)

Delicate orzo tossed with herbs, lemon & olive oil.



<https://atxchefs.com/>





Desserts

(Choose 1)

Orange Olive Oil Cake

(VG, DF, GF)

Almond-flour, polenta cake with almond whipped cream, grapefruit supremes & mint.

Greek Honey Cake (VG)

Spiced cake soaked in honey syrup & served with vanilla ice cream.

<https://atxchefs.com/>





MARKET & HEARTH INSPIRED MEDITERRANEAN MENU



www.atxchefs.com

1



OPTIONAL MEZZE

Choose 3 | \$25 per person

Stuffed Pickled Cherry Peppers (GF)

filled with cheese, & prosciutto, olive oil & basil finished.

Caprese or Greek Skewers (VG, DF)

cucumber, olives & feta or basil, tomato, mozzarella, finished with garlic olive oil.

Prosciutto Wrapped Figs with Gorgonzola (GF)

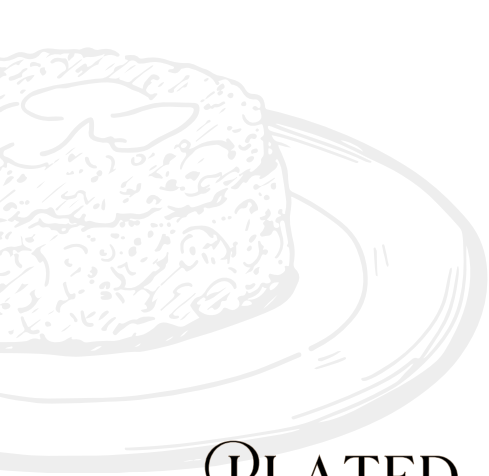
Sweet figs stuffed with creamy gorgonzola & wrapped in savory ham, drizzled with honey.

Falafel (V, VG, DF)

Crispy, fluffy fried chickpea, onion, and herb fritters.

All dinners include: Tzatziki, Pita, and Olives

<https://atxchefs.com/>



PLATED, FAMILY-STYLE, AND BUFFET *Starters*

(Choose 1)

Caprese or Greek Skewers (VG, DF)

cucumber, olives & feta or basil, tomato, mozzarella,
finished with garlic olive oil.

Halloumi Saganaki (VG)

Pan-seared halloumi with fresh lemon, honey, and mint.

Prosciutto Wrapped Figs with Gorgonzola (GF)

Sweet-savory starter of figs, ham & blue cheese.

Horiatiki Salata (VG, GF)

Traditional Greek salad, cucumber, tomato, olives, feta.

All dinners include: Tzatziki, Pita, and Olives



<https://atxchefs.com/>



Main Courses

Choose 1
(Add additional proteins + \$15 per person)

Keftedes

lamb & beef meatballs with herbs, garlic & onion.

Paprika Zatar Petite Filet (DF)

Petite beef filet seasoned with zataar & pan seared.

Seared Yellow Chicken Souvlaki (GF)

Marinated in lemon, yogurt, turmeric and herbs.

Portobello Mushroom Steaks (VG, V, GF, DF)

Roasted, balsamic marinated portobellos with garlic and olive oil.

All dinners include: Tzatziki, Pita, and Olives

<https://atxchefs.com/>





SIDES

Dishes (Choose 2)

Yellow Rice with Parsley & Lemon

(GF, V, VG, DF)

Fragrant golden rice with fresh herbs & citrus.

Roasted Zucchini, Tomato & Eggplant

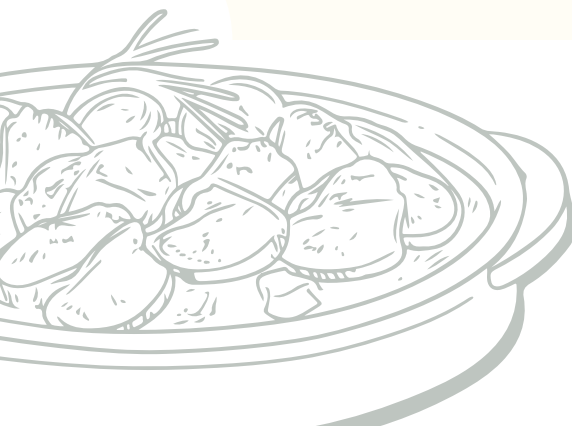
(GF, V, VG, DF)

Roasted Mediterranean vegetables with olive oil & herbs.

Lemon Roasted Potatoes

(GF, V, VG, DF)

Crisp, citrus-infused potatoes with oregano & garlic.



<https://atxchefs.com/>





Desserts

(Choose 1)

Greek Honey Cake with Ice Cream (VG)

Warm honey-soaked spiced cake with vanilla ice cream.

Olive Oil Cake (GF, DF)

Almond-flour cake with almond whipped cream, grapefruit supremes & mint.

<https://atxchefs.com/>





COASTAL & GARDEN INSPIRED MEXICAN MENU



www.atxchefs.com

1



OPTIONAL BITES

Choose 3 | \$25 per person

Mini Elotes (VG, GF)

Charred street corn brushed with creamy mayo, cotija cheese, lime & Tajín.

Tuna and Shrimp Tostadas (GF)

Tostadas layered with chipotle-lime mayo tuna and shrimp, red peppers, green onion, cilantro, and olives.

Blistered Shishito Peppers (VG, V, DF, GF)

Charred & tossed with sea salt, chile powder and lime.

Molletes (VG)

Toasted bread with refried beans, pico & melted cheese — a Mexican classic.

All dinners include: Warm flour & corn tortillas, assorted toppings & chef's signature salsas.

<https://atxchefs.com/>



PLATED, FAMILY-STYLE, AND BUFFET Starters

(Choose 1)

Chilled Avocado Soup (VG, GF)

Silky purée of avocado & veggie stock with lemon and yogurt, pomegranate seed and parsley garnish.

Esquites (VG, GF)

Roasted corn kernels simmered with epazote, lime, mayo, chili & cotija cheese.

Heirloom Tomato Salad (V, VG, GF, DF)

Tomatoes with garlic, olives, basil & lime vinaigrette.

Mango Salad (V, VG, DF, GF)

With avocado, greens, jicama, onion & lime chile dressing — light, spicy & refreshing.

Stuffed Avocados (VG, GF)

Ripe avocados filled with feta, peas, tomato, and lemon mayo.

All dinners include: Warm flour & corn tortillas, assorted toppings & chef's signature salsas.

<https://atxchefs.com/>



Main Courses

Choose 1

(Add additional proteins + \$15 per person)

Seared Chicken with Cilantro & Lemon

(DF, GF)

Marinated in cilantro, lime, garlic & olive oil, then seared to perfection.

Devilled Shrimp (GF)

Spicy "a la Diabla" shrimp sautéed in a fiery chipotle-tomato sauce.

Marinated Swordfish (DF, GF)

Seared & simmered with onion, garlic, wine & spice.

Petite Filet in Pasilla Sauce (DF, GF)

Tender beef filet finished with a smoky pasilla chile reduction.

All dinners include: Warm flour & corn tortillas, assorted toppings & chef's signature salsas.

<https://atxchefs.com/>





SIDES

Dishes (Choose 2)

Green Rice

(V, VG, DF, GF)

Onion-poblano rice with cilantro and garlic.

Mexican Style Zucchini

(V, VG, DF, GF)

Sautéed zucchini with tomato, onion, corn & chile — a classic calabacitas side.

Charro Beans

(DF, GF)

Slow-simmered pinto beans with tomato, ham, bacon, cilantro, onion, peppers & spices.

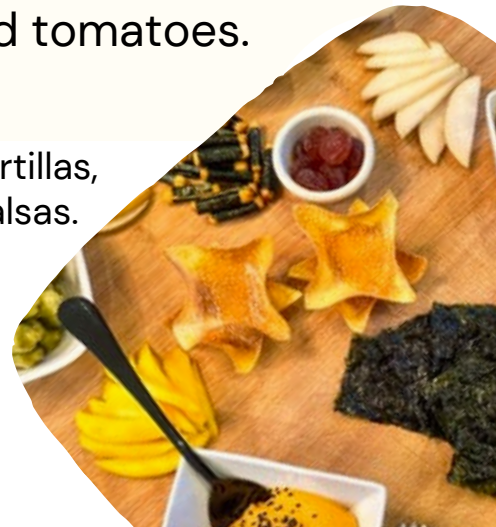
Wild Greens (V, VG, DF, GF)

(DF, GF)

Greens sautéed with peppers, onions and tomatoes.

All dinners include: Warm flour & corn tortillas, assorted toppings & chef's signature salsas.

<https://atxchefs.com/>





Desserts

(Choose 1)

Olive Oil Cake (VG, GF)

Moist almond cake with whipped cream, strawberries & cajeta caramel.

Corn Cake (VG)

Sweet pastel de elote — fresh corn baked with butter and vanilla.

<https://atxchefs.com/>





LATIN MOUNTAIN & MARKET INSPIRED MENU



www.atxchefs.com

1



OPTIONAL BITES

Choose 3 | \$25 per person

Patatas al Ajillo (V, VG, DF, GF)

Garlic-sautéed potatoes with olive oil, cumin & chili.

Mini Spicy Beef & Pork Patties (DF)

Mini patties of seasoned beef and pork with bold chipotle-chile spice.

Crab Tostadas (DF, GF)

Crisp tortillas topped with shredded cabbage, warm crab salad, chipotle mayo and cilantro.

Watermelon Rounds (VG, GF)

Juicy watermelon with cotija cheese, serrano chile & pepitas.

All dinners include: Warm flour & corn tortillas, assorted toppings & chef's signature salsas.

<https://atxchefs.com/>





PLATED, FAMILY-STYLE, AND BUFFET

Starters

(Choose 1)

Requesón Soup (VG, GF)

Veggie broth with Mexican cheeses & fresh herbs
finished with minced red onion.

Cucumber, Pineapple, Pepper & Onion Salad (VG, GF)

with Tajín, Cotija & Chipotle-Garlic Aioli over Arugula

Chickpea Salad (VG, GF)

With feta, peppers, cilantro, & onion over romaine leaves.

Bean & Mushroom Salad (VG, GF)

Peppers, mushrooms, beans, cheese & shallot dressing.

Feta, Tomato & Cilantro Salad (VG, GF)

With onion, celery and sherry vinaigrette.

All dinners include: Warm flour & corn tortillas,
assorted toppings & chef's signature salsas.

<https://atxchefs.com/>



Main Courses

Choose 1

(Add additional proteins + \$15 per person)

Spicy Beef & Pork Patties (DF)

Marinated in cilantro, lime, garlic & olive oil, then seared to perfection.

Pork Steaks in Chile Marinade (GF, DF)

Spicy "a la Diabla" shrimp sautéed in a fiery chipotle-tomato sauce.

Northern-Style Petite Filet (GF, DF)

Seared & simmered with onion, garlic, wine & spice.

Salmon in Caper Sauce (GF, DF)

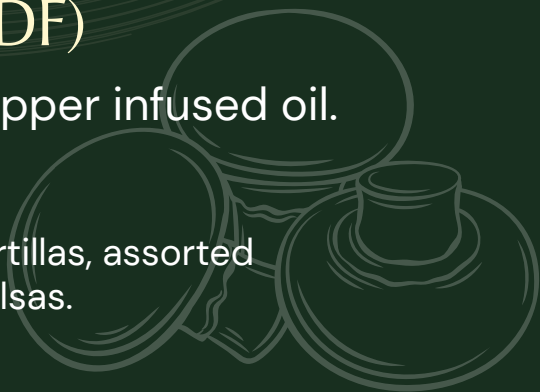
Tender beef filet finished with a smoky pasilla chile reduction.

Garlic Shrimp (GF, DF)

Sautéed shrimp in tangy garlic and pepper infused oil.

All dinners include: Warm flour & corn tortillas, assorted toppings & chef's signature salsas.

<https://atxchefs.com/>





SIDES

Dishes (Choose 2)

Potatoes in Garlic (V, VG, DF, GF)

Garlic-sautéed potatoes with olive oil, cumin & chili.

Regional Watercress (GF, DF)

Wilted greens with bacon, pine nuts and walnuts.

Green Beans with Oregano (VF, GF)

With oregano vinaigrette and panela cheese.

Refried Beans (GF)

Creamy pinto beans slow-cooked with aromatics.

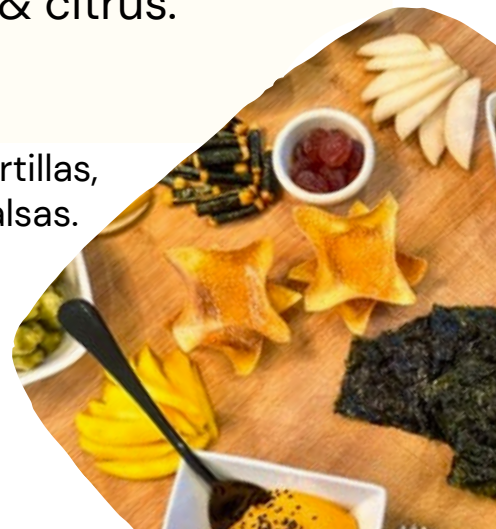
Contains dairy if prepared with cheese or lard.

Yellow Rice with Parsley & Lemon (GF, V, VG, DF)

Fragrant golden rice with fresh herbs & citrus.

All dinners include: Warm flour & corn tortillas,
assorted toppings & chef's signature salsas.

<https://atxchefs.com/>





Desserts

(Choose 1)

Date & Nut Fudge with Ice Cream (VG, GF)

Rich date-walnut fudge served with vanilla ice cream.

Zucchini Cake (VG, DF)

Moist spiced zucchini cake with nuts and pineapple.

<https://atxchefs.com/>

