



Your Personal Chefs for Any Occasion

ATX Chefs is an Austin-based private chef and catering company. Led by Chef Blake Calfin, the business is dedicated to creating elevated culinary experiences for a wide range of gatherings. From intimate dinners and luxury vacation stays to weddings, corporate events, and large-scale catering, the team focuses on delivering restaurant-quality cuisine.

Our Culinary Philosophy

Inspired by the local food scene and farmers' markets, ATX Chefs crafts customized, in-home experiences. We believe that great food brings people together through



SEASONALITY

Personalized menus inspired by the freshest seasonal ingredients.



BOLD FLAVORS

Innovative profiles that reflect the vibrant culinary culture of Austin, Texas.



MODERN PRESENTATION

Sophisticated plating designed with intention for every event.



PROFESSIONAL HOSPITALITY

Warm service that ensures the entire process is seamless and stress-free.



Core Service Offerings

We work closely with every client to create tailored dining experiences that reflect their specific vision and preferences.

Service Category		Description
	The Austinite - Plated 3-Course Service	Customized three-course plated menu. Tableside service by professional chef.
	The Family Meal - Family-Style Service	Communal platters with warmers. Chef-led presentation & service.
	The Influencer - Buffet-Style Service	Warming chafer buffet setup. Professional presentation. Full setup & cleanup.
	Hors d'Oeuvres & Small Bites	Chef-curated hors d'oeuvres or tapas. Stationary service. Full setup & cleanup.

THE GUEST EXPERIENCE

Every event is managed comprehensively, from the initial menu design to on-site cooking and final cleanup. Pricing for these personalized dining experiences begins at **\$45 per person + groceries, labor & sales tax**, with custom quotes available based on the specific service type and event size.



CUSTOMIZATION

No two events are the same; menus are built around your dietary needs and occasion.



FLEXIBILITY

While there is no strict maximum limit on guest count, the scale of the event will influence the service style.



BAR & BEVERAGE PARTNERS

CJ Events: linktr.ee/cjsebartending
Party On Delivery: www.partyondelivery.com



PROUDLY SERVING
AUSTIN, TEXAS
AND SURROUNDING AREAS.

CONTACT AND BOOKING



Primary Contact:
Jane Doe



Event Date:
mm/dd/yy



Event Location:
221B Baker St.



Guest Count
0



Arrival Time:
hh:mm AM/PM



Service Time:
hh:mm AM/PM



GREEK ISLAND & GARDEN FRESH

Plated 3-Course Service

Bright citrus, fresh herbs, and the coastal spirit of the Greek islands come together in this light, elegant Mediterranean-inspired plated dining experience.



• **OPTIONAL MEZZE** •
– Choose 3 –
+\$25 PER PERSON

- **Halloumi Saganaki (VG):** Pan-seared halloumi finished with lemon, honey, and mint.
- **Ricotta Tartlets with Tomato & Basil (VG):** Crisp phyllo shells filled with whipped ricotta, tomato, and basil.
- **Falafel (VG, V):** Crispy chickpea fritters with fresh herbs and spices.
- **Stuffed Pickled Cherry Peppers (VG, GF):** Filled with cheese, prosciutto, olive oil, and basil.
- **Prosciutto Wrapped Figs with Gorgonzola (GF):** Fresh figs stuffed with gorgonzola, wrapped in prosciutto, and finished with honey.

• **APPETIZERS** •
– Choose 1 –



Horiatiki Salata (VG, GF)
Traditional Greek salad with cucumber, tomato, olives, feta, and chickpeas.



Fresh Fig Salad (GF)
Arugula, seasonal figs, goat cheese, pistachios, and prosciutto.



Greek Skewers (GF, VG)
Tomato, cucumber, olives, feta, olive oil, and sea salt.

• **ENTRÉE** •
– Choose 1 –



Paprika Za'atar Petite Filet (DF, GF)
Pan-seared petite filet seasoned with za'atar and smoked paprika.



Seared Chicken Souvlaki (GF)
Chicken marinated with lemon, yogurt, turmeric, and herbs.



Shrimp Saganaki (GF)
Shrimp sautéed with tomato, garlic, herbs, feta, and chili flakes.



Lemon Roasted Cauliflower (V, DF, GF)
Roasted cauliflower steaks finished with olive oil and lemon.

• **SIDES** •
– Choose 2 –
ALL SIDES ARE VG, V, GF, DF

Lemon Roasted Potatoes
Herbed Orzo with Lemon & Dill
Roasted Mediterranean Vegetables
Yellow Rice with Parsley & Lemon

• **DESSERT** •
– Choose 1 –



Olive Oil Cake (GF, VG)
Served with almond whipped cream, grapefruit supremes, and fresh mint.



Greek Honey Cake (VG)
Served with almond whipped cream, grapefruit supremes, and fresh mint.

INCLUDED WITH EVERY DINING EXPERIENCE



TZATZIKI



HUMMUS



WARM PITA



MODERN COASTAL MEXICAN

Plated 3-Course Service

Fresh herbs, bright citrus, smoky chiles, and vibrant seasonal ingredients inspired by modern Mexican coastal cooking and Texas hospitality.



• **OPTIONAL BITES** •
– Choose 3 –
+\$25 PER PERSON

- **Mini Elotes (GF, VG):** Charred street corn with chipotle mayo, cotija, lime, and Tajín.
- **Blistered Shishito Peppers (VG, V, DF, GF):** Finished with sea salt, chile powder, and lime.
- **Patatas al Ajillo (VG, V, DF, GF):** Garlic sautéed potatoes with olive oil, cumin, and chile.
- **Watermelon Rounds (VG, V, GF):** Fresh watermelon with cotija, serrano chile, and pepitas.

• **APPETIZERS** •
– Choose 1 –



Cucumber & Pineapple Salad (VG, GF)

Peppers, onion, Tajín, cotija, and chipotle garlic aioli over arugula.



Chickpea & Feta Salad (VG, GF)

Chickpeas, peppers, cilantro, onion, feta, and romaine.



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

Fresh herbs, olives, garlic, and lime vinaigrette.



Street Corn Salad (VG, GF)

Roasted corn with cotija cheese, cilantro, lime, chile, and chipotle crema.

• **ENTRÉE** •
– Choose 1 –



Cilantro Lime Chicken (DF, GF)

Searched chicken marinated with cilantro, lime, garlic, and olive oil.



Deviled Shrimp (DF, GF)

Shrimp sautéed in spicy chipotle tomato sauce.



Northern-Style Petite Filet (DF, GF)

Searched petite filet with charred peppers and onions.



Salmon with Caper Herb Salsa (DF, GF)

Searched salmon finished with garlic, herbs, capers, and chile.



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

Balsamic-marinated portobellos roasted with garlic and olive oil.

• **SIDES** •
– Choose 2 –

- **Garlic Potatoes (VG, V, DF, GF)**
- **Green Rice with Cilantro & Poblano (VG, V, DF, GF)**
- **Charro Beans (DF, GF)**
- **Mexican Style Zucchini (VG, V, DF, GF)**
- **Refried Beans (VG, DF, GF)**

• **DESSERT** •
– Choose 1 –



Olive Oil Cake (VG, GF)

Served with vanilla whipped cream, pineapple, strawberry, and cajeta.



Tres Leches Pound Cake (VG)

Served with vanilla whipped cream, pineapple, strawberry, and cajeta

INCLUDES

WARM FLOUR & CORN TORTILLAS

with Chef's Signature Salsa





COASTAL MEXICAN FAMILY STYLE SERVICE

Fresh herbs, bright citrus, smoky chiles, and vibrant seasonal ingredients inspired by modern Mexican coastal cooking and Texas hospitality.



• **OPTIONAL BITES** •
– Choose 3 –
+\$25 PER PERSON

- **Mini Elotes (GF, VG):** Charred street corn with chipotle mayo, cotija, lime, and Tajín.
- **Blistered Shishito Peppers (VG, V, DF, GF):** Finished with sea salt, chile powder, and lime.
- **Patatas al Ajillo (VG, V, DF, GF):** Garlic sautéed potatoes with olive oil, cumin, and chile.
- **Watermelon Rounds (VG, V, GF):** Fresh watermelon with cotija, serrano chile, and pepitas.



• **STARTER** •
– Choose 1 –

Cucumber & Pineapple Salad (VG, GF)

Peppers, onion, Tajín, cotija, and chipotle garlic aioli over arugula.

Chickpea & Feta Salad (VG, GF)

Chickpeas, peppers, cilantro, onion, feta, and romaine.

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

Fresh herbs, olives, garlic, and lime vinaigrette.

Street Corn Salad (VG, GF)

Roasted corn with cotija cheese, cilantro, lime, chile, and chipotle crema.



• **MAIN COURSE** •
– Choose 2 –

Cilantro Lime Chicken (DG, GF)

Seared chicken marinated with cilantro, lime, garlic, and olive oil.

Deviled Shrimp (DF, GF)

Shrimp sautéed in spicy chipotle tomato sauce.

Northern-Style Petite Filet (DF, GF)

Seared petite filet with charred peppers and onions.

Salmon with Capers Herb Salsa (DF, GF)

Seared salmon finished with garlic, herbs, capers, and chile.

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

Balsamic-marinated portobellos roasted with garlic and olive oil.



• **SIDES** •
– Choose 2 –

Garlic Potatoes (VG, V, DF, GF)

Cilantro & Poblano Green Rice (VG, V, DF, GF)

Charro Beans (DF, GF)

Mexican Style Zucchini (VG, V, DF, GF)

Refried Beans (VG, DF, GF)



• **DESSERT** •
– Choose 1 –

Olive Oil Cake (VG, GF)

Served with vanilla whipped cream, pineapple, strawberry, and cajeta.

Tres Leches Pound Cake (VG)

Served with vanilla whipped cream, pineapple, strawberry, and cajeta.

INCLUDES

WARM FLOUR & CORN TORTILLAS

with Chef's Signature Salsa



GREEK ISLAND FAMILY STYLE SERVICE



Bright citrus, fresh herbs, and the coastal spirit of the Greek islands come together in this light, vibrant, Mediterranean-inspired dining experience.



- **OPTIONAL MEZZE** •
- Choose 3 –
- +\$25 PER PERSON

- **Halloumi Saganaki (VG):** Pan-seared halloumi finished with lemon, honey, and mint.
- **Ricotta Tartlets with Tomato & Basil (VG):** Crisp phyllo shells filled with whipped ricotta, tomato, and basil.
- **Falafel (VG, V):** Crispy chickpea fritters with fresh herbs and spices.
- **Stuffed Pickled Cherry Peppers (VG, GF):** Filled with cheese, prosciutto, olive oil, and basil.
- **Prosciutto Wrapped Figs with Gorgonzola (GF):** Fresh figs stuffed with gorgonzola, wrapped in prosciutto, and finished with honey.



- **STARTER** •
- Choose 1 –

Horiatiki Salata (VG, GF)
Traditional Greek salad with cucumber, tomato, olives, feta, and chickpeas.

Fresh Fig Salad (GF)
Arugula, seasonal figs, goat cheese, pistachios, and prosciutto.

Greek Skewers (VG, GF)
Tomato, cucumber, olives, feta, olive oil, and sea salt.



- **MAIN COURSE** •
- Choose 2 –

Keftedes
Greek lamb and beef meatballs with herbs and garlic.

Paprika Za'atar Petite Filet (DF, GF)
Pan-seared petite filet seasoned with za'atar and smoked paprika.

Seared Chicken Souvlaki (GF)
Chicken marinated with lemon, yogurt, turmeric, and herbs.

Shrimp Saganaki (GF)
Shrimp sautéed with tomato, garlic, herbs, feta, and chili flakes.

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



- **SIDES** •
- Choose 2 –

Lemon Roasted Potatoes

Lemon & Dill Herbed Orzo

Roasted Greek Vegetables

Parsley & Lemon Yellow Rice

ALL SIDES ARE VG, V, GF, DF



- **DESSERT** •
- Choose 1 –

Olive Oil Cake (VG, GF)
Served with almond whipped cream, grapefruit supremes, and fresh mint.

Greek Honey Cake (VG)
Served with almond whipped cream, grapefruit supremes, and fresh mint.

INCLUDES

 TZATZIKI

 HUMMUS

 WARM PITA

BUFFET STYLE ENTRÉE SELECTIONS

Choose Any 2 Entrées Included | Additional Selections +\$10 Per Person

- **Ground Beef Picadillo:**
Traditional Mexican ground beef stew with potatoes, carrots, tomato, and warm spices.
- **Chicken Tinga:**
Shredded chicken simmered in smoky chipotle tomato sauce with onions and herbs.
- **Creamy Poblano Rajas with Chicken:**
Roasted poblano peppers, chicken, corn, panela cheese, and crema in a rich savory sauce.
- **Chicharrón in Salsa Verde:**
Slow-simmered pork cracklings in roasted tomatillo salsa with jalapeño and cilantro.
- **Discada Norteña:**
Northern-style mixed meats with chorizo, sausage, bacon, beef, and pork simmered together with peppers and spices.
- **Cortadillo Norteño:**
Traditional northern-style beef stew with potatoes, tomato, peppers, and fresh herbs.
- **Pork Asado:**
Tender pork braised in a rich red chile adobo with guajillo, ancho chile, garlic, and citrus.
- **Chicken Mole:**
Shredded chicken simmered in traditional Mexican mole with chiles, spices, sesame, and chocolate.

• SIDES •

– Choose 2 –

- Mexican Rice
- Refried Beans
- Spaghetti with Tomato or Poblano Cream Sauce
- Mashed Potatoes
- Seasonal Vegetables



INCLUDES

WARM FLOUR & CORN TORTILLAS

with Chef's Signature Salsa



SMALL BITES SELECTIONS

Please choose any *five* selections for your event:

- 1. Halloumi Saganaki (VG)**
Pan-seared halloumi finished with fresh lemon, honey, and mint.
- 2. Ricotta Tartlets with Tomato Basil (VG)**
Crisp phyllo shells filled with creamy ricotta, tomato & basil.
- 3. Falafel (V, VG, DF)**
Crispy chickpea fritters seasoned with fresh herbs and spices.
- 4. Stuffed Pickled Cherry Peppers (GF)**
Filled with cheese, prosciutto, olive oil, and basil.
- 5. Greek or Caprese Skewers (VG):**
Tomato, cucumber, olives, and feta (Greek) or mozzarella (Caprese), finished with olive oil and sea salt.
- 6. Prosciutto Wrapped Figs with Gorgonzola (GF)**
Fresh figs stuffed with gorgonzola, wrapped in prosciutto, and finished with honey.
- 7. Mini Elotes (VG, GF)**
Charred street corn with chipotle mayo, cotija cheese, lime, and Tajín.
- 8. Blistered Shishito Peppers (VG, V, DF, GF)**
Charred and finished with sea salt, chile powder, and lime.
- 9. Patatas al Ajillo (V, VG, DF, GF)**
Garlic sautéed potatoes with olive oil, cumin, and chile.
- 11. Watermelon Rounds (VG, GF)**
Fresh watermelon with cotija cheese, serrano chile, and pepitas.
- 12. Keftedes Lollipops with Tzatziki**
Greek lamb and beef meatballs served with house-made tzatziki.

