

Chef Vi's Catering

BEEF

Combo Fajita

Price: \$23

Fire Grilled Steak and Chicken over a bed of Peppers and Onions paired with Spanish Rice, and Borracho Beans

Beef Fajitas

Price: \$24

Fire Grilled Steak over a bed of Peppers and Onions paired with Spanish Rice, and Borracho Beans

Seven Pepper Sirloin

Price: \$27

Grilled Sirloin seasoned with Seven Pepper Spice paired with Roasted Potato and Sautee Mushrooms

Beef in Roasted Red Pepper Sauce

Price: \$24

Slow cooked Shredded Beef Smothered in Roasted Red Pepper Sauce paired with Spanish Rice and Sweet Plantains

Peppercorn Sirloin with Capers

Price: \$28

Grilled Sirloin seasoned with Peppercorn topped with a Caper Lemon Wine Sauce paired with Yukon Roasted Potatoes and Corn Relish

Sirloin and Shrimp Scampi

Price: \$28

Grilled Sirloin topped with Onion Rings and Grilled Shrimp Drizzled with a French Onion Sauce

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Peppercorn Sirloin

Price: \$27

Fire Grilled Sirloin, seasoned with Peppercorn and topped with a Creamy Brandy Sauce and Mushrooms

Bacon Blue Sirloin

Price: \$27

Fire Grilled Sirloin topped with our Signature Bacon Sauce and topped with Blue Cheese Crumbles

Arbol Steak

Price: \$27

Fire Grilled Flank Steak topped with a Arbol Sauce

Bourbon Sirloin

Price: \$27

Fire grilled Sirloin topped with bourbon glaze

Parmesan Crusted Sirloin

Price: \$27

Grilled Sirloin Topped with a Parmesan Cream Sauce and Parmesan Crumbs

Petit Filet

Price: \$36

Petit Filet with Prune Glaze

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CHICKEN

Citrus Chicken

Price: \$20

Fire Grilled chicken seasoned with citrus spices paired with Yukon Roasted Potatoes and Watercress Salad

Honey Glaze Chicken

Price: \$20

Grilled Chicken drizzled with Honey Glaze Sauce, Paired with Sweet Potato and Spinach

Chicken Fajita

Price: \$21

Fire Chicken over a bed of Peppers and Onions paired with Spanish Rice, and Borracho Beans

Lemon Herb Chicken

Price: \$23

Grilled Chicken seasoned with Herbs and Drizzled with a Lemon Vinaigrette paired with Green Beans and Tomato Salad

Combo Fajita

Price: \$23

Fire Grilled Steak and Chicken over a bed of Peppers and Onions paired with Spanish Rice, and Borracho Beans

Chicken Piccata

Price: \$25

Hand breaded chicken with a Lemon Butter and Capers Sauce. Suggested Sides: Herb Rice and Asparagus

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Chicken Cordon Bleu

Price: \$25

Hand Breaded Chicken Stuffed with Ham and Mozzarella Cheese. Suggested Sides: Rustic and Red Whipped Potatoes and Grilled Asparagus

Caribbean Chicken

Price: \$25

Grilled Chicken with Jerk Seasoning. Suggested Sides: Steam White Rice, and Black Beans

Rosemary Ranch Chicken

Price: \$25

Chargrilled Chicken topped with a Light Rosemary Sauce

Chicken and Shrimp Scampi

Price: \$26

Grilled chicken topped with shrimp scampi paired

Brie and Sage Stuffed Chicken

Price: \$28

Grilled Chicken Stuffed with Creamy Brie and Sage, Topped with Prosecco Sauce

Herb Crusted Chicken

Price: \$25

Lightly Breaded Chicken Roulade with Herb Cheese, Topped with Spinach and Basil Cream Sauce

Tuscan Chicken

Price: \$26

Grilled Chicken topped with Portabella, Artichokes Kalamata olives, drizzled with Pinot Sauce

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Chicken and Etouffee

Price: \$28

Grilled chicken smothered with a shrimp and crawfish sauce

Crab Stuffed Chicken

Price: \$32

Oven Roasted Chicken Stuffed with Lump Crabmeat, topped with a Creamy Shrimp Sauce and Micro Greens

Chicken ATX

Price: \$26

Oven Roasted Chicken Stuffed with Roasted Poblano, Pico de Gallo, and Monterey Jack Cheese, Drizzled with Creamy Avocado Sauce

Bacon Chicken Bacon

Price: \$26

Grilled Chicken Wrapped with Bacon, Topped with Bacon Crust and Drizzled with Carbonara Sauce

Chicken Portabella

Price: \$28

Grilled Chicken Topped with a Creamy Bordelaise Sauce and a Portabella Stuffed with parmesan and Asiago Cheese Crumbs

Mushroom Chicken Mushroom

Price: \$25

Grilled or Lightly Breaded Chicken topped with a Creamy Mushroom Sauce and Garnished with Fried Mushrooms

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PORK

Sweet Chili Pork

Price: \$26

Roasted Pork Smothered in a Sweet Chili Sauce Paired with Jasmine Rice and Cucumber Salad

Chargrilled Pork Chops

Price: \$26

Chargrilled with Seven Pepper Spice. Suggested Sides: Rustic Potato and Sweet Potato Au' Gratin and Seasonal Vegetables

Merlot Pork Chops

Price: \$26

Sage and Cranberry Stuffed Pork Loin

Price: \$27

SEAFOOD

Sirloin and Shrimp Scampi

Price: \$28

Grilled Sirloin topped with Onion Rings and Grilled Shrimp Drizzled with a French Onion Sauce. Suggested Sides: Roasted Garlic Whipped Potatoes and Spinach

Grilled Prosecco Salmon

Price: \$28

Grilled salmon topped with prosecco sauce

Bourbon Salmon

Price: \$26

Bourbon marinated salmon topped with green onions

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Teriyaki Salmon

Price: \$26

Grilled salmon basted with teriyaki sauce

Blackened Salmon

Price: \$26

Seared salmon topped with Blackened seasoning

Herb Crusted Salmon

Price: \$26

Grilled Salmon crusted with a blend of herbs, Topped with a roasted garlic sauce

Almond-Crusted Halibut

Price: \$36

Grilled salmon topped with almond, Crumbs and herb crust

Grilled Halibut

Price: \$34

Marinated halibut in herbs and blood orange topped with a fennel infuse sauce

Cedar Planked Halibut

Price: \$37

Cracked pepper and sea salt Fire grilled halibut on a cedar plank topped with fresh garden vegetables

Fried Shrimp

Price: \$26

Fried shrimp served with cocktail sauce

Shrimp Scampi

Price: \$26

Shrimp in a Garlic wine sauce

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Drunken Shrimp

Price: \$26

Shrimp cooked in beer, herbs and spice

Coconut Shrimp

Price: \$26

Breaded shrimp and coconut served with a citrus sauce

Fire Grilled Basil Shrimp

Price: \$28

Fire grilled shrimp basted with a sweet basil sauce

Shrimp Creole

Price: \$26

Louisiana creole origin style shrimp paired with steam rice

Shrimp and Crawfish Etouffee

Price: \$28

Shrimp and crawfish with a combination of Cajun and creole spices and techniques paired with steam rice

Ginger Glazed Mahi

Price: \$26

Marinated Mahi in ginger, herbs, and spices grilled and basted with ginger glaze

Maple Cajun Mahi

Price: \$23

Seared mahi seasoned with Cajun seasoning and drizzled With a maple gastric

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Bourbon Glaze Mahi

Price: \$26

Grilled mahi seasoned with fresh herbs and basted with bourbon glaze

Lemon Garlic Mahi

Price: \$26

Mahi seasoned with sea salt and cracked fresh pepper topped with a lemon garlic sauce

Apple Honey Glaze Mahi

Price: \$26

Grilled mahi basted with an apple honey bbq sauce

Crab Pesto Mahi

Price: \$27

Grilled mahi topped with a crab pesto sauce

Chef Vi's Catering

HOR D'OEUVRES

Aji Tuna and Cucumber Cups

Price: \$175.00

Spring Rolls

Price: \$125.00

Fried Calamari

Price: \$150.00

Chicken and Waffles

Price: \$114.00

Cocktail Shrimp

Price: \$125.00

Crab Cakes

Price: \$200

Fried Shrimp

Price: \$150.00

Salmon Radish Crostini

Price: \$175.00

Shrimp and Grits

Price: \$150.00

Stuff Risotto

Price: \$175.00

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Spicy Avocado Eggs

Price: \$138.00

Stuffed Sweet Chili Peppers

Price: \$144.00

Western Bites

Price: \$144.00

Prosciutto and Melon Skewer

Price: \$162.50

Salmon Crème Fraiche

Price: \$198.00

Scallop Wrapped in Bacon

Price: \$155.00

Assorted Empanadas (Chicken, Beef, Spinach, Cheese)

Price: \$100.00

Bruschetta

Price: \$88.00

Caprese Skewers

Price: \$92.00

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SALADS AND STARTERS

Caprese Salad
Cheese Platter
Fruit Platter
Spring Mix Salad with Edible Flowers
Spring Mix Salad
Strawberry and Cheese

DESSERTS

Buttermilk Pies
Cookies
Cupcakes
Key Lime Tarts
Mini Pies
Mousse Cake & Keylime
Mousse Cake & Keylime
Pearl Cupcakes
Pink & White Cupcakes