



THE FINE DINING CHEF

CULINARY EXCELLENCE. SMOKED TO PERFECTION.

CATERING COLLECTION

Elevated Smoke. Refined Hospitality.

From intimate gatherings to grand celebrations, we create unforgettable culinary experiences with refined technique, exceptional service, and the art of smoke at the center of it all.



RECEPTION COLLECTION

Designed for networking events, cocktail receptions, grand openings, and private celebrations.

PASSED HORS D'OEUVRES

Choose Four

- Signature Smoked Angus Brisket Slider
- Smoked Pulled Pork Slider
- Smoked Sausage with House Mustard
- Artisan Cheese & Charcuterie Display
- Seasonal Crudité's with House Dip

INCLUDED

- Disposable cocktail napkins
- Display platters
- Setup service

STARTING AT
\$38 PER GUEST

25 GUEST MINIMUM



EXECUTIVE COLLECTION

Perfect for corporate lunches, business meetings, employee appreciation events, and wedding receptions.

CHOOSE TWO PROTEINS

- Signature Smoked Angus Brisket
- Smoked Pulled Pork
- Herb-Roasted Chicken
- Smoked Chicken Sausage

CHOOSE THREE SIDES

- Truffle Mac & Cheese
- Southern Greens
- Brisket Baked Beans
- Apple Fennel Slaw
- Candied Yams
- Seasonal Vegetable Medley

ACCOMPANIMENTS

- Artisan Bread Service
- Pickled Red Onions
- Habanero Bread & Butter Pickles
- House Sauces

INCLUDED

- Buffet setup
- Serving utensils
- Disposable dinnerware (upgrade options available)

STARTING AT
\$48 PER GUEST

25 GUEST MINIMUM



SIGNATURE COLLECTION

A plated dining experience where smoke meets classical culinary technique.

BREAD SERVICE

Fresh artisan bread with whipped butter.

FIRST COURSE

Choose One

- Seasonal Soup
- Seasonal Salad

ENTRÉE

Signature Smoked Angus Brisket finished with our Foie au Poivre Sauce

Served with:

- Creamy Potato Purée
- Seasonal Vegetables
- Seasonal Bright Garnish

DESSERT

Choose One

- Vanilla Bean Panna Cotta
- Seasonal Fruit Tart
- Dark Chocolate Fudge
- Peanut Butter Fudge

STARTING AT
\$95 PER GUEST

20 GUEST MINIMUM



CHEF'S TASTING EXPERIENCE

A multi-course culinary journey highlighting seasonal ingredients, smoke, and artistry.

AVAILABLE AS

- Four Courses
- Five Courses
- Seven Courses

INCLUDES

- Bread Service
- Multiple Courses
- Signature Entrée
- Dessert Course



STARTING AT
\$175 PER GUEST

8-12 GUEST MINIMUM

SERVICE LEVELS

Choose the level of service that best fits your event.



DELIVERY ONLY

Food delivered ready for you to enjoy.



BUFFET SERVICE

Full buffet setup with serving utensils.



FULL-SERVICE CATERING

Professional staff to serve, refill, and maintain your event.



PRIVATE CHEF EXPERIENCE

A fully customized experience with chef on-site.

ARTISAN CONFECTIONS

Handcrafted desserts prepared in small batches.

INDIVIDUAL BOXES

- Dark Chocolate Fudge
- Peanut Butter Fudge



DESSERT PLATTERS

A curated assortment of handcrafted confections for meetings, receptions, and gifts.



SIGNATURE ENHANCEMENTS

Enhance your event with curated hospitality experiences.



CHEF-ATTENDED CARVING STATION



ARTISAN BREAD SERVICE



PREMIUM CHINA & FLATWARE



PROFESSIONAL SERVICE STAFF



CURATED WINE PAIRINGS



SIGNATURE MOCKTAILS



CUSTOM PRINTED MENUS



CUSTOMIZED FOR YOU

Menus may be customized to accommodate dietary preferences, seasonal availability, and the unique needs of your event.

Let's create something unforgettable.



CONTACT US

469-591-7094



THEFINEDININGCHEF.COM