



CARTEWHEELS  
CATERING



## SINCE 1989

Cartewheels Catering has established a reputation for culinary excellence, creativity, and innovative design. Cartewheels was founded by Chef Debby Stein, whose ambition and creativity was the driving force in bringing upscale catering to the Texas Hill Country. As the company has evolved, the commitment to excellence is unwavering under her direction, along with daughter, Emily Simpson. Together, with their dedicated and talented staff, they continue to produce amazing events for the most discerning clientele.



DEBBY STEIN,  
EXECUTIVE CHEF & OWNER

## MEET DEBBY & EMILY

At the heart of this company is our love of food and entertaining. Coupled with gracious service and on-trend design, Cartewheels is redefining Hill Country catering!

Debby is a true visionary. Inspired by her mother, a fine-artist by profession, Debby was always encouraged to see things differently, which fostered her creativity. Her unique style earned her the reputation as the premier caterer in the Texas Hill Country. Debby attributes much of her success to life-long learning and embracing the continuous evolution of this industry.

Emily loves a good celebration and it shows! Emily and her staff are dedicated to producing exceptional experiences through innovative design, exceptional service, and honestly good food!



EMILY SIMPSON,  
GENERAL MANAGER  
LORI BLYTHE PHOTOGRAPHY





## THOUGHTFUL & CREATIVE DESIGN

Your vision is our mission! Our creative culinary specialist will work with you to create an event which represents your vision, style, and taste. We take great care in curating and staging creative cuisine to delight you and your guests. Each menu is design with you in mind

## IMPECCABLE SERVICE

Food is only one piece of the pie at Cartewheels. We pride ourselves with providing our clients exceptional service from our profesional and polished Crew.



## WEDDINGS

We at Cartewheels always consider it a privilege and an honor when we are chosen to participate in such a momentous occasion. Our passion for food, design and service is reinforced by continuing education and industry workshops as Cartewheels is constantly striving to stay on trend and offer our clients unique and memorable options.

Combining our creative talents along with your vision, we will custom design a reception that reflects the personalities of you as a couple while honoring your budget. Due to the complexity and variations within any reception, we do not have set menus or pricing.

Your Wedding Reception is the first opportunity for you to entertain friends and family as a married couple. A consultation with one of our Event Directors will provide a delicious start to your perfect day!



## CONSULTATION PROCESS

### THE DETAILS

We would like to visit with you to gather all of the necessary information we require. We want to understand your visions, what you love to eat, if your family has any allergies or special dietary requirements and much more. We recommend that you have a venue booked (or tentatively booked), as our quotes vary depending on the location.

### THE PROPOSAL

We take a good look at your event requirements and consult as a team to create the best proposal possible for you. We understand there are many decisions to make for your wedding day, which is why we aim to make the catering process stress free, transparent, and enjoyable. We will email you a comprehensive PDF proposal with no surprises. Please know that we welcome your feedback and are happy to make any revisions.

### THE TASTING

We feel this is the most important part. We invite you and your family to experience our food in a way that is relaxed and fun! We will prepare a taste of our proposed menu for you to enjoy while we chat about your wedding in further detail, and share our love of food and design with you. Our tastings are scheduled Monday-Friday at 2:30pm. We require a deposit of \$250.00 (for up to 4 guests) and will apply 50% to your balance upon booking your event with Cartewheels!

### THE RESERVATION

At this point, you have gotten to know and have decided to contract us to cater your most special day. A signed contract and 50% retainer is obtained. Now your event date is reserved on our calendar. We are thrilled!

### THE FINAL MEETING

In the time leading up to your wedding we welcome emails and phone calls to ensure all of the elements of your event are lining up correctly. One month prior, we schedule a phone call or meeting to discuss all the last-minute details we need to make your day a success and answer any questions you might have!

### YOUR BIG DAY

Enjoy your day and rest assured that The Cartewheels Crew will take exceptional care of you and your guests!



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# SUMMER SAMPLE MENUS

## BUFFET STYLE

### WAITER PASSED HORS D'OEUVRES

#### Texas Antelope Slider

*Flame Kissed Broken Arrow Ranch Antelope Sliders topped with Smoked Tomato Jam, Herbed Chevre, and locally sourced Arugula*

#### Crab Remoulade Stuffed Cherry Tomato

*Spicy Remoulade Crab presented in a Cherry Tomato*

#### Caprese Pipette

*Fresh Mozzarella, Basil and Grape Tomato skewered with a Pipette with Balsamic Reduction*

### STATIONARY HORS D'OEUVRE

#### Cartewheels Signature Fresh Fruit and Cheese Display

*Display of Seasonal Fruits and Artisanal Cheeses along with crackers, flatbreads and breadsticks*

### FARM TO TABLE BUFFET

#### Fredericksburg Peach and Mixed Green Salad

*Mixed Baby Greens tossed with Peaches, Toasted Almonds and Chevré with Blush Vinaigrette*

#### Panzanella

*Rustic Bread Salad featuring Red & Yellow Heirloom Tomatoes and Fresh Basil tossed with Toasted Focaccia Croutons and drizzled with Texas Olive Oil*

#### Mesquite Smoked Beef Tenderloin

*Brown Sugar Cured Beef Tenderloin Smoked over Texas Mesquite and accompanied by Blackberry Chipotle Demi Glace*

#### Cartewheels Signature Corn Pudding

#### Fire Roasted Vegetables

*Flame Kissed Seasonal Veggies drizzled with Olive Oil*

## FAMILY STYLE

### UPON ARRIVAL

#### Hill Country Charcuterie

*A Rustic Display of Imported Cheeses, Hill Country Pate, Sopresatta, Genoa Salami, Thinly Sliced House-cured Salmon, Cornichon, Caper Berries, Creme Fraiche, and Coarse Grain Mustard. Accompanied by Artisanal Flatbreads and Sliced Baguette.*

### FAMILY STYLE DINNER [SERVED AT TABLES]

#### Whole Leaf Caesar Salad

*Whole Leaf Hearts of Romaine and Focaccia Croutons in Traditional Creamy Caesar Dressing with Freshly Grated Parmesan*

#### Fire Grilled Beef Flank Steak

*Marinated Beef Flank Steak grilled rare , sliced and topped with Corn and Tomato Salsa*

#### Country Potato and French Green Bean Salad

*Fingerling Potatoes and Blanched Fine French Beans with Herbs de Provence Vinaigrette*

#### Cartewheels Signature Shrimp and Rice Salad

*A colorful, "Al Fresco" Salad of Marinated Peppers, Basmati Rice , Chilled Shrimp, Fresh Italian Parsley with a White Wine and fresh Herb Vinaigrette.*

#### Summer Heirloom Salad

*Fresh Arugula and Baby Greens with House-made Buratta , Local Heirloom Tomatoes , and Applewood Smoked Bacon Vinaigrette*

#### Artisan Sourdough Boule

*Sliced and Served with Whipped Herb Butter*

### BEVERAGE

*Basil Lemonade*

### SOMETHING SWEET

#### Warm Peach Cobbler with Vanilla Ice Cream

*Homemade Fredericksburg Peach Cobbler served with Vanilla Bean Ice Cream*

## LATIN INFUSED STATIONS

### WAITER PASSED HORS D'OEUVRES

#### Manchego and Quince Bite

*Served on a Skewer*

#### Mini Carnitas Tacos

*Bite-sized Crispy Corn Tortilla Taco filled with tender Carnitas, Pickled Red Onion and Cilantro*

#### Mango Gazpacho with Strawberry Salsa

*and Chile Lime Rim*

### CULINARY STATIONS

#### Dos Gorditas

*Light Hand-patted Masa Cakes Chef Griddled Topped with Blackbeans, Queso Fresco, and Pico de Gallo or Tequila-Lime Marinated Shrimp, Guacamole, and Mango Salsa*

#### Yucatan Citrus Salad

*Crisp Romaine, Fresh Jicama, Black Beans, Mango dressed in Light Citrus Cumin Vinaigrette and topped with Tortilla Hay*

#### Chef Carved Grilled Gaucho Flank Steak

*Grilled Beef Flank Steak carved at a station and offered with Chimichurri Sauce*

#### Latin Avocado Bar

*Avocado halves offered with an assortment of toppings to include Cheese, Fried Onions, Fresh Salsa, Bacon, Honey Mustard, Blush Vinaigrette, Buttermilk Ranch and Flavored Salts & Pepper for guests to "doctor" as they wish.*

#### Latin Inspired Station

*Smoked Chicken and Poblano Quesadillas  
Elotes Asado (Mexican Style Grilled Corn) garnished with Lime Wedges and Fresh Cilantro  
Guests may add Parmesan Cheese, Chile, and Mayonesa as they wish*

### BEVERAGE STATION

#### Hand Shaken Margaritas

*Cartewheels' Signature Fresh Squeezed Lime, Prickly Pear, and Mango Margaritas*

#### Mango Limeade

*Fresh Squeezed Lime with a hint of Tropical Mango*





# FALL SAMPLE MENUS

## PLATED MENU

### WAITER PASSED HORS D'OEUVRES

**Bacon Wrapped Quail Breast**  
*served with a Fig Thyme Glaze*

**Autumn Bisque Shooter**  
*Silken soup of Butternut Squash presented in a demitasse cup offered with a petite Grilled Cheese Sandwich*

**Balsamic Fig Compote Crostini**  
*with Texas Chevre*

**Anjou Pear**  
*topped with Gorgonzola, Candied Walnuts and Fresh Thyme*

### FIRST COURSE

**Arugula and Baby Greens Salad**  
*Arugula and Fresh Market Greens, Blueberries, Sweet dried Cranberries, and Asiago Cheese with Minted Raspberry Vinaigrette*

### MAIN COURSE

**Slow Roasted Pork Osso Bucco**  
*Balsamic Braised Pork Shank with Fresh Gremolata*

**Rosemary Infused Mashers**  
*Yukon Gold Mashers infused with fresh Rosemary*

**Fine French Beans**  
*Baby French Green Beans with Pancetta & Shallots*

**Artisan Rolls**  
*served with Herb Butter*

### SOMETHING SWEET

**Chocolate Sin with Raspberry Coulis**  
*Rich flourless Chocolate dessert served with Raspberry Coulis*

## FAMILY STYLE

### STATIONARY HORS D'OEUVRE

**Dried Fruit and Imported Cheeses**  
*A Refined Display of Imported Cheeses, Dried Fruit, and Marcona Almonds*

### WAITER PASSED HORS D'OEUVRES

**Balsamic Fig Compote Crostini**  
*with Texas Chevre*

**Mini Grilled Gruyere Cheese Sandwiches**  
*with Jalapeno Peach Jam*

**Fall Duck Breast Nacho**  
*with Fresh Cranberry Salsa*

### PRE-SET FIRST COURSE

**Fall Green Salad**  
*Mixed Baby Greens, Matchstick Pears and Spiced Pecans with a Champagne Vinaigrette and Crumbled Chevre*

### FAMILY STYLE DINNER [SERVED AT TABLES]

**Roasted Pork Loin with Fig Marsala Sauce**  
*Herb Roasted Pork Loin with Fig Marsala Sauce*

**3 Cheese Cauliflower Gratin**  
*Tender Roasted Cauliflower baked in a Rich 3-Cheese Sauce of Gruyere, Parmesan, and Cheddar. Finished with Buttered and Toasted Breadcrumbs*

**Butternut Squash & Quinoa Salad**  
*with Roasted Grapes and Chevre*

**Fall Roasted Carrot and Beet Salad**  
*Tender Roasted Local Beets and Baby Heirloom Carrots, tossed with Arugula, Fresh Goat Cheese, Walnuts, and drizzled with a light Vinaigrette*

## HILL COUNTRY VIBE

### WAITER PASSED HORS D'OEUVRES

**Bacon Wrapped Quail Breast with a Fig Thyme Glaze**

**Pecan Shortbread with Texas Chèvre and Tomato Preserves**

**Fried Green Tomatoes**  
*Topped with Spicy Remoulade Sauce and Crumbled Bacon*

### STATIONARY HORS D'OEUVRE

**Hill Country Breads and Spreads**  
*Rustic, Elegant Display of Artisan Baked Breads, to include Sourdough Boule, Focaccia, Baguettes, Jalapeño Corn Muffins, and Buttermilk Biscuits. Offered with Fredericksburg Peach Preserves, Honey Butter, Herb Whipped Butter, and Green Chile Pimento Cheese*

### STATIONS

**Shrimp and Grits Martini Station**  
*Cajun Shrimp served over Creamy Grits accompanied by Cheese, Chives, Bacon and Fried Onions for guests to "doctor" as they wish*

**Mason Jar Salads**  
*Fresh Salad of Crisp Greens, Grape Tomatoes, Cucumber, Black Olives and Carrots with a Vinaigrette Dressing presented in a Mason Jar*

**Southern Comfort Station**  
*Chef prepared Pulled Pork Sliders with Blue Cheese Coleslaw accompanied by Cartewheels' 3 Cheese Mac and Cheese*

### SOMETHING SWEET

**Gourmet Campfire S'mores**  
*Guests may roast fluffy, house-made marshmallows over an open flame, as Cartewheels' staff assists in building the perfect traditional S'more with graham crackers and assorted Ghirardelli chocolates. Take it one step further and let a Cartewheel's culinarian help craft your Gourmet S'more with combinations such as Peppermint Patty, Salted Caramel, Samoa, PB & Chocolate and finally Lemon Meringue*

### BEVERAGE STATION

**Fredericksburg Peach Lemonade**





# HOLIDAY SAMPLE MENUS

## PLATED MENU

### WAITER PASSED HORS D'OEUVRES

**Beef Carpaccio**  
*on Parmesan Crisp with Fresh Chervil and Balsamic Pearls*

**Lobster Mac and Cheese**  
*Rich Creamy Fontina Mac with Maine Lobster Served in a Petite Cassoulet*

**Truffled Cauliflower Soup Shooter**  
*A Rich Roasted Cauliflower Soup accented with Truffle Oil and Scallion*

**Cranberry Brie Tartlet**

### FIRST COURSE

**Petite Wedge Salad**  
*Crisp Wedge of Hybrid Iceberg Lettuce Drizzled with Buttermilk Herb Dressing topped with Blue Cheese, Crumbled Bacon and Grape Tomatoes*

### SECOND COURSE

**Balsamic Braised Pork Shoulder**  
*Fork-tender Pork in a Balsamic Demi Glace, Pickled Red Onion*

**Fontina Cheese Polenta**

**Prosciutto Wrapped Asparagus**

### HOLIDAY DESSERT TRIO

**Petite Ginger Crisp Ice Cream Sandwich**

**Chocolate Sin with Raspberry Coulis**  
*Rich flourless Chocolate dessert served with Raspberry Coulis*

**Egg Nog and White Chocolate Truffle**

## COCKTAIL PARTY

### STATIONARY HORS D'OEUVRE

**Holiday Charcuterie Display**  
*Curated selection of Cured Meat, Cheeses, Olives, Cornichon, Flatbread, Breadsticks and Crackers*

### STROLLING HEAVY HORS D'OEUVRES

**Belgium Endive Boats with Marinated Vegetables**  
*Festive presentation of Marinated Beets, Carrots and Fennel presented on Belgium Endive Leaves*

**Parmesan Black Pepper Edible Spoon with Port Braised Shortribs**  
*Our tender pulled Beef Short Rib served in a Parmesan Black Pepper Edible Spoon with Cranberry Horseradish Sauce*

**Millionnaire Bacon wrapped Shrimp**  
*Sweet & Spicy Candied Bacon wrapped around Shrimp*

**Deviled Quail Eggs with Caviar & Chives**

**Ahi Poke Tuna**  
*Fresh Ahi Tuna served Poke Style on a Crispy Wonton Nacho with Asian Guacamole*

### SOMETHING SWEET

**Assorted Holiday Cookies**

**Crème Brûlée Spoons**  
*Cartewheels' Signature Grand Marnier Crème Brûlée passed in White China Spoons*

**Dark Chocolate Ganache Tartlets**  
*in a Shortbread Crust with House-made Caramel and Sea Salt*





# SPRING SAMPLE MENUS



## FAMILY STYLE

### STATIONARY HORS D'OEUVRE

Belgium Endive with Marinated Vegetables

### WAITER PASSED HORS D'OEUVRES

Herb Roasted Grape & Goat Cheese Crostini

Pan Seared Peppered Tuna  
*with Wasabi Aioli and Fresh Mango Salsa*

### FAMILY STYLE DINNER [SERVED AT TABLES]

Balsamic Strawberry Salad  
*Mixed Baby Greens, Fresh Strawberries  
and Feta Cheese with Balsamic Vinaigrette*

Roasted Pork Loin with Fig Marsala Sauce  
*Herb Roasted Pork Loin with Fig Marsala Sauce*

Cider Roasted Quail  
*with Granny Smith Apple Chutney*

Globe Artichoke with Grana Padana and Candied Lemon  
*Presented with Little Gem Lettuce and Fresh Herbs*

Tuscan Shrimp & Rice Salad  
*A colorful, "Al Fresco" Salad of Marinated Peppers, Basmati Rice, Chilled  
Shrimp, Fresh Italian Parsley with a White Wine and fresh Herb Vinaigrette*

Fire Kissed Asparagus  
*with Texas Olive Oil and Lemon Zest*

### SWEET FINISH

*Berry Tart With Lemon Curd Mascarpone*

## SPRING STATIONS

### STATIONARY HORS D'OEUVRE

Curated Hill Country Charcuterie Station  
*A Refined Display of Imported Cheeses, Hill Country Pate, Sopresatta,  
Genoa Salami, Cornichon, Caper Berries, Creme Fraiche, and Coarse Grain  
Mustard Accompanied by and Crisp Toasted Crostini and Savory Crackers*

### STATIONS

Buddha Bowl Station  
*Guests will customize their own personal Bowl or Lettuce Wrap. A colorful  
fresh display of Vegetables, Brown Rice, Noodles, Cashew Chicken, Korean  
Beef, Fresh Herbs, Peanut Sauce, Honey Lemon Tahini Dressing, Cilantro  
Tamarind Sauce*

Grilled Tuscan Flatbread Station  
*Fresh Grilled Flatbread accompanied by Hummus, Caponata, Tabbouleh,  
Fresh Tomatoes and Basil, Locally Sourced Arugula, Fresh Mozzarella,  
Goat Cheese, Texas Olive Oil and Balsamic Reduction*

Torched Tuna Loin Tostada Station  
*Your Guests will Enjoy Watching Chefs Torch Fresh Wild Caught Ahi Tuna  
Loins to be Presented on Tostadas with Fresh Pineapple Slaw, Pickled Red  
Onions, Cilantro Lime Crema and Chipotle Aioli*

### SWEET FINISH

Flaming Donuts  
*Chef will Flambe Donut Holes with Brown Butter Sauce  
and serve over Vanilla Bean Ice Cream*





## BEVERAGE SERVICE

We take beverage service seriously!

Cartewheels is license through the Texas Alcohol and Beverage Commission. To provide continuity for your event, Cartewheels, offers a talented group of bartenders and mixologists along with glassware, ice, and styled serving equipment to complete your look.

SIGNATURE COCKTAILS

WINE & BEER

FULL BAR

LIMITED BAR

LOCAL FAVORITES

## WHAT OUR CLIENTS ARE SAYING

*“This catering experience was absolutely wonderful. We have had numerous comments about it being “the BEST meal ever had at a wedding”. The presentation was beautiful and perfect for the venue. Our catering contact asked many questions about our ideas and thoughts so that the food/presentation would match my daughter’s vision for the entire wedding experience. Every staff member was very professional in how they handled everything.”*

– Lisa

*“Cartewheels Catering was a dream to work with!! My husband and I are chefs in Houston so when we were planning our wedding in Fredericksburg the menu was a top priority. We were so happy to find Cartewheels Catering! We received so many compliments on the food, which was served family style at each table, and Emily was an absolute pleasure and utter professional when it came to helping us plan our big day. Cartewheels played a HUGE role in executing the wedding of our dreams and I highly recommend them to anyone looking for a wedding or event caterer!”*

– Erin

*“CarteWheels is incredible! Their professionalism is top notch (so easy to work with) and their food, including presentation, is so inventive and delicious. Debby and her team’s execution was flawless and their adaptability to accommodate our requests, which included a late night ramen bar, was seamless. Food was very important to us for our wedding because my husband is a chef. We, along with all of our guests, were blown away. We are still hearing from our guests that it was the best food that they have had at any event. We will definitely use them for our next event. Thanks for making our wedding a meal to remember!”*

– Kristina



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