CARLOS CRUSCO
PERSONAL CHEF

Chef Carlos Crusco Redefines Austin Corporate Catering By Feeding Employees Like CEOs

May 24, 2016

May 24, 2016 -

Austin personal chef Carlos Crusco, in his corporate catering business that he started several years ago, ensures that he provides more than boxed lunches for the employees. In fact, he offers them a fine dining lunch fit for CEO's. In spite of this, the costs of some of Chef Crusco's packages are comparable to what his clients currently pay for catering." Since launching his business, every client with whom he worked with has remained loyal to him to this day.

He does this because he felt that healthy and delicious meals were a birthright. Chef Carlos points out that he had very little to do with the extremely high standard he has set for food and dining. Growing up with his Argentine parents from Italian and Spanish heritage, he usually enjoyed gourmet food on a regular basis, even in his school lunches.

Chef Carlos recalls: "While the other kids were bringing bologna and cheese sandwiches, my dad would pack some fresh Argentinian empanadas or a special Italian pasta dish from the night before. To me, it was just normal, and my parents set the bar really high at an early age."

His life experiences have also influenced his career and passion for knowledge in food and wine. Whether it was fresh pasta, paella or souffle, or speaking Spanish & Italian, he developed a wealth of knowledge obtained from his parents, extensive reading, and culinary travels throughout South America and Europe. He was then able to incorporate all of this knowledge into his corporate catering in Austin.

Chef Carlos believes that his life's mission is to spread the knowledge and passion for food and wine that his family had passed on to him. That is why he also provides private dining services and teaches cooking classes in Austin, TX, and surrounding areas, to couples, groups, and to recognized groups, such as Central Market, The Austin Winery, and The Texas Beef Council.

About his corporate menu, Chef Carlos adds: "Great food is for all to enjoy. That is what I envisioned when I decided to provide corporate catering in Austin. I created several menu options for different budgets, but the quality and passion is in every single one."

Those interested in Chef Carlos' menu, catering services, or cooking classes are encouraged to contact him directly.

###

For more information about Chef Carlos Crusco, contact the company here:Chef Carlos CruscoCarlos Crusco512-970-2200carlos@chefcrusco.com

Chef Carlos Crusco

Chef Carlos Crusco offers personal chef services to individual and corporate clients. He specializes in Mediterranean & Latin cuisine, and is a frequent speaker at Le Cordon Bleu (Austin), Central Market, The Austin Winery, and The Texas Beef Council.

Website: http://www.chefcrusco.com

Email: carlos@chefcrusco.com

Phone: 512-970-2200

CARLOS CRUSCO
PERSONAL CHEF