

STEPH LAGUNES

Private Chef & Boutique Catering

About Us

Chef Stephanye & her team, offer a private chef-style catering experience designed for intimate gatherings, micro weddings, and elopements. With a personalized approach to every event, each menu is thoughtfully curated to reflect the couple's vision, tastes, and dietary needs. Inspired by seasonal ingredients and elevated presentation, Stephanye creates warm, memorable dining experiences with a focus on hospitality, flexibility, and attention to detail.



Micro-Wedding Dining Experience

Celebrate your special day with a private chef-inspired dining experience designed for intimate weddings and meaningful gatherings. Menus are thoughtfully customized for each couple, featuring seasonal ingredients, elevated presentation, and personalized service in a warm and inviting setting. Choose from a 2-3 course plated dinner, family-style shared dining, or an upscale buffet experience, with dietary accommodations and cocktail-hour enhancements available.

Menus are customized to each couple's preferences, with dietary accommodations and personalized enhancements available.

Micro-Wedding Service Options

- Buffet Service — starting at \$75 per guest
- Family-Style Dinner — starting at \$85 per guest
- Plated Dinner Service — starting at \$95 per guest



Add-ons & Enhancements

Passed Appetizers
Late-Night Bites
Self-Serve Coffee Cart Station by Stroop Haus
Stroopwafel Cart Experience by Stroop Haus
Wedding Cake
Mini Dessert Station
Bar Service & Customized Beverage Packages



Eloppements & Cocktail Hour

Perfect for couples seeking a relaxed yet elevated celebration, our elopement catering offers chef-curated grazing tables and cocktail-style menus designed for intimate gatherings. Inspired by global flavors and seasonal ingredients, each experience features thoughtfully styled small bites, flavorful pairings, and vibrant self-serve stations.

Eloppement cocktail-style menus start at \$50 per guest and include a beverage station featuring your choice of seasonal lemonade or agua fresca, along with purified water.

Cocktail Hour Menu Options

Tapas & Crostini Grazing Table

A beautifully styled cocktail-style grazing experience featuring an assortment of Spanish-inspired tapas, artisan crostinis, and seasonal bruschettas. Guests can enjoy selections such as manchego cheese with figs and honey, jamón serrano, jamón ibérico, burrata, marinated olives, Spanish chorizo, roasted vegetables, and chef-selected seasonal accompaniments.

Optional passed appetizers:

- Gambas al Ajillo (Spanish garlic shrimp)
- Bacon-Wrapped Dates
- Patatas Bravas
- Mini Skewers & Chef's Seasonal Bites

Fiesta Station

A vibrant Mexican-inspired cocktail station featuring house-made guacamole, pico de gallo, roasted salsa, tortilla chips, roasted corn and black bean dip, and warm queso fundido with chorizo and mushrooms. Paired with seasonal bites like poblano corn quesadillas and fresh garnishes.

Optional passed appetizers:

- Chicken or Steak Fajita Skewers
- Mini Chicken Quesadillas
- Shrimp or fish ceviche cups
- Mini Shrimp or fish tostadas





Mediterranean Mezze & Antipasto Table

A vibrant Mediterranean-inspired grazing table designed for relaxed cocktail-style dining. Featuring warm pita and pita chips, cured salamis, marinated olives, artichokes, hummus, tzatziki, fig spread, seasonal fruit, fresh crudité, artisan cheeses, and Mediterranean salad skewers, this spread offers a balance of fresh, savory, and colorful flavors.

Optional passed appetizers:

- Chicken or Steak Kebabs
- Bacon-Wrapped Dates
- Lamb Kofta Skewers
- Falafel bites

Add-ons & Enhancements

- Passed Appetizers
 - Add 2 different passed appetizers for an additional \$12 per guest
- Mini Dessert Station
- Self-Serve Coffee Cart Station by Stroop Haus
- Stroopwafel Cart Experience by Stroop Haus
- Bar Service & Customized Beverage Packages

