



C U L I N A R Y

The Art of Catering

CORPORATE CATERING

BANQUETS • FUNDRAISERS • SPORTING EVENTS • HOLIDAY PARTIES
COMPANY GATHERINGS • EXECUTIVE MEETINGS • TRAINING CLASSES





“ On behalf of myself and the board of directors, we want to thank you, Wade and the Cotton catering team for doing an amazing job! The food was not only great tasting but very well presented and visually pleasing. We have received nothing but compliments from our guests. ”



Cotton Corporate Catering

Whether it's a business seminar, holiday party, awards gala or company picnic, Cotton Culinary offers a range of catering services to make your corporate or private event a success.

Cotton Culinary understands that your event demands key ingredients as well as precise coordination from start to finish. Our corporate catering director and team of trained and enthusiastic culinary staff will exceed your expectations with creative planning, innovative cuisine, artful presentation and an unmatched level of customer service. Taking into consideration your budget, venue, goals and vision, our executive culinary chef will expertly craft a unique menu to satisfy any audience from 50 to 5,000. From gourmet boxed lunches to black-tie seated dinners, Cotton Culinary provides professional and memorable catering services for all occasions.



Our impressive fleet of more than 15 mobile kitchen units, transportation vehicles and cooking equipment allow versatility for your catered event.



EXECUTIVE CHEF

Wade Schindler

Schindler spent many years running his own successful catering business prior to joining Cotton Culinary. The youngest of six kids from Columbus, Texas he always enjoyed family-style meals growing up and recalls his granny dragging him into the kitchen to help her bake bread and kolaches. After graduating from Western Culinary Institute in Portland and working in several major cities, the comforts, securities and familiarities of small town living drew him back to his roots. In 1996, Schindler embarked on an entrepreneurship by selling breakfast tacos from a single cooler on wheels. His business grew and prospered as a result of his unwavering energy and passion for people and food. A self-described "maverick" in the culinary world, Schindler would do it all: cooking, cleaning, serving; whatever it took to get the job done for his clients. He built up an impressive truck fleet over the years, allowing him the flexibility to cater a variety of events, large to small, near and far. Now, as Executive Chef with Cotton Culinary, Schindler has a full team of chefs and catering staff and gets to show off his creativity while focusing on menu planning and catering services for multiple business lines.

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