

Private Chefs in Fredericksburg, TX

Fredericksburg's vibrant food scene, with its focus on local Hill Country ingredients and Texas flair, makes it a great spot for private chefs who can bring restaurant-quality meals to your home, Airbnb, or B&B. Based on recent reviews and local recommendations, here are some top options. These chefs often customize menus for intimate dinners, celebrations, or larger groups (up to 30+), handle shopping and cleanup, and emphasize fresh, seasonal fare. Expect pricing to start around \$100–\$200 per person, depending on menu complexity—contact them directly for quotes.

Chef/Service	Highlights	Contact/Website	Average Rating (from Yelp/Google)
Chef Jessie Burk	Specializes in farm-to-table dishes with bold flavors; perfect for romantic dinners or Galentine's events. Trained in culinary arts, with 15+ years in restaurants. Highly praised for creativity and attention to dietary needs.	(505) 269-8255 chefjessieburk.com Based in Fredericksburg	5/5 (multiple 5-star reviews for exquisite, colorful meals)
HG Culinary (Chef Henry Gutkin)	High-end fine dining with surprise or prix fixe menus using local Texas products. Ideal for luxury occasions like anniversaries. Focuses on artful presentation and Hill Country heritage.	hgculinary.com (contact form) Fredericksburg-based	4.9/5 (praised for personalized, masterful experiences)

Chef Marvin Hobson	Classic French techniques with Hill Country twists; 30+ years experience, including Aspen resorts. Great for celebrations—guests rave about communication and paced service.	www.fbgchefmarvin.com (contact form) or via takeachef.com Fredericksburg	5/5 ("Phenomenal" for beautiful menus and quick setup)
Eat Fredericksburg (Chef Leo Aguirre)	Local entrepreneur blending Fredericksburg spots into custom menus; offers cooking classes too. Escoffier-trained, focuses on BBQ, fine dining, and community vibes.	eatfbgtx.com (online booking form) Fredericksburg	4.8/5 (Loved for innovative, shareable Hill Country feasts)
Take a Chef Platform	Matches you with 29+ local chefs (e.g., for Argentine asados or cabrito roasts). Easy online booking with menu proposals; average scores for taste (4.49/5) and cleanup (4.81/5).	takeachef.com (online form) Fredericksburg coverage	4.7/5 (Convenient for first-timers)
MiumMium Personal Chefs	Global cuisines with local sourcing; chefs shop, cook, and clean. Tailored for budgets and events; strong on hospitality and spotless kitchens.	miummium.com (online booking) Fredericksburg	4.6/5 (Reliable for hassle-free events)

Maximiliano Pettit (Food Senses)	Organic, open-fire cooking like Argentine asados; hands-on classes available. Emphasizes sensory enjoyment with wine pairings.	(830) 456-1667 maximilianopettit.com Serves Fredericksburg/ Austin/San Antonio	4.8/5 (Epicurean favorite for bold, local flavors)
Feastival	Custom meal plans and event catering within 20 miles; Le Cordon Bleu-trained. Focuses on client needs like allergies or themes.	feastivalfbg.com (contact form) Fredericksburg	4.7/5 (Great for family gatherings)

Tips: Book 2–4 weeks ahead, especially during peak seasons like wine harvest. Many integrate well with your B&B stays for seamless add-ons like winery drivers.