



Food. Gatherings. Experiences.

Lucca is a chef-driven hospitality company creating food and experiences for workplaces, institutions, communities and private gatherings.

From recurring meals and drop-off catering to full-service events, interactive culinary experiences and intimate dining, we adapt the food, service and experience to the people around the table.

Our menus draw on global flavors, seasonal ingredients and a love of sharing good food. Whether we are feeding a team or welcoming guests for a special occasion, we bring thoughtful preparation and personal attention to every gathering.



More Than a Meal



Food can bring people together, introduce a culture, celebrate a milestone or welcome a guest. Our approach starts with who we are serving, why they are gathering, and what the occasion should feel like.

RECURRING MEALS / CATERING / EVENTS / CULINARY EXPERIENCES

Lucca Fine Catering · Bacán · Hospitality Consulting

Built Around the Occasion

From feeding a team every week to hosting a product launch, welcoming a speaker or creating an intimate dinner, Lucca scales the food and hospitality around the occasion.



Drop-Off & Recurring Meals

Individual meals · buffet spreads · workplace & institutional dining · recurring meal programs

Dependable service for organizations that need great food without a full-service production. From individually packed lunches to shared buffet spreads, we build menus around your schedule, preferences and the way your team eats. Recurring programs bring variety to the table while making everyday meal planning easier.



Gatherings & Events

Happy hours · receptions · celebrations · speaker events · product launches · community events

Food and hospitality designed around bringing people together. Whether guests are mingling at a reception, celebrating a milestone or gathering around a speaker, we shape the menu and presentation to suit the occasion. Each gathering strikes a thoughtful balance between generous hospitality, ease of service and a memorable sense of welcome.



Full-Service Hospitality

Cocktail receptions · staffed buffets · family-style dining · plated dinners · executive & VIP dining

Complete service for occasions where the experience matters as much as the menu. From staffed buffets and family-style meals to plated dinners and executive dining, we coordinate the food and service around the rhythm of your event. Thoughtful pacing and attention to detail allow hosts to focus on their guests.



Culinary Experiences

Interactive stations · chef's tables · displays · live fire · themed dining · custom experiences

Experiences that invite interaction, discovery and a memorable sense of occasion. Through chef's tables, live cooking, interactive stations and themed dining, we bring guests closer to the ingredients, techniques and cultures behind the food. Each experience is shaped around your audience, creating opportunities to taste, ask questions and connect.

One Hospitality Partner. Different Needs.

Thoughtful food. Appropriate service. Hospitality designed around your people.

Everyday · Social · Celebratory · Experiential

Hospitality Across Central Texas

Lucca serves workplaces, institutions, communities and private gatherings across Central Texas. From recurring team lunches and individually packed meals to receptions, large events and intimate plated dinners, we adapt the menu, presentation and service to the size, setting and purpose of each occasion.

From Everyday Meals to Major Occasions

Our range includes drop-off catering, recurring meal programs, staffed buffets, family-style dining, cocktail receptions, bar service, executive dinners and interactive culinary experiences. We can support an organization's everyday needs while also creating hospitality for its most important gatherings.

That range is reflected in our work with the University of Austin: weekly Tuesday family dinners for approximately 170 students and staff, admissions events for up to 500 guests, happy hours around speaker presentations, and VIP plated dinners for up to approximately 24 guests. Each format calls for a different approach to preparation, timing, presentation and service—and each receives the same thoughtful attention.

Selected Clients

University of Austin · Antler · SNH Capital Partners · Obvious · Dialpad · Atmosphere · Cabana Club · The Austonian · Hippo



Different Communities. The Same Care.

Whether serving a startup team, an investment firm, a university community or a private celebration, we begin by understanding the people and the occasion. We build hospitality around how guests will gather, how the meal should flow and what will make the experience feel welcoming.

Beyond the Food

At the University of Austin, weekly family meals explored a different part of the world without repeating a menu. Students' curiosity about culture, ingredients, techniques, cooking and meal preparation made the relationship personally rewarding. Those exchanges reflect what we hope to create across every setting: food that invites conversation, discovery and connection.

“Food is our common ground, a universal experience.”—James Beard