



It's Not a Party Without Paella!

[Book Now](#)

We Bring the Party to You

Bienvenidos! Our paella catering company prepares paella on-site making your special event, exciting and memorable. We travel throughout the state. Fresh and bursting with flavor, that's what Señor Pepe's Paella takes pride in offering!

We provide great tasting authentic paella. Prepared with the highest quality and freshest ingredients, we offer real, open fire paellas. This authentic paella is one of the best options for a large party or private dinner and all prepared at the comfort of your home, backyard, pool deck, park pavilion, reception hall, beach or any location your event is being celebrated.

[Learn more](#)[View menu](#)

“Very good experience! Food was delicious, and Jose is so nice and professional.”

-Laura H.

[Read more reviews](#)

Contact Us



Senor Pepe's Paella Catering LLC

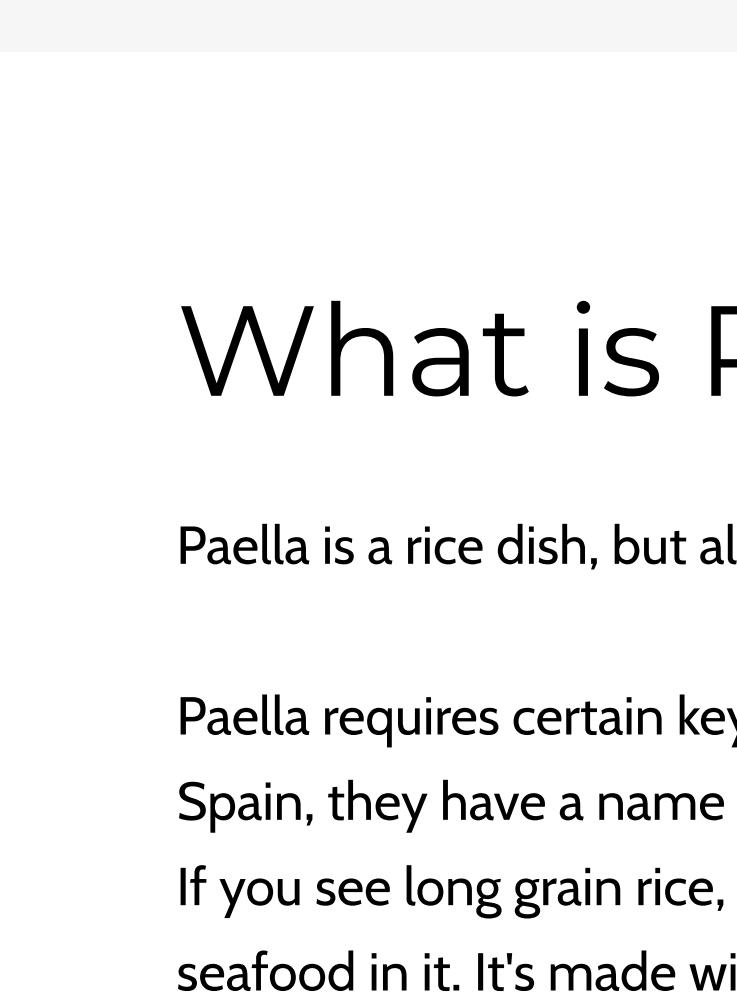
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About Us



My name is Jose Lugo, aka Chef Pepe.

I was born in Brooklyn, New York. Our family history began in the northwest coast of Spain, Galicia a city which is still there today called Lugo. This is the link to our family last name. My love and passion for cooking started at a very young age and I was fortunate enough through the years in the food industry to meet and work with chefs from different countries and cultures. Greek, Italian and Spanish cuisines were my favorites. In 1995, I relocated to the beautiful state of Florida and began what is now Senor Pepe's Paella Catering LLC.

What is Paella?

Paella is a rice dish, but all rice dishes are not paella.

Paella requires certain key ingredients not just the pan to be authentic. It must be made with saffron, not food coloring or dyes. In Spain, they have a name for this (paella pintada) which means painted paella because of the coloring added. The rice is very important. If you see long grain rice, it's not authentic. There are many variations for paella. In Valencia Spain, the paella "Valenciana" has no seafood in it. It's made with rabbit, chicken and snails. It has a crusty bottom (not burned) called the socarrat. The paella is also very thin. We take pride in offering the authentic traditional paella Valenciana of Spain. We understand that not everyone likes rabbit or snails and offer our own version of paella valenciana made with chicken and spanish chorizo. Paella is a dish that brings people together.

Señor Pepe's Paella Catering takes pride in preparing authentic tasting paella throughout the state of Florida. We are a License, Certified and Insured paella catering company.

Why Señor Pepe's Paella?

You're having an event/special occasion and you don't know exactly what to do. You contact that same old catering company that brings your pre-cooked food in aluminum trays and keeps them warm until served. Your space is limited and most of it is taken up by the food set up on tables.

Well, here's what Señor Pepe's Paella Catering can do for you!

- We prepare your favorite Paella Valenciana (meat), Paella de Marisco (seafood) Paella Mixta (combination of meat and seafood) or any type of paella from our menu options.
- Prepared on site at your location, your pool deck, skydeck, park pavilion, backyard, resort – just about anywhere!
- Your guests are entertained as they watch their paella cooked in front of them.
- The paella is served with a tossed green salad, balsamic vinaigrette dressing, dinner rolls and butter. You can focus your time on hosting your guest.

It's that simple!

Frequently Asked Questions

Catering at Your Event

What is included with the paella? -

Paella includes a tossed green salad, dressing, dinner rolls and butter. (standard) disposable plates, napkins and eating utensils are provided at no additional cost.

At what time will the chef arrive to prepare the paella? +

What time will the paella be served? +

If I need you to stay longer at the event, is there an additional charge? +

Do you only provide buffet service, or do you offer plating service for events? +

Do you provide staff to serve food? +

Do you provide canopy, tent, tables, chairs or outdoor furniture to rent for our guests? +

Travel

How far do you travel? +

What are the special arrangements and additional requirements when traveling? +

Are there additional charges for out-of-area events? +

Booking

When should I book my event? +

How do I secure the date? +

Can I change the arrival time or serve time after booking the event? +

Can I change the date after booking my event? +

Do I lose my deposit if I cancel? +

When do I pay the balance due for my event? +

Do you charge extra for working on holidays? +

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Menu

Paella Valenciana

Saffron infused broth, calasparra rice, chicken, Spanish chorizo, green beans, carrots, butter beans, tomato puree, diced onions, garlic, garnished with fire roasted red peppers, artichokes, green peas and rosemary

Price includes: a tossed green salad (green leaf or romaine lettuce), cherry or grape tomatoes served with balsamic vinaigrette dressing, dinner rolls, butter and all standard disposable plates, napkins and eating utensils.

Number of guests	Price per person	Total
20	\$22	\$440
30	\$20	\$600
40	\$18	\$720
50	\$16	\$800

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