FAR Out Hospitality CATERING & EVENTS

BY BETH MCCABE • PHOTOS BY THE STONES PHOTO + FILM & WHITNEY K. PHOTOGRPAHY

When it comes to hosting an event, why not create a memorable event that guests will remember? It all comes down to having the right food to please your palate. That's where FAR Out Hospitality Catering & Events shines. Expect an elevated experience where every detail delights and every bite is unforgettable.

FAR Out Hospitality isn't just a clever play on words. It stands for Felipe Armenta Restaurants, founded by Chef Felipe Armenta himself. What began as one man's vision has now evolved into a hospitality group that is making its way across the Lone Star State.

"Our first venture in West Texas was Cowboy Prime in Midland, which opened in December 2022. Both Maria's Mexican Kitchen and F1 Bar & Grill opened in Odessa in early 2025," says Celebrity Chef Graham Elliot, who works alongside Chef Felipe.

What makes his story remarkable is his rise to the top. Chef Graham, who left high school early, earned his GED and started as a dishwasher. "I still have to pinch myself that I can pay bills doing what I would do for free," he smiles. He truly has a heart for the culinary arts, loving every moment of his job.

"Food and hospitality cover everything from religion to geography and chemistry to artistry," he explains. "It's also about craftsmanship, using your hands to transform Mother Nature's beautiful gifts into something that connects you to other people."

Something for Everyone

Chef Graham and his dedicated team offer everything from elite out-of-house events to entire restaurant buyouts and everything in between. "Having multiple





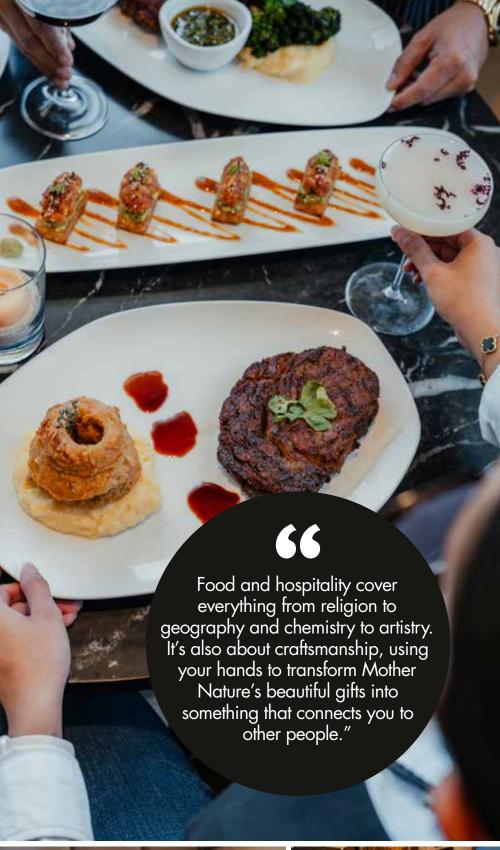


restaurant concepts from a brewery to high-end French, Mexican to sushi and seafood means there's something for everyone," he says.

Indulge in the classics. Please your palate with meatloaf, miso-glazed salmon, classic fajitas, and steak frites, which are asked for time and time again. "Consistency is one of our strong points," says Chef Graham. People can tell the difference in every bite.

The Go-To Place for Events

Have an event coming up? Book FAR Out Hospitality. "Whether it's a birthday, graduation, corporate event, or even a memorial, we love getting to be a part of our guests' big life moments," says FAR Out Hospitality Event Coordinator Samantha Shapiro. Ask for their help in planning a proposal, anniversary dinner, or even in-home catering for a more intimate dining experience. The options are endless, and no detail is left to chance. Best of all, no minimum number of guests is required.



Samantha also has some tips for those interested in hosting an event. "Make it memorable. Have fun with it!" And don't be afraid to personalize it. "Customization elevates every party in a big way, whether that's company branding on menus, custom cocktail napkins, or fun cocktail stir sticks. It's all in the details."

They also make a special effort to cater to Permian Basin Real Producers.

"We know that networking is the lifeline of real estate, so we are happy to offer a space for large group happy hours, training sessions, seasonal parties, or even intimate lunch or dinner meetings at almost all of our 14 restaurants," says Samantha.

Expect the best. Rest assured that Chef Graham and his staff go above and









beyond and do whatever it takes to provide world-class hospitality and to form lasting connections with their guests and clients. "We have a diverse team from all over the world that relocated to Texas because we believe in the vision and the greater cause," he says.

Want to Learn More?

Whether you're planning an intimate dinner, a glittering gala, or even an awards ceremony or training session, expect nothing less than the spectacular. With FAR Out Hospitality, you're creating a masterpiece.



For more information, check out their website, farouthospitality.com.





