

## ◆ PERSONAL CHEF SERVICES ◆

### Pricing Guide & Menu Inclusions

All events include consultation, menu planning, shopping, full preparation, service, and kitchen cleanup. Pricing is separated into a fixed chef service fee and the actual cost of food, which is passed through to the client at cost.

### OPTION 1 — PLATED DINNER SERVICE

A formal, multi-course experience. Each course is individually plated and served to each guest at the table.

**What's Included — Plated Dinner - Family Style will be similar but presented family style on platters and warming tray (if possible)**

<b>Appetizers</b>	Choice of 2–3 passed or plated appetizers (e.g., , shrimp cocktail, charcuterie bites, tuna tartar, lollipop lamb chops, scallops in bacon, harvesters catch)
<b>First Course</b>	Individual plated first course — soup, salad, or seasonal starter presented at the table
<b>Main Course</b>	Choice of 2 proteins (e.g., cornmeal crusted cod, pan-seared salmon, grilled Statler chicken piccata, braised beef short ribs, seared rare tuna, Fishermans stew, lobster ravioli, grilled swordfish, grilled ribeye steaks, sauteed shrimp asparagus and prosciutto with penne etc. — each guest selects their preference
<b>Side Dishes</b>	2–3 accompanying sides served per plate (e.g., roasted vegetables, grilled summer vegetables, chefs garden fresh vegetable medley, Cape Cod rice pilaf, quinoa and summer vegetable salad, Sicilian potato and green bean salad, roasted potatoes, toasted orzo pasta)
<b>Service Style</b>	Each course individually plated and served to guests at the table by chef
<b>Dietary Notes</b>	Vegetarian, gluten-free, and allergy accommodations available upon request

## POLICIES & ADDITIONAL INFORMATION

<b>Food Cost</b>	Food is charged at actual cost. The per-person estimates above are provided for budgeting purposes only. A detailed receipt will be provided after each event.
<b>Grocery Shopping</b>	Chef handles all shopping and sourcing. A grocery deposit equal to the estimated food cost is due 5 days before the event.
<b>Gratuity</b>	Not included. A customary gratuity of 20% of the total service fee is appreciated.
<b>Cancellations</b>	Full refund if cancelled 7+ days in advance. 50% refund within 3–6 days. No refund within 48 hours.
<b>Equipment</b>	Chef brings all specialty tools and prep equipment. Client provides a functional kitchen with standard appliances, empty working dishwasher, refrigeration, trash bins, and tableware (plates, bowls, silverware etc.) unless otherwise arranged.
<b>Booking</b>	A 50% deposit of the service fee is required to confirm your date. Balance is due on the day of service.

To book or request a custom menu consultation, please contact us:

