

PERSONAL CHEF SERVICES

An intimate dining experience, in your home.

HOW IT WORKS

From the first conversation to the last dish, every detail is handled personally — by me. I'll plan your menu, shop for the finest ingredients, prepare and cook everything in your kitchen, and leave it spotless at the end of the night. All you have to do is enjoy your evening.

Menus are crafted around your preferences and can be tailored for allergies, dietary choices, and any restrictions. The chef fee covers everything except the cost of ingredients, which are billed at cost.

PLATED SERVICE

Chef Fee plus cost of food

Each course is individually plated and presented at the table — a restaurant-quality experience in the comfort of your own home. Every dish is timed, finished, and served with care.

3-Course Menu

Three courses with 2–3 passed hors d'oeuvres to start

Guests	Chef Fee
2 guests	\$350
Up to 4 guests	\$700
Up to 6 guests	\$1,050
Up to 8 guests (server recommended)	\$1,400
Up to 10 guests (1 server required)	\$1,750
Up to 12 guests (1-2 servers required)	\$2,100

4-Course Menu

Four courses with 2–3 passed hors d'oeuvres to start

Guests	Chef Fee
2 guests	\$400
Up to 4 guests	\$800
Up to 6 guests	\$1,200
Up to 8 guests (1 server required)	\$1,600
Up to 10 guests (1-2 servers required)	\$2,000

Up to 12 guests (2 servers required)	\$2,500
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5-Course Menu

Five courses with 2–3 passed hors d'oeuvres to start

Guests	Chef Fee
2 guests	\$450
Up to 4 guests	\$900
Up to 6 guests	\$1,350
Up to 8 guests (1 server required)	\$1,800
Up to 10 guests (2 servers required)	\$2,250
Up to 12 guests (2 servers required)	\$2,700

For parties of 8 or more, one server is required. Parties of 10 or more require two servers.

Server fees are based on the scope of the event and will be quoted separately.

For groups larger than 12, or for something a little different, please reach out directly.

FAMILY STYLE SERVICE

Chef Fee plus cost of food

Generous platters and bowls arrive at the table for guests to share — relaxed, warm, and made for real conversation. All the craft and care of a plated dinner, with a style that invites everyone to linger a little longer.

3-Course Menu

Three courses with 2–3 passed hors d'oeuvres to start

Guests	Chef Fee
2 guests	\$300
Up to 4 guests	\$600
Up to 6 guests	\$900
Up to 8 guests	\$1,200
Up to 10 guests	\$1,500
Up to 12 guests	\$1,800

4-Course Menu

Four courses with 2–3 passed hors d'oeuvres to start

Guests	Chef Fee
2 guests	\$350
Up to 4 guests	\$700
Up to 6 guests	\$1,050
Up to 8 guests	\$1,400
Up to 10 guests	\$1,750
Up to 12 guests	\$2,100

5-Course Menu

Five courses with 2–3 passed hors d'oeuvres to start

Server as required or requested

Guests	Chef Fee
2 guests	\$400
Up to 4 guests	\$800
Up to 6 guests	\$1,200
Up to 8 guests	\$1,600
Up to 10 guests	\$2,000
Up to 12 guests	\$2,400

For parties of 8 or more, one server is required. Parties of 10 or more require two servers.

Server fees are based on the scope of the event and will be quoted separately.

For groups larger than 12, or for something a little different, please reach out directly.

D E S S E R T A D D - O N S

Every meal deserves a sweet finish. Add a dessert course to either service — homemade and baked fresh in your kitchen, or a beautifully curated selection of store-bought artisan treats, presented as thoughtfully as everything else on the table.

Dessert Option	Add-On Fee
Homemade dessert (up to 6 guests) — baked from scratch in your kitchen	\$125
Homemade dessert (7–12 guests) — baked from scratch in your kitchen	\$175
Store-bought / curated selection — artisan pastries, chocolates, or specialty cake, beautifully presented	\$50

Dessert add-ons are available with both plated and family style service. The homemade option includes all ingredients in the cost of food billing.

Every table is different. Every menu is yours.

I'd love to help you plan something memorable.

Please call or reach out directly to begin.