

PERSONAL CHEF SERVICES

Personal Chef



For the highest quality of food and service, our Personal Chef option provides an interactive cooking experience, perfect for formal sit-down dinners or casual home entertaining. This service includes:

- Teaser (hors d'oeuvres)
- Warm (soup)
- Fresh (salad)
- Savory (main course)
- Sweet (dessert)

Starting at \$150 per person. We are willing to travel, with the customer covering travel expenses.



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How It Works

FIRST

We need to book your event. Please contact us for scheduling and pricing information. A 50% deposit is required at the time of the scheduling in order to secure your date. You can also send us the details of your private dining event by completing our private event form.

NEXT

Our staff will help you create the perfect menu for you and your guests, keeping in mind that there may be culinary limitations and food allergies to consider. We will need to know if you will be using your own fine china, glasses, stemware, and utensils or if you would like us to provide them for you.

Depending on requirements for the event our staff may have to visit the venue for a brief walk through. In order to properly prepare we usually arrive 1-2 hours early at which time the balance of your event must be paid.

ADDITIONAL INFORMATION

The chef will need total access to your kitchen including the oven, stove, refrigerator and freezer. The wait staff will set the table if you haven't already done so and just before the first course is served the chef will appear in the dining area with his staff to make introductions and announce the menu. Our uniformed professional wait staff will serve each course and clean behind the chef as your party dines. In order to complete clean up, once the dessert course is completed the wait staff clears the table of everything except your beverages. After the kitchen is clean and the dishes are stacked the chef and his staff return to the dining area (where the homeowner and their guests are usually talking, laughing and enjoying themselves) to say goodnight and to wish everyone well. The chef and staff leave with memories of another great dinner service and since you are already home all you have to do is relax.

We will curate a menu that fits not only your budget but also your preference of taste.

Example Menu:

Thank you for considering us for your culinary needs. Please select your menu option, let us know how many are in your party, and contact us for pricing.

BRUNCH MENU A

- Omelets (Shrimp, Cheese, Tomato, Spinach & Tasso Ham)
- Eggs
- Grits
- Bacon
- Pork Sausage
- Chicken & Waffles with Cane & Maple Syrup
- Crab Cakes with White Remoulade
- Fresh Cut Fruit
- Mimosas

BRUNCH MENU B

- Omelets (Shrimp, Cheese, Tomato, Spinach & Tasso Ham)
- Eggs
- Shrimp n Grits
- Pancakes Cakes topped with Maple Syrup
- Bacon
- Pork Sausage
- Breakfast Potatoes
- Fresh Cut Fruit
- Mimosas

MENU OPTION I

- Soup Turtle Soup
- Salad Fried Crawfish with Mirliton Relish and Creole Remoulade
- Appetizer Jumbo Lump Crab Cakes over a bed of Cajun Slaw
- Entrée Filet Mignon topped with Large Shrimp, and Garlic Butter Sauce accompanied by Smoked Gouda Creamed Potatoes and Charred Asparagus
- Bananas Foster over Butter Cake

MENU OPTION II

- Soup Seafood Gumbo
- Salad Spring Mix salad with Charred Tomatoes, Feta Cheese, Coated Pecans with Louisiana Strawberries Drizzled with a Creole Vinaigrette
- Appetizer Lump Crabmeat Crostini
- Entrée New Orleans BBQ Shrimp over Dirty Rice accompanied by Sautéed Green Beans and Caramelized Onions
- Old New Orleans Creme Brulee

MENU OPTION III

- Soup Shrimp and Corn Dumpling Bisque
- Salad Fried Oyster Caesar Salad
- Appetizer Candied Riblets
- Entrée Blackened Redfish topped with Lump Crabmeat, with a side of Black-pot Jambalaya and Braised Collard Greens
- Dessert New Orleans Style Bread Pudding with a Creole Rum Sauce

MENU OPTION IV (Vegetarian)

- Soup Creamy Tomato Soup Basil with Grilled Cheese Croutons
- Salad Italian Chopped Salad
- Appetizer Spinach and Artichoke Crostini
- Entrée Creole Eggplant Parmesan
- Dessert Mango Passion Fruit Sorbet

