



## **Buffet Style Service Pricing**

**Our standard dinner buffet includes two hours of service, with a personalized menu where you will be able to choose from two hors d'oeuvres, one salad, one protein, one starch, one side, one bread selection, and two mini desserts.**

<b>Service fee (up to 20 guests):</b>	\$1,400 + groceries
<b>Additional guests:</b>	\$60 per guest + groceries
<b>Production cost:</b>	15% of service fee
<b>Estimated grocery cost:</b>	\$20-30 per guest

**FOOD/GROCERY COST:** Food cost listed above is an estimate only, and will vary depending on the chosen menu. Client is responsible for all food costs for the event, and will be provided with copies of receipts. We typically shop at Kroger, or Whole Foods, and we maintain a priority on quality and freshness

**PRODUCTION CHARGE:** Includes menu planning, shopping, cooking, service, and clean up. All food services hors d'oeuvres and entree items are stationary. As well as chafing dishes and serving platters for the serving table, disposable cocktail plates and cocktail napkins and all equipment set up, take down, and transportation. The production cost also includes custom printed menu tent cards and votive candles for the buffet table.

**KITCHEN & EQUIPMENT:** Clients must have a working kitchen with a stove, oven, fridge, basic pots and pans, tables and chairs for all guests, and all table-service items (silverware, water & wine glasses, and plates).

**BEVERAGES:** All alcohol and beverages will be provided by the client.

**PAYMENT:** Deposit of 50% of the service cost is required to reserve your event date. Any remaining service fees, as well as the production cost and entire cost of the groceries, is due on

the first business day following your event. Deposit may be made via ACH or credit card (paying with credit card will include a 3% fee). Half the deposit amount is non-refundable if the event is canceled.

**GRATUITY:** If you feel your chef(s) went above and beyond to provide excellent service, feel free to tip them directly, or as a part of your final payment. Typical gratuity is suggested as 20% of the service fee.



## Plated Dinner Service Pricing

**Because we're cooking in your home kitchen (where space may be limited), we ask that all guests please enjoy the same menu selections for each course.**

### **Dinner for Two:**

Three course meal:	\$425 + groceries
Additional guests up to seven:	\$95 per guest + groceries
Four course meal:	\$475 + groceries
Additional guests up to seven:	\$115 per guest + groceries

### **Dinner for Eight or More:**

Three course meal:	\$125 per guest + groceries
Additional courses:	\$25 per guest, per course + groceries

**Production Charge:** 15% of service fee

**Estimated Grocery Cost:** \$35-\$55 per guest

**FOOD/GROCERY COST:** Food cost listed above is an estimate only, and will vary depending on the chosen menu. Client is responsible for all food costs for the event, and will be provided with copies of receipts. We typically shop at Kroger or Whole Foods, and we maintain a priority on quality and freshness.

**PRODUCTION CHARGE:** Includes menu planning, shopping, cooking, service, and clean up. As well as custom, printed menus for the table, plate rentals (if requested, for up to 16 guests), votive candles, bread & butter and cheese board preparation (if requested).

**KITCHEN & EQUIPMENT:** Clients must have a working kitchen with a stove, oven, fridge, basic pots and pans, tables and chairs for all guests, and all table-service items (silverware, water & wine glasses, and plates).

**BEVERAGES:** All alcohol and beverages will be provided by the client.

**PAYMENT:** Deposit of 50% of the service cost is required to reserve your event date. Any remaining service fees, as well as the production cost and entire cost of the groceries, is due on the first business day following your event. Deposit may be made via ACH or credit card (paying with credit card will include a 3% fee). Half the deposit amount is non-refundable if the event is canceled.

**GRATUITY:** If you feel your chef(s) went above and beyond to provide excellent service, feel free to tip them directly, or as a part of your final payment. Typical gratuity is suggested as 20% of the service fee.