



PERSONAL CHEF SERVICES

Pricing varies (Final cost will be determined after your consultation)

Each personal chef service includes:

- An initial consultation where you will be given a detailed client questionnaire in order to determine your taste preferences and dietary restrictions as well as which kind of service will be best for you.
- A customized menu to suit the needs of the individual or family based on the feedback provided during your initial consultation.
- The finest quality seasonal ingredients for your meals.
- Shopping, meal preparation and kitchen clean up
- Neatly packaged and stored meals including detailed reheating and serving instructions.
- Kitchen clean up

CLASSES

Classes are 2 ½ - 3 hours, depending on the menu, during which time we will prepare 3-4 dishes from start to finish. All menus are custom designed to suit the tastes, skills, and kitchen equipment of the students.

Pricing:

Class costs include groceries

Individual Lesson: \$250

Up to 3 students: \$325

4 – 6 students: \$400

5-8 students: \$525

GIFT PACKAGES

COOKING LESSON GIFT CERTIFICATE

Give the gift of a cooking lesson! Great for brides to be, newlywed couples, birthday or shower gifts, Mother's Day or any other special occasion. A cooking lesson is a unique gift that anyone can enjoy no matter what level of food knowledge you have. Classes are 2 ½ - 3 hours, depending on the menu, during which time we will prepare 3-4 dishes from start to finish. All menus are custom designed to suit the tastes and skill level of the student(s).

PERSONAL CHEF GIFT CERTIFICATE

A great gift for someone in need whether it's a new Mom or family, someone recovering from an illness or a family that needs a little extra help. Pricing to be determined based on number and duration of meals and quantity of people served.

COOKING PARTIES

Invite up to 15 friends to your home for their own private cooking party! Cooking parties are a fun way to get together with friends and enjoy a night out doing something different while also learning some new cooking techniques and recipes.

Guests will arrive and enjoy some snacks with beverages. After about half an hour of socializing, Chef Michelle will go over the menu for the evening, which has been especially designed for your group. Then, everyone ties on an apron, gathers their ingredients, and gets cooking. Chef Michelle will come around and teach some cooking techniques as you prepare your meal in small groups and then you'll sit down to a delicious three-course meal. After savoring the last bite, the party ends and you leave with some great new recipes and cooking skills.

Whether you're planning a birthday celebration or a casual get together, a cooking party is a guaranteed great time with friends.

6-8 students: \$100 per person (including groceries)

8-15 people: \$75 per person (including groceries)

MEAL PLANNING SERVICE

Basic Meal Planning Service

Will include a personalized shopping list and recipes based on your detailed client questionnaire. The recipes can include any combination of entrees, veggie and grain sides, one-pan dishes, breakfast items, lunch dishes, baked goods and desserts. Recipes will be customized to suit the needs of each individual client.

\$225 includes initial phone consultation, shopping list, recipes and sample week.

"Pantry Revival" Service

Will include a personalized shopping list and recipes based on your detailed client questionnaire. This service includes an in home consultation and pantry assessment. I will then come back on a separate day and clean out and organize your pantry for you (additional containers may need to be purchased).

\$350

Add ons:

*Additional monthly shopping list and recipes \$150 (includes a total of 12 entrées and one pan dishes and six side dishes and/or salads).

*You can choose to have everything sent electronically or for a nominal fee, I can put together a recipe binder for you and month-to-month you can add to it your monthly recipes. Before you know it you'll have your very own cookbook!

Kitchen Restoration Service

Includes an in home consultation and full organization of pantry, refrigerator/freezer and kitchen as well as shopping for any necessary containers. This service takes approximately 4-8 hours depending on the scope of the project. Price per hour is \$60 plus cost of containers. Estimate will be provided after initial consultation.

PRIVATE EVENTS

What type of events should you hire a personal chef for?

Multi course plated dinners

Wedding and baby showers

Birthdays, graduations, or other important life events

Brunches or luncheons

Cocktail parties

Prepared food for childrens' birthday parties

Themed dinner parties

Events for 2 to 8 people - \$65 per hour plus cost of groceries

Events for 8 or more people - \$75 per hour plus cost of groceries

The total hours vary depending on the number of people attending your event, number of courses and types of meals to be prepared. Typically, a dinner party for 8 people will take approximately 6-8 hours of labor. This includes menu creation, shopping, preparation, cooking, and clean up. An estimate will be provided prior to event.

***All pricing is subject to change**