

Private Dining/Brunch

Brunch catering services typically include a range of high-quality offerings to ensure a memorable and sophisticated experience. Here's what you can generally expect:

- 🍽️ **Customized Menus:** Tailored to your preferences and dietary requirements, featuring gourmet dishes made with the finest ingredients.
- 🍽️ **Professional Service:** Experienced chefs and staff providing impeccable service, from preparation to presentation.
- 🍽️ **Elegant Presentation:** Beautifully plated dishes and stylish table settings to enhance the dining experience.
- 🍽️ **Beverage Options:** A selection of premium beverages, including mimosas, Bloody Marys, freshly brewed coffee, and more.
- 🍽️ **Setup and Cleanup:** Complete setup of the dining area and thorough cleanup after the event.
- 🍽️ **Additional Amenities:** Options for decor, rentals, and other enhancements to create a luxurious atmosphere.
- 🍽️ These services ensure that your event is not only delicious but also seamlessly executed, allowing you to enjoy the occasion without any stress.
- 🍽️ **Optional Add-Ons:**
 - Optional Wine Pairing Service (for each course) - Add \$40/per person
 - Optional: Tablescape Decor - Add \$200-\$500
 - Optional: Mimosa Bar Services - Add \$12/pp
- 🍽️ **Guest Rate varies based on guest count. The more guests, the lower the rate.**
- 🍽️ **Rates exclude Transportation Mileage & Sales Tax**
 - For a Custom Menu curated by the Chef, please [schedule a consultation](#).
(Deposit required for this service)

******Brunch Catering:** Prices generally range from \$25 to \$150 per person****

A typical **private dining catering service** includes a range of high-quality offerings to ensure a memorable and sophisticated experience. Here's what you can generally expect:

- **Customized Menus:** Tailored to your preferences and dietary requirements, featuring gourmet dishes made with the finest ingredients.
- **Professional Service:** Experienced chefs and staff providing impeccable service, from preparation to presentation.
- **Elegant Presentation:** Beautifully plated dishes and stylish table settings to enhance the dining experience.
- **Beverage Options:** A selection of premium beverages, including wines, cocktails, and non-alcoholic options.
- **Setup and Cleanup:** Complete setup of the dining area and thorough cleanup after the event.
- **Additional Amenities:** Options for decor, rentals, and other enhancements to create a luxurious atmosphere.

These services ensure that your event is not only delicious but also seamlessly executed, allowing you to enjoy the occasion without any stress.

- Sourcing & Gathering all Fresh Ingredients and Spices
- Transportation to your Home/Airbnb while bringing all the food
- Chef will prepare meals on-site and either plate meals (4-courses max; parties of 2-6) or serve meals in serving dishes allowing guests to serve themselves (parties of 6-10)
 - *Client is responsible for providing dishes & utensils used during service*

Optional Add-Ons:

- Optional Wine Pairing Service (for each course) - Add \$40/per person
- Optional: Tablescape Decor - Add \$100-\$200
- Optional: Mimosa Bar Services - Add \$12/pp

 Guest Rate varies based on guest count. The more guests, the lower the rate.

 Rates exclude Transportation Mileage & Sales Tax

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*** **Private Dining:** Prices typically range from \$75 to \$200 per person, depending on the menu and level of customization. ***

