Private Chef Services. How does it work.

A Private Chef is an economical alternative to dining out or ordering in.

We will bring the gourmet experience to your dining room table with a formal or causal feel.

Consultation: Contact our Chef! We will discuss your event, costs, food choices, the number of attendees, kitchen layout/equipment available/needed and schedule a date/time that works for you.

Deposits & Payments: A deposit of 30% is due when booking to reserved your date. Full payment is due 10 days before event date. Payment is accepted via E-transfer or Cash.

The meal: Meals are prepared with only the freshest, hand-selected ingredients using healthy Cooking methods and are based on our agreed upon menu.

We have set choice menu items to select from but are open to requests of any favorites you may have.

Our dinners consist of minimal 3 Courses up to 5 Courses.

You may even venture to try our tasting menu. Ask Chef for details.

Please inform Chef of any allergies or dietary restrictions.

In Addition: After menu is finalized, Chef will do all the shopping to create your dinner.

The service: Chef will arrive 30-45 min before the meal is to be served and will bring any extra equipment needed. Once service has commenced, you and your guests sit and relax, Chef will be creating each individual course and serve it in a timely manner. After each course Chef will clear each service.

Once each course is served and cleared and the meal is completed, we will leave your kitchen spotless. All you do is sit and relish in the pleasure of a hassle free dinner party and take in all the compliments of satisfaction given to you by your guest!