PRIVATE CHEF SERVICES

$1800

plus your cost of groceries.

This includes one head chef, one assistant chef, delivery, our in-house rentals, disposables, and all taxes and fees.

TOTAL COST

GUESTS	Most private chef events are between **10 - 35 guests**.
GROCERIES	Groceries range from $500 - $1000.
BUDGET	You may set any budget, or start with a menu and we can give you an estimated quote.
35+ GUESTS	If you have more guests, it is additional per person and you may need more staff to serve and clean.

Making the total cost **$2,300 - $2,800** on average.

MENU

We work with you to plan your perfect menu, and our team prepares your food the day before in our certified kitchen. Your chef does the final cooking on-site before service.

STAFF

We can hire servers, bartenders, and chef assistants as needed. This will be billed directly to you by a partner staffing agency.

VENDORS

We charge a 20% fee of the vendor cost for ordering, setup, and taking responsibility for third-party services such as rentals, cakes, or flowers.





Menus

TIMING: 6:00 or 6:30 p.m. for cocktails and small bites. Dinner follows an hour later, buffet-style, family-style or plated. Family-style and plated service may require extra staff.

TO START: Every menu starts with a grazing board of charcuterie, cheese, dips, spreads, small bites, seasonal produce, breads and sweets. Tell us your favorites and any dietary needs.

GROCERIES: Most menus run $500 to $1,000, depending on guest count, menu and market prices. Set your own budget or get an exact cost for review a week before your event.

CUSTOM MENUS: Custom menus require a $1K deposit before the menu is created. Once a deposit is placed, please send us your requests and we will be happy to create a custom menu for you.

THE SICILIAN

To start: Beef meatballs with tomato ragù and filone bread.
Main: Three-cheese Sicilian lasagna with béchamel. Choose beef, lamb, pork, or vegetarian.
Salad: Fennel, orange, Marcona almonds and Castelvetrano olives with lemon and olive oil.
Dessert: Fresh cannoli with pistachios and chocolate chips.

ITALIAN AMERICAN

Mains: Overnight chuck roast on a sesame-seed hero with caramelized onions, roasted red peppers, cheddar and American cheese sauce, shredded lettuce and spicy pickled peppers. Square pan pizza with cheese, pepperoni and your choice of toppings.
Salad: Caesar salad with Parmesan, croutons, romaine and Caesar dressing.
Dessert: Homemade tiramisu and Italian cookies from a Brooklyn bakery.

THE GREEK

Mains: Roasted chicken and lamb kebabs with homemade flatbreads and tzatziki.
Sides: Greek salad with marinated feta and olives on the side, lemon-herb rice, and homemade spinach and feta pies.
Dessert: Frozen yogurt parfait with baklava.

TEXAS BBQ

Mains: Slow-cooked prime rib or brisket, plus pork shoulder or ribs. BBQ and hot sauces.
Sides: Rainbow vinegar slaw, pickles, cheddar and American mac & cheese, collard greens.
Dessert: Apple pie with whipped cream.

THE RICHARD SPECIAL

Mains: Overnight prime rib, served on the bone and shredded, with beef jus. Roasted Chilean sea bass with teriyaki, furikake and seaweed salad.
Sides: Robuchon-style Japanese white sweet potato purée and Greek salad with feta and olives.
Dessert: Three-layer chocolate cake with peanut butter frosting and peanut butter cups.

PIZZA NIGHT

Main: Crisp, 18-inch New York-style pizzas made with overnight-fermented dough and baked in your oven throughout the evening. Choose your toppings or have guests add their own.
Sides: Caesar salad and Italian meatballs.

TRIBECA

To start: Caviar tasting with traditional accompaniments and oysters on the half shell with mignonette and cocktail sauces.
Mains: Filet mignon and Frenched rack of lamb with an herb and panko crust, served with red wine demi-glace.
Sides: Piped twice-baked potatoes, blanched white asparagus and herb butter.
Dessert: Molten chocolate cake with warm cardamom-stewed strawberries and whipped cream.

FARM TO TABLE

Mains & sides: We shop the local farmers market the morning of your event for seasonal vegetables and local chicken, fish or beef. We prepare everything from scratch in your kitchen, simply grilled or oven-roasted.
Dessert: Fruit cobbler, pie or another seasonal dessert.

BRUNCH

Mains: Eggs your way, thick-cut maple bacon, breakfast sausage, and avocado toast with pickled onions, feta, preserved lemon, chile and olive oil.
On the table: Fresh pastries, a smoked salmon platter, bagels, spreads, and yogurt parfaits.

INDIAN DINNER

Mains: Chana masala, dal fry and saag paneer.
Sides: Jeera rice, mango chutney, raita, naan made on-site, potato and green pea samosas.
Dessert: Cardamom rice pudding with mango.

Want a custom menu? Let us know! We offer comfort food from over 40 countries that we have visited.