

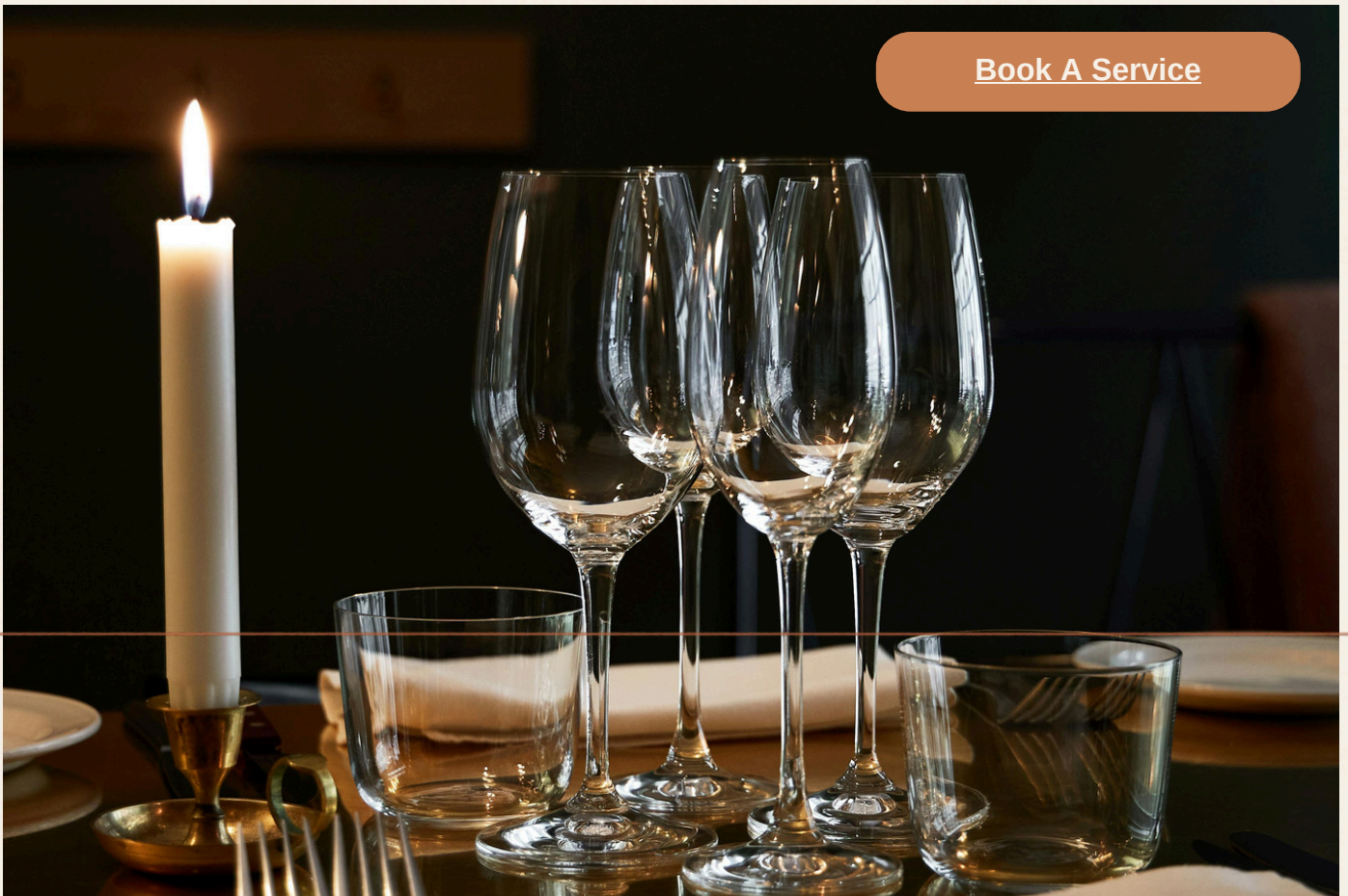


PRIVATE CHEF MENU PACKET

Cozy & Elevated Culinary Experiences

Family Style • Buffet • Chef's Table • Interactive Cooking Class

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PRESET MENU #1 – ELEVATED SOUTHERN COMFORT

Cozy, nostalgic, refined Lowcountry flavors

3 COURSE FORMAT

Starter (Choose One):

- Pimento Cheese Crostini with Pickled Red Onion
- Tomato Bisque with Herbed Crème Fraîche
- Deviled Eggs Trio (Classic, Smoked Paprika, Pickled Beet)

Entrée (Choose One):

Signature Entrée: Sweet Tea-Brined Roast Chicken —

Slow brined in sweet tea with citrus + herbs, roasted crisp, finished with lemon thyme jus.

Optional Upgrades:

- Herb Roasted Chicken with Carolina Gold Mustard Jus
- Bourbon & Brown Sugar Glazed Chicken Thighs
- Substitute Pork Tenderloin

Sides (Choose Two):

- Brown Butter Mashed Potatoes
- Braised Collard Greens
- Honey Thyme Roasted Carrots
- Smoked Gouda Mac
- Corn Pudding
- Southern Succotash (Seasonal)

Dessert (Choose One):

- Bourbon Bread Pudding
- Peach Crisp with Vanilla Bean Whip
- Chocolate Pot de Crème



4 COURSE FORMAT

Course 1 — Starter (Choose One from above)

Course 2 — Salad (Choose One of the following):

- Baby Greens with Candied Pecans, Citrus Vinaigrette
- Heirloom Tomato Salad with Basil Oil
- Southern Wedge Salad with Buttermilk Dressing

Course 3 — Entrée (Choose One from above)

Course 4 — Dessert (Choose One from above)

FAMILY STYLE SPREAD FORMAT

Includes:

- Sweet Tea-Brined Roast Chicken (upgrade options available)
- Three Sides
- One Dessert
- Fresh Rolls or Combread
- Infused Water Station (Citrus + Mint)

Recommended Spread:

- Sweet Tea-Brined Roast Chicken
- Brown Butter Mashed Potatoes
- Southern Succotash
- Honey Thyme Roasted Carrots
- Peach Crisp



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PRESET MENU #2 — COASTAL SEAFOOD



Fresh, bright, coastal flavors perfect for vacation rentals



LOCAL SOURCING NOTE

Crab and shrimp are seasonal and locally sourced from Hobson's Seafood LLC. Atlantic salmon is locally sourced as available. All seafood offerings depend on seasonality and availability and may be subject to change.

3 COURSE FORMAT

Starter

(Choose One):

- She Crab Soup
- Lowcountry Shrimp Cocktail with Lemon Old Bay Aioli
- Smoked Salmon Crostini with Dill Cream

Entrée

(Choose One):

- Seared Atlantic Salmon with Lemon Dill Butter
- Jumbo Crab Cakes with Remoulade
- Lowcountry Seafood Bake (Shrimp, Corn, Sausage, Potatoes, Accompaniments)

Sides

(Choose Two):

- Charleston Red Rice
- Garlic Butter Green Beans
- Roasted Fingerling Potatoes
- Citrus Slaw
- Grilled Asparagus with Lemon Oil

(Choose One):

- Key Lime Pie Bars
- Lemon Blueberry Cheesecake
- Coconut Cake (Dairy-free version available)



4 COURSE FORMAT

Course 1 — Starter (Choose One from above)

Course 2 — Salad (Choose One): Arugula + Citrus Salad;
Cucumber Dill Salad; Watermelon + Feta (Seasonal)

Course 3 — Entrée (Choose One from above)

Course 4 — Dessert (Choose One from above)

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FAMILY STYLE SPREAD FORMAT

Includes:

- One Entrée
- Three Sides
- One Dessert
- Fresh Rolls or Garlic Bread
- Infused Water Station (Cucumber + Lemon)

Recommended Spread:

- Jumbo Crab Cakes
- Charleston Red Rice
- Citrus Slaw
- Grilled Asparagus
- Key Lime Pie Bars



PRESET MENU #3 – GLOBAL FUSION

Bold flavors, interactive options, perfect for cooking classes

3 COURSE FORMAT

Starter (Choose One):

- Korean BBQ Meatballs
- Mediterranean Mezze Board
- Thai Coconut Soup (Tom Kha)

Entrée (Choose One):

- Teriyaki Glazed Salmon
- Moroccan Chicken with Preserved Lemon
- Latin Style Braised Beef with Chimichurri

Sides (Choose Two):

- Coconut Rice
- Roasted Harissa Carrots
- Garlic Noodles
- Mediterranean Couscous
- Lime Cilantro Slaw

Dessert (Choose One):

- Matcha Cheesecake
- Churro Bread Pudding
- Mango Sticky Rice



4 COURSE FORMAT

Course 1 – Starter

- (Choose One from above)

Course 2 – Salad (Choose One):

- Sesame Ginger Salad
- Mediterranean Tomato + Cucumber Salad
- Citrus Mint Greens

Course 3 – Entrée

- (Choose One from above)

Course 4 – Dessert

- (Choose One from above)



FAMILY STYLE SPREAD FORMAT

Includes:

- One Entrée
- Three Sides
- One Dessert
- Infused Water Station (Ginger + Lime)

Recommended Spread:

- Moroccan Chicken
- Coconut Rice
- Harissa Carrots
- Lime Cilantro Slaw
- Mango Sticky Rice

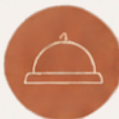


SERVICE EXPERIENCES & PRICING

INTERACTIVE COOKING CLASS FORMATS



Option A — Hands On Class (90–120 minutes)
 Guests cook alongside Chef. Includes: Ingredient kits, Recipe cards, Hands on instruction; Plated meal at the end.



Option B — Chef Demo + Tasting
 Chef cooks, guests watch + taste. Perfect for corporate groups or large vacation rentals.



Option C — Competition Format
 Teams compete to create the best dish. Great for corporate team building or bachelorette groups.



STYLES OFFERED

- ✦ Private Dinners (3 Course or 4 Course)
- ✦ Family Style Spreads
- ✦ Vacation Rental Chef Services
- ✦ Bachelorette / Celebration Groups
- ✦ Interactive Cooking Classes — Hands on classes
- ✦ Chef's Table Experiences — Premium, intimate, elevated.
- ✦ Retreat Chef Work (Multi Day) — Includes 2 meals + snacks per day. Travel + lodging covered by client.

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PER PERSON RATES



3 Course Dinner

\$125–\$155 per person



4 Course Dinner

\$145–\$175 per person



Family Style Spread

\$95–\$135 per person



Interactive Cooking Class

\$85–\$125 per person



Chef's Table

\$165–\$225 per person



Corporate Team Building
 Cooking Class

\$125–\$165 per person

✦ Pricing is dependent on final menu selections, # of guests, and ingredient availability. ✦

ADD-ONS, BOOKING & NEXT STEPS

ADD ONS



Wine Pairing Add On — \$35-\$55 per person
Includes 3–4 curated wines



Charcuterie Board / Grazing Table —
\$250-\$600 depending on size



Dessert Upgrade — \$8-\$15 per person



Brunch Add On (Vacation Rentals) — \$350-\$650
Perfect for next morning service



Ingredient Kits (Cooking Classes) — \$25-\$45 per person



Travel Fee — Outside 40 mile radius:
IRS small business mileage rate (current year):
lodging if required.



DEPOSIT & PAYMENT STRUCTURE

- 50% deposit to secure the date

Remaining balance due 72 hours before event

- **Payment methods:** major debit/credit card, invoice, Venmo
- **Contract required for all bookings**

Travel/lodging fees invoiced at time of booking

BOOKING WORKFLOW

1. **Inquiry** — Client submits booking form with:
Date, Location, Guest count, Occasion;
Menu preference, Dietary needs.
2. **Consultation Call** — You confirm:
Kitchen equipment; Menu selection;
Service style; Add ons; Travel logistics.
3. **Proposal + Invoice** — Client receives:
Menu packet; Quote; Contract;
Deposit invoice.
4. **Event Prep** — Chef Nikki:
Shop; Prep; Pack equipment;
Print menu cards; Review chef packet.
5. **Event Execution** — Chef Nikki:
Arrive 1.5–2 hours early; Set up; Cook;
Serve; Clean; Depart.

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Thoughtfully prepared. Warmly served.