



Menu creation and fee ranges

MENU & COURSE SELECTION

I will happily send you a list of example dishes that I love to cook and/or a packet of some sample menus, but please know that my priority is always to customize. I am constantly coming up with new recipes from seasonal foods, so consider the menus/courses as a starting point to our conversation. You can certainly mix and match dishes, and you can always request something that isn't listed on a menu at all! Ultimately, my goal is to create a memorable culinary experience for you, so once you choose a genre or style of food you like, I can send you a list of specific dishes to narrow down the final menu. Ultimately the season and your preferences will determine the meal. I have created dinners that span the spectrum from full paleo meals, to Christmas Dinner with your family's traditions, to delicacy meals with specialty ingredients, to the classics of an Italian restaurant, to multi-course Indian celebrations, to fusion cornucopias that don't have one specific root except as delicious and creative food! PLEASE call if you have ideas, questions, concerns, or dietary needs.

PRIVATE CHEF MEALS:

Costs vary widely depending on a number of factors including: the menu, number of courses, a served dinner vs. buffet, group size, your location due to transit time, use of organic, local, or rare ingredients, multiple dietary accommodations, and any complex customizations or boutique ingredients. A full evening of private-chefing for a multi-course served dinner typically runs between \$175-\$250/person if there are fewer than 10-12 people. (Although, some meals can cost as much as \$275/person if you select delicacies like Japanese Wagyu, or potentially as low as \$150/person when meals are a little simpler or with fewer courses). The price range for lunches and breakfasts is between 25% - 50% less than the price range for dinners. Alcohol is not included, but if you are from out of town and need me to purchase alcohol on your behalf, I am happy to!

SMALL PARTY CATERING:

I typically cater parties with 30 or fewer people but I can certainly flex to 40 guests depending on the structure and goals of your event. Similar to when I prioritize menu customizations for private chef dinners, I will work with you to build a menu and a party structure that meets your catering needs and desires. Really, the only difference between "private-chefing" and a "catered dinner" is that catered affairs often have more people, may have fewer courses, and are often a buffet, heavy apps, or family style model for their event. That said, I have done several fully served sit-down larger group dinners, so there are basically no rules! (In fact, one of my favorite experiences was a farm-to-table fully served feast in someone's backyard for 24 people!). Catering fees vary widely depending on the group size, but they typically range between \$100-\$175/person. Again, it all depends on your group's specific requirements and food requests. Alcohol is not included. Catered breakfasts and lunches are generally \$75-\$125/person depending on the group size and menu.

DEPOSITS

A 25% deposit is needed to reserve your spot. If you cancel one month prior to your meal you will get a full refund. If you cancel between one month and two weeks you will get half of your deposit back. If you cancel less than two weeks before your event you will not receive your deposit back unless I can fill the spot with another client.

Don't hesitate to contact me if you want to learn more and/or to brainstorm the perfect customized menu for you. Thank you for the opportunity to cook a meal for you...nothing brings me more joy than that!

Erica Linnell
Chef/Owner - Tiny Town Culinary