



Menu creation and fee ranges

MENU & COURSE SELECTION

I can send you a list of example dishes and/or a packet of some sample menus that I enjoy cooking, but please know that my priority is to customize. Thus, I am always coming up with new recipes from seasonal foods or from my own passions. You should consider these courses as a starting point to our conversation. You can mix and match dishes, and/or request something that isn't listed on a menu at all! My goal is to create a unique culinary experience for you. Once you choose a genre or style of food that you like, I will send a specific proposal for you to select the final menu. Ultimately, the season, your food preferences, any dietary restrictions, and my own creativity will determine the meal. The sky is the limit! From full paleo meals, to Christmas Dinner with family traditions, to elegant French inspired meals with delicacies, to the classics of an Italian restaurant, to multi-course Indian celebrations, to fusion feasts that don't have a specific thread except that they showcase delicious and innovative food! PLEASE call if you have ideas, questions or concerns.

PRIVATE CHEF MEALS:

The classic private chef experience is an intimate multi-course dinner with your family or friends. Costs vary widely based on a number of factors including: the menu, number of courses, my transit time to your location, use of organic, local, or rare ingredients, multiple dietary accommodations, and any complex customizations or boutique foods. A full evening of private-chefing generally runs between \$200-\$250/person if there are fewer than 10-12 people. (Although, some meals can cost as much as \$275/person if you select delicacies, or on rare occasions, as low as \$175/person when meals have fewer courses or if there are more than 12 people). The price range for lunches and breakfasts is approx 25% - 50% less than the dinner range. Alcohol is not included, but if you are from out of town and need me to purchase liquor/wine/beer on your behalf, I am happy to do so!

SMALL PARTY CATERING:

I typically cater parties between 15-30 people. I will work with you to build a menu and structure that meets your catering needs and desires. Really, the only difference between "private-chefing" and a "catered dinner" is that catered affairs generally have more people than an intimate dinner, may have fewer courses, and often utilize a buffet, heavy apps, or a family-style model of service. That said, I can certainly create a full plated dinner for larger groups. Catering fees vary widely depending on the group size but they typically range between \$125-\$200/person for food and staff. Alcohol is not included. Rentals for plateware, silverware, glassware, linens, etc are NOT provided. Again, it all depends on your group's specific vision and food requests. Catered breakfasts and lunches are generally \$75-\$100/person depending on the group size and menu. Events outside of the Driggs/Victor area (including in Jackson WY, Grand Teton National park, Island Park, Tetonia, Felt, Swan Valley, etc) will have an added event travel fee between \$150-\$250 depending on the location and size of the event. Kids between the age of 4 -12 will be charged 50% of the per/person fee.

DEPOSITS

A 50% deposit is needed to reserve your spot. If you cancel more than 2 months prior to your meal you will get 75% of your deposit refunded. If you cancel between 6-8 weeks prior to the event, you will get half of your deposit back. If you cancel between 4-6 weeks you will get 25% of your deposit back. If you cancel less than 1 month prior to the event, the deposit is non-refundable.

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