

Weekly <mark>Dinner Pricing</mark>

Weekly Dinner Service pricing starts at \$190 for couples and \$325 for a family of four per week, plus the cost of groceries.

This cost includes a customized menu created each week for your family, and a chef who will prepare four dinners in your home each week, including grocery shopping, cooking, cleaning, maintaining a stocked and organized kitchen, and leaving reheating instructions when needed.

Weekly meals are always balanced entrées complete with protein, starch, and sides, and soup, salad, or appetizer prepared each time your chef visits. Fresh, homemade dessert is prepared on occasion or as a nice surprise!







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With both our basic and premium services, you may add on the option for a serving night-your chef will stay through the dinner hour to the plate and serve your meal at the table, and clear the table when you are finished.

It's like the restaurant came to you!
The cost of the food is not included in the service cost because each family's food preferences vary. Shopping is done at your local Publix, Peach Stand, Earth Fare, or Whole Foods.

All of our services are completely customizable to fit each family's needs. Contact us to discuss which service schedule would be best for your family,



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Dinners Per Week	Basic Service for 2	Basic Service for 4	Basic Service for 6	Premium Service for 2	Premium Service for 4
3	1	1	I	\$310	\$445
4	\$190	\$325	\$465	\$360	\$610
5	-	-		\$460	\$785
6	\$420	\$475	\$ 515	-	-

Travel Fee: There is a \$17 per day travel fee to areas within 8 miles of this area. Anyone outside this area is charged mileage based on the IRS mileage rates.





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Basic Service

Chef Jess will visit your home two or three times a week in the morning hours and prepare two meals.

The first meal, to be eaten that day, is a two-course meal, while the second meal, for the following day, is a simpler, one-course meal. Food will be packaged and left with easy reheating instructions.

Premium Service

Chef Jess will visit in the afternoons on your scheduled dinner days. Meals are typically two-course meals, consisting of either a soup or salad and an entrée.

We prepare portioned desserts once a month, in order to help our clients maintain a balanced, healthy diet. Opt to add-on serving nights where the chef will stay through the dinner hour, plate, and serve your meal as if you were in a restaurant.