



## Weekly Dinner Pricing

Weekly Dinner Service pricing starts at \$370 for couples and \$425 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!



## Weekly Dinner Pricing

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.



# Weekly Dinner Pricing

Dinners Per Week	Basic Service for 2	Basic Service for 4	Basic Service for 6	Premium Service for 2	Premium Service for 4
3	\$320	\$360	\$400	\$460	\$535
4	\$370	\$385	\$465	\$610	\$710
5	\$370	\$410	\$450	\$760	\$885
6	\$395	\$435	\$480	-	-

Travel Fee: There is a \$17 per day travel fee and a \$10 per day gas fee to areas within 8 miles of this area. Anyone outside this area is charged mileage based on the IRS mileage rates.



# Weekly Dinner Pricing

## 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.



# **SAMPLE WEEKLY DINNER SERVICE MENU**

**Client favorites**

**NY Strip with sweet mashed potatoes,  
sautéed zucchini, and squash**

**Butternut Squash Soup**

**Seared Halibut with roasted root  
veggies**

**Baked eggplant Tomato Lasagna**

**Beef Tenderloin with mushroom  
sauce, Wild Rice Hash, Sautéed Kale**

**Berry Crumble**

**Rosemary Garlic Organic Chicken**



# **SAMPLE WEEKLY DINNER SERVICE MENU**

## **Paleo**

- **Blackened Salmon with Avocado  
Mango Salsa & Scallions**
- **Middle Eastern Chicken, Squash  
with pine nuts, pomegranate & Mint**
- **Coconut Shrimp, Sautéed Seasonal  
vegetables, Cauliflower "Rice"**
- **Fig & Rosemary Roasted Chicken  
Salad with Arugula, Feta & Cherry  
Tomatoes**
- **Seared Flank Steak with  
Chimichurri & Roasted Sweet  
Potatoes**
- **Grilled New Zealand Lamb Chops  
with Pistachio Mint Pesto**
- **Ginger Tamarind glazed Halibut  
with Cucumber, Jicama & bell  
pepper Slaw**



# **SAMPLE WEEKLY DINNER SERVICE MENU**

## **Healthy Comfort**

- **Homemade BBQ Chicken Breast, Sautéed Broccolini, Garlicky roasted red potatoes**
- **Lamb & Beef Meatballs with fresh herbs, Zucchini Noodles, Tri-colored Quinoa**
- **Grilled Mahi Mahi, Pineapple Bell pepper Salsa, Coconut Brown Jasmine Rice**
- **"Lasagna" Baked Spaghetti Squash with Bolognese Sauce & Fresh Mozzarella**
- **Buffalo Chicken Stuffed Sweet Potatoes with Arugula & Blue Cheese Dressing**
- **Pan-seared Halibut with Cilantro lime aioli & Grilled Vegetable Quinoa Cakes**
- **Sesame-Pepper Steak, Sautéed Seasonal vegetables, Sesame Brown Rice Noodles**



# **SAMPLE WEEKLY DINNER SERVICE MENU**

## **Vegan/Vegetarian**

- **Balsamic Portobello Mushroom stuffed with Spinach & Breadcrumbs, Orzo Pasta with Roasted Red Pepper Sauce**
- **Baked Eggplant Rolls with Marinara, Ricotta, Mozzarella & Fresh basil**
- **Stuffed Poblano Peppers with ground Turkey, Corn & Chile Verde Crema**
- **Wild Mushroom Risotto top with Parmigiano-Reggiano & Truffle oil**
- **Roasted Root Vegetables, Warm Red Pepper Chickpea puree, Fresh Parsley & Mint**
- **Black Bean Quinoa Burger with Avocado, Chipotle Sauce & Mexican Tomato Rice**
- **Red Lentil Coconut Curry, Steamed Jasmine Rice, Fresh Cilantro**