



Roosevelts Catering

Personal Chef Services

Roosevelt's Catering is a personal/private chef based company that offers event catering, gourmet meal prep, and private dining services.

- This means that we will need to use your kitchen to prepare the meal, and expect to use your plates, cutlery etc. for serving the meal
 - After you have submitted your inquiry we will contact you to understand your kitchen setup and work out what (if any) additional kitchen equipment they will need to bring
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Travel Chef Services

Roosevelt's Catering is based out of Charlotte, North Carolina and we travel around the globe to service our clients.

- Client is responsible for all travel accommodations
 - Any client more than (1 hr 30 min) away from Charlotte, NC may result in travel and stay cost.
 - Uber/Taxi rides may be included in all clients bill if necessary
 - All clients will be charged a starting minimum of \$75
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Meal Prep:

- Meal prep services will be provided for a minimum of two weeks at a time
- Menus are 100% custom. Consultations can be arranged via phone after sending an inquiry. Orders should be placed by Saturday 12 noon or you will be charged a **\$25 rush fee.**

Meal Prep Pickup/Delivery (Charlotte)

- Labor for lunch and dinner 5 days :
- - 2x2 plan (2 proteins, starches, and veggies) \$115 plus cost of food
- - 3x3 plan (3 proteins, starches, and veggies) \$135 plus cost of food
- Menus are 100% custom



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Meal Prep (Atlanta)

- 25 dollars off of total meal prep costs for new clients (first week only)
- In home meal prep only

In Home Meal Prep Starting Prices

Meal Quantity	Item Quantity	Prices
10 Meals	2 proteins + 2 starches + 2 vegetables	\$200
15 Meals	2 proteins + 2 starches + 2 vegetables	\$250
20 Meals	2 proteins + 2 starches + 2 vegetables	\$300
25 Meals	3 proteins + 3 starches + 3 vegetables	\$350
30 Meals	3 proteins + 3 starches + 3 vegetables	\$400

***Prices include labor for lunch and dinner**

Menus are 100% custom. Consultations can be arranged via phone after sending an inquiry. Orders should be placed by Saturday 12 noon or you will be charged a **\$25 rush fee**.

Here are a few of our highly requested items that clients order on a weekly basis. Please feel free to customize your menu to your specific/dietary needs. **(Prices differ upon request)**

Lo Mein Noodles/Fried Rice:

Lo mein/ Fried is a Chinese dish & It often contains vegetables and some type of meat or seafood, usually beef, chicken, pork, and or shrimp.

Fajitas:



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A fajita in Mexican cuisine is any grilled protein/vegetable that is served as a taco (without or without the tortilla)

Curry

Perfect for dishes like soups, stews, salads, curries and more! Not too spicy, flavorful, and so delicious!

Jerk

Dry-rubbed or wet marinated with a hot/mild spice mixture called Jamaican jerk spice

Creole/Southwest

Peppers, onions, creole/southwest seasonings

Pesto

Traditionally consists of crushed garlic, pine nuts, coarse salt, basil leaves, cheese , and all blended with olive oil.

Plated Dining:

- **Budget-** You set a budget for your experience when making your request. Chef Thomas then consults with you for menus reflecting your budget and preferences
- **Deposit** - When booking your personal chef services there will be a NON-REFUNDABLE deposit to reserve your date. The remaining balance is required to be paid 48hrs prior to your event. Any late payments will result in a \$75 LATE FEE, if not paid your event can be canceled.
- **Kitchen Requirements** - We require all clients to have a kitchen on site for the chef to provide proper service. The kitchen should be cleaned and sanitized upon arrival. Absolutley NO GUESTS are allowed in the kitchen while the chef is preparing the food.
- **Plated Dinner-** As a guide, you could expect a plated dinner to consist of(1 protein, 1 side, 1 vegetable). Our menus are 100% custom, so add ons are always welcomed. **This will require a deeper consultation after sending an inquiry. Prices will vary based on food costs and preparation.**
- **Groceries** - Groceries will be provided by the chef the day of the event
- **Party Size** - Any parties larger than 2 guest will have an automatic fee of \$50 per person plus cost of groceries



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Plated Dining

Number of Courses	Items	Price
2	soup or salad + entree OR entree/dessert	\$275 labor minimum
3	soup or salad + entree + dessert OR hors'd'oerves + soup or salad + entree	\$325 labor minimum
4	hors'd'oerves + soup or salad + entree + dessert OR 2 hors'd'oerves + soup or salad + entree	\$400 labor minimum

Buffet Style Catering:

Example Menu

Number of People	Item Quantity	Prices
6-10	2 proteins + 2 sides + 1 vegetable	\$300
10- 15	2 proteins + 2 sides + 1 vegetable	\$375
20-25	2 proteins + 2 sides + 1 vegetable	\$425
50 -75	2 proteins + 2 sides + 1 vegetable	\$700+
100	2 proteins + 2 sides + 1 vegetable	\$1,000+



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Example Menu (20 people) :

- **\$225-275** - Food Cost
- **\$32.5-\$35**- Per person without setup
- **\$36.25-\$38.75** - Per person with setup included

Food Items:

- Speciality Chicken
- Salmon
- Lobster mac & Cheese
- Garlic Mashed Potatoes
- Asparagus

Drink Options:

- Sweet Tea
- Lemonade
- Water

Setup Fee:

- Starting at \$75 for up to 30 Guests
- Starting at \$125 for 50+ Guests

*All prices are subject to change depending upon request

Contact Info:

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