**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 that we will need to bring.

**Travel Chef Services**

Roosevelt’s Catering is based out of Charlotte, NC, and Atlanta, GA. We travel around the globe to service our clients.

* The client is responsible for all travel accommodations
* Some parties may result in travel and stay costs.
* Uber/Taxi or rental cars may be included in all clients bill if necessary
* All clients will be charged a starting minimum of $25 for travel
* If a client chooses to book within a different city or state a starting fee of $150 will be applied to the client’s bill.

**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**

* Labor for lunch and dinner for 5 days :
* - 2 entree plan (2 proteins, starches, and veggies) $120 plus cost of food

(Most clients spend about $50-$100 on food per week)

* - 3 entree plan (3 proteins, starches, and veggies) $140 plus cost of food
* Menus are 100% custom
* Food cost added after consultation

**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 deposit 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**:

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:**

**$425 minimum**

* **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

**Plated Dining**

|  |  |  |
| --- | --- | --- |
| **Number of Courses** | **Items** | **Price** |
| 2 | soup or salad + entree **OR** entree/dessert  | $325 labor minimum |
| 3 | soup or salad + entree + dessert **OR** hors’d’oerves + soup or salad + entree | $375 labor minimum |
| 4 | hors’d’oerves + soup or salad + entree + dessert**OR** 2hors’d’oerves + soup or salad + entree | $425 labor minimum |

**Buffet Style Catering:**

**Example Menu Setup**

|  |  |  |
| --- | --- | --- |
| **Number of People** | **Item Quantity** |  **Starting Prices** |
| 6-10  | 2 proteins + 2 sides + 2 vegetables | $550 |
| 10- 15  | 2 proteins + 2 sides + 2 vegetable | $675 |
| 20-25  | 2 proteins + 2 sides + 2 vegetable | $850 |
| 30-40 | 2 proteins + 2 sides + 2 vegetable | $1250 |
| 100 | 2 proteins + 2 sides + 2 vegetables  | $2,000 |

**Example Menu (20 people) :**

* **$50** Per person without setup
* **$55** - Per person with setup included

**Food Items:**

* Speciality Chicken
* Salmon
* Lobster mac & Cheese
* Garlic Mashed Potatoes
* Asparagus
* Green beans

**Drink Options:**

**(Extra Fee added for beverages)**

* 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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