

PERSONAL CHEF SERVICE

Personal chefs aren't just for the rich and famous.

Allow me to offer you a *personalized love affair* with the most local, sustainable ingredients, made into dishes and recipes per your request.

Gluten-free? Paleo? Vegan? Do you suffer from food allergies? – no problem! I can make it all, and make it delicious.

Here's how our Personal Chef Service works:

- You schedule a consultation, where we take takes an in-depth look at what I can do to take the overwhelm out of your weeknight dinners or vacation special meals.
- You fill out and detailed questionnaire so that we have a tight overview of your preferences.
- We plan a menu based on your preferences, and give you options to choose from based on what you've told us.
- I go out and shop for the most local ingredients I can find at farm stands, local purveyors, etc., ensuring you get the best quality food.

Why?

Because you are on VACATION!

Because you believe in homemade, healthy food.

Because you want what's best for your body, and for your lifestyle. I've got you covered.

Because from now on, you don't have to think about what to make, what to order, or what to eat every night. I do the work for you, so you can have more time to do what YOU love.

I offer personal chef services in Mid-coast, Maine and Glynn County, Georgia (seasonally).

Prices vary depending on your needs, but you can expect to pay between \$300-\$400/week for 3-4 entrees of 2-4 portions each excluding groceries. There is a minimum base fee of \$300 for every cook date.

Contact Me to schedule a consultation for Personal Chef Service.