



# SIGNATURE PACKAGE

\$55 Per person (Minimum 8 Guests)  
Ideal for: Dinner Parties, Milestone  
celebrations, upscale casual events

Chef onsite service 4 hours at \$55/Per Hour) = \$220

## APPETIZERS (CHOOSE 3)

Chicken or Tofu satay with peanut sauce  
Caprese skewers with balsamic glaze (Italian)  
Mediterranean mezze platter (hummus, olives, feta, pita)  
Mini crab cakes with lemon aioli  
Stuffed mushrooms with herbs & parmesan  
Whipped feta with roasted red peppers & cucumber slices  
Mini Greek salad skewers (olive, cucumber, tomato, feta)

## SIDES (CHOOSE 2)

Cilantro lime rice  
Garlic & Herbed roasted potatoes  
Greek salad with feta  
Roasted seasonal vegetables  
Cranberry, apple, & feta quinoa salad  
Artisan dinner rolls (Gluten free)

## MAINS (CHOOSE 2)

Spinach & ricotta stuffed shells with tomato  
Shrimp & garlic linguine with white wine sauce  
Herb roasted chicken with rosemary & garlic  
Teriyaki chicken with sesame & green onions  
Herb crusted salmon with lemon butter sauce  
Chilli Lime Salmon

## DESSERT (CHOOSE 1)

Watermelon cups with feta & mint  
Mini carrot cake with yogurt frosting  
Flourless dark chocolate mini squares

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\$699 (8 People)

## PRICING:

### Menu price per person includes:

Ingredients, shopping, prep time, cooking, packaging, & basic setup at the clients house.

### Additional fees:

On- site chef service for entire event. Hourly, servers / bartenders, venue or equipment rentals, extended service time, travel outside of the GTA.

## PARTIES OVER 9-25 PEOPLE:

### Per Person prices:

Larger parties are charged per person with our 3- tiered package pricing as well.

### Chef on - site Hourly Rate:

\$55 per hour with a 4-hour minimum for your on-site private chef.

## BUFFET STYLE OR PLATED

### Buffet style:

All packages can be modified to a buffet style setup.

### Plated:

All packages can be served as a 3 – 4 course plated dinner.

## DRINKS

All beverages must be supplied by the client, unless requested. Healthy Cuisine can supply non- alcoholic beverages upon request, a separate invoice will be billed.



# BOOKING

## Contract Terms:

30% deposit is required to book all events 7-10 days in advance.

## ADD-ON OPTIONS

**Custom dietary menus (vegan, gluten-free, dairy-free)**  
**Beverage service & mocktail station**  
**Professional servers & bartenders**  
**Premium tableware & linens**  
**Live chef station**  
**Event setup & styling**

## BOOKING DEPOSIT

**A 30% non-refundable deposit is required to secure your event date. Final guest count and remaining balance due 5 days before event.**

## CANCELLATIONS

**More than 7 days before event: deposit transferable to future booking**  
**Less than 7 days: deposit forfeited**

## RENTALS & EQUIPMENT

**Client is responsible for venue access, tables, and power unless rental service is requested.**

## FOOD SAFETY

**All food is prepared under professional food safety standards. Leftovers handled at client discretion.**

## CONTRACT

**An online contract must be signed by the client 7-10 in advance of their event, outlining the terms of the agreement before all work begins.**