



# Essential Package

**\$40 Per Person (Minimum 8  
Guests) Ideal for: Relaxed  
gatherings, birthdays, small  
office events.**

Chef onsite service (3 hours minimum at \$55/Per Hour) = \$165

## **Appetizers (Choose 2)**

Chicken quesadillas  
Tomato basil bruschetta  
Mezze Platter (Mediterranean)  
Spinach dip with gluten-free bread  
Sushi platter (California roll, veggie rolls)

## **Mains (Choose 2)**

Crispy Cajun chicken  
Pesto penne with roasted Veggies  
Beef Stir-fry on jasmine rice  
Honey Garlic tofu on rice

## **Sides (Choose 2)**

Seasoned Spanish rice  
Smashed herbed roasted potatoes  
Roasted seasonal vegetables  
Greens with tomato, red onion,  
& cucumber with honey Balsamic dressing  
Mexican Corn skillet

## **Desserts (Choose 1)**

Chocolate brownies  
Fresh fruit skewers with mint  
Almond flour lemon loaf slices

# ESSENTIAL PACKAGE

\$499 (8 people)

Select one dish from each course



## 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 minimum of 3 hours for your on- site private chef to serve, plate, & execute the party.

## 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.