



# PRESTIGE PACKAGE

\$85 Per person (Minimum 6  
Guests) Ideal for: Dinner Parties,  
Milestone celebrations, upscale  
casual events

Chef onsite service (6 hours at \$55/Per Hour) = \$330

## WELCOME CANAPÉS (CHOOSE 3)

Tuna tartare on cucumber rounds with citrus pearls  
Avocado mousse with grilled shrimp & microgreens  
Roasted vegetable roulade with basil oil  
Mini quinoa herb cakes with lemon yogurt drizzle

## STARTER (CHOOSE 1)

Burrata with heirloom tomatoes, basil oil & microgreens  
Chilled cucumber avocado soup with fresh dill  
Citrus fennel salad with arugula, toasted seeds & olive oil  
Seared scallops with cauliflower purée & herb emulsion

**ENTRÉE (CHOOSE 2)** All entrées gluten-free and  
prepared with heart-healthy oils  
Mediterranean baked chicken with tomatoes, olives, and oregano  
Arctic char piccata with lemon, capers & white wine sauce  
Garlic shrimp with white wine and herbs  
Pan-seared salmon with herb butter  
Beef tenderloin medallions with red wine reduction  
Grilled vegetable stack with balsamic glaze

## CHEF-SELECTED ACCOMPANIMENTS

Charred broccolini with lemon zest & olive oil  
Seasonal roasted vegetables with herbs  
Lemon oregano roasted potatoes with olive  
oil & garlic  
Microgreen & fresh herb salad with Fennel &  
citrus vinaigrette  
Saffron rice with toasted almonds & parsley

## CAKE & DESSERT SELECTION (CHOOSE 1)

Lemon almond flour cake with fresh berries  
Pistachio rose cake with light cream filling  
Greek yogurt panna cotta with berry compote  
Almond honey cake with citrus glaze  
Fresh seasonal fruit with mint & raw honey

# PRESTIGE PACKAGE

\$999 (6 people)

Chef on-site \$55 per hour (minimum 6 hours = \$330)

## 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 6-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.**