



my
private
chef
inc.®



phone: 773.370.8131 email: parties@myprivatechef.net www.myprivatechef.net

My Private Chef Dinner Service

With My Private Chef, you can host an elegant event and be able to enjoy your guests. Our staff will bring all ingredients and cookware. We set your table with your finest, or we can bring in extras such as flowers, linens, china and crystal. After the event, we clean your kitchen leaving you to enjoy the rest of your special evening.

What sets us apart is how we customize the menu and event around your tastes with exceptional attention to detail. This may involve a special theme or type of cuisine. All of our menus strive to capture the freshness and flavors of the season. My Private Chef also offers organic vegetarian, vegan and raw culinary creations. At your request, we can provide wine pairings with each course.

Our team of Chefs and support staff are professionally trained. You can depend on the talented My Private Chef team for consistent excellence to assure an unforgettable dining experience.

Our service is perfect for anniversaries, birthdays, corporate and business entertaining, and that ever-so-special private dinner party.

Private Cooking Lessons

Do you like to cook or love the culinary arts? Here's an opportunity to work with a world-class chef right in your own kitchen as he conducts a demonstration or "hands-on" cooking lessons. The lesson can feature a delectable three-course gourmet dinner or a seasonal small plates/appetizer menu. Our Executive Chef will share his recipes, techniques and expert advice with you and your guests. You'll learn how to select the best ingredients, prepare them skillfully and create a spectacular presentation.

Morning and Afternoon Tea Service

My Private Chef has developed fresh tea service experiences that are perfect for private and corporate gatherings, or any other special event. This tea service gives a modern twist to classic entertaining. Chef Tong has created tea service menus that take our taste buds way beyond bread, jam and cucumbers. We feature premium teas from renowned estates paired with an exciting selection of sweets and savories. For an added touch, an expert can give a lively talk about teas from around the world. Minimum of ten guests required.



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Corporate Services

People . . . food . . . connections.

My Private Chef can create a variety of dining occasions that make your corporate activities something special and memorable. We design the menu, the preparation, and provide the wait staff to fit your individual ideas and needs.

Corporate Team Building

Imagine a group of your employees working together to prepare their own gourmet meal. Through food preparation, they will have a great time as they experience their potential to perform as a unified team. Each employee will be assigned a specific task. Together they will create the gourmet meal. Through collaboration, creativity and trust, they will come away with a valuable accomplishment – the meal – and an even greater accomplishment – becoming a team!

Celebrate a successful group effort as you enjoy your delicious gourmet meal.

Other Corporate Services

Breakfast Meetings—features chef-attended stations serving omlettes, crepes and waffles with designer toppings.
Gourmet Lunch Boxes
Afternoon Dessert Table
Chef-Attended Grill Service for Summer Events

Gift Certificates available