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Chef/Owner

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Planning Your Event

The main considerations when planning an event are what to serve, who will serve it, where it will be served and how to serve it! To establish a budget, think about what you would like the look and feel of the event to say to your guests.

Food

It's a rare person who can say that money is no object. Of course, the type of food to be served can vary in price (chicken vs. lobster) but Chef JoAnna will work with you to help you get the most from your budget (lobster in the appetizer instead of lobster tail entrees). Another thing to consider is that the food itself is often not the highest expense, but the time spent preparing it. (a large pie, served by the slice, vs. individual tartlets). Regardless of your budget, be assured that the quality of ingredients used to prepare your menu is never compromised.

Service

Chef JoAnna's staff of trained kitchen assistants prepares the food while uniformed servers attend to your guests' needs. Servers make sure that your guests are sated and that your dining area is maintained while the kitchen

staff creates their edible works of art. At parties where Hors d'Oeuvres are the attraction, appetizers are cooked à la minute, so nothing is ever more than 30 minutes old. For seated dinners, a strict schedule makes sure all your guests are served fresh hot food simultaneously.

Equipment

This includes everything from eating utensils at the table to the large appliances in your kitchen. Depending on the occasion and the number of people attending, you may decide to use your own household china and stemware, but for larger groups, you should consider renting. When supplemental furniture is needed, such as tables, chairs, patio heaters & tents, these can also be rented. Chef JoAnna brings all of her own tools and some cookware, borrowing your stovetop cookware if necessary. She will require refrigerator space, a working stovetop and at least one oven.

Please refer to the following examples to help you decide what kind of service you desire.
Any of these can be upgraded to suit the event and your individual tastes.

Silver Service

Two-entrée buffet service, for up to 50 guests (most economical)

- Disposable plates, flatware and plastic cups, or ...
- Use your own china, silverware & glassware, or consider renting china, silver & glasses
- One attendant per 20 guests will help with serving food and clearing tables.
- Chef plus one Kitchen Assistant per 25 guests prepare all food.

Gold Service

Tray-Passed Hors d'Oeuvres followed by buffet service, for up to 30 guests

- Disposable plates, flatware and plastic cups, or ...
- Use your own china, silverware & glassware, or consider renting china, silver & glasses
- One server per 15 guests will pass the Hors d'Oeuvres, as well as help with serving food, clearing tables, and scullery.
- Chef plus one Kitchen Assistant for every 15 guests.

Platinum Service

Tray-Passed Hors d'Oeuvres, followed by individual plated dinner for up to 16 guests

- Use your own china, silverware & glassware, or consider renting china, silver & glasses
- One server per 8 guests will pass the Hors d'Oeuvres, as well as help with serving food, clearing tables, and scullery. (add 1 add'l person if your china or stemware must be hand-washed.)
- Chef plus one Kitchen Assistant will prepare all food.

Chef JoAnna can provide matching china, silverware and stemware for up to 12 guests for a nominal fee. Please inquire.