



CATERING

PRIVATE CHEF EXPERIENCE



PRIVATE CHEF BOOKING POLICY

Thank you for your interest in HenryBlake Catering Services for your special event. It will be our pleasure to create an unforgettable culinary experience for you and your guest.

To ensure the highest level of service and allow time for menu alteration, ingredients sourcing, and event preparation, we kindly ask for a minimum of **14 days notice** for all private chef experience catering order. Kindly send orders to orders@henryblakecatering.ca. Large events, custom buffet displays or long distance events may require additional time.

We are happy to accommodate last-minute request whenever our schedule allows, however availability cannot be guaranteed.

Booking: There is a **60% Non-Refundable Retainer** required to reserved your event date upon acceptance of your proposal. Your reservation is confirmed once the signed agreement and retainer has been received.

Service Style: We offer Self-Serve Buffet where guest serve themselves, or Waited Buffet, where staff serve your guest. Plated Service is available for 50 guest or less. Kindly indicate what service style you require.

Venue Requirement: For seamless private chef experience, clients are responsible to provide a designated food preparation area including a functional kitchen area

Video/Photography Content: We may capture photographs or videos of selected dishes and display set-up for use on our website, social media, for marketing and promotional purposes. As your privacy is important to us no identifiable images of you or your guest will be shared without your prior consent. If you prefer that no photography or video take place during your event, please let us know in advance, and we will gladly honour your request.

Please Note:

The Private Chef Experience Catering begins at \$5,500. With final pricing determined by your menu selection, guest count, buffet styling set-up, and traveling accommodation (if applicable.)

PRIVATE CHEF MENU

MAIN PROTEIN

Jerk Chicken

Curry Chicken

Stew Chicken

Jerk Wings

Pineapple Wings

Red Wine Rosemary Lamb Chops

Jerk Lamb

Jerk Pork

Roast Lamb

BBQ Ribs

White Wine Herbs Shrimp

Roast Oxtail

Stew Oxtail & Limba Beans

Garlic & Herbs Lobster

Escovitch Fish

Curry Goat

Drunkin Crab Legs

Grill Salmon

Red Peas Ital Stew

STARCH

Stir Fry Vegetable Quinoa

Rice & Peas

Garlic Roast Sweet Potato

Jamaica Style Boil Corn

Saute' Vegetables

Fry Festival

Vegetable Steam Rice

5 Cheese Vegetable Pasta

VEGETABLE SIDE

Saute' Kale & Herbs

Garlic Roast Zucchini

Grill Vegetables

Greek Salad

Cesar Salad

Roast Sweet Potato

Stuff Mushroom

Fry Plantain