



IN-HOME RESTAURANT EXPERIENCE CLIENT INVESTMENT 2019

In-Home Restaurant Experiences with Kesar Kitchen are the *ultimate* in a fully customizable dining experience.

Take the drudgery out of dinner parties.

All you need to do is plan the menu, in close consultation with the Chef, and all the rest is taken care of, down to leaving your kitchen absolutely spotless after the event, so you can entertain your guests, completely stress and hassle free.

Your investment is on a per-head basis with assistant's fees additional (see note below). An invoice for a 50% deposit is submitted about 10 days prior to the event, with the balance paid on the day of or day after.. The per-head amount includes the following:

- All menu-planning services
- Shopping
- Complementary food tasting (*only for parties of 15 or more*)
- All food costs and preparation
- Table decoration (optional)
- Wine recommendations *
- Full Service on the day of the event (either buffet style, plated or a combination)
- Clean up

** Where possible, the services of a highly qualified sommelier are used, to suggest beautiful wines that can be paired with the meal you will enjoy.*

The only items you will be required to provide are:

- Silverware
- Flatware and Serveware (Chef can supplement)
- Table Linens
- Table decorations (Chef can supplement)
- Some kitchen items that will be used during preparation / service of the food

If orders need to be made for any of the above items, the Chef can assist with this.

Assistant's fees:

1 or 2 assistants are hired @ \$15/hr to ensure that your event runs like clockwork. Parties of up to 6 guests require 1 assistant and 7 or more, require 2 or 3, depending on the maximum number of guests. These charges will be calculated and shown on the final invoice.

If assistants are required to stay past midnight, this incurs a small increase in the charges.

The per-head investment mentioned below is a *starting point* for a **4-course meal** (Appetizer, Soup, Main Course and Dessert) which is usually the most popular option. These costs can vary, usually within the



range mentioned, depending upon the final cost of ingredients and complexity of preparation.

exact nature of the dishes selected, the

	Vegetarian	Chicken / Pork	Lamb / Beef Seafood
Per Head investment <i>(Food costs and assistants fee additional)</i>	\$65 - \$85	\$85 - \$100	\$100 - \$130

A sample 4 course menu at \$100 per head (Near Eastern)

Appetizer (Seafood) ~ Seared scallops, roasted spiced cauliflower puree, currants, preserved lemon

Soup (Vegetarian) ~ Smoky eggplant soup, za'atar oil

Main Course (Chicken) ~ Near Eastern spiced roast chicken, caramelized carrots with palestinian cheese and pine nuts, avocado zhug cream

Side salad

Dessert ~ Orange and almond frangipane slice, pomegranate molasses ice cream

Dishes are carefully selected based on client and guest's taste preference, dietary choices and budget; the Chef keeps the desired ambience in mind at all times when planning the menu. Quality is always a priority and your expectations are sure to be exceeded.

I look forward to creating a memorable and delicious event, with you!

Thank you,

Chef Naina Bhedwar

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