

Personal Chef Services Are For You!

A recent study found that on average, some people spend about 2 hours a day cooking, washing up and shopping for household goods and services.

(<http://www.statcan.ca/english/Pgdb/famil36a.htm>)

How much do you spend?

Sample Menu

Chicken Scaloppini Parmigiano

Italian marinated chicken, beautifully breaded topped with layers of tomato sauce, sautéed mushrooms and Italian cheeses.

5 Spice Pork Chops

Moist white pork chops seasoned & marinated with Chinese sauces and Chinese 5 spice. Just like a voyage to the other side of the world.

Beef Bourguignon

One of Burgundy's most sought after dishes. Beef braised in red wine then garnished with seasonal vegetables. A hearty and succulent dish, similar to a stew but much more flavorful.

Other Services

I also offer cooking classes for the cooks who can't boil water and those who want polish their skills.

* = Groceries not included

Ice Cream and Culinary Tastings	Complimentary with 10 or more interested guests
Traditional Chef Services - Requested recipes made on location.	\$100/hr. with a 3 hour minimum*
One on One Cooking Classes	\$60/hr*, min. 2 hrs (Group rates are per person and vary by class)



Frequently Asked Questions

❧ How do I get the Food?

I prepare the food one or two days each week (I suggest Monday) in your kitchen at a convenient time for you.

❧ How do I choose my gourmet dishes?

You may hire hourly, (often best if you have a small family) or choose a meal plan (often best if you have a family of 4 or more). If you have plan#3 you will pick 1 entrée with 2 complementing sides (and so on) from the menu or your custom menu, until you have completed choosing all 4 entrees and 8 sides. As you choose you write them on the order form, then send it to us.

❧ How do you come up with your prices? Are they a good value?

My pricing is extremely competitive and reasonable. *Here is the equation:*

$$\text{BASE COST} = \text{GROCERY SHOPPING} + \text{TRAVEL EXPENSES}$$

$$\text{TOTAL COST} = \text{BASE COST} + \text{INGREDIENTS} + \text{LABOR}$$
 It is a great value!

IndulgencebyNatasha.com



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Personal Chef Services

Indulgence by Natasha



Giving busy you, back your much-needed time.

Tel: 713-906-1899

Personal Chef Services

Can you imagine having a **gourmet chef** deliver **mouth-watering meals** to your doorstep week after week? This is a service a large number of your peers are finding **extremely practical**.

Personal chef services help families get back to the table and *help everyone* get back their evenings. **Giving busy you, back** your much-needed **time**. The food is prepared in your home where you know it's safe, with only the *freshest* and *finest* ingredients available.

Your Personal Chef plans your menus, shops for the groceries, and prepares dishes for the evening meals. Your dinners are custom prepared for you and your family based on your choices! This means if you're on a special diet we can accommodate you. Are your kids finicky eaters? We have menu suggestions for them too! Enjoy fine dining; we are highly experienced and superbly skilled!

The benefits of this type of service are many. You get to enjoy tasty, nutritious custom-prepared meals in the comfort of your own home. You save hours each week since you don't have to worry about the planning, preparing, shopping or clean up.

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Price List

<i>Traditional Personal Chef Services</i>	You Can Choose <i>hourly</i> for cuisine prep and grocery. <i>(Client reimburses chef grocery costs)</i>	\$65hr cook + \$35hr shop
Pkg#1	2 entrées w/ 4 sides 2 servings ea	\$385
Pkg#2	2 entrées w/ 4 sides 4 servings ea	\$550
Pkg#3	4 entrées w/ 8 sides 2 servings ea	\$710
Pkg#4	5 entrées w/ 10 sides 2 servings ea	\$1095
Pkg#5	4 entrées w/ 8 sides 4 servings ea	\$850

- ☞ More packages on web site indulgencebynatasha.com
- ☞ As extra attention is required should you desire a *custom menu*, \$50 per hr will be the rate.
- ☞ They are placed in disposable foil pans with heating instructions. If you provide they can be placed in other containers.
- ☞ Package prices have an additional charge for *lamb & duck* based on mkt.dishes.
- ☞ \$200 Deposit due each week (applied to order)

Terms effective as of Oct 20, 2006.

Prices and terms subject to change without notice.

Giving busy you, back your much-needed time.



As our lives become more and more hectic, we are realizing that certain things can be delegated so we can have more **time** for the things we hold important.

If you love **delicious cuisine** and want **healthy and no fuss meals** on your dinner table, give me a call and I can help make that happen!

Check out the **sample menu** on back. Or **give me a call** to see my entire menu and get a free consultation. **713-906-1899**