



Couple's Cuisine Co.

Idea Generator Menu

We present these ideas and will work with you to tailor your program and meals.

Couple's Cuisine Co. Idea Generator Menu

The options here are a guideline and examples of ideas, dishes, etc.
This is not the end all be all of our talent.

Couple's Cuisine Co.

Weekly Supper Club

Rotating comfort classics and global favorites — the kind of dinners that feel like home, even when the flavors take you somewhere new.

Smoky BBQ Jackfruit Sandwiches

Served with Crispy Potato Wedges & Creamy Macaroni Salad

Slow-simmered jackfruit bathed in a smoky, tangy house barbecue sauce piled high on a toasted artisan roll. Served alongside golden potato wedges and a creamy, nostalgic macaroni salad — the perfect southern comfort, reimagined.

Mushroom Stroganoff over Wild Rice

With Steamed Dill Green Beans or Glazed Carrots

Earthy mushrooms and caramelized onions swirl through a rich, velvety sauce poured over nutty wild rice. Fresh green beans or tender carrots add a bright, simple balance to this cozy favorite that never fails to satisfy.

Chipotle Blackened Burrito Bowls

With Fresh Guacamole & House-Made Chips

Smoky chipotle-seasoned black beans and veggies layered over cilantro rice, topped with tangy pico de gallo and a dollop of our signature guacamole. Served with crunchy house-made chips — a flavor fiesta that hits every note.

Thai Grapefruit & Peanut Noodle Bowl

Served with Cucumber Salad & Vegetable Spring Rolls

Bright, zesty, and bursting with texture — this noodle dish balances sweet, spicy, and citrusy notes in a dance of bold Thai flavor. Paired with crisp cucumber salad and golden spring rolls for a refreshing finish.

Gumbo-Stuffed Bell Peppers

With Green Bean Salad & Roasted Brussels Sprouts

A southern twist on a Louisiana classic — bell peppers overflowing with rich gumbo rice and okra in a savory roux. Served with a fresh green bean salad and crispy roasted Brussels sprouts that steal the spotlight.

Hearty Vegetable Shepherd's Pie

Layers of savory lentils, mushrooms, and root vegetables under a cloud of whipped mashed potatoes baked until golden and crisp. The kind of dish that makes rainy days feel like a blessing.

Stuffed Portobello Mushroom Caps

Crabless Crab & Artichoke Spinach with Melty Mozzarella

Plump portobellos brimming with a creamy crab-style artichoke filling, baked to perfection and finished with a balsamic drizzle. Elegant enough for company, comforting enough for Tuesday night.

Seasonal Veggie Flatbread

With Fresh Hummus & Roasted Pita Chips

A celebration of the season — grilled vegetables and house-made pesto spread over fresh-baked flatbread. Served with a side of roasted pita and smooth, flavorful hummus for dipping and sharing.

Baked Ziti Dinner

With Italian Garlic Bread & Crisp Garden Salad

Classic, hearty, and always a crowd favorite. Layers of ziti, house marinara, and creamy cashew ricotta baked to bubbling perfection. Served with seasoned garlic bread and a crisp green salad tossed in Italian vinaigrette.

Mezzeh Grazing Platter

A shareable Mediterranean spread overflowing with flavor — roasted red pepper hummus, marinated olives, herbed couscous, dolmas, roasted vegetables, and warm pita. Ideal for a light meal, shared experience, or an afternoon of good conversation.

Serving Hampton Roads, Virginia

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Couple's Cuisine Co.

Meal Prep Essentials

Balanced meals designed for real life — quick, nourishing, and full of flavor. Crafted for your week, prepared with care.

Healthy Snacks

Veggie Sticks & Hummus

Crisp carrots, celery, and peppers served with house-made hummus — creamy, colorful, and endlessly snackable.

Apple Slices with Almond Butter

Freshly sliced apples drizzled with almond butter and a sprinkle of cinnamon — simple, sweet, and full of energy.

Crackers with Cashew-Based Spread

Herbed cashew cheese paired with crisp artisan crackers — light enough for an afternoon break, rich enough to feel like a treat.

Roasted Chickpeas

Crunchy, protein-packed chickpeas tossed in smoky spices — a savory, satisfying snack that travels anywhere.

Kale Chips

Baked to crisp perfection and lightly seasoned — guilt-free crunch that delivers a vitamin boost in every bite.

Fruit Bowls

Seasonal fruit medleys bursting with color and freshness — juicy, bright, and naturally sweet.

Seaweed Snack Bowls with Rice

Mini bowls of jasmine rice, avocado, cucumber, and crispy seaweed — ocean-inspired bites that are clean and umami-rich.

Yogurt Parfait with Fruit

Layers of creamy vegan yogurt, granola, and fresh fruit — refreshing, wholesome, and picture-perfect.

Cucumber Slices with Toona or Chickun Salad

Crisp cucumber rounds topped with chilled salad made from chickpeas or jackfruit — light, savory, and perfectly poppable.

Puffed Rice Cakes with Nut Butter & Fruit

Airy rice cakes topped with nut butter and fresh fruit slices — crunchy, creamy, and customizable.

Breakfast

Overnight Oats

Creamy oats soaked overnight in almond milk, sweetened naturally with maple and fruit, and topped with chia seeds and berries.

Breakfast MacMuffins

Toasty English muffins layered with plant-based sausage, tofu egg, and melty vegan cheese — hearty and handheld.

Breakfast Burritos

Tofu scramble, seasoned potatoes, roasted veggies, and avocado all wrapped up and ready to roll.

Waffles

Golden waffles served with your choice of fruit compote, maple syrup, or whipped coconut cream.

Tofu Scramble Bowl with Potatoes

Herbed tofu scramble with roasted breakfast potatoes, peppers, and onions — protein-packed and customizable.

Muffins (Your Flavor)

Baked fresh and bursting with flavor — blueberry lemon, banana walnut, chocolate chip, or spiced apple.

Breakfast Smoothies

Blended with fruits, greens, and plant protein — stays fresh up to three days in the fridge.

Granola & Fruit Cereal with Fresh Oat Milk

House-baked granola paired with seasonal fruit and homemade oat milk — simple, crunchy, and nostalgic.

Lunch

Mason Jar Salad

Layered greens, grains, veggies, and dressing — sealed and ready to shake. Colorful, crunchy, and always fresh.

Chickun or Toona Salad Lettuce Wraps

Crisp lettuce leaves stuffed with creamy plant-based chickun or toona salad — light, satisfying, and flavorful.

Mediterranean Lunch Boxes

A sunshine-inspired assortment of olives, hummus, roasted veggies, tabbouleh, dolmas, and pita.

Pasta Salad Cups

Cool pasta with herbs, tomatoes, and vinaigrette — fresh and easy to grab on the go.

Stuffed Pita Pockets

Whole-grain pita filled with veggies, hummus, and your choice of plant protein.

Soup or Chili

Choose from hearty house soups or smoky chili — wholesome comfort ready to heat and enjoy.

Noodle Bowl

Noodles tossed in sesame, peanut, or ginger dressing with seasonal vegetables.

Stacked Salad Bowl

A deconstructed rainbow of quinoa, roasted vegetables, and leafy greens with dressing on the side.

Grazing Lunch Tray

Fresh veggies, fruit, roasted nuts, and cashew cheese spread — add vegan crab for extra flair.

Wraps (Your Flavors)

Custom wraps like Mediterranean Veggie, BBQ Jackfruit, or Southwest Bean — rolled fresh for your day.

Couscous Veggie Bowl

Fluffy couscous tossed with roasted vegetables, herbs, and lemon-tahini dressing.

Tabbouleh Bowl

Bright parsley, bulgur, tomatoes, cucumber, and mint with olive oil and lemon — fresh and satisfying.

Dinner

Harvest Loaf Plate

Lentil-seitan loaf served with mashed potatoes, roasted vegetables, and rich brown gravy — comforting and balanced.

Enchilada Night

Soft tortillas filled with smoky jackfruit or roasted veggies, smothered in enchilada sauce and served with cilantro rice.

Chili Mac Bowl

Smoky chili blended with creamy mac n' cheese — cozy and satisfying.

Pot Roast with Veggies

Plant-based roast simmered with potatoes, carrots, and onions in herb gravy — classic comfort made easy.

Shepherd's Pie

Seasoned lentils and vegetables topped with whipped potatoes, baked until golden — nostalgic and nourishing.

Stuffed Bell Peppers

Bell peppers packed with rice, beans, and herbs, baked in tomato sauce until tender.

Baked Ziti

Ziti pasta baked with marinara, cashew ricotta, and vegan mozzarella — served with garlic bread and salad.

Wild Mushroom Stroganoff

Mushrooms and onions in a silky cashew sauce over wild rice — elegant and earthy.

Chickun & Biscuit Casserole

Creamy chickun stew baked under flaky golden biscuits — pure soul food.

BBQ Jackfruit Sandwich Box

Smoky jackfruit piled on a fresh bun with potato wedges and macaroni salad — backyard flavor made simple.

Serving Hampton Roads, Virginia

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Date Night In

An intimate in-home dining experience where the ingredients tell your love story — one course at a time.

Starters

Roasted Red Pepper & Tomato Soup

A velvety blend of fire-roasted peppers and vine-ripened tomatoes, finished with a touch of cashew cream and fresh basil oil.

Plant-Based Ceviche

Citrus-marinated hearts of palm, avocado, and red onion tossed with cilantro and lime — bright, refreshing, and full of life.

Bruschetta Trio

Crostini topped with tomato basil, roasted red pepper hummus, and marinated mushrooms — crisp, juicy, and romantic.

Mango & Avocado Salsa with Warm Chips

Sweet mango, creamy avocado, and lime — served with warm, house-made chips perfect for sharing.

Caramelized Onion & Mushroom Crostini

Golden baguette with sweet onions, earthy mushrooms, and balsamic drizzle — simple perfection.

Caprese Salad Skewers

Cherry tomatoes, vegan mozzarella, and basil — drizzled with balsamic reduction.

Beet Carpaccio

Paper-thin roasted beets layered with arugula, walnuts, and citrus vinaigrette.

Mains

Creamy Mushroom & Spinach Pasta

Tender pasta ribbons in a cashew cream sauce with mushrooms and spinach — cozy and elegant.

Beef Wellington

Flaky pastry wrapped around plant-based beef and mushroom duxelles with a red wine reduction.

Lemon Herbed Chickun Piccata

Pan-seared chickun in lemon-caper sauce over herbed couscous — light and lively.

Surf & Turf

Filet-style beef paired with hearts-of-palm scallops in garlic butter — indulgence without compromise.

Greek Grazing Experience

Chickpeas, lentil meatballs, lemon orzo, tzatziki, dolmas, and grilled pita — Mediterranean abundance.

Italian Grazing Experience

Bruschetta, baked pasta, roasted peppers, olives, and cashew mozzarella bites — rustic and warm.

Wild Mushroom Risotto

Creamy Arborio rice with wild mushrooms, white wine, and thyme — earthy and elegant.

Fantasia Pasta

A seasonal medley of handmade pasta, herbs, and vegetables — art on a plate.

Gnocchi with Sun-Dried Tomato & Creamy Spinach Sauce

Soft gnocchi tossed in sun-dried tomato cream sauce — rich and dreamy.

Sides

Roasted Beet & Orange Salad

Roasted beets, orange segments, and arugula in citrus vinaigrette — sweet and tangy.

Apple Slaw

Crisp apples, cabbage, and carrots in maple-lemon dressing.

Roasted Brussels Sprouts

Caramelized sprouts with balsamic and sea salt.

Maple Glazed Carrots

Baby carrots glazed in maple-thyme reduction.

Sautéed Green Beans

Garlic, olive oil, and just the right crunch.

Mushroom & Herb Quinoa

Fluffy quinoa with mushrooms, shallots, and herbs.

Truffle Mashed Potatoes

Creamy Yukon golds whipped with truffle oil.

Mac n' Cheese

Cashew cheese sauce, elbow pasta, toasted breadcrumbs — ultimate comfort.

Wild Rice Medley

Wild and brown rice with cranberries, almonds, and herbs.

Desserts

S'mores Brownies

Fudgy brownies with marshmallow fluff and graham cracker crumble.

Cheesecake (Your Flavor)

Vegan cheesecake in your choice of flavor — from vanilla to pumpkin spice.

Meyer Lemon Olive Oil Cake with Lavender

Bright, floral, and golden with a lavender glaze.

Crumble Cake (Your Flavor)

Tender cake topped with crumbly streusel and seasonal fruit.

Mini Fruit Tarts

Vanilla bean custard and fresh fruit in delicate pastry shells.

Pineapple Upside-Down Cake

Caramelized pineapple rings and golden cake — sweet nostalgia.

Strawberry Shortcake Parfait

Vanilla sponge, whipped coconut cream, and strawberries layered high.

Dark Chocolate Bark with Nuts & Fruit Bites

Dark chocolate with nuts, dried fruit, and sea salt — elegant indulgence.

Bananas Foster

Caramelized bananas with brown sugar and rum, over vanilla ice cream.

Fresh-Baked Puff Pastries (Your Flavor)

Flaky pastries with fruit or cream filling — warm and melt-in-your-mouth.

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Family Feast

Gather the ones you love and pass the plates — this is family-style dining, reimagined. Hearty, shareable, and made to remind you what "home" tastes like.

Meatloaf Plate Night

A plant-based twist on the weeknight classic — savory lentil and seitan loaf glazed in a rich brown sauce, served with creamy mashed potatoes, seasonal vegetables, herbed gravy, and a spoonful of lingonberry compote for the perfect sweet finish.

Enchilada Night

Your choice of filling — smoky jackfruit, roasted veggie, or hearty bean blend — wrapped in soft tortillas and baked under layers of enchilada sauce and melted cashew cheese. Served with crisp lettuce, diced tomato, black olives, and a dollop of vegan sour cream.

Shepherd's Pie Night

Layers of seasoned lentils and vegetables tucked beneath a fluffy blanket of mashed potatoes, baked until golden. Served with steamed dill carrots and a side of fresh-baked bread.

Lasagna Night

A bubbling tray of layered comfort — pasta sheets, herbed marinara, cashew ricotta, and roasted vegetables. Served with a huge Italian-style salad tossed in house vinaigrette.

Sloppy Joe Night

Rich, tangy, plant-based sloppy joes piled high on toasted buns, served with creamy mac n' cheese, smoky baked beans, and cornbread slathered in house-made honee butter.

Tater Tot Casserole

A golden crust of crispy tater tots covers a creamy, savory base of veggies and lentils in gravy. Baked until bubbling and served family-style for maximum comfort.

Chili Mac

Two cozy favorites meet in one skillet — hearty chili with elbow macaroni in a smoky tomato base. Rich, satisfying, and perfect for sharing on cool nights.

Pot Roast with Veggies

Tender plant-based roast slow-cooked with carrots, potatoes, and onions in a savory herb broth. Served with warm rolls and house gravy — Sunday dinner vibes any day of the week.

Taco Bar

Build your own tacos with a spread of seasoned chickpea "meat," jackfruit carnitas, roasted peppers, cilantro rice, beans, and all the toppings. Served with fresh salsa, guacamole, and warm tortillas.

Frito Taco Salad

A crowd favorite — crisp romaine topped with seasoned plant-based taco meat, beans, tomatoes, onions, and crunchy Fritos, finished with a drizzle of creamy dressing.

Chili with Cornbread

Slow-simmered chili loaded with beans, peppers, and spices, served with golden cornbread and honee butter. Simple, hearty, and full of soul.

Chickun & Biscuit Casserole

Creamy chickun and vegetables baked under flaky golden biscuits. Steamy, savory, and irresistibly homey — the kind of meal that makes you stay for seconds.

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Small Gatherings & Parties

Whether it's movie night, game day, birthdays, or "just because," these spreads and trays bring people together — one bite, one laugh, one refill at a time.

Appetizer Boards

Beautifully arranged boards brimming with house-made dips, spreads, crackers, fruits, and artisan breads — designed for sharing, snacking, and impressing every guest.

Grazing Spread or Themed Tray (You Pick)

A hand-curated grazing table tailored to your theme — Mediterranean, Southern Comfort, Game Day, or Harvest Feast. Overflowing with color, texture, and bite-sized joy.

Sliders

Mini sandwiches with big personality — choose from BBQ Jackfruit, Buffalo Chickun, or Classic Burger. Perfectly soft buns, perfectly sauced fingers.

Taco Bar

Seasoned plant-based proteins, roasted peppers, fresh salsa, guacamole, and warm tortillas — a fiesta of flavor ready to build your way.

Pasta Bar

A create-your-own station featuring al dente noodles, bold sauces, fresh herbs, and savory toppings — comfort meets creativity.

Mac N' Cheese Bar

Creamy, golden mac n' cheese as the base — add-ins like buffalo chickun, BBQ jackfruit, truffle oil, or roasted veggies make it pure party magic.

Roasted Veggie Trays

A rainbow of seasoned, oven-roasted vegetables served with dipping sauces or over grains — colorful, hearty, and delicious hot or chilled.

Skewer Spread

Grilled veggie, tofu, and seitan skewers glazed with teriyaki, BBQ, or garlic-herb marinade — easy to grab, hard to stop eating.

Popcorn Tofu

Crispy, golden tofu bites tossed in seasoning and served with dipping sauces — crunchy outside, tender inside, always addictive.

Pickles & Mushroom Dip Tray

House-made pickles, marinated mushrooms, and creamy vegan mushroom dip surrounded by crackers and crostini — tangy, savory, and wildly satisfying.

Cookie Assortment Tray

A handpicked selection of fresh-baked cookies — chocolate chip, tahini swirl, s'mores, and seasonal favorites. Soft, chewy, and impossible to choose just one.

Fruit Board

An abundant display of seasonal fruits with optional chocolate drizzle or coconut whip — light, refreshing, and centerpiece-worthy.

Wings N' Thangs

Crispy cauliflower or seitan wings tossed in buffalo, BBQ, or garlic parm sauce — served with celery, carrots, and vegan ranch.

Beanie Weanies at the Ball Park

Playful nostalgia reimagined — smoky vegan sausages and baked beans in tangy sauce. Tailgate favorite gone gourmet.

Finger Sandwiches

A dainty assortment of crustless sandwiches — cucumber dill, chickun salad, and tomato basil — elegant and bite-sized.

Pinwheels

Tortilla roll-ups packed with colorful veggies, spreads, and herbs — a fresh, fun, and flavorful crowd-pleaser.

7-Layer Mexican Dip with Chips

Refried beans, guacamole, salsa, vegan cheese, olives, tomatoes, and lettuce — layered perfection served with crisp tortilla chips.

Fresh Guacamole Bar

Made-to-order guac with a spread of mix-ins — diced tomato, mango, jalapeño, lime, and cilantro — fresh, creamy, and the star of any table.

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Home Kneads

Bread that smells like comfort, tastes like home, and brings people to the table. Every loaf is handmade, slow-risen, and baked with heart.

Fresh Loaves

Challah

A golden, braided beauty with a soft, airy crumb and a subtle hint of sweetness. Perfect for sharing, French toasting, or tearing straight from the loaf while it's still warm.

Classic Sandwich Bread

Simple, versatile, and perfectly soft — the everyday loaf that never goes out of style. Ideal for morning toast, lunchtime sandwiches, or midnight snacks.

Garlic & Herb Loaf

Fragrant roasted garlic and fresh herbs kneaded into a fluffy loaf that fills the whole house with warmth. A natural with pasta, soup, or honestly... just butter.

Sun-Dried Tomato & Rosemary Loaf

Tangy tomatoes and fragrant rosemary create a rustic Italian-style bread with a golden crust and bold, savory flavor.

Decorated Loaf

Artisan bread meets edible art — each loaf beautifully topped with herbs, seeds, and veggies in designs as lovely as they are delicious.

3-Grain Bread

Hearty and wholesome, this loaf combines oats, flax, and wheat for a nutty texture and deep, nourishing flavor.

Wheat Bread

A classic with a wholesome twist — soft and slightly sweet with that toasty, whole-grain flavor that makes sandwiches sing.

Rye Bread

Earthy, tangy, and rich in aroma — a perfect partner for soups, spreads, and bold flavors.

Walnut Fig Loaf

A bakery showpiece: chewy figs and toasted walnuts baked into a slightly sweet loaf. Amazing with vegan brie or a drizzle of maple butter.

Cheese Bread

Savory, indulgent, and impossible to resist — pockets of melty vegan cheese baked right into the loaf for a pull-apart, golden treat.

Pepperoni Loaf

A nostalgic favorite reimagined — layers of plant-based pepperoni and melted cheese rolled into soft, herbed dough. Sliceable, snackable, and guaranteed to disappear fast.

Crunchy Whole Grain Bread

Rustic, hearty, and packed with seeds and texture — a true 'chew-your-bread' loaf that's as filling as it is flavorful.

Mock Outback Steakhouse Loaf

A dark, sweet molasses bread with a hint of cocoa and espresso — soft inside, crusty outside, and dangerously addictive when paired with honee butter.

Specialties

Banana Bread

Moist, rich, and full of real banana flavor — the kind that makes your kitchen smell like Sunday morning. Simple, timeless, and never lasts long.

Lemon Poppyseed Loaf

Bright and citrusy with a soft crumb and gentle crunch of poppyseed. Perfectly balanced — light enough for breakfast, sweet enough for dessert.

Coffee Cake (Your Flavor)

Your choice of flavor — cinnamon swirl, blueberry crumble, or seasonal spice — baked with a buttery streusel topping that melts into the cake below.

Monkey Bread

Golden pull-apart dough bites coated in cinnamon-sugar and sticky glaze. Sweet, messy, and meant for sharing (though you won't want to).

Sticky Buns

Soft, pillowy rolls dripping with caramelized sugar, pecans, and cinnamon. Sticky fingers. Happy hearts.

Cookies (Your Flavor)

From classic chocolate chip to tahini swirl, these cookies are chewy, melty, and made to make people smile.

Cupcakes (Your Flavor)

Moist, tender cupcakes with your choice of frosting — chocolate ganache, buttercream, or seasonal fruit whip.

Cakes (Your Flavor)

Custom-crafted cakes for any occasion — layered, frosted, and designed to wow.

Cake Cups (Your Flavor)

Layers of moist cake, filling, and frosting built in a cup for the perfect grab-and-go dessert.

Bundt Cake

A soft, dense classic with drizzled glaze and old-fashioned charm — pretty enough for a centerpiece, irresistible enough not to last.

Muffins (Your Flavor)

Freshly baked muffins — blueberry, banana nut, or seasonal favorites — perfect for breakfast or a midday pick-me-up.

Scones (Your Flavor)

Delicate and buttery with just the right crumble — from lemon glaze to cranberry orange, these are teatime perfection.

Biscuits (Your Flavor)

Flaky, golden biscuits in your choice of savory or sweet — a Southern essential that fits any mood or meal.

Doughnuts (Deep Fried Fresh)

Golden, fluffy rings of pure joy — deep-fried to order and finished with your choice of glaze, sugar, or cinnamon.

Add-Ons

Flavored Butters

Whipped plant-based butters infused with flavors like garlic herb, cinnamon maple, citrus honey, or smoky chipotle.

Flavored Icings

Sweet glazes and icings made fresh — think vanilla bean, lemon drizzle, mocha espresso, or spiced maple.

Flavored Dips

Savory or sweet — roasted red pepper, caramelized onion, chocolate hazelnut, or creamy pumpkin — made to complement your breads and spreads.

Flavored Oils

Cold-pressed olive oils infused with herbs, citrus, or heat — from rosemary garlic to chili lime — perfect for dipping or drizzling.

Serving Hampton Roads, Virginia

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Couple's Cuisine Co.

100% Plant-Based | Alpha-Gal Friendly | We Bring the Restaurant to You

WEEKLY EXPERIENCES

Weekly Supper Club

Basic Service: \$70–\$85 per person

Full Service: \$95–\$110 per person

Includes shopping, prep, cooking, travel, and cleanup.

Meal Prep Essentials

Basic Service: \$65–\$85 per person

Full Service: \$85–\$100 per person

Weekly customized menus designed for your household.

PRIVATE DINING

Date Night In

Basic Service: \$80–\$90 per person

Full Service: \$110–\$120 per person

A romantic custom menu, candles, plating, and cleanup.

Family Feast

Basic Service: \$65–\$80 per person

Full Service: \$90–\$105 per person

Family-style dining for 4–8 guests with your favorite comfort classics.

GATHERINGS & CELEBRATIONS

Small Gatherings & Parties

Basic Service: \$60–\$75 per person

Full Service: \$85–\$100 per person

Buffet or plated options for 10+ guests. Includes shopping, prep, travel, and cleanup.

BAKED WITH LOVE

Home Kneads (Bread Program)

Basic Service: \$50–\$70 per person

Full Service: \$60–\$80 per person

Fresh-baked artisan breads. Add flavored butters or dips for an extra touch.

CULINARY CLASSES & EXPERIENCES

Seitan Making Class

Basic Service: \$40–\$50 per person

Full Service: \$55–\$65 per person

Hands-on experience. Learn to craft your own plant-based proteins.

Soup & Sauce Workshop

Basic Service: \$40–\$50 per person

Full Service: \$55–\$65 per person

Create seasonal soups and signature sauces. Guests take home samples.

ADD-ONS & POLICIES

Holiday or last-minute booking fee: \$45

Specialty ingredient surcharge applies to imported or premium items.

Travel fees apply outside the Hampton Roads area.

50% deposit required to secure booking.

Pricing subject to menu complexity and ingredient cost.

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