



*An in-home private dining experience
in Cincinnati, Mason, Montgomery and surrounding areas —
curated with intention, served with restraint.*

CERTIFIED EXECUTIVE CHEF • CERTIFIED SOMMELIER • CULINARY OLYMPICS GOLD MEDALIST • 20+ YEARS



THE EXPERIENCES

PREMIUM

THREE COURSES

from \$165 PER GUEST



A thoughtfully designed three-course menu — refined, approachable, and built around your guest's preferences. Ideal for intimate dinners and birthdays.

SIGNATURE

FIVE COURSES

from \$225 PER GUEST



A five-course progression showcasing depth, balance, and technique. Best suited to anniversaries, milestone celebrations, and executive dinners.

TASTING

CHEF-DRIVEN MULTI-COURSE

from \$345 PER GUEST



Our most elevated offering — proposal dinners, luxury celebrations, and private events where every detail is intentional and every course is crafted to impress.



A SAMPLE PROGRESSION

The Signature Experience — Five Courses

AMUSE BOUCHE

Cucumber and Crab Bite

lemon aioli, fresh herbs, citrus oil

FIRST

Seared Scallop

cauliflower purée, brown butter, caper-raisin relish

SECOND

Roasted Beet & Citrus Salad

whipped goat cheese, pistachio, champagne vinaigrette

MAIN

Filet of Beef

truffle potato purée, asparagus, red wine demi-glace

DESSERT

Chocolate Crèmeux

raspberry gel, hazelnut crunch, vanilla chantilly

EVERY EXPERIENCE INCLUDES

From consultation to cleanup.

- Personal consultation on preferences, dietary needs, and occasion
- Custom menu development built on seasonal ingredients
- Ingredient sourcing focused on quality and refinement
- On-site preparation and execution by Chef Vera
- Professional plating and coursed service
- Kitchen organization and full post-service cleanup

Each experience is custom quoted, with a minimum investment of \$690 per event. Final pricing reflects guest count, menu selection, and service details.

veraprivatedining.com

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CINCINNATI, OH • SERVING THE GREATER REGION