

PLATED DINNER SERVICE WALK-THROUGH

STEP 1 — REVIEW & SELECT PACKAGE

Clients review the plated dinner packages and select the option that best fits their needs, either Standard or Premier with Wine Tastings.

STEP 2 — MENU SELECTIONS

Once the package is selected, menu options are sent. Clients choose their menu selections and confirm any dietary needs. All menu details must be finalized before service day.

STEP 3 — WINE PAIRINGS (PREMIER PACKAGE ONLY)

After menu selections are finalized, a wine pairing menu will be provided outlining which wines will be served with each course during the tasting experience.

ARRIVAL & SERVICE WINDOW

Chef arrival is approximately one hour before the first course is served in order to prepare and stage service.

Plated dinner service includes a 3.5-hour service window from the start of the first course.

Dinner service must begin no later than 6:45–7:00 PM depending on menu and guest count.

Service cannot begin at or after 8:00 PM under any circumstances.

COURSE FLOW & TIMING

Guests must be seated and ready at the scheduled start time for the first course to be served properly.

If guests are not seated on time, courses may be combined in order to remain within the scheduled service window.

This is an in-home dining experience and not a restaurant environment, so course timing may vary:

Appetizer and salad courses typically allow about 10–15 minutes between courses.