



Phillip Ortiz

"Chef Philly Phill"

PRIVATE CHEF & CULINARY PARTNER

☎ 310-753-6505

📍 Redondo Beach, Ca 90278

✉ PhillyPhill1215@gmail.com

🌐 www.ChefPhillyPhill.com

MISSION STATEMENT

Food is love made visible! Expressed through nourishment, connection, and heritage. Every dish is designed to bring people together, nourish the body, and celebrate culture. More than a meal, it's an invitation to connect and a reminder that food made with love feeds both the body and the heart. Buen Provecho!

CORE SERVICES

ONGOING PRIVATE CHEF



Ongoing in home chef support with menus tailored to lifestyle, wellness goals, and household preferences. Designed for consistency, quality, and ease.

PRIVATE GATHERINGS



Chef driven menus for intimate events, shared tables, and elevated gatherings. Thoughtfully executed so hosts can enjoy the experience.

WELLNESS, RETREATS & SPECIALIZED PROGRAMS



Goal focused, multi day culinary programs for retreats, recovery, and performance. Menus support nourishment and enjoyment without restriction.

PROFESSIONAL SUMMARY

Private in-home chef and culinary partner specializing in ongoing household dining for clients with specific dietary needs and wellness goals. With over five years of experience working inside private residences, Phillip Ortiz delivers personalized chef services built around individual preferences, daily routines, and nutrition plans. He works across a wide range of dietary approaches and regularly collaborates with nutritionists, trainers, and wellness professionals to ensure each menu supports the client's goals. The focus is on consistency, nourishment, and enjoyment—elevated food that aligns with wellness objectives without ever feeling restrictive.



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ARTISAN CLASSIC
CHARCUTERIE SPREAD



An inviting mix of sliced cheeses, rolled cured meats, crisp crackers, flatbreads, green grapes, strawberries, olives, nuts, and garlic Hummus.

GARLIC TRUFFLE
PAPRIKA SCALLOPS



Golden-seared scallops, garlic truffle salt, paprika, smoked Mexican squash and tomatillo-cilantro purée, microgreens.

PEAR &
GORGONZOLA SALAD



Fresh pears and gorgonzola with candied walnuts, finished with a maple-citrus mustard vinaigrette.

RATATOUILLE
VEGETABLE ROSES



Thinly sliced zucchini and eggplant formed into delicate roses, set in a rich tomato sauce with garlic oil.

HERB-CRUSTED
CENTER-CUT PRIME
RIB



Center-cut prime rib roasted medium-rare, served with velvet pomme purée, pan-glazed heirloom carrots, and charred broccolini.

PAN-SEARED SALMON WITH
PEARL COUSCOUS & SEASONAL
VEGETABLES



Perfectly pan-seared salmon served over pearl couscous with crisp asparagus and caramelized seasonal vegetables

CRISPY EGGPLANT
ROLLATINI



Golden, cheese-filled eggplant rollatini centered over marinara, finished with herb oil, grated cheese, and fresh basil.

CAJUN-GLAZED SHRIMP WITH
GARLIC RICE & MARKET
VEGETABLES



Succulent Cajun-spiced shrimp glazed in a rich garlic-chili sauce, layered over fluffy white rice and surrounded by sautéed seasonal vegetables.

BAKLAVA ICE CREAM WITH
PISTACHIO-CANDIED WALNUT
CRUMBLE & SPUN FILO NEST



House-made baklava ice cream over pistachio and candied walnut crumble, finished with a crisp kataifi fillo nest that is refined, balanced, and modern presentation.

BLUEBERRY CHEESECAKE
WITH CITRUS CRUMB



Creamy cheesecake set on a buttery crumb base, finished with a blueberry compote, citrus zest, and a swipe of berry coulis for a clean, modern presentation.

VANILLA PANNA COTTA
WITH RASPBERRY COULIS
& SPUN SUGAR



Silky vanilla panna cotta layered with a vibrant raspberry coulis, finished with fresh raspberry, mint, and an elegant spun-sugar garnish.

TRIPLE CHOCOLATE
BROWNIE STACK WITH
CARAMEL & PISTACHIO



Chocolate brownies filled with warm caramel, finished with whipped cream and a delicate chocolate lattice. Plated with caramel sauce, crushed pistachios, whipped cream.



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HIGH-PROTEIN NUTRITION

A customized high-protein weekly menu developed for a private client with specific performance and nutritional goals. Each meal was intentionally designed to deliver 45–50 grams of protein within a 500–700 calorie range, balancing flavor, satiety, and nutritional integrity. The program highlights a diverse mix of proteins, plant-forward options, and globally inspired flavors—demonstrating precision cooking, thoughtful menu engineering, and the ability to tailor cuisine to individual health objectives without sacrificing enjoyment.



Individually Portioned Prepared Lunches

- Herb-Crusted Salmon with Lemon & Pasta: Tender salmon seasoned with fresh herbs and lemon, served over lightly dressed pasta for a clean, bright, and comforting finish
- Teriyaki Chicken Stir-Fry with Broccoli & Sesame: Savory-sweet teriyaki chicken with crisp broccoli, sesame, and fragrant aromatics
- Turkey Meatloaf with Sweet Potato & Green Beans: A modern comfort classic featuring seasoned turkey, creamy sweet potatoes, and crisp green beans—warm, familiar, and hearty
- Chicken Lomo Saltado with Green Beans & Brown Rice: A modern spin on the Peruvian classic—savory marinated chicken sautéed with peppers and herbs, paired with crisp green beans and fluffy brown rice. Bold, comforting, and balanced, designed for clean, flavorful eating.

Clean High-Protein Ice Cream

Naturally sweetened ice cream made with premium ingredients and no artificial additives. With roughly 30 grams of protein per serving, it's a nourishing option that works as both a treat and a functional meal.





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TEA PARTY MENU



An elegant private tea party for 150–200 guests, centered around a 36-foot grazing table designed as the focal point of the event. The experience blended classic tea service with modern, social grazing in a refined yet welcoming setting. Thoughtful presentation, smooth guest flow, and a balanced mix of savory and sweet offerings created an elevated atmosphere that encouraged conversation and connection.



Petite Sweets

- Mini Sweet Potato Pies
- Carrot Cake Squares
- Banana Pudding Cups
- Red Velvet Bites

Garden Sides

- Marinated Cucumber & Sweet Onion Salad
- Baby Greens Salad with Watermelon, Feta & Candied Nut Salad
- Whipped Sweet Potato with Brown Butter

Savory Tea Sandwiches & Grazing

- Brisket Sliders on brioche with caramelized onion
- Smoked Turkey Croissants
- Cucumber & Dill Cream Cheese
- Roasted Vegetable Wraps
- Fried Chicken Biscuit Bites



Tea & Beverage Service

- Hot Tea Service with Green tea, lavender, chamomile, mint
- Champagne with a variety of juices
- Cucumber lemonade and sparkling hibiscus



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AVAILABILITY & INQUIRIES

Phillip works with a limited number of ongoing private chef clients and select events each month. Inquiries are welcomed for households seeking consistent, personalized in home dining tailored to their preferences and lifestyle.

Travel is available for established clients and longer engagements.