

PERSONAL CHEF PRICING

TIER 1

3 CUSTOMIZED ENTREES

4 SERVINGS* OF EACH TOTAL OF 12 MEALS

\$250 + COST OF FOOD**

TIER 2

4 CUSTOMIZED ENTREES

4 SERVINGS* OF EACH | TOTAL OF 16 MEALS

\$300 + COST OF FOOD**

TIER 3

5 CUSTOMIZED ENTREES

4 SERVINGS* OF EACH | TOTAL OF 20 MEALS

\$350 + COST OF FOOD**

ADDITIONAL SERVINGS MAY BE ADDED TO ANY ENTREE

\$10 + COST OF FOOD

IN HOME COOKING CLASSES PERSONALIZED INSTRUCTION FROM CASANDRA KELLY

\$125 /HR + COST OF FOOD** 2-HOUR CLASS **MINIMUM**



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DELIVERY/TRAVEL FEES*	<10 MILES	FREE
	10-15 MILES	\$20
	15-20 MILES	\$30
	20-30 MILES	\$40
	30-40 MILES	\$50
	40-50 MILES	\$60
	50-60 MILES	\$70

*ADDITIONAL SURCHARGE MAY INCURE WHEN AVERAGE GAS PRICE EXCEED \$5/GALLON

AT CASANDRA KELLY CATERING, WE INVEST IN OUR LOCAL FOOD ECONOMY. WE SOURCE HIGH-QUALITY ORGANIC PRODUCE, WILD-CAUGHT SEAFOOD & SUSTAINABLY RAISED MEATS, WITH AN EMPHASIS ON FOODS THAT ARE IN SEASON & GROWN LOCALLY. WE BELIEVE THESE PRACTICES PROVIDE THE HIGHEST QUALITY MEALS WHILE MAINTAINING ECOSYSTEM STABILITY.

AS A HIGH QUALITY SEASONAL CATERING COMPANY, FRESHNESS IS ALWAYS ON OUR MIND. WE CHOOSE TO COOK EVERYTHING FROM SCRATCH USING NUTRIENT DENSE FATS & OILS ALONG WITH NATURAL SWEETENERS WHENEVER POSSIBLE, LEAVING OUR FOOD FREE FROM CHEMICAL ADDITIVES OR PRESERVATIVES

WE ALSO STRIVE TO BE AS LOW-WASTE AS POSSIBLE. WE USE GLASS FOOD STORAGE CONTAINERS & MASON JARS FOR DELIVERIES THAT ARE DESIGNED TO BE REUSED AGAIN & AGAIN.



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AVERAGE COST OF FOOD (2022)			
TIER 1	VEGAN/ VEGETARIAN	2 SERVINGS 4 SERVINGS	\$80 \$120
	OMNIVORE	2 SERVINGS 4 SERVINGS	\$90 \$135
	VEGAN/ VEGETARIAN	2 SERVINGS 4 SERVINGS	\$100 \$160
TIER 2	OMNIVORE	2 SERVINGS 4 SERVINGS	\$145 \$180
	VEGAN/ VEGETARIAN	2 SERVINGS 4 SERVINGS	\$135 \$200
TIER 3	OMNIVORE	2 SERVINGS 4 SERVINGS	\$150 \$225
ADDITIONAL SERVINGS	VEGAN/ VEGETARIAN OMNIVORE		\$8 \$10