

CLIENT ONBOARDING GUIDE



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Introduction:

Welcome! Thank you for selecting our services for your special upcoming event. We cater parties, weddings, and all kinds of events. We strive to showcase ingredients at their peak, creating intentional menus that highlight seasonal produce.

Inquire

Tell us about your guest count, timeline, and vision.

Customize

Select your service package and finalize event details.

Confirm

Approve your seasonal menu and secure your date with a deposit.



Enjoy

Relax while we handle the cooking, service, and every final detail.

Selecting A Service

Each event is uniquely tailored to your vision. Pricing is based on guest count, menu selections, and service style. Please inquire for a personalized proposal.

Plated Dinner

Restaurant-style coursed dining with refined presentation and attentive service

Family-Style

Large-format shared plates designed to encourage connection

Buffet Service

Streamlined self-serve experience ideal for larger gatherings

Cocktail-Style Reception

Passed hors d'oeuvres, grazing displays, and small plates

Drop-Off Catering

Beautifully packaged food delivered ready to enjoy on your own schedule

Weekly Meal Prep

Thoughtfully prepared meals tailored to your dietary needs, schedule, and lifestyle

Custom Menu

Whether you have a specific cuisine in mind or are looking for something unique, we'll work with you to create a menu tailored to your event.

Frequently Asked Questions

Do you accommodate dietary restrictions and allergies?

Absolutely. Menus can be customized to accommodate dietary restrictions, allergies, and preferences.

Do you accept last minute bookings?

Yes but we recommend booking as early as possible, especially during wedding season and holidays.

How do I secure my event date?

A signed agreement and 50% deposit are required to reserve your event date.

Do you provide staffing?

Staffing can be arranged as needed depending on guest count, service style, and event logistics.

Do you provide rentals?

We proudly work with *Arden Event Collective* to help coordinate rentals including ceramics, cutlery, linens, glassware, cooking equipment, and more.

Do you travel?

We are happy to travel for your event! Travel and transportation fees may apply based on location and event logistics and will be detailed in your proposal.

Do you offer tastings?

Yes. Tastings are available for select events. Should you decide not to move forward with booking, the tasting will be invoiced separately.