Five-course dining

Five distinctive menus. One thoughtfully hosted evening.

The experience

Enjoy time with your guests while Chef Jean handles shopping, preparation, cooking and kitchen cleanup. Each menu brings five carefully composed courses to your home or chosen venue.

Arrival. Approximately 90 minutes before your scheduled start time, unless otherwise agreed.

Your space. Please provide a working stove and oven, counter space for plating, and a table for setup.

Chef brings. The necessary pots, pans, cooking tools, equipment and plates.

Additional charges

Service fee. For parties of five or more, the service fee is 20% of the menu subtotal, or 40% for holiday or last-minute bookings. The 40% rate replaces the 20% rate and applies only once when both conditions apply. No service fee applies to parties of 1-4.

Meal & sales tax. Applicable sales and local meals taxes are itemized in your quote at the legally applicable rates and on the appropriate taxable charges.

Travel outside Richmond

$1.25 per mile, calculated **one way only**. Your travel cost is confirmed in advance and included in your total quote.

Menu pricing

Menu 1	**$150**
Menu 2	**$130**
Menu 3	**$140**
Menu 4	**$135**
Menu 5	**$130**

Prices are per person. Applicable charges on this page are additional.

Chef & booking fee

1-4 guests	**$350**
5-19 guests	**$500**
Holidays / last-minute bookings	**$650**
20+ guests or holidays listed below	**$1,000**

The $1,000 fee applies to groups of 20 or more, Christmas Eve, Christmas Day, New Year's Eve, New Year's Day and Thanksgiving.

Only one chef and booking fee applies. If more than one listed category applies, the highest applicable fee is charged, not the sum.

Last-minute bookings are bookings confirmed within seven calendar days before the event. Any other holiday qualifying for the $650 fee will be identified in your quote before booking.

Pricing example | Menu 1 for 10 guests

$1,500 menu total + $500 chef & booking fee + $300 service fee = **$2,300 before tax and travel**.

Illustrative standard, non-holiday booking. Service fee on the menu total; tax and travel excluded.

For your complete event quote, share your menu choice, event date, location and guest count.

ChefJeanLorestil@gmail.com

MENU 01

A Culinary Journey

$150 per person

AMUSE-BOUCHE

Crisp Plantain Cups

Creole-spiced pulled pork and pikliz.

SALAD

Granny Smith Apple Salad

Artisanal greens, crumbled goat cheese, honey and fig jam, salad dressing and aged balsamic reduction.

FIRST MAIN COURSE

Coconut-Crusted Chicken Suprême

Steamed Savoy cabbage and jerk-infused velouté.

SECOND MAIN COURSE / SURF & TURF

Filet Mignon & Tiger Prawns

Mango-glazed prawns, truffle-infused fondant potatoes and spiced mango purée.

DESSERT

Turks Rum Cake

Rum and berry glaze with a rum pipette.

MENU 02

Opulent Culinary Experience

$130 per person

AMUSE-BOUCHE

Crisped Mozzarella Balls

Mango and tomato chutney, basil oil and balsamic glaze.

SOUP

Parsnip Broth

Diced potatoes, aromatics and parsnip crisps.

FIRST MAIN COURSE

Pan-Seared Catch of the Day

Blood orange beurre blanc, garden peas and dill-infused tomato concassé.

SECOND MAIN COURSE

Jerk-Glazed Pork Fillet

Brown-butter mashed sweet potatoes and pearl onions.

DESSERT

Apple Pie

Vanilla Chantilly with a caramel drizzle.

MENU 03

Gastronomic Delights

$140 per person

AMUSE-BOUCHE

Seared Hand-Dived Scallops

Old Bay aioli with corn and cucumber salsa.

SALAD

Red Oak Lettuce Salad

Strawberries, crumbled feta, candied nuts, raspberry vinaigrette and balsamic reduction.

FIRST MAIN COURSE

Pan-Fried Atlantic Salmon

Coconut curry sauce and buttered asparagus.

SECOND MAIN COURSE

Ribeye Fillet Steak

Crushed new potatoes and mushroom shallot jus.

DESSERT

Warm Chocolate Cake

Berry coulis and vanilla bean ice cream.

MENU 04

Harmony of Culinary Elegance

$135 per person

AMUSE-BOUCHE

Cheese-Stuffed Meatballs

Barbecue glaze on a jalapeño corn muffin.

SALAD

Mesclun Greens

Red onions, cherry tomatoes, cucumber rings and mustard dressing.

FIRST MAIN COURSE

Herb-Seared Chicken Breast

Curried vegetables, fondant potato and curry sauce.

SECOND MAIN COURSE

Seared Duck Breast

Sweet chili lentils and orange gastrique.

DESSERT

Cheesecake

Berry coulis and fresh berries.

MENU 05

Elevated Culinary Indulgence

$130 per person

AMUSE-BOUCHE

Oxtail Croquette

Mango purée and oxtail jus.

SOUP

Spiced Butternut Squash Broth

Finished with pepitas.

FIRST MAIN COURSE

Risotto Primavera

Parmigiano Reggiano and seasonal vegetables.

SECOND MAIN COURSE

Rack of Lamb

Chantenay carrots, carrot purée and mint sauce.

DESSERT

Raspberry Cake

Fresh berries and Chantilly cream.

PLANNING YOUR EVENING

Booking & payment

Reserve your date and plan your evening

Reserve your date. A 50% deposit is due within 48 hours of booking confirmation to secure your date. Deposits are non-refundable except as outlined in the cancellation policy.

Final balance. Your balance is due one week before your event. Any alternative arrangement must be agreed in advance, with full payment no later than the night of the event.

Bookings within two weeks. Full payment is due at booking.

Late payment. No late-payment fee applies. The payment deadlines above remain in effect. Any alternative payment arrangement must be agreed in writing in advance.

Payment methods

Cash App: $JeanLorestil
Zelle: ChefJeanLorestil@gmail.com
Venmo: @Jean-Lorestil
Cash, check or money order

The following page sets out cancellation, rescheduling and other service terms.

We look forward to a memorable evening with you and your guests.

Service agreement

Booking terms and event arrangements

Cancellations. For cancellation purposes, deposit means the required 50% booking deposit stated in your accepted quote, even if you paid in full. For cancellations received seven or more calendar days before the event date, 80% of that deposit is refunded. For cancellations received fewer than seven calendar days before the event date, that deposit is nonrefundable. Any other prepaid amount is refunded, with applicable taxes adjusted as required.

Rescheduling. A 10% rebooking fee applies. The rescheduled event must take place within 3 months of the original date.

Venue access. If Chef Jean cannot access the venue and receives no response within 60 minutes, the event will be treated as a cancellation.

Allergies & dietary needs. Please disclose allergies and dietary restrictions when booking; requested accommodations must be confirmed before the event.

Health & responsibility. Chef Jean will use reasonable care in preparing, handling and serving food. An allergen-free environment cannot be guaranteed. Each party retains its rights and responsibilities under applicable law. These terms do not require clients to waive personal-injury claims caused by our negligence.

Photography. Food and service may be photographed for portfolio and promotional use unless you request otherwise in writing.

Agreement & payment. By paying a deposit, you accept the pricing, policies and terms in this proposal and the issued invoice. Together, these form the booking agreement with Chef Jean Lorestil Fine Dining and Consulting, LLC. All payments are due according to the terms above.