

# PRIVATE CHEF EXPERIENCE

## EXPERIENCE

I have been cooking professionally for over 10 years. Food has long been a true passion. I grew up in the India, picking vegetables from our garden and helping my mother in cooking. Having spent the last few years living in Canada has become a large part of my life. Restaurants I worked at include Michelin starred French fusion, classic French bistro and American style grills. Working with people from all over the world and being well travelled helped me perfect creativity in my menus.

## MISSION

I want what I serve to please the palate as much as the eye. Eating needs to be a complete experience. I know my way around a lot of different cuisines including vegetarian, French, southern, Spanish and Asian. I enjoy grilling in the summer just as much as preparing delicate hors d'oeuvres. I am an environmentally conscious chef who uses local and seasonal ingredients, in order to improve the overall flavors and experience. I have a professional yet friendly attitude. I think that food love should be shared. So, I am happy to teach as I am preparing, if you wish!



A chef wearing a black shirt and a grey and white striped apron stands with arms crossed. The apron has a circular logo on the left chest that says "DETROIT".

# SERVICES

## PRIVATE CHEF EXPERIENCE

Similar to a personal chef I come to your home and cook an amazing meal for you and your guests. Food is brought to your home some items I prepare ahead of time but mostly everything is done at your home.

## PREPARED MEAL PLAN

Have food prepared and delivered to you at the beginning of your work week so you do not need to worry about cooking dinner for you and your family. We will discuss any dietary restrictions, allergies, food storage and heating of foods during a consultation to make sure you get what you want.

## COOKING CLASSES IN HOME

Have you ever wanted to learn how to cook the perfect piece of fish or properly cook asparagus? I would love to come to your home and teach you and your guests proper cooking techniques and ways to cook with the equipment you already have in your kitchen. I am more than happy to teach while I am cooking for your party. Bachelor parties are very popular in the spring and summer so book early.

A close-up shot of a corn cob cooking on a grill, with smoke rising from it.

BE THE BEST, SERVE THE FRESH