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PLANNING YOUR EVENT

The main considerations when planning an event are what to serve, who will serve it, where it will be served and how to serve it! To establish a budget, think about what you would like the look and feel of the event to say to your guests.

Food

It's a rare person who can say that money is no object. Of course, the type of food to be served can vary in price (chicken vs. lobster) but Chef JoAnna will work with you to help you get the most from your budget (lobster salad instead of lobster tails). Another thing to consider is that the food itself is often not the highest expense, but the time spent preparing it. (large pies served by the slice, vs. individual tartlets). Regardless of your budget, you can rest assured that the quality of ingredients used to prepare your menu is never compromised.

Service

Chef JoAnna's staff of trained kitchen assistants prepares the food while uniformed servers attend to your guests' needs. Servers make sure that your guests are sated and that your dining area is maintained while

the kitchen staff creates their edible works of art. At parties where Hors d'Oeuvres are the attraction, appetizers are cooked *à la minute*, so nothing is more than 30 minutes old. For seated dinners, a strict schedule makes sure all your guests are served fresh hot food simultaneously.

Equipment

This includes everything from plastic utensils to small appliances. Depending on the occasion and the number of people attending, you may decide to use your own household china and stemware, but for larger groups, you should consider renting. When supplemental furniture is needed, such as tables, chairs, patio heaters and tents, these can also be rented. Chef JoAnna brings all of her own utensils and serviceware, borrowing only your stovetop cookware if necessary. She will require a working stovetop and at least one oven.

Please refer to the following examples to help you decide what kind of service you desire.
Any of these can be upgraded to suit the event and your individual tastes.

Silver Service

- Buffet Service, for 15 to 200 guests (most economical)
- Disposable plates, flatware and plastic cups, or rent china, silver & glasses
- One attendant per buffet will help with serving of food.
- One attendant will help clear tables.
- Chef plus one Kitchen Assistant per 50 guests prepare all food.

Gold Service

- Buffet Service and Tray-Passed Hors d'Oeuvres, for 15 to 200 guests
- Disposable plates, flatware and plastic cups, or rent china, silver & glasses
- One attendant per buffet will help with serving of food
- One server per 50 guests to pass the Hors d'Oeuvres.
- Chef plus one Kitchen Assistant for every 50 guests

Platinum Service

- Tray-Passed Hors d'Oeuvres, followed by Sit-Down Service, for 2 to 24 guests (most luxurious)
- Use your own china, silverware and glassware, or consider renting china, silver & glasses
- One server per 8 guests for Sit-Down Service, plus one scullery attendant per event.
- Chef plus one Kitchen Assistant per 12 guests will prepare all food.

Chef JoAnna can provide matching china, silverware and stemware for up to 12 guests for a nominal fee.