

# PERSONAL CHEF SERVICE MENU TEMPLATE

Become A Personal Chef™ Resource Library

## SECTION 1 — Your Brand Header

**Chef Name:** \_\_\_\_\_

**Service Area:** \_\_\_\_\_

**Cuisine / Specialty:** \_\_\_\_\_

**Tagline (optional):** \_\_\_\_\_

## SECTION 2 — About Your Cooking Style (Short Paragraph)

Write 2–3 sentences introducing your flavor signature.

Example:

*“I specialize in globally inspired, health-forward meals prepared with fresh, local ingredients. My goal is to make your weekly meals feel effortless, delicious, and personalized to your lifestyle.”*

**Your Version:**

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## **SECTION 3 — Weekly Personal Chef Service Packages** *(Choose 1–3 package styles.)*

### **PACKAGE 1 — Essential Weekly Meals**

#### **3 entrées + sides (12 servings)**

Perfect for small households needing simple, delicious meals.

### **PACKAGE 2 — Balanced Family Plan**

#### **4 entrées + sides (16 servings)**

Designed for families who want variety + nutritional balance.

### **PACKAGE 3 — Wellness / Executive Plan**

#### **5 entrées + sides (20 servings)**

Ideal for busy professionals or athletes with high-performance goals.

## **SECTION 4 — Sample Menus (Swap weekly)**

Pick 3–5 to show versatility.

### **Sample Menu 1 — Comfort + Healthy**

- Lemon Herb Chicken • roasted vegetables
- Turkey Bolognese • gluten-free pasta
- Thai Coconut Soup • jasmine rice

### **Sample Menu 2 — Flavor Adventure**

- Moroccan Chicken Tagine
- Korean Beef Bulgogi Bowls
- Roasted Herb Salmon with Citrus

### **Sample Menu 3 — Plant-Focused**

- Mushroom Lentil Shepherd's Pie
- Thai Green Curry Tofu
- Roasted Veggie Grain Bowls

## SECTION 5 — Diet / Lifestyle Options

Check all you support.

- Gluten-free
  - Dairy-free
  - Low-carb
  - Keto
  - Paleo
  - Vegan
  - Vegetarian
  - Anti-inflammatory
  - Low-FODMAP
  - Heart-healthy
  - Mediterranean
  - High-protein
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## SECTION 6 — Add-On Services

- Private dinners
  - Small events
  - Weekly breakfast prep
  - Kid-friendly meals
  - Pantry reset
  - Kitchen organization
  - Grocery concierge
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## LOUIE'S REAL TALK

*“Don't list 40 dishes. List **experiences**. Sell the feeling, not the food.”*