

Clients are liable for damage to any item loaned during the cheffing service. Client will also be billed for the rental of any specialized equipment needed

Clients are responsible for the personal safety of the chef and staff during services being performed at their home.

The chef reserves the right to sublet the preparation of menu items not in her repertoire/portfolio

N.B. *Numbers over 12 persons require additional kitchen staff at a cost to the client (additional \$60/hr. each or US\$12/hr.)

**At least 2 days' notice is needed for adequate provision of the service.

*** Meals will be completed at least one hour ahead of time.

We look forward to serving you

Designed by Triple Delight Services

Phone: 868-643-0241/868-393-3907



TRIPLE DELIGHT

Food Catering & Personal Cheffing Service

For professional excellence



Claire Rogers
Company Director & Head Chef

4 Croton Lane, Malabar,
Arima, TRINIDAD & TOBAGO, W.I.

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Fax/Phone: 868-643-0241

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Introducing!



TRIPLE DELIGHT

**PERSONAL CHEFFING
SERVICE**



Chef Claire Rogers
At your service

Triple Delight Services offers a range of high profile business services under one umbrella.

Among these are:

Personal Cheffing

Food Catering

Triple Delight aims:

To deliver the highest of excellence in quality, value and service worthy of your esteem, and one that will bring glory and honour to Him with whom we have to do.

Choose Triple Delight...

for professional excellence!

A ‘personal chef’ is a professional service that comes into your home to prepare multiple complete meals or dishes for you and your family. **(Clients may also opt to have meals prepared and delivered to their home.)** If you eat out at restaurants often a personal chef service will save you time and money. If you are in the habit of grabbing fast food or ordering-in, a personal chef service will allow you to eat healthier and on your own schedule. As well, a personal chef can assist you with any special dietary needs you have, whether food allergies, medical diets or weight loss/gain. A personal chef will work in collaboration with instructions received from your personal dietician to prepare meals to specification. A short-term personal chef service makes a great gift for new mothers, medical recovery or house warming. It's a complete service from menu planning to food preparation and clean-up. All you have to do is warm your customized meal and enjoy.

Your personal chef can offer a wide variety of food or cuisine to your specifications as well as work with any favourite recipes you may have. The option is yours if you so desire to refrigerate or freeze your prepared meals. You will be left with complete thawing and reheating instructions. This will ensure your meals will taste like they were just made. You simply heat the meals and enjoy the free time, the clean kitchen and the fabulous food!

The business operates strictly on a professional basis, normally within (but not limited to) specific mile radii-uses.

A visit will be paid to view the client’s kitchen facilities as well as to assess their personal dietary or particular food occasion/event needs. **Clients may opt to have meals prepared and delivered to their home.**

Service (at the rate of \$160/hr. **(US\$25/hr.)** with 50% deposit payable upfront) –is offered Mon – Fri from 9:00 a.m. – 5:00 p.m., Sun 1:00 p.m. – 6:00 p.m. Call-out Service is available on holidays (at a ‘time and a half’ rate) from 9:00 a.m. – 5:00 p.m. -

The personal chef will purchase only ‘specialty menu’ ingredients and only in instances where the client is unfamiliar with these.

Although we can suggest menu options based on your budget, Clients are free to suggest/offer their own dishes and menus if preferred.

Please budget 3 hours for three-course meals, and 3.5 hours for four-course.

Clients provide their own serving utensils where possible, as well as their own transportation.

(Transportation provided by us is billable.)