



LAUREN ALLEN DINNERS

PRIVATE CHEF EXPERIENCES

for the intimate, special occasion

BIRTHDAYS
BACHELOTTES
REHEARSALS
WEDDINGS
& MORE

www.laurenalldinners.com



THE BEST MOMENTS IN LIFE HAPPEN AT THE DINNER TABLE

LAUREN ALLEN DINNERS INCLUDE:

- 3 - 5 Course Plated or Family Style Menu
- Talented Local Top Chefs
- Professional Waitstaff + Bartenders
- Tablescape Set Up & Clean Up
- Personalized Menus & Place Cards
- Plateware, Glassware, Flatware
- Napkin Linens, Votive Candles

(602) 456-1566

www.laurenalldinners.com
contact@laurenalldinners.com

THE DETAILS

MENUS

We love serving clients who enjoy and appreciate thoughtfully curated, exceptional food. All of our menus are customized and prepared by reputable local chefs using seasonal, high quality ingredients. Whether you prefer a 4-course plated or a 5-course family-style experience, we will tailor a menu specific to your vision.

PRICING

Our curated menus start at \$100 ++ per person

\$1,500 Minimum

8.6% Tax, 23% Service Fee

Gratuity at your discretion

Travel Fee applies for events 40+ miles outside of Phoenix

LOCATION

We set up and service dinners in any location, venue, or home. Unlike a traditional caterer, we prepare and cook our menus on-site to ensure freshness and quality. If you're in search of a venue, we have luxury residential home and restaurant partnerships. Please contact us for more information.

COVID - 19

The health and safety of our clients are of the utmost importance to us. All of our staff perform a self-health screening prior to each event, including a temperature check, and are required to wear masks and gloves during your event.



SAMPLE MENU

HORS' DOUEVRES

Polenta Cakes | Eggplant Tomato Confit

FIRST

Heirloom Tomatoes | Whipped Ricotta | Peppadew Peppers | Crispy Onions | Dill | Aged Sherry Vinaigrette

SECOND

Gemelli Local Sonoran Pasta | Corn | Asparagus | Cherry Tomatoes
Parmesan Corn Sauce | Oregano

ENTREE

NY Strip | Papas Bravas | Romesco | Charred Broccolini
Red Wine Demi Glace

DESSERT

Raspberry Creme Brulee | Lemon Shortbread Cookies
Interactive (BYO) Brulee Your Own



SAMPLE MENU

HORS' DOUEVRES

Bruschetta | Artichoke | Piquillo Peppers | Parmesan
Crostoni | White Beans | Chorizo | Saba

STARTER

Kale Salad | Blistered Grapes | Quinoa | Aged Gouda | Almonds
Roasted Shallot Vinaigrette

ENTREE

Whole Rack of Short Rib | Polenta | Wild Mushroom Ragout
Charred Scallion Chimichurri

DESSERT

Date Cake | Buttermilk Ice Cream | Rosemary Butterscotch
Cherry Jam | White Chocolate



SAMPLE MENU

HORS' DOUEVRES

Chicken Tinga Empanadas | Charred Poblano Sauce
Crema | Queso Fresco | Radish Slaw

STARTER

Red Leaf Lettuce | Chipotle Caesar
Cotija | Pepitas | Chorizo Croutons

ENTREE

Grilled Salmon | Crispy Quinoa | Summer Vegetable
Succotash | Chimayo Sauce | Herbs

DESSERT

Tres Leches Cake | Horchata Cream
Stonefruit | Caramelized White Chocolate



WE'RE HERE TO SERVE YOU!

Thank you for considering Lauren Allen Dinners.
We look forward to the opportunity of creating
a one of a kind dining experience for your
special occasion.



For inquiries or quotes, please contact us at
contact@laurenalldinners.com
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