

Tallgrass Kitchen Services

Kitchen services included in below pricing include menu planning, grocery shopping, kitchen opening, all meal preparation, meal service, in kitchen clean up and kitchen shutdown at the end of the event. I have my own kitchen staff; however, we do allow (and encourage) helpers in the dishroom (at age appropriate camps) and will sometimes allow campers to serve food on the line at mealtimes.

Standard menu for lunch and dinner will include an entrée, sides, fresh fruit, various salads and appropriate condiments/dressings. Breakfast comes with a hot entrée, a breakfast meat, fresh fruit and sometimes yogurt. A wide variety is served where campers will have a sufficient amount of choices. A certain amount of “seconds” will be figured into each meal so that those with larger appetites will be amply supplied.

Cost for Tallgrass kitchen services are \$10/day for each person, plus \$5/meal going towards the purchase price of the food. Included in this \$5/meal, is a daily afternoon canteen snack (selections made from a variety of pieces of fruit, cheese sticks, bagged salty snacks, popsicles, etc.) and a daily evening canteen snack (ice cream, cookies, brownies, smores, etc.). All drinks are included in the \$5/meal figure also.

An example of cost – you have an event that needs to feed 50 people. This event will start with Sunday evening meal being served and end Friday at lunch.

$\$10/\text{day} \times 50 \text{ people} \times 6 \text{ days} = \3000 for kitchen services

$\$5/\text{meal} \times 50 \text{ people} \times 15 \text{ meals} = \3750 for food cost

Total cost for Tallgrass kitchen services = \$6750

I am able to customize menus for each event, so if you would like something different than our standard menu, this may adjust the cost of food up or down. Price for kitchen services will remain the same.

I have 14 years experience in cooking at Tallgrass, mission trips, for sports teams and other large events. I am certified through ServSafe.

Please text me at 513-518-1459 or email me at bntshipp@gmail.com to discuss needs for your event.

