



Frequently Asked Questions

What's the difference between a Personal Chef and a Private Chef? A Private Chef is employed by one individual or family full time, and is often "live-in," preparing up to three meals per day for the household. A Personal Chef serves several clients and provides multiple meals that are custom-designed per the clients' specific tastes and dietary requirements. These meals are packaged and stored so that clients may enjoy them at their convenience.

Who hires personal chefs? People who wish to eat better but don't have the time, energy or perhaps the skills necessary to prepare restaurant-quality meals for themselves. Many clients have specific dietary needs due to medical issues, including diabetes, allergies, and obesity. What they all have in common is a desire for delicious, healthy home-cooked meals made and packaged to their specification.

Do you cook in my kitchen? Yes. We prepare all meals in the safety of your own kitchen. On our agreed-upon cook date, we'll go shopping for all ingredients and bring them to your home with our own cookware and utensils. We'll prepare all your meals, package them, and store them in your refrigerator or freezer. At the end of the session, we clean up the kitchen, pack up, and leave behind the aroma of good home cooking.

What do you cook? What do you like to eat? Roaming Gourmet's menu contains a variety of items to suit virtually any palate. From good old-fashioned American home cooking to ethnic cuisines, to special diets, each dish is customized to your specific tastes. No matter which dish you select, you can be assured that it will be prepared with the freshest, highest-quality ingredients available.

What types of side dishes do you prepare? Side dishes are selected to compliment your entrees, taking your personal preferences and dietary requirements into account.

What if I want additional side dishes? Certainly! We will be happy to provide more side dishes for a nominal additional fee.

How long will you be here? That depends upon the number of meals prepared. Since several entrees and side dishes will be prepared and packaged, it will take several hours. We'll work within your schedule and situation.

Do you mind if we watch while you cook? On your cook date, your kitchen becomes our office. To avoid injuries and to ensure that your food is properly prepared and packaged, we ask that you limit your time in the kitchen as much as possible while we are there.

How do I heat the food? Items that have been stored in your freezer should be defrosted overnight in your refrigerator and heated to be enjoyed at the peak of their flavor. Items that are refrigerated are ready to heat and eat. Simple heating instructions are included for all dishes.

Can you use my containers? We provide heavy duty reusable dishwasher safe containers for a one time fee to be determined based on your packaging requirements. If you prefer, we will provide disposable containers for an additional \$15-\$20 per cook date, depending on your packaging requirements.

How long will the food last? That depends on how many meals you order and how often you eat them. All meals are cooked from scratch and contain no preservatives. Frozen meals can be stored for up to a month. Refrigerated meals should be consumed within three to five days depending on the item.

How much refrigerator and freezer space do you need? That depends on the type of service, the number of meals you request and how you want them packaged. We can make that determination during the initial consultation meeting.

The cost seems to be about what I would pay for an entree in a moderately priced restaurant. Why is that? The fee includes all the components of personalized menu planning, research for specific medical or dietary concerns, recipe customization to take into account your personal tastes, grocery shopping, food preparation, cooking, packaging, labeling, storing your meals and cleaning up. If you go to a restaurant, you have to drive there, find a parking spot, possibly wait for a table, and order off a set menu that does not take your personal tastes into account. After eating your meal, you must pay for it, tip the server and drive back home. With Roaming Gourmet, you heat a custom-prepared meal created to your specifications, and eat in the comfort and privacy of your own home.

What type of payments do you accept? We accept cash, personal checks and Paypal at this time. Payment is expected at least 3 days in advance of your scheduled cook date.

Do you cater parties? We will be happy to shop and cook for your parties so you can enjoy spending time with your guests! Roaming Gourmet specializes in parties that traditional caterers consider too small: sit-down plated meals for up to 12 guests, buffets for up to 30 guests and cocktail parties for up to 50 guests.

What about romantic dinners? A quiet, intimate dinner in your home is the perfect start to a romantic evening. Roaming Gourmet's Romantic Dinner Package includes a four course meal with an appetizer, soup or salad, and entree with appropriate side dishes and dessert along with candles, flowers, china, silverware and linens, and a complimentary bottle of wine or non-alcoholic beverage of your choice. We will shop for your ingredients, cook, provide wait service, clean up during dessert, and then leave, so you can enjoy each other's company.

Do you offer cooking classes? Yes! We offer fun and educational classes for adults and children. Our kid's cooking classes focus on the importance of safe food handling. Our adult classes can be demonstrative or interactive and can be created to suit your personal needs.

Do you sell gift certificates? Definitely! Roaming Gourmet gift certificates are ideal for holiday gifts, wedding and baby showers, weddings, anniversaries, birthdays, Mother's Day, new or expectant parents, someone recovering from a loss, illness or injury, a show of appreciation for any service provider, or any gift-giving occasion.