

At JHD we understand and appreciate that **there is a wide range of budgets for all events** up to and including the wedding. Variables are endless: buffet; plated; family style; full bar; wine and beer only; no liquor; outdoors; inside a hall; private home; etc.

With so many alternatives, how is it realistic to have set pricing? Therefore, in the ten years we have been in business, **the menus for every event both large and small**, have been customized to our clients wants, needs and investment ability.

Because we do not believe in bundling all items into one price, our clients are able to make informed decisions. By having the key components of an event broken out: food, staff, rentals, dessert, gratuity, etc., it becomes very easy to make informed adjustments where needed. A bundled "take-it-or-leave-it menu" is not our style.

We are celebrated for our **Customized Menu Consultation**. We do not select for our clients; we select with them. Final menus fully reflect the client's preferences/budget. As chefs we know that we are able to prepare an endless array of cuisines. Have favorites? We'll make them!