



Learning Curve Cuisine

In-Home Meal Preparation Pricing

Experience the ease of in-home meal preparation without sacrificing flavor or quality.

TIER 1:

Premium Everyday Service

Meals for 1 person	\$175-\$225
Meals for 2 to 4 people	\$275-\$350
Meals for 5 to 7 people	\$375-\$450
Meals for 8 to 10 people	\$475-\$575
Meals for 11+ people	Available upon Request

TIER 2:

Signature Farm-to-Table Experience

Meals for 1 person	\$250 - \$325
Meals for 2 to 4 people	\$350 - \$425
Meals for 5 to 7 people	\$450 - \$525
Meals for 8 to 10 people	\$575 - \$675
Meals for 11+ people	Available upon Request

Includes customized menu planning, grocery sourcing, meal preparation, packaging, and kitchen clean-up. Ingredient costs not included.

NOTE:

Premium Everyday Service: Ideal for weekly or biweekly meal prep clients who value convenience and wellness. Includes balanced, seasonal, high-protein/low-carb menus tailored to dietary goals.

Signature Farm-to-Table Experience: A luxury in-home culinary service featuring locally sourced, organic ingredients, personalized menus, elevated plating, and full chef presentation.





Learning Curve Cuisine Multi-Course Pricing

Experience the artistry of a chef with a multi-course plated menu. Each dish is carefully crafted using seasonal ingredients and elevated flavors for an unforgettable dining experience.



TIER 1 :

Premium Everyday Service

3 Course Meal	\$125 per person
4 Course Meal	\$150 per person
5 Course Meal	\$175 per person
6+ Course Meal	Available upon Request

TIER 2 :

Signature Farm-to-Table Experience

3 Course Meal	\$160 per person
4 Course Meal	\$200 per person
5 Course Meal	\$225 per person
6+ Course Meal*	Starting at \$250 per person

*CUSTOM EXPERIENCE

Market value pricing will be charged for premium menu items such as seafood and specialty cuisines.

Additional Add-ons

AVAILABLE FOR BOTH TIERS

Hors d'oeuvres: +\$25-\$40 per person

Wine Pairing or Craft Cocktail Curation: Market Value

Tablescaping or Floral Styling: Starting at \$100

Travel & Premium Ingredient Policy

Travel 50 miles outside of Charlotte, NC, is billed at \$1.25/mile (round-trip).

Market pricing applies to farmers' market produce, specialty seafood, Wagyu beef, truffles, caviar, or other premium ingredients.





Learning Curve Cuisine

Curated Event Pricing

Chef-prepared menus designed for gatherings where guests can enjoy elevated cuisine in a relaxed, beautifully presented format.

TIER 1 : Intimate Gatherings

Guest Count: 10-20

	Price per Guest	Minimum Event Investment
Drop-off	\$20 - \$40 pp	\$500
Full-Service	\$50 - \$75 pp	\$900

TIER 2 : Signature Gatherings

Guest Count: 20-40

	Price per Guest	Minimum Event Investment
Drop-off	\$35 - \$45 pp	\$900
Full-Service	\$55 - \$95 pp	\$1,600

TIER 3 : Premium Events

Guest Count: 40-50

	Price per Guest	Minimum Event Investment
Drop-off	\$40 - \$50 pp	\$1,500
Full-Service	\$85 - \$120 pp	\$2,500

Market value pricing will be charged for premium menu items such as seafood and specialty cuisines.



Travel & Premium Ingredient Policy

Travel 50 miles outside of Charlotte, NC, is billed at \$1.25/mile (round-trip).

Market pricing applies to farmers' market produce, specialty seafood, Wagyu beef, truffles, caviar, or other premium ingredients.