

ABOUT US

My House Events is a culinary curation company that breaks the mold of traditional event services. We bring to the table personalized menus and logistics that highlight LA chef talent and celebrate food as a means through which meaningful connections are fostered.

At the forefront is our mission to support chefs with economic and creative work opportunities. We specifically focus on working with BIPOC and Woman Chefs. We strive for a more inclusive events industry that offers a more equitable distribution of opportunity and money.



OUR SERVICES GO FROM IDEATION TO CREATION

Click to get a full comprehensive list of our services

EXPLORE

Our Recipe That Counts



Within 2 days, we'll be in touch with anything you need.



Diversity matters.
Over a third of the chefs
we work with are women
and people of color.



No two ingredients are ever the same. All of our proposals are customized for you to ensure you have the experience of your dreams.



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We put our money where our heart is. Since starting we've contracted over I million dollars to chefs. We're not giving out one-off jobs, we're defining the landscape of what chef-driven catering looks like.

THE MAIN EVENT:

California Dinner Station + Apps

CHEF RAMELL

Chef Ramell cooks restaurant-quality meals inspired by the season. He loves to source his ingredients locally. He is committed to cooking meals filled with passion, quality and excitement.



PASSED APPETIZERS DINNER STATION

Fried Zucchini Blossoms

anchovy-parmesan sauce

Corn Beignets with herb aioli

Local Fish Ceviche

fresh local caught fish, heirloom peppers, lemon cucumbers, charred summer onions

Butternut Squash Soup Shooter

buratta, farro + pumpkin seeds

Herb Roasted Chicken

zesty chicken jus

Grilled Steak

charred scallion salsa verde

Rice Pilaf

Roasted Potatoes

garlic confit + herb butter

Blistered Green + Yellow Wax Beans

pepper sauce

Roasted Carrots

pickled peppers + herbs

\$91/ person

Inclusive of Tax and Gratuity Subject to Change

THE MAIN EVENT:

Mediterranean Latin Fusion

CHEF MESRAIM

Mesraim Llanez, a Los Angeles native, has been in the food industry for 14 years.

Cooking has been a way of life way before getting into a restaurant. Cooking brings people together, and that's his goal every day.



PASSED APPETIZERS

Tuna Tostada

cherry tomato, salsa anaranjada

Spiced Marinated Feta Skewers

Squash Blossom Quesadillas

with za'atar

Lamb Kebab

pickle relish

DINNER STATION

Locally Sourced Seasonal Salad

Pan Seared Green Beans

fresno chili vinaigrette, queso fresco, pepitas

Fried Haloumi

salsa roja

Whole Grilled Fish

grilled vegetables, green yogurt sauce

Za'atar Roasted Chicken

seasonal veggies, salsa verde

\$95/ person

Inclusive of Tax and Gratuity Subject to Change

SAMPLE PRICING

My House Events work to be a one-stop-shop for your event's catering needs. Here is an example of how our pricing works:

ITEM	QUANTITY	PRICE	TOTAL PRICE
Menu from Chef Rammel	100	\$91	\$9,100.00
Estimated Staffing (Kitchen and Front of House)			\$2,500.00
My House Events Catering and On-Site Management Fee			\$700.00
Estimated Rentals (For a venue that includes a kitchen and equipment. This will change based on layout, aesthetics, and guest count. This will cover basic catering rentals for food service, but not all tables, chairs, and linens necessarily.)			\$3,200.00
TOTAL ESTIMATED COST			\$15,500.00



READY TO DIG IN?





click either of the boxes to explore our photo gallery + featured events

Stay in Touch =









@myhouseevents