



CHEF & CHIEF
AT YOUR TABLE

SERVICES 2026

CHEF & CHIEF

AT YOUR TABLE.

PRIVATE DINING · EVENTS · CULINARY EXPERIENCES

BRUSSELS · WORLDWIDE

CHLOË & DAX

CONTENTS.

*Discover our formulas, way of working, sample menus and price indications.
Dishes and menu examples can be found under Menus.*

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THE CONCEPT

A WORLD OF FLAVOUR, SERVED AT YOUR TABLE.

Chef & Chief brings restaurant-level dining to your home, event location or company setting. Not standard catering, but a tailor-made culinary experience: personal, flavourful and refined down to the last detail.

Our kitchen is inspired by travel, Mediterranean roots and a love for bold flavours, honest ingredients and culinary cultures from all over the world. We look for ingredients with character, combinations that make sense and dishes that bring people together.

Professional and precise, but never distant. Our team creates a warm, atmospheric experience so you can host with ease while your guests are truly taken care of.

“From market to table, from journey to dish: the most beautiful flavours are found along the way and come together at the table.”

CHLOË
Chef of the
day

DAX
Chief of the
day

THREE WAYS TO GATHER AT THE TABLE.

At home, at a business event or during a wedding celebration. For a team reception, an off-site or a party on location. Chef & Chief creates a culinary story tailored to your guests, your atmosphere and your moment.

One menu. One story. At your table.



A. PRIVATE DINING

At your home.

Chef & Chief comes to cook at your home and takes care of your guests from aperitif to last glass. Personal, flavourful and worry-free.



B. PRIVATE EVENTS & WEDDINGS

At a location of your choice.

From an intimate gathering to a larger celebration. We think along about the menu, atmosphere and service, and build the culinary experience around your story.



C. CORPORATE EVENTS

Refined, personal, professional.

A client event, team reception, off-site or dinner on location. Good food, warm atmosphere and guests who feel genuinely welcome.



A. PRIVATE DINING

PRIVATE DINING AT YOUR HOME.

Chef & Chief comes to cook at your home and takes care of your guests from aperitif to last glass.

We bring everything with us: fresh quality ingredients, prepared mise en place, kitchen equipment, experienced kitchen and service staff, and everything needed to treat you and your guests to a refined culinary experience.

You host with ease, a glass in hand. We cook, serve and clean up. At the end of the evening, we leave your kitchen as tidy as we found it.

“From aperitif to last glass. You host, we take care of the rest.”



B. PRIVATE EVENTS & WEDDINGS

FOR CELEBRATIONS WITH A STORY.

A wedding, baptism, communion, birthday, anniversary or long weekend around a shared table. Chef & Chief cooks for private events at the location of your choice, with dishes that suit your guests, your atmosphere and the moment.

We always start with a conversation. About who you are, what you love to eat and how the day or evening should feel. Based on that, we create a menu made only for you.

A.

WEDDINGS

From intimate ceremonies to larger celebrations. We align the menu, service and timing with the flow of the day, so the culinary experience moves effortlessly with your event.

B.

FAMILY GATHERINGS

Baptisms, communions, birthdays, anniversaries or long tables with family and friends. We bring the kitchen that fits your story.

C.

DESTINATION EVENTS

A villa in Tuscany, a chalet in the Alps or a place where you love to gather. We travel with you and bring the full Chef & Chief experience to your location.

“One menu for the whole group. That is how we protect quality, keep the service flowing and leave room for what matters most: enjoying the moment together.”



C. CORPORATE EVENTS

CORPORATE DINING, BEAUTIFULLY TAKEN CARE OF.

A client dinner, team event, off-site, product launch or end-of-year celebration calls for more than good food. It needs to run smoothly, feel professional and still be warm enough to bring people together.

Chef & Chief provides a tailored menu, discreet service and full support at a location of your choice. So you can focus on your guests, your team or the conversation at the table.

WE TAKE CARE OF

- Client dinners & relationship evenings
- Team events & offsites
- Product launches & opening events
- Christmas dinners & end-of-year events
- Investor dinners & board dinners
- Receptions, walking dinners & private corporate dining

ONE POINT OF CONTACT

From proposal to execution: one clear line, short communication and a team that keeps an eye on the whole experience.

DISCREET SERVICE

Refined service that is present when needed and steps back when the conversation, presentation or atmosphere at the table takes centre stage.

TAILORED MENU

A culinary proposal that fits your company, your guests and the moment. We naturally take dietary needs and allergies into account.

FULL SUPPORT

We take care of the practical organisation: preparation, kitchen, service, materials and clean-up.

FROM FIRST IDEA TO LAST GLASS.

Four steps, one evening. This is how we work together, from the first email to the moment the kitchen is spotless again.

01 TELL US ABOUT THE DINNER

Number of guests, date, location and occasion: tell us what you have in mind. Any allergies, dietary needs or personal preferences? Make sure to include them.

02 WE PROPOSE A MENU

We create a proposal that fits your evening: a fixed menu, an à la carte selection or a tailor-made formula. Together, we refine the menu until it feels right for you and your guests. Original cocktails, matching drinks or extra elements can also be included.

03 WE COME TO COOK

On the day itself, we bring everything needed: ingredients, mise en place, kitchen equipment, glasses, service and craft. In advance, we check which kitchen and materials are available so everything can run smoothly on location.

04 YOU ENJOY

You choose the format: course by course at the table, an informal walking dinner or another tailored setup for your event. We make sure everything is taken care of, from service to clean-up. Afterwards, we leave the kitchen as tidy as we found it.



WORKSHOPS · COOK WITH US

D. WORKSHOPS

A COOKING WORKSHOP AT YOUR TABLE.

Not just tasting, but learning, making and experiencing together. Chef & Chief hosts cooking workshops in small groups, at your home or at a location of your choice.

Hands-on, relaxed and full of flavour. Not a stiff class, but a convivial culinary experience between pans, glasses and talking guests. We guide you step by step, share techniques and make sure everyone leaves with new inspiration and a table well filled.

A.

PASTA WORKSHOP

Rolling fresh pasta, filling ravioli and building sauces from scratch. A warm, accessible workshop around Italian techniques, good ingredients and cooking together at the table.

C.

ASADO & BBQ

Building a fire, cooking meat and learning to cook by feel. From Argentinian chimichurri to hasselback potatoes: a workshop around heat, smoke, timing and pure flavour.

E.

CUSTOM WORKSHOP

A theme tailored to your group, event or company. Think global streetfood, Mediterranean sharing dishes, festive bites, foodpairing, spice blending or a workshop built around your favourite cuisine. Together we define the theme, level and formula. We take care of ingredients, materials, guidance and of course plenty of good food to enjoy together.

B.

SUSHI & SASHIMI

Preparing rice, cutting fish, rolling and serving with precision. We teach you the basics of sushi and sashimi, with attention to technique, flavour balance and presentation.

D.

COCKTAIL WORKSHOP

Shake, stir, taste and combine. We make classics and original creations with sours, vermouths, bitters and unexpected flavour makers.

FOR EVENINGS THAT DO NOT FIT A STANDARD FORMULA.

Sometimes a moment asks for more than a menu. A weekend abroad. A celebration built around a theme. A product launch with a culinary story. A private dinner where everything needs to feel right, from aperitif to last glass.

For those moments, we build a full culinary experience around your idea. We think along about concept, atmosphere, menu, service, drinks, timing and flow. Not as a fixed formula, but as an experience built from scratch around what you want people to feel.

“Not only what comes to the table, but how the whole evening feels.”

01

FROM IDEA TO CONCEPT

We do not start only with the menu, but with the bigger idea. What are you celebrating? Who will be at the table? What atmosphere should the evening have? Based on that, we build a culinary concept that goes beyond the dishes alone.

04

FOR SPECIAL LOCATIONS

A villa in Tuscany, a loft in Brussels, a garden party, gallery, chalet or company location. We tailor the experience to the place and make sure food, atmosphere and service come together naturally.

02

EVERYTHING AROUND ONE STORY

A southern sharing dinner, a whisky-paired fire dinner, a Japanese evening, a Mediterranean family celebration or a dinner inspired by a journey. We translate the theme into flavours, rhythm, presentation and experience.

05

IN BELGIUM AND BEYOND

We cook at locations across Belgium and travel further on request. No location yet? In the Brussels region, we can help you find the right place for your dinner, celebration or corporate event.

03

MORE THAN COOKING

We think along about the full flow of the evening: welcome, aperitif, food moments, drinks, service, timing and possible extras such as cocktails, pairings, live cooking or a long-table setting.



SUGGESTED MENU · SIGNATURE

THE MEAT BOARD.

Food sharing menu.

STARTER

BURRATA & ASPARAGUS

Burrata with green asparagus and pistachio gremolata.

MAIN COURSE

BOURGONDISCHE TAFEL

A large wooden board with premium beef from Ireland, Spain and Argentina. Grilled vegetables, hasselback potatoes and chimichurri. Everything served for the table to share. Everything homemade.

DESSERT

LIME & MASCARPONE

Lime and mascarpone mousse with limoncello sorbet and red fruits.

SMALL PLATES, COMPOSED YOUR WAY.

A selection of small plates to serve as a starter or to combine freely into a menu to your taste.

CRUDO / RAW

TRIO OF OYSTERS

OYSTER WITH YUZU AND SAKE

SEA BASS CEVICHE

SCALLOP CEVICHE

Leche de tigre and dashi broth.

SCALLOP TARTARE

Watercress salsa and lime.

SALMON TARTARE

Asian green salsa.

TUNA TARTARE, VITELLO

TONNATO STYLE

Anchovies and capers.

HOMEMADE SALMON GRAVLAX

VEGGIE

BURRATINA, GRILLED GREEN

ASPARAGUS & PISTACHIO

Pistachio gremolata.

BURRATINA, PISTACHIO

GREMOLATA & WILD GARLIC

BURRATINA, BLOOD ORANGE &

LAVENDER HONEY

BURRATINA, MARINATED

TOMATOES & BASIL

Tomato consommé.

BURRATINA, GRILLED PUMPKIN

& HAZELNUT

Pistachio gremolata.

CRISPY CARROTS & LABNEH

Middle Eastern spices.

ARTISANAL CROQUETTES

ARANCINI

Risotto, squid ink and tarragon.

SHRIMP CROQUETTE

Basil aioli.

CHEESE CROQUETTE

PARMA HAM & PARMIGIANO

CROQUETTE

THAI RED CURRY & SCAMPI

CROQUETTE

DUCK CONFIT SAMOSA

VEGETARIAN CURRY SAMOSA

Continued on the next page. Mediterranean, international & tapas.

MEDITERRANEAN, INTERNATIONAL & TAPAS.

The second part of the menu: fish, meat and dishes inspired by the world.

MEDITERRANEAN

HERB-CRUSTED TUNA MI-CUIT

Avocado dip.

PAN-SEARED SCALLOP & WILD MUSHROOMS

Parmigiano foam.

PULLED LAMB FLATBREAD

Black garlic cream and pickled vegetables.

GRILLED LANGOUSTINE

Celeriac-citrus cream.

VONGOLE VERACI, CHORIZO & VERMOUTH

VONGOLE VERACI, CHERRY TOMATOES & FENNEL

MINI PREMIUM BEEF STEAK TARTARE

Anchovies and horseradish.

LAMB ARROSTICINI

Sauerkraut salsa.

TOMATO & ANCHOVY BRUSCHETTA

LANGOUSTINE RAVIOLI

Homemade.

TRUFFLE & WILD MUSHROOM RAVIOLI

CRAB & VERBENA RAVIOLI

Shellfish sauce.

PLUMA IBERICO

Cauliflower cream.

PREMIUM STEAK

Bearnaise or chimichurri, asparagus, hasselback potato.

INTERNATIONAL

HOMEMADE VIETNAMESE SPRING ROLLS

GRILLED OCTOPUS, CHILI & AVOCADO

Grated celery.

THAI MUSSELS

Red curry and coconut.

MINI POKÉ BOWL

Wild salmon, chili sauce, pickled vegetables.

YELLOWTAIL MACKEREL, BROCCOLI & MISO

Parsley cream and green salsa.

THAI CHICKEN SATAY

Peanut dip.

GINGER MEATBALLS

Honey-soy sauce.

OYSTER MUSHROOM VEGGIE TACO

Habanero-avocado salsa.

TACO AL PASTOR

Spit-roasted pork shoulder, green avocado salsa with habanero.

KOREAN GYOZA

Kimchi.

SMOKED EEL

Red beet mole, sour cream.

VIETNAMESE BUN

Glazed pork belly.

PEKING DUCK SUMMER ROLL

VIETNAMESE BUN CHA

Glazed pork belly, noodles, herb broth.

GRILLED PORK BELLY

Caramelised onion.

ANTIPASTI

ANTIPASTI BOARD

Cheese & charcuterie, homemade dips, olives.

DESSERTS

DESSERT BUFFET

Selection of artisanal pastries, tartlets and choux. Everything homemade.

RICOTTA & ORANGE CHEESECAKE

Burnt lemon ice cream.

FIG & CARDAMOM ICE CREAM

Homemade.

CHEESE COURSE

Selection of cheeses, fig confit.

FOR INSPIRATION.

No two events are the same. That is why every menu is created to measure, aligned with your guests, location, season and the rhythm of the day.

The sample menus below give an idea of our style, formulas and price indications. Prices are indicative and depend on the formula, location, season, number of guests and practical requirements.



EXAMPLE 1

LUXURY WALKING DINNER — SEAFOOD & LIVE BBQ.

Wedding anniversary. 50 guests. Summer 2025.

MENU

*Raw oysters, yuzu foam, citrus pearls
Scallop tartare, leche de tigre, pico de gallo, avocado cream
Tuna mi-cuit, nori & sesame
Burratina, grilled green asparagus, pistachio gremolata
Grilled langoustine, yuzu glaze, celeriac-citrus cream
Pluma Iberico, chimichurri
Pork belly & rice cake, sake, soy, caramelised onion
Artisanal dessert buffet*

PRICE INDICATION

€ 95 p.p.



EXAMPLE 2

WALKING DINNER.

Corporate event. 40-60 guests. Brussels. Spring 2026.

MENU

*Scallop ceviche, leche de tigre, dashi broth
Shrimp croquette, basil aioli
Burratina, blood orange, lavender honey
Homemade Vietnamese spring rolls
Truffle & wild mushroom ravioli
Korean gyoza, kimchi
Mini steak tartare of lightly smoked bavette, anchovies, horseradish
Pluma Iberico, cauliflower cream*

PRICE INDICATION

€ 75 p.p.

WALKING DINNERS & CLASSIC MENUS.



EXAMPLE 3

WALKING DINNER & THE MEAT BOARD.

Wedding celebration. 50 guests. Lunch reception + dinner. Summer 2025.

RECEPTION · WALKING DINNER

*Tuna mi-cuit, herb crust, avocado dip
Burratina, marinated tomatoes, tomato
consommé with basil
Shrimp croquette, basil aioli
Crab ravioli, verbena, shellfish sauce*

MAIN COURSE · THE MEAT BOARD

Large wooden sharing boards served at the table with a selection of premium meat. Minimum four varieties of premium beef, complemented with Pluma Iberico and grilled prawns. Served with hasselback potatoes with herb butter, seasonal vegetables and homemade sauces.

DESSERT

Marinated apricots with homemade cardamom-lemon ice cream

PRICE INDICATION

€ 115 p.p.



EXAMPLE 4

CLASSIC 3-COURSE DINNER AT THE TABLE.

Corporate dinner. 40 guests. Autumn 2026.

APERITIF

Olive wood boards with fine charcuterie, cheeses, olives and homemade dips

STARTER

Homemade asparagus ravioli, white asparagus and fresh herbs

MAIN COURSE

Tagliata of premium beef, parmigiano, rocket, hasselback potato and seasonal vegetables

DESSERT

Artisanal dessert buffet with pastries, choux and fruit tartlets

PRICE INDICATION

€ 95 p.p.



WINE · COCKTAILS · PAIRINGS

THE DRINKS MENU

WINES, COCKTAILS AND PAIRINGS.

The right pairing completes the evening.

From wine pairing to Champagne, signature cocktails or alcohol-free alternatives: Chef & Chief creates a drinks formula tailored to your menu, guests and moment.

Do you have your own wines or special bottles you would like to serve? We are happy to integrate them into the evening. You can choose a full drinks formula through Chef & Chief, or provide the drinks yourself while our team takes care of the service.

WINE & BUBBLES

WINE PAIRING

Our sommelier builds a pairing around the menu: classic French, elegant and accessible, or deliberately more adventurous with surprising regions and grapes. We work with three levels.

BASIC

Accessible, quality wines that match the menu beautifully.

MEDIUM

A more refined selection with more character, complexity and attention to origin.

LUXURY

Special bottles and premium pairings for those who want wine to play a leading role.

CHAMPAGNE & BUBBLES

A glass of Champagne, Crémant, Franciacorta or another festive sparkling wine as an aperitif, for a toast or as an elegant finish with dessert.

COCKTAILS & MOCKTAILS

Beyond cooking, we also have a strong love for cocktails, flavours and pairings. We create classic cocktails, original signatures and alcohol-free alternatives tailored to your event.

Think of a fresh welcome cocktail, a signature drink for your celebration, a cocktail with dessert or an alcohol-free mocktail pairing.

PISCO SOUR

Fresh and sour, with lime and egg white.

FIG NEGRONI

Bittersweet, round and a little softer than the classic.

NAKED & FAMOUS

Fresh, spicy and lightly smoky, with mezcal.

GRAPEFRUIT & ALCOHOL-FREE GIN

Fresh, citrusy and bitter.

The cocktails above are examples. We always tailor the final selection to your menu, season and taste.

| CHEF & CHIEF |

Let's eat.

AT YOUR TABLE

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LOCATION

Brussels · Worldwide