

A group of diverse people are seated at a long dining table in a restaurant. The table is set with white plates, glasses, and silverware. In the center of the table, there are several lit candles in glass holders and a centerpiece of white and pink flowers. The background shows other diners and a bright, airy restaurant interior with large windows.

MY HOUSE EVENTS

PEOPLE COMING TOGETHER
OVER A MEAL

DESSERTS, LATE NIGHT, +
BRUNCH SAMPLE MENUS

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

48 hrs

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.

34 types of cuisine

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

1 mil

We put our money where our heart is. Since starting we've contracted over 1 million dollars to chefs. We're not giving out one-off jobs, we're defining the landscape of what chef-driven catering looks like.

COME FOR THE PARTY, STAY FOR THE FOOD.

Craft Ice Cream Sandwich Cart

CHEF SARA

For over 20 years Sara has been baking and experimenting with custom recipes for delicious cookies, healthy baked good alternatives, and small batch ice cream. She decided to create Flour+Milk as a way to help share her goodies with more people. With the inclusion of her ice cream carts, she's now able to bring her small batch ice cream and scratch made cookies to hundreds of people at a time as an event caterer.



CRAFT ICE CREAM SANDWICHES

STEP 1: PICK YOUR ICE CREAM

choice of three:
balsamic strawberry, chocolate peanut butter cup, Oreo cookie, vanilla bean, lavender + honey, blackberry chocolate chunk, + sea salt caramel

STEP 2: PICK YOUR COOKIE

choice of three:
chocolate chip, oatmeal, snickerdoodle, double chocolate chip, + peanut butter

STEP 3: PICK YOUR TOPPINGS

choice of three:
caramel, fudge, blueberry compote, marshmallow fluff, sprinkles, + chocolate chips

\$15 / person

*Inclusive of Tax and Gratuity
Subject to Change*

COME FOR THE PARTY, STAY FOR THE FOOD.

Dessert Bar

CHEF ANDREA

After an acting and teacher career, Chef Andrea finally made it to culinary school - a lifelong ambition. She loves the art of teaching- combining her past with her present and loves to bring her tasty creations to your table.



DESSERT BAR

COOKIES + BARS

Chewy Salted Chocolate Chip Cookies

Reverse Chocolate Chip Cookies

GF Black Chocolate Financiers

Pecan Brown Butter Blondies

Black Lava Brownies

with tahini swirl

Supertart Lemon Bars

MINI CAKES

Citrus Olive Oil Cakes

with raspberry drizzle

All-Natural Strawberry Cupcakes

with strawberry frosting

Buttermilk Jam Swirl Cakes

Banana Snack Cake

with peanut butter buttercream

Black Chocolate Banana Cakes

with buttercream

Tiny Cheese Cakes

strawberry, chocolate

PICK 5

PUDDINGS/PARFAITS

Southern Banana Pudding

Chocolate Pudding

cream, cookie crumbs

Butterscotch Boudin

whipped cream, caramel

Berry Pavlovas

Chantilly cream

Lemon Curd

cream, graham cracker

PIES/CRUMBLES

Strawberry Apple Hand Pies

Berry Crumble Blackberry Cobbler

S'mores Tarts

with burnt marshmallow

\$10 / person

*Inclusive of Tax and Gratuity
Subject to Change*

LATE NIGHT BITES

CHEF MAX

Chef Max focuses on sourcing the right blend of meat to pair with their house-made bread and butter pickles, as well as their sweet, smoky, extra tangy heavy sauce. He and his team are on the quest to deliver the "perfect bite."



LATE NIGHT FOOD TRUCK BITES

BURGERS

FRIES

GRILLED CHEESE

\$4500 Minimum

*Inclusive of Tax and Gratuity
Subject to Change*

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LATE NIGHT BITES

FIESTA MEXICANA

Their chef makes everything to order using only the highest quality ingredients. Add in traditional preparation methods and imported spices and seasonings, and you're getting the tastiest tacos, burritos, sopas, quesadillas, and tortas around.



LATE NIGHT BITES

Each guest will choose a main from a condensed menu of the below items,

Burrito

Quesadilla

Sope

Taco Trio

Veggie Burrito

We can also add on a chips + dip station if interested.

\$25/ person

*Inclusive of Tax and Gratuity
Subject to Change*

THE NEXT DAY:

A Farewell Brunch Buffet

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.



BRUNCH MENU

Avocado Toast

with micro herb salad

Seared Steak

marinated mushrooms with herb sauce

Kale + Smoked Gouda Frittata

with spicy aioli + garlic croutons

Pancakes

with hazelnut + maple pralines

Fruit Salad

citrus glaze, yogurt + granola

\$70 / person

*Inclusive of Tax and Gratuity
Subject to Change*

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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
Craft Ice Cream Sandwiches	100	\$15	\$1,500
Estimated Staffing <i>(Kitchen and Front of House)</i>			\$500
My House Events Catering and On-Site Management Fee			\$700.00
Estimated Rentals <i>(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.)</i>			\$1,000.00
TOTAL ESTIMATED COST			\$3,700.00



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READY TO DIG IN?



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

Stay in Touch



@myhouseevents

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