

A group of people are seated at a long table in a restaurant, dining together. The table is set with white plates, glasses, and lit candles. There are flowers in the center of the table. The background shows other diners and a bright window.

MY HOUSE EVENTS

PEOPLE COMING TOGETHER
OVER A MEAL

FAMILY STYLE + SEATED
DINNER

SAMPLE MENUS

MYHOUSEEVENTS.COM

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.

THE MAIN EVENT:

Mediterranean Philippino 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

Black Bean Falafel Bites

lebneh, green sauce

Shrimp taco

tamarind glaze, cabbage slaw

Lumpia

chorizo spiced cauliflower filling, salsa verde, grilled pineapple salsa

FAMILY STYLE DINNER

Farmers Market Salad

shaved veggies, lemon vinaigrette

Veggie Pancit

noodles, tofu, cabbage, coconutminos

Pollo en Adobo

platano, onions escabeche

Bistek

onions, tamarind

Chuchitos

vegetarianos

White rice

Frijoles Negros/Black Beans

Roasted vegetables

\$100/ person

*Inclusive of Tax and Gratuity
Subject to Change*

COME FOR THE PARTY, STAY FOR THE FOOD.

THE MAIN EVENT:

Seasonally Inspired

CHEF SAMMY

California born and Colorado grown, Samantha is a chef and hospitality nerd through and through. Expect beautiful family style meals inspired by the season and typically centered around whatever ingredient is most inspiring in the moment. She only wants to cook what she loves; she knows you can feel it.



PASSED APPETIZERS

Salmon Poke on Wonton

sushi grade salmon, soy, kewpie, jalapeno, micro greens, yuzu kosho

Veggie Empanadas

zhoug in pipettes

Latkes

pineapple jam, salt chili pepper, mint

SALAD

Market Salad

arugula, radicchio, fried shallot, hazelnut, croutons, salty cheese, passionfruit vinegar

FAMILY STYLE

Bread on Table

buerre de baratte + chopped liver with honey, chives, + caramelized onions

Roasted Cauliflower

coconut, turmeric relish

Israeli Couscous Salad

roasted sweet corn, blistered cherry tomatoes, pickled shallots, mint, basil, preserved lemon + dukkah

Duck Fat Roasted Carrots

Miso Black Cod

with scallions + ginger

Tangy Brisket

with fennel + herbs

\$120 / person

*Inclusive of Tax and Gratuity
Subject to Change*

COME FOR THE PARTY, STAY FOR THE FOOD.

THE MAIN EVENT:

Farm Fresh Family Style

CHEF AMANDA

Amanda is the founder of a culinary collective that celebrates cuisine and culture. She focuses on using all seasonal and local produce. Her style melds Mediterranean cuisine with Asian influences all using local offerings.



PASSED APPETIZERS

Choice of 3

Kanpachi Crudo

on jicama with cucumber, nuoc cham + chili crisp

Caprese Skewers

Nduja Crostini

with honey + ricotta dollop

Potato Rosti

with creme fraiche + salmon roe + chive

Bruschette Crostini

marinated end of summer tomatoes with ramp vinegar, olive oil, garlic + basil

Babaganoush on Crispy Sangak Bread

with micro cilantro

Aracine

stuffed with mozzarella, prosciutto + peas

Mushroom Bacon Lettuce Cups

FIRST COURSE

Choice of 1

Eggplant Parmigiana

White Wine + Shallot Mussels

with crispy bread + butter

SECOND COURSE

Choice of 1

Bitter Greens Mustard Caesar

with roasted thyme breadcrumbs + shaved pecorino

Market Salad

with green goddess dressing

MAIN COURSE

Chicken Served on Long Grain Persian Rice

with herbs

Choice of 2

Charred Mixed Cabbage Salad

with grape molasses vinaigrette

Roasted Delicata Squash

with nutmeg + herbs

Winter Zucchini

with garlic, anchovies + breadcrumbs

\$165/ person

*Inclusive of Tax and Gratuity
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THE MAIN EVENT:

Seated Plated

CHEF AMANDA

Amanda is the founder of a culinary collective that celebrates cuisine and culture. She focuses on using all seasonal and local produce. Her style melds Mediterranean cuisine with Asian influences all using local offerings.



CHEF HEIDI

Heidi is a chef and artist creating unique culinary experiences and conceptual food installations for private events, galleries, and more. Her background is Middle Eastern and Mediterranean by way of modern California cuisine. Self-taught in pastry, classically trained in savory, and past employed at Bavel, Heidi creates delicate and delicious meals grounded in the exploration of foraging, fermentation, and the seasons.



PASSED APPETIZERS

Ssamjang Steak Tartar

served on perilla leaf with sweet daikon pickle + crunchy shallots

Caramelized Shiitake

in endive lettuce cups with black garlic aioli + micro cilantro

Cucumber Coin

with hamachi, yuzu kosho aioli, pickled red onion, nigella seeds

Bruschetta Crostini

with miso bagna cauda + furikake

SALAD COURSE

Little Gem Salad

shaved fennel, watermelon radish, lemon + tarragon herb dressing, pomegranate seeds

SECOND COURSE

Roasted Tokyo Turnips

on a pillow of sesame whipped tofu

MAIN COURSE

24 Hour Lamb Shoulder Shawarma

sweet onions, golden raisins, carrot confit, parsnip + tahini potato puree

OR

Soy + Anise Braised Chicken Thighs

served on Koda Farms heirloom rice with white kimchi, cilantro

\$162/ 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
Menu from Chef Mesi	100	\$100	\$10,000
Estimated Staffing <i>(Kitchen and Front of House)</i>			\$2,500.00
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>			\$3,200.00
TOTAL ESTIMATED COST			\$16,400.00



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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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