

A group of 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, modern interior with large windows.

MY HOUSE EVENTS

PEOPLE COMING TOGETHER
OVER A MEAL

PASSED APPETIZER SAMPLES

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.

START THE PARTY

CHEF RIFKO

Originally from Europe, Chef Rifko entertains events with his roving oysters. He loves educating guests about the famous bivalves and the addition of oysters never disappoints.



ROVING OYSTERS

Oyster Girls dress in tailored-to-the-event outfits and mingle with the guests, shucking and serving tasty oysters from the buckets around their waist.

\$4200

for 150 guests



COME FOR THE PARTY, STAY FOR THE FOOD.

PASSED APPETIZERS

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

Choice of 4

Roasted Peaches or Pears

basil, goat cheese, balsamic on harvest toast

Mozzarella Arancini

basil pesto

Elote Fritters

cilantro mayo

Caramelized Onion Tartlets

Bacon Wrapped, Blue Cheese Stuffed Dates

Handheld Endive Salad

gorgonzola + walnut

Salmon Poke on Wonton

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

Veggie Empanadas

zhoug in pipettes

\$26/person

inclusive

CHEESE + CHARCUTERIE

4 Cheeses, 3 meats, seasonal fresh fruit, local honey, farmers market preserves, + cracker selection

\$19/person

inclusive

PASSED APPETIZERS

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

Ahi Tuna Taco

sweet sesame soy glaze, toasted black sesame, micro greens

Crispy Buttermilk Chicken

waffle round, smoked maple butter

Pork + Beef Meatball Skewer

tomato + onion jam, fresh chives

Crispy Polenta Cake

bruschetta, double cream herbed goat cheese

Porchetta Slider

on brioche bun with garlic aioli + gremolata

Assorted Flatbreads:

sausage + broccoli rabe

caramelized onions + fontina

Castelvetrano olives + mushrooms

Cucumber Coin

with edamame hummus, aji nori furikake, micro greens

**\$45/person for 6 apps
or \$25/person for 3
apps**

PASSED APPETIZERS

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

Choice of 4

Fried Eggplant

heirloom tomato vierge + basil

Corn Beignets

herb aioli

Kale Beignets

chile honey

Confit Heirloom Tomato Crostini

burrata + herbs

Fava Bean Crostini

Pecorino + mint

Fried Polenta

braised greens + farmers cheese

English Pea Arancini

Parmesan with lemon

Pumpkin Arancini

sage with balsamic

\$27/person

inclusive

PASSED APPETIZERS

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.



PASSED APPETIZERS

Seared Scallops

yuzu cream

Ahi Tuna Tartare

on rice crisp

Cold Shrimp with Remoulade

Real Maryland Crab Cakes

Greek Meatball Skewers

with mint tzaziki

Crab Mac + Cheese Cups

Baked Brie

roasted garlic + cranberry jam

Flakey Feta Hand Pies

with tomato jam

Potato Latkes

with spiked blackberry apple sauce

Seasonal Soup Shots

wild mushroom or butternut squash

Endive Spears with Avocado Za'atar

**\$45/person for 6
apps or \$25/
person for 3 apps**

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 Andrea	100	\$45	\$4500
Estimated Staffing <i>(Kitchen and Front of House)</i>			\$1,000.00
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>			\$2,000
TOTAL ESTIMATED COST			\$8,200



COME FOR THE PARTY, STAY FOR THE FOOD.

READY TO DIG IN?



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

Stay in Touch



@myhouseevents

COME FOR THE PARTY, STAY FOR THE FOOD.