

Chef-Curated Meal Prep

Elevated Meal Preparation Services



Short Rib Mac & Cheese

Tender red wine-braised short rib folded into creamy three-cheese cavatappi with roasted mushrooms and fresh chives, accompanied by crisp seasoned breadcrumbs.

Honey Garlic Chicken Bowl

Seared chicken thighs glazed with sticky honey garlic, served over jasmine rice with roasted broccoli, sesame carrots, scallions, and chili crisp crema.

Steakhouse Meatloaf Plate

Savory beef meatloaf finished with balsamic tomato glaze, black garlic mashed potatoes, haricots verts, and rich red wine gravy.

Lobster Alfredo Pasta

Tender lobster and rigatoni tossed in a creamy parmesan Alfredo with sweet peas, lemon zest, fresh chives, and toasted breadcrumbs.

Birria Beef Rice Bowl

Slow-braised birria-style beef served with cilantro-lime rice, black beans, roasted peppers, pickled onions, crema, and queso fresco.