

The Purple Chef

Traditional Home Fare with a Modern Twist
Building Community Through Food

About The Purple Chef

The Purple Chef provides elevated meal preparation, private dining, artisan breads, holiday specialties, and full-service catering throughout the East Bay. Every menu is crafted with seasonal ingredients, professional technique, and a focus on bringing people together.

Artisan Breads & Bakery

- Ceremonial Challah (Traditional)
- Raisin Challah
- Sesame Challah
- Poppy Seed Challah
- Everything Challah
- Braided Dinner Rolls
- Round Holiday Challah (Seasonal)
- Babka (Chocolate, Cinnamon & Seasonal Flavors)
- Rugelach
- Korn Rye (Available beginning mid-September)
- Sandwich Rye – Single Loaf
- Sandwich Rye – Double Loaf

Meal Preparation

- Weekly or one-time meal prep
- Family meals
- Dietary accommodations
- Starting at \$175 per visit + delivery

Private Dining & Catering

- Intimate dinners
- Cocktail receptions
- Corporate events
- Holiday celebrations
- Drop-off or full-service catering

Signature Hors d'Oeuvres

- Mini Beef Wellingtons
- Tuna Tartare Wontons
- Smoked Salmon Crostini
- Spinach & Feta Phyllo Triangles
- Caprese Skewers
- Seasonal Tartlets
- Mediterranean Displays

Signature Entrées

- Guinness Braised Brisket
- Chicken Marsala
- Moroccan Chicken
- Roasted Salmon
- Seasonal Vegetarian Entrées
- Custom Menus

Sides & Desserts

- Seasonal vegetables
- Rice pilafs
- Mashed potatoes
- Fresh salads

- Cookies
- Brownies
- Bread pudding
- Seasonal cobblers
- Signature Ube Ice Cream Cake (Special Order)

Professional Services

- Menu development
- Event consultation
- Kitchen staffing
- Chef labor starting at \$75/hour

Ordering

- Custom quotes available for every event.
- Advance ordering recommended for breads and holiday items.
- Contact The Purple Chef for availability and pricing.

The Purple Chef Promise

Our mission is simple: create exceptional food that preserves traditions, celebrates diversity, and brings people together around the table.