

Manje with Moise

Chef Theo Moise
2026 Pricing Menu



Admin@chefmoisedining.com

San Diego, California

Private Dining Experiences

- Pricing does not include applicable taxes, travel fees, cleanup beyond the kitchen, or wait staff/servers.
- Pricing includes menu consultation & planning, grocery sourcing & purchasing, food preparation, & on-site cooking labor.
- The Chef and Sous Chef are responsible for cleaning the kitchen and all equipment used for food preparation only.
- The Chef does not clean dining areas, plates, glassware, tables, or chafing dishes.
- For events with fewer than 5 guests, wait staff is optional.
- For events with more than 5 guests, wait staff is required at a ratio of 1 server per 8 guests.

Bronze Family Style Experience (6 Min)

- Starter of Soup or Salad
 - Two Choices of Proteins
 - Two Sides
- Dessert at additional cost

\$125 PP

- Not include: Filet Mignon Lobster, Lamb, Scallops, Goat, Conch, Duck, Short ribs

Add Ons

Wait-Staff or Server

To help assure a hassle free experience

\$45/Hour/Per Server

Plateware

white with gold trim square, gold utensils, Menu, napkins, glassware
\$15-\$25pp

Plated Fine Dining Levels (4 Min)

Silver Experience

Surf & Turf or Dou plate

- Starter of: Soup or Salad or App
- Two Proteins (Typically red meat & Seafood)
- Choice of Vegetable | Choice of starch
- Add on Dessert for additional fee

\$219

Gold Experience

Pre-Dinner-paired cocktail hour

- Choice of Charcuterie spread or passed apps or tapas tray
- Starter of: Soup or Salad or App
- Surf & Turf or Dou side
- Choice of Vegetable | Choice of starch
- Dessert included

\$259

Diamond Experience

7 Course Custom Themed Menu

1. Amuse Bouche
2. Appetizer
3. Salad or soup
4. Entree Course
5. Main Course
6. Palate Cleanser
7. Dessert

\$319

Travel

\$100/hr of travel

up to 4 hours by car
***Available Countrywide at clients expense

