

PLUS MORE

PACKAGES

Comfort Food offers several packages, depending on your needs. Services include menu planning, travel, grocery shopping, meal preparation in your kitchen, complete heating and serving instructions, and kitchen clean-up. Delivery service is available.

For more information, visit Comfort Food at www.skicook.com.

DINNER PARTIES

Be a guest at your own party! Comfort Food is available to cook and serve private dinner parties in your home. Leave the stress of prepping, preparing, presenting, and cleaning to Chef Steve. Your dinner party will be as much fun for you as it will be for your guests.

GIFT CERTIFICATES

A gift of home-cooked meals is always appreciated, and would be perfect for families celebrating a housewarming, wedding or new baby, as well as a thoughtful way to help someone through stressful times. Gift Certificates may be purchased online at www.skicook.com.

SHARED SERVICE

Why not consider sharing a service? You'll both enjoy the comfort and convenience of a personal chef — at half the cost!

GROCERY SHOPPING

The best cooking starts with the freshest ingredients. Comfort Food shops for all the groceries needed for the meals on your menu. Need a gallon of milk? Additional grocery items can be picked up when the cook date ingredients are purchased.



Steve is a fabulous cook and his presentations are beautiful. He is a class act. I can still taste a lemon soufflé he made for my birthday over 10 years ago. He is so pleasant, fun, and easy to be around. He treats his clients with dignity. You can't go wrong hiring him...



—Ellen Perrin
first hired Chef Steve
as a cook in 1995



Licensed & Insured
Chef Steve is a proud
member of APPCA

COMFORT FOOD

A Personal Chef Service



Chef Steve Martinez
(650) 703-2316
www.skicook.com
comfortfood@skicook.com

COMFORT FOOD

A Personal Chef Service

Serving Bay Area

- South Bay
- Peninula



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WHAT'S FOR DINNER?

Ever wish you could hire your own personal chef? You can! Welcome to Comfort Food.

Wish you could come home after a long day in the office and sit down to a delicious, home-cooked meal?

No stopping for groceries. No laboring over a hot stove. No clean-up.

Welcome to Comfort Food, a personal chef service that will make your wish a reality!

Comfort Food specializes in custom prepared meals for time-challenged professionals, busy families, new moms and dads, and seniors who need assistance with meal preparation or planning. Everything is prepared fresh in your kitchen or delivered, customized for your taste buds, attentive to your nutritional needs.

SIT BACK AND ENJOY!

You choose the meals and combinations you want. Comfort Food does the rest.

- Shops for your groceries
- Comes to your home with food and cookware
- Prepares the dinners
- Packages the meals with simple heating instructions
- Leaves you with delicious food . . . and more time!

I'm Chef Steve, proprietor of Comfort Food, and I've been bringing joy to the dinner table for two decades as a private (live-in) and personal (for-hire) chef. With Comfort Food, I will bring my professional experience and passion for food to you!

ABOUT THE CHEF



Chef Steve Martinez

IN THE BEGINNING . . .

My passion for food has its roots as a teenage boy. I started cooking out of necessity when my mom took a job while I was in junior high. It fell upon me to prepare the family dinners, so I began recreating dishes I'd enjoyed in restaurants. My renditions were sometimes better than the originals, and I discovered the pleasure of feeding others.

PRIVATE CHEFING

I got my first professional gig as a private chef in Beverly Hills. That, in turn, led to a live-in job in the Bay Area — in Hillsborough — as a private chef in a formal household, replete with butler. Longing for something less formal, I found a job as a private chef for an elderly couple in Belmont, where I spent the next 15 years. That was before turning my focus to Comfort Food.

I can prepare everything from simple, healthy comfort food to gourmet meals. My cooking is tailored to the palate and dietary objectives of each client. Comfort Food is the culmination of all the things I love.

HOW IT WORKS

The great thing about a personal chef service is that it is personal. I take pride in meeting and interviewing all my clients. I work with you to learn your tastes and preferences before custom designing your menus.

IN-HOME CONSULTATION

The first step is a no-obligation consultation and assessment in the comfort of your home. What do you like to eat? What don't you like? Do you have any allergies? Are you trying to follow a special diet?

MENU PLANNING

No two palates are alike — I draw up suggestions based on your tastes and dietary requirements. Menu design is kept fresh and seasonal — there's no rigid formula. Do you have a favorite dish mom used to make? I can prepare it. A favorite recipe? I'm happy to adapt it.

SHOPPING AND COOKING

On cook day, I shop for the freshest, highest-quality ingredients, arrive with all the cookware needed, and prepare the meals in the safety of your own kitchen. The preparation takes anywhere from 4 to 6 hours. At the end of the day, your meals are packaged, and your refrigerator is stocked with freshly-cooked dishes for you to heat and eat at your convenience. Items are labeled with simple heating instructions.

CLEAN-UP

Before leaving, I clean the kitchen and remove all traces of cooking. You might not know I was there, except for the aromas wafting from your kitchen and a fridge full of food!