



Chefs'

PARLOUR
Events

2025

Meet The Chefs...

Hey there! We're Zac and Nichole, owners of Chefs' Parlour. We are so excited to have the opportunity to have our food be a part of your special day.

A bit about us...

A culinary love story... We met our freshman year of college in a not-so-typical way. Zac worked at a movie theater and would often take his break at the pizza place next door, where Nichole happened to work. Nichole, who thought he was the cute, would always try to take his order and one day worked up the courage (due to the other employees daring her) to write her number on his pizza box. Zac called her later that night and that was that! 18 years later there is a 2-year-old named Callie and a restaurant named Chefs' Parlour.

We both have extensive culinary experience in fine dining. Rest assured that you are in good hands with Chefs' Parlour. We always strive for a top-notch experience. From weddings, to barbeques, our expertise and attention to detail set us apart from the rest.

Nichole, a 2013 culinary school graduate, has worked with food since she was 15. Working as a chocolatier and line cook for Columbus restaurants, before landing a job with a prestigious catering company in downtown Columbus. Beginning as an Event Chef eventually assuming the role of Executive Chef before opening Chefs' Parlour.

Zac, an Ohio Northern University art student, used his passion for art as a gateway for delicious and beautiful food. Also making his way up the ranks in various Columbus restaurants. He worked as an Event Chef and country club Sous Chef before making the leap to restaurateur.



What We Do

Our full-time job is our restaurant in Richwood. There, we like to label our menu as “Upscale Bar Food”. Making delicious food and taking it one step further. For example, our Nashville Chicken Sandwich. We take it up a notch by 1. Making our own version of Nashville Oil, and 2. We dust the chicken with our house-made Flamin’ Dust. We take pride in making most of our items in-house, using recipes that have been perfected over time. Our cocktails are hand-crafted and made right in front of you. Always using seasonal ingredients to create not only a meal, but an experience.

Our Event Menu also aims to provide an exceptional culinary experience. Whether it be a wedding, anniversary dinner, graduation party, or holiday party, we work with our clients to tailor a menu that will fit their vision, budget, and dietary needs. Understanding our clients and their guests allows us to provide a service unmatched.

Event Styles

Cocktail Party

Having table displays, passed hors d'oeuvres, and appetizer stations allows a more relaxed atmosphere and encourages guests to mingle and network.

Buffet Style

This event style allows the guest to build their own plate, using the menu you have selected.

Family Style

Family Style encourages the table to mingle as they all pass around platters of food, like Sunday dinner.

Plated Meal

Our team of chefs and servers individually plate each person's meal and serve it to them. This option allows for everyone to have the same entrée, decide between entrées, or a duet plate where they can have both!

Wedding Tastings

All events are permitted to a menu tasting. This tasting can be for up to 4 people and will take Place at Chefs' Parlour. There will be a fee for the tasting that will be deducted from your contract, should you choose to book with us. \$50 for a couple and \$100 for 4 people. One of our chefs will reach out to discuss tasting options that will be personalized for your event.

Pricing

Chefs' Parlour wants to bring your vision to life. Our services range from disposable drop offs to plated dinners. Much of our event menu will not contain pricing. That is because the cost of events will change depending on venue, service style, and menu. If you have budget guidelines, please share this with us and we will do our best to find an option that will work for you.

Appetizers

Trays and Displays

Fresh Vegetable Display

Beautifully Arranged fresh vegetables. Served with our house ranch
\$2.75 per person

Roasted Vegetable Display

Roasted squash, mushrooms, and other veggies. Served with a roasted garlic aioli
\$3 per person

Charcuterie Board

Cured meats, Gourmet cheeses, crackers, vegetables, and mustards and compotes
\$5 per person

Grazing Display

A stunning display of charcuterie meats, artisan cheeses, fruits, nuts, vegetables, candied bacon, flatbreads, crostini, spreads, and fruit compotes
\$6 per person

Domestic Cheese Display

A variety of cheeses. Including Smoked Gouda, Pepperjack, and Cheddar. Served with Crackers
\$3 per person

Artisan Cheese Display

Imported Cheeses including Havarti, and Red Dragon. Served with a seasonal jam, and crackers.
\$4 per person

Fruit Display

Beautifully arranged seasonal fruits. Served with a yogurt dip
\$3 per person

Hot & Cold Bites

Meatballs

Sauced with your choice of BBQ, or marinara

Bone-In Wings

A mixture of drums and flats. Sauced with your choice of BBQ, Buffalo, Nashville Oil, Chimichurri, Flamin' Dust, or Cheese Dust

Traditional Deviled Eggs

Creamy and delicious!

Chili Cheese Deviled Eggs

These eggs have a hint of chili spice, and are topped with cheddar, sour cream and corn chips

Mac & Cheese Bite

This three-cheese mac bite is served with house ranch

Bacon and Gouda Arancini

Fried rice ball stuffed with smoked gouda and bacon. Served with Chipotle ranch

Parlour Sliders

A slider burger with customizable toppings!

Nashville Chicken Sliders

A fried Nashville tender served on a homemade biscuit with a pickle

Turkey Sliders

Served chilled. Roasted turkey topped with cheddar and garlic aioli

Roast Beef Sliders

Served chilled. Roasted beef topped with provolone cheese, mayo, and caramelized onion

Candied Bacon

Sweet, Salty, and Crunchy. Thick cut bacon covered in a crunchy brown sugar glaze

Salads

Chefs' Salad

Spring mix topped with radish, cheddar, tomatoes, bacon, and fried onions.
Served with our house ranch

Seasonal Salad

Season fruits and nuts, with an accompanying dressing
Our chefs will work with you to create a seasonal option

Charcuterie Salad

Spring mix, topped with crispy prosciutto, dried apricots, crumbled goat cheese, and walnuts. Served with a balsamic dressing



Bars and Stations

Taco

This build your own bar is served with flour tortillas, Tortilla chips, and tomato salsa.

Choose your protein:

Ground beef, Chili-lime chicken, Barbacoa (Beef), or Carnitas (Pork)

Choose your toppings:

Lettuce, tomatoes, cheddar cheese, sour cream, corn salsa, peppers and onions, black beans, pickled onions, and cilantro slaw.

Add Ons- Rice and Guacamole

Burger

A 6oz seasoned patty with brioche buns.

Included toppings:

Cheddar slices, lettuce, tomato, mayo, mustard, ketchup, pickle, onion

Upgraded toppings:

BBQ sauce, crispy fried onions, caramelized onions, bacon, sauteed mushrooms, smoked gouda, pepperjack, jalapeños

Baked Potato

A huge baked potato served with whipped butter, cheese sauce, caramelized onions, bacon crumble, and buttered broccoli

Mashed Potato

Buttermilk mashed potatoes served with, beef gravy, whipped butter, bacon crumble, caramelized onions, cheddar cheese, and scallions

Mac & Cheese

Our three-cheese mac and cheese served with shredded cheese, bacon crumbles, crumbled potato chips, and scallions

Chicken and Waffle

Your choice of bone-in wings or tenders. A sugar waffle, whipped butter, maple syrup, Nashville hot sauce and buffalo sauce

Carving station

Wow them with a sliced to order carving station!

You choose between prime rib or herb roasted turkey.

The station comes with a chef that will slice the meat to order in front of your guests, rolls, gravy and sauce

Entrées

Bone-In Short Ribs

Slow roasted short ribs served with a house red wine demi-glace

Herb Roasted Chicken

A herb marinated and seared airline chicken breast a charred lemon and greens

Apricot Glazed & Goat Cheese stuffed Chicken

A seared airline chicken breast stuffed with a goat cheese filling and brushed with a sweet apricot glaze

Basil Pesto Chicken

A basil-crust chicken breast served with a lemon cream sauce

Chicken Bruschetta

A garlic-herb crusted chicken breast topped with charred cherry tomatoes

Rosemary Crusted Pork Loin

Sliced pork loin served with a rich Marsala wine and mushroom cream sauce

Maple-Chipotle Salmon

Chipotle seared salmon glazed with a sweet and garlicky maple glaze

Tropical Salmon

Seared salmon topped with a pineapple-red pepper salsa

Sides

Buttermilk Mashed Potatoes
Garlic and Herb Mashed Potatoes
Loaded Mashed Potatoes
Penne pasta with Alfredo or Marinara
Butter Roasted Redskin Potatoes
Pesto and Parmesan Gnocchi
Seasonal Risotto
White Cheddar Polenta Cakes
Green Beans
Vegetable Medley
Roasted Mushrooms
Asparagus
Bourbon Caramelized Carrots
Roasted Brussel Sprouts

