



2026 *Events*

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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.

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 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! 19 years later there is a 3-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 barbecues, 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.

Tray & Display Appetizers

Fresh Vegetable Display **\$3/person**

Beautifully arranged fresh vegetables. Served with our house ranch.

Roasted Vegetable Display **\$3.50/person**

Roasted squash, mushrooms, and other veggies. Served with a roasted garlic aioli.

Charcuterie Board **\$5.50/person**

Cured meats, gourmet cheeses, crackers, vegetables, mustards and compotes.

Grazing Display **\$7/person**

A stunning display of charcuterie meats, artisan cheeses, fruits, nuts, vegetables, candied bacon, flatbreads, crostini, spreads, and fruit compotes.

Domestic Cheese Display **\$3/person**

A variety of cheeses. Including smoked gouda, pepperjack, and cheddar. Served with crackers.

Artisan Cheese Display **\$4/person**

Imported cheeses including Havarti, and Red Dragon. Served with a seasonal jam, and crackers.

Fruit Display **\$3/person**

Beautifully arranged seasonal fruits. Served with a yogurt dip.

Hot & Cold Bites

Meatballs \$0.75/person

Sauced with your choice of BBQ, or marinara.

Buffalo Chicken Meatballs \$0.95/person

Ground chicken, celery and spices, tossed in buffalo sauce, drizzled with our house ranch.

Charcuterie Skewers \$3/person

A seasonal selection of meats, fruits, cheeses, and olives.

Bone-In Wings \$2/person

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

Traditional Deviled Eggs \$1/person

Creamy and delicious!

Chili Cheese Deviled Eggs \$1.25/person

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

Mac & Cheese Bite \$1/person

This three-cheese mac bite is served with house ranch.

Bacon & Gouda Arancini \$1.25/person

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

Parlour Sliders \$3/person

A slider burger with customizable toppings!

Nashville Chicken Sliders \$3.50/person

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

Turkey Sliders \$2.75/person

Served chilled. Roasted turkey topped with cheddar and garlic aioli.

Roast Beef Sliders \$3.50/person

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

Candied Bacon \$3/person

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



"I've had the pleasure of attending a number of events catered by Chef's Parlour and they consistently exceed expectations. Their food presentation and displays are truly impressive—beautifully arranged, inviting, and always a conversation piece for guests. That has lured us in to service some of our catering needs. Their staff is professional, attentive, and seamless in execution. And I appreciate that they are incredibly flexible and willing to customize menu options to fit the unique needs of each event, which makes partnering with them both easy and enjoyable."

– **Melanie L.M. Ziegler** *Memorial Health, VP of Community Engagement*



"North Main Motors has had the privilege of enjoying several team dinners and holiday meals catered from Chef's Parlour in Richwood, Ohio. Each time, we have been highly satisfied with our choice to use their services. Each meal was delivered on time and perfect temperature, not to mention, portions were always very generous. We have chosen full dinner-style meals, as well as options such as Potato and Taco Bar - the food was prepared and presented professionally and tasted fantastic and very affordable in comparison. From the appetizers, to the main course, and certainly to the desserts - our staff and guests thoroughly loved the selections. Chef's Parlour is a top-notch and delicious choice for all your catering needs."

- Lisa Marshall, North Main Motors



Chefs' Salad

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

Seasonal Salad

Seasonal 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.



"Chefs' Parlour is truly one of the best catering companies I have ever worked with. The food is absolutely amazing, and the presentation is beyond impressive. They go above and beyond to bring your vision to life – especially if you have a theme and need creative ideas to match. Their team is incredibly easy to work with and so helpful when developing the perfect menu. I highly recommend them for any event where you want both exceptional quality and a memorable experience."

– **Tonya Woodruff**, *Director Union County Chamber of Commerce*

Bars & 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.

Pasta

Penne pasta served with house, marinara, and Alfredo.

Included toppings: meatballs, grilled chicken, sautéed peppers and onions, mushrooms, and Parmesan.

Entrees

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

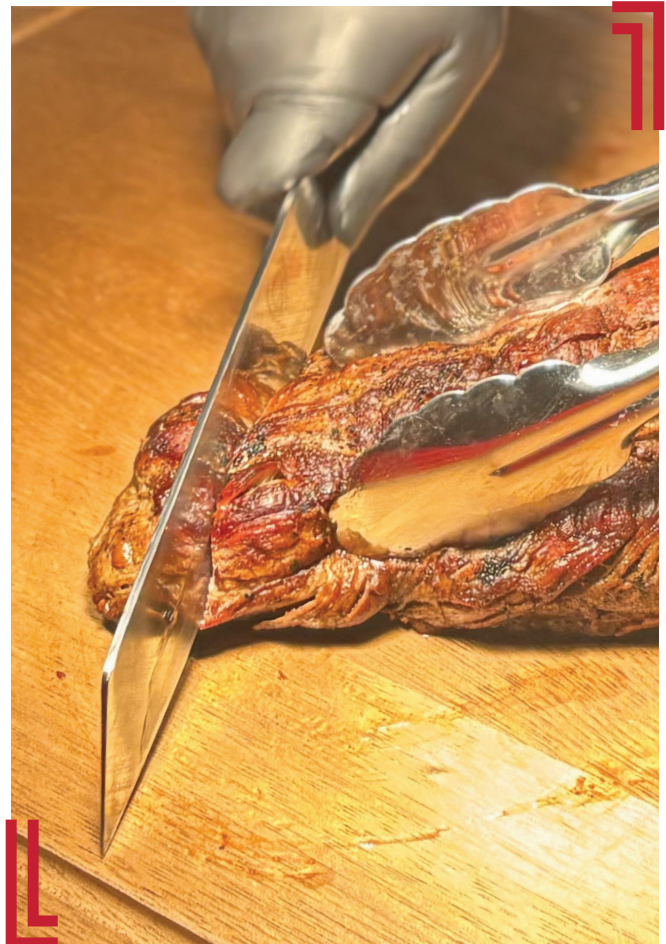
Seared salmon topped with a pineapple-red pepper salsa.



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.



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





Chefs'

PARLOUR

Fresh, Flavorful, and Unforgettable

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Request Catering Pricing Online: chefsparlour.com/catering

"I cannot say enough great things about Chef's Parlour. Over the years, they have catered countless events for our organization, from intimate leadership lunches of five people to large-scale gatherings of a few hundred guests, and every single time they have delivered excellence.

The food is consistently outstanding. Not just good, memorable. Their flavors are thoughtful, balanced, and clearly crafted with care. But what truly sets Chef's Parlour apart is their presentation and creativity. They don't simply serve a meal; they create an experience. Whether we have asked for a refined executive setting, a high-energy celebration, or a themed event that ties into a larger message, their team stages the food in a way that elevates the entire atmosphere. Their ability to align menu design and presentation with a specific theme is unmatched.

In an industry where many rely on standard preparation and predictable menus, Chef's Parlour stands out for their innovation and ingenuity. They bring fresh ideas, creative flair, and a level of professionalism that makes hosting events seamless and stress-free.

Simply put, Chef's Parlour has become a trusted partner for us. They consistently exceed expectations, and we look forward to many more events together."

– **Chad Hoffman**, *President/CEO Richwood Bank*

