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Dining Details offers custom personal chef services for your employees & clients

Dining Details for Small Companies: Receive daily or weekly lunch deliveries for your entire staff. Increase staff productivity and efficiency by taking out the question, "what's for lunch?" Lunches are determined by staff culture/preferences, and variety of daily offerings ensures everyone will find options to suit their style and dietary needs. No menus, no ordering, no worries... your lunch is healthy, delicious, and chef-created, just for your office.

Dining Details for Agents and Reps: Deliver lunches to your clients that they will appreciate and remember. Dining Details lunches are fresh, healthy, and vibrant, leaving your clients with a solid impression. Hot or cold lunches are available; choose from simple menus, or allow our chefs to create something unique and inspired. Your clients will beg for more!

Dining Details for Lunch & Learns, Staff Meetings: Keep your audience alert through your meetings and education pieces with healthy, brain enhancing lunches. Dining Details delivers your lunch on time, on budget, and on point to help you get your team through your presentation. It's healthy, delicious, and custom created for your group.

Sample Menu Items

- Chicken Salad: Cranberries, Pistachios, Fennel, and Light Lemon Aoli, with Fresh Rolls and Spring Greens
- Roasted Turkey Breast Sandwiches on Focacia: Arugula Pesto, Goat Cheese, Fig Jam, Romaine, Caramelized Onions
- Roast Beef of Focacia: Horseradish Aoli, Cranberry Sauce, Grilled Onions
- Israele Couscous Salad: Fire Roasted Red Peppers, Roasted Fennel and Eggplant, Currants, Mint
- Green Bean Salad: Cherry Tomatoes, Sliced Almonds, Feta Cheese, Lemon Dill Vinaigrette
- Grilled Potato Salad: Applewood Smoked Bacon, Red Peppers, Blue Cheese, Scallions



How our service works

We know you are busy. You want healthy food that is easy to order and convenient to eat. Your staff can get more done in a day if no one needs to think about where to order lunch or who will run out to get it.

We get to know you through our initial meeting and questionnaire. We develop a varied line of meals that will accommodate the culture of your office and the preferences of your staff.

We deliver your food to you as often as you need it- daily, weekly, or somewhere in between, at precisely the right time for your team to eat lunch.

Every day, something new, something healthy, something seasonally fresh and chef-inspired according to our farmers markets and organic produce.

Automatic delivery, automatic billing. The only thing that isn't automatic is the thought and creativity put into your food.

What makes us different

Dining Details is a personal chef service. We bring that level of custom service and personal attention to our corporate clients. We build your menus around YOU and your needs as a company- because your lunches should be tailored to the environment and culture of your office and your team.

Feedback? Bring it on! Requests from staff members? No problem! Minor or major adjustments? You got it! This food service is for especially for you- you have your very own corporate chef, working in an offsite kitchen!

We pride ourselves on our chefs' talents and the quality ingredients that we use. Your staff will taste and feel the difference when they eat Dining Details lunches. Their minds and bodies will think and feel their best- ready to work hard and finish the day strong, after their nutritious meals, prepared by our skilled chefs.

Custom Pricing

A representative will meet you at your office for a preliminary visit to assess your needs and preferences. After we met, we will develop a custom pricing schedule for your company.

Examples of what other companies are doing:

- 1) Company of 15: Company provides staff lunch FIVE days per week with THREE deliveries only. THREE items per day. \$750/wk.
- 2) Company of 30+: Box lunches on M/W/F- employees "subscribe" per month, and are billed individually/ monthly. Average \$250-275/ month per person.
- 3) Company of 15: ONE lunch per week, FOUR times a month. THREE selections plus beverages and dessert. \$1250/ month.

Please call for your custom quote.



MENUS AVAILABLE Although we specialize in chef-inspired, personalized cuisine, we also can offer menus to choose from, easily and conveniently. Menus are ideal for reps and agents who provide lunches for clients on a regular basis. We offer delivered cold lunches to fully catered, plated and served lunches.

CORPORATE TEAM BUILDING Dining Details provides corporate team building activities and culinary experiences through the San Diego Wine and Culinary Center. Ask us for more info on these services.