



Where We Cater To You!

PRESS KIT

Owned & Operated by Marjorie Harvey

Est. 2010



A FULL-SERVICE CATERING AND ENTERTAINMENT COMPANY

- Personal Chef
- Themed Parties
- Birthday Parties
- Weddings
- Bachelor/
Bachelorette Parties
- Event Planning
- Executive Meetings
- Company Parties
- Couples Night
- & MORE!

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CONTACT INFO

Phone: 734.508.2890

Email: divineepicurean@gmail.com

Website: www.DivineEpicurean.com

Facebook: www.Facebook.com/DivineEpicureanChef

Instagram: @Divine_Epicurean

Cash App: \$DivineChef



Mission Statement

At Divine Epicurean, our mission is to bring communities together with palate pleasing cuisines for all food enthusiasts, with the quality you love and on the budget you can afford.

Vision Statement

Our vision is to redefine “fast food” by creating fresh, filling, and flavorful meals, with the care that you want and the speed that you need.



CORE VALUES

Affordability- Sometimes you have champagne taste on a beer budget...and that's okay! At Divine Epicurean, we will meet you halfway. We strive to provide exceptional meals based on your budget so that you never have to feel ashamed about investing in *GOOD* food.

Trust- As an independently owned and operated business, integrity is our foundation. As a SERV Safe certified business, we wouldn't feed your family anything that we wouldn't feed our own.

Quality- Consistency is key, and in order to provide you with flavorful and fresh meals, we only use fresh and quality ingredients.

Family- As a family business, we strive to bring families and communities together through good food and laughter.



About the Owner

Marjorie Harvey, Head Chef and Owner of Divine Epicurean & Entertainment LLC, is a native of Detroit, Michigan. Her passion for the culinary arts began at the age of 12. Her first solo meal was the simple and classic bacon and eggs. From then on, her family would sporadically test her skills and ability to implement a variety of new seasonings, herbs, and fresh produce. Though she had no experience at the time, she was able to make spaghetti sauce from scratch, going off of what she believed it should taste like, instead of following a recipe. It was at this time she discovered her natural niche for cooking. Throughout the years she would continue experimenting with a variety of styles from sautéing, to baking and frying. In her spare time, she would observe different styles of cooking from other cultures to master her newly found, yet innate, talent. As she got older, Marjorie became the go-to person to host family events and holiday parties. It was almost to the point where people would create a reason to celebrate, just to get a taste of Marjorie's cooking.

It was in 2010 that Marjorie's "hobby" turned into Divine Epicurean. After going from a two-parent, two income household, to a single mother of three children and being laid off from her job of eight years, Marjorie was forced to think quickly and figure out a fast and legal way to provide for her children. While Marjorie was a natural hustler and go-getter, she didn't want to go back to her previous lifestyle in night clubs which provided little consistency and stability. It was at this time that Marjorie took what she knew best—cooking and hustling—and created Divine Epicurean & Entertainment. At the time she was a student, and the campus was now her restaurant.

Marjorie experienced what almost seemed like an overnight success. Her meal sales did exponential numbers rather quickly. Her success skyrocketed and she went from delivering meals to three of the five campuses at Wayne County Community College District, to local businesses and even local residents. After being laid off from her previous employer, Marjorie knew that she never wanted to rely on anyone or anything else, and that she had no choice but to make Epicurean a success. This drive and passion have stayed with her over the years and she's never let up on her ambition. Today she has grown from a campus entrepreneur to a highly coveted, national culinarian. Her vision and mission for Divine Epicurean and Entertainment is to do for other families, what it did for hers: bring people together for happy occasions through good food and creating lasting memories.



Menu Suggestions

Entrees

Seafood Lasagna
Stuffed Pasta Shells
Macaroni Casserole (w/Shrimp)
Rack of Lamb
Lamb Chops
Leg of Lamb
Sirloin Tip Roast
Lobster Tails (Stuffed/Baked)
Chicken (Fried/Baked/Broiled/Grilled)
Salmon
Turkey (Baked/Fried)
Turkey Chops
Brisket of Beef
Roasted Turkey Breast
Spiral Glazed Ham
BBQ Ribs
Meatloaf
Herb Baked Chicken
Seafood Jack & Mac

Salads

Chicken Caesar Pasta
Potato Salad/Cole Slaw
Fruit Salad
Seafood Pasta Salad
Pasta Salad
Spinach or Caesar Salad
(w/Chicken, Salmon, or Shrimp)

Sides

Green Beans
Rice
Mashed Potatoes
Fried Corn
Vegetable Medley
Greens
Dressing
Macaroni and Cheese
Glazed Carrots
Spaghetti
Lasagna
Yams



Menu Suggestions (cont.)

Appetizers

Whole Wings
Wing Dings
Meatballs
Shrimp
Cheese Ball Tray
Veggie Tray
Fruit Tray

Breads

Cornbread
Yeast Dinner Rolls

Desserts

Caramel Apple Crumb Cobbler
Peach Crumb Cobbler
Cupcakes
Strawberry Trifle
Banana Pudding Trifle
Sundae Trifle
Pound Cake (Lemonade, Strawberry, Chocolate, Caramel, Strawberry Cheesecake)
Strawberry Lemonade Cheesecake
NY Style Cheesecake
Sweet Potato Pie
Brownies
Chocolate Chip Cookies
Apple Pie
Apple French Toast Bake



Menu Suggestions (cont.)

Seafood Boil Package (\$20/pp+) **(\$18/pp+)**

Shrimp
Crawfish
Corn
Red Skin Potatoes
Dessert
Crab Legs +\$ 9.99/pp
Lobster Tails + 7.99/pp

Gumbo & Rice Package

Shrimp
Chicken
Sausage
Yeast Dinner Rolls
Dessert
Crab legs +\$ 9.99/pp
Lobster Tails + 7.99/pp

Seafood Lovers Package (\$15/pp)

Benihana Inspired Shrimp Fried Rice
Wing Dings (2 Flavors)
Shrimp Bruschetta
Seafood Pasta Salad
Dessert
Yeast Dinner Rolls

Surf & Turf Package (\$20/pp)

Benihana Inspired Seafood Fried Rice
NY Strip Steak Bites in Zip Sauce
Shrimp Bruschetta
Steamed Vegetables
Dessert
Yeast Dinner Rolls

All Basics Package (\$10/pp)

Flavored Wings (3 Flavors)
Pasta Salad
Chicken Bruschetta
Fresh Fruit
Yeast Dinner Rolls
Dessert



FREQUENTLY ASKED QUESTIONS

(FAQS)

Q. Is the food good?

Based on our reviews and countless number of inquiries, we would say yes! We put love and dedication into each and every meal we prepare, ensuring that you come back for seconds!

Q. What types of food do you serve?

The easier question would be, what don't we serve? Divine Epicurean is so good that we couldn't just pick one specialty. You name it, and more than likely we can make it. Some of our most popular requests are: finger-licking barbecue, soul food, seafood, Middle Eastern, and our famous homemade dinner rolls! We also have items available by special requests including edibles, breakfast options, and desserts.

Q. Do you deliver?

A. Yes, we deliver based on your location. There is no minimum required for local orders across Metro Detroit and we are willing to travel to areas surrounding Metro Detroit for an additional fee. We are willing to travel to other locations outside of the state of Michigan if travel arrangements including room and boarding are discussed ahead of time, if necessary. We currently do not offer delivery through delivery services such as Door Dash and Grub Hub, but we will be looking into it in the near future.

Q. How much advanced notice do you need to cater large events?

For most of our larger requests, we prefer at least one week's notice. This ensures that we are able to provide quality produce and have a sufficient supply of ingredients to meet your needs.

Q. Do you offer meal prepping?

Yes, we now offer meal prepping! If you live a busy lifestyle or want to develop a healthy eating pattern, our meal prep specialist coordinates meals based on your budget and your dietary needs. Our meal prep services require a minimum of four meals per week to sign up. You pay for the cost of groceries (we will do the shopping) and leave the rest to us. Never worry again about where your next meal is coming from. Contact us today for a free consultation!

Q: Are your meals kid friendly?

As a family-owned and operated business, we always keep picky eaters like children in mind. In fact, we offer after school meals for children to ease some of the stress off parents.

Q. What information do I need to have handy when booking your catering services?

A. No matter what type of event you're hosting, we want to make your job as easy as possible. With that in mind, we ask for the same in return. All we ask is that you know what your budget is and how many people that you're looking to serve and we will coordinate a variety of menu items that matches your taste and budget.



REVIEWS

"I want to personally thank you for catering my event. I was asked to provide a meal that would get my group through a day long meeting and you certainly delivered. From start to finish, you were great. I really appreciate the timeliness of delivery, the positive customer service upon delivery, and the quality of food was absolutely divine! It was convenient to get payment to you from the start with easy setup. You responded to any questions or concerns in a timely manner and made me confident. The food was exactly what I was hoping for too. I had to satisfy several different food tastes including vegetarians and the menu you provided was perfect. They all loved it. There was plenty to go around but there were no leftovers because it was so delicious! The herb-marinated chicken was tender and even the stir fry veggies were seasoned just right. Thank you for making my work easy by making me look good. I will always keep you at the top of my list for catering and I have you on speed dial for any future events I might have or any colleagues."

-Oneka S.

"...The Chef, Marjorie Harvey works with the person who contracts her services and makes suggestions on the menu, servers, and is available on the day of the event for last minute requests if needed. My experience with Ms. Harvey has been enjoyable. She and her staff are professional, approachable, and friendly. The quality and presentation are good and my guests were impressed!"

-Mr. Alan Fortune

"What Can I Say About Divine Epicurean's Cuisine?! Everything! Cooked to perfection EVERY time and made with love in every single pot and pan. This isn't that pre made with instructional food you're used to. Love, Life, and Wisdom in every bite!"

-GinoThaPharaoh

"The Senior Affairs Committee of the Detroit Kappa Alpha Psi Fraternity enjoyed a delicious luncheon prepared by DE&E. Ms. Harvey met with us, customized our meal, made enlightening recommendations and the presentation was wonderful."

-Wade McCree



Terms and Conditions

- 50% Deposit due to reserve the date unless other arrangements are approved.
 - Balance due 1 (one) week prior to event.
- In-House cooking (personal chef) available for an additional fee.
- Prices for seafood are determined by the market price.
- Create your own menu prices is based on the food selections.



Sponsorship/Partnerships

Interested in partnering with Divine Epicurean & Entertainment LLC or becoming a sponsor?

PARTNERSHIPS:

As our company and brand grows, we want our community to grow with us. When you partner with Divine Epicurean, you're joining a team of culinary artists with a genuine passion and love for not only culinary arts, but service. We strive to provide exceptional quality service and care in the meals that we provide and the families and organizations that we service. We look for culinary organizations that are mutually beneficial.

SPONSOR:

At Divine Epicurean, we are always looking to improve our business from the ingredients that we use to the chefs that we have on staff. Just as we are looking to pour into the community, we are always welcome to opportunities for our growth as well. If you are looking to sponsor or invest in our company with monetary donations, supplies, or even quality produce, we are open to hear from you. Monetary donations can be made via Cash App and through other methods. Visit our Contact page to reach out to us today!

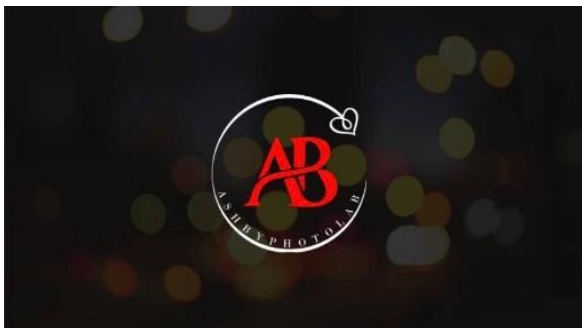


Partnerships (cont.)



Love Infinity Inc.

Event Coordinator



Ashby Photolab

Photography



Portfolio

