

# Introducing BlueHen Chefs

**M**oved by the Holy Spirit, Chefs Jeff and Gail Reed took their roots from Florida and planted them firmly in the heart of Kentucky where they have surrendered to their love of cooking. Now, with a combined 40 years of culinary experience, they've done everything from small, intimate dinners to an inaugural gala in Washington, D.C. Chefs Jeff and Gail celebrate the flavors of the South with their charming spirit and hand-picked ingredients serving up the most memorable dining experiences where the only agenda for their clients is enjoying the company of others.

The chefs will work with you to curate the perfect menu for you and your guests. On the day of your event, they will shop for only the freshest ingredients, local and organic, if that is your preference, and arrive at your home to begin preparations. They will set a beautiful table (unless you prefer to do it) to include custom-formatted menus for each guest. They will make your guests feel welcome and comfortable

with a down-home luxury dining experience. Afterward, they will clean your kitchen spotless while you continue to enjoy time with your guests! What could be better?

What do their clients have to say about BlueHen Chefs?

"Wow, I was blown away with Chefs Jeff and Gail Reed and the in-home experience. I was looking for a personal chef to prepare a delicious home-cooked meal for some friends in my home. I was able to enjoy my friends over a delicious meal and didn't have to go shopping, prepare or even clean up! They did it all even down to fresh flowers and a printed menu placed at each table setting." — Teresa

"Fantastic duo! We traveled into town on short notice and BlueHen Chefs pulled together three days of meals from breakfast to a fabulous steak dinner."

"Kind, personable and gifted in the kitchen. Gail's tomato jam is OUTRAGEOUS!" — Jacque



**BlueHen**  
CHEFS

**PERSONAL CHEFS WITH  
SOUTHERN CHARM**

**MAKE YOUR GUESTS FEEL WELCOME  
AND COMFORTABLE WITH A  
DOWN-HOME DINING EXPERIENCE!**

To book your dining experience today, visit:

[www.bluehenchefs.com](http://www.bluehenchefs.com)

