



**Chef Claudia Serrato**  
Indigenous Culinary Anthropologist, PhD

# Inquiry Form

Name   
Phone   
Email

Company | Organization   
Venue | Location

Our service honors the cyclical rhythms of Indigenous foods and acknowledges the interconnectedness of all life. We offer a holistic, seasonal dining experience that respects human and nonhuman entities, reflecting the traditions, health, and sanctity of our environment. We pride ourselves on our health-conscious, seasonally-driven meal service that blends local Indigenous ingredients with diverse flavors from the Americas, emphasizing Indigenous food sovereignty and ecological stewardship.

Type of Event (e.g., cultural, retreat)  Event Date  Start Time  # of Guests

Dietary Preference (all meals are gluten-free)

Plant-based (Vegan)  Other (please specify)   
 Omnivorous Selections (includes meats and seafood)  
 Pescatarian (fish and seafood, no other meats)  
 Flexitarian (mostly plant-based with occasional meat)

Type of Catering Service  Buffet (self-serve, diverse choices)  Family Style (shared, communal)  Cocktail Reception (casual, appetizers)  Plated Dinner (formal, course-based)  
Tableware Needed  Plateware  Cups  Napkins  Cutlery  
Service Equipment Needed  Chafing Dishes  Serving Utensils  Beverage Dispensers  Table Linens

Estimated Budget Per Person  Overall Catering Budget  Waitstaff Needed  Yes # of Staff

Additional information, themes, or specific requests

Cultural or traditional rituals or ceremonies to consider

Please complete all sections to the best of your ability. Detailed information helps us create a customized proposal. Our team will contact you for further details and provide a quote.

Submit the completed questionnaire via [hola@claudiaserrato.net](mailto:hola@claudiaserrato.net)

