# **Thyme Heals All**

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# New Client Form: Please fill out before our first meeting so we can discuss!

Name:

Address:

City/State/Zip Code:

Email:

Phone Number:

\* Please check all items that you WILL eat. If there is an item that you will not eat and it is listed with items that you will eat, please explain in the notes section below

#### Meat/Poultry

- Beef [roasts, steaks, stews, ground]
- Lamb [chops, leg, ground]
- Poultry [chicken, turkey, ground]
- Pork [chops, ham, sausage, bacon, tenderloins, roasts]
- Vegetarian [tofu, tempeh, lentils, saitan,]

# Fish/Shellfish

- □ White Fish [cod, flounder, tilapia, seabass, bronzino, etc]
- Fish Steaks [swordfish, monkfish, ahi tuna]
- Salmon [grilled, roasted, broiled, smoked]
- Shellfish [shrimp, scallops, lobster, crab, etc]
- Mollusks [oysters, mussels, clams]
- sushi raw
- sushi cooked only

# <u>Salad</u>

- □ Green salads [greek, caesar, house, etc]
- □ Fruit in salad [strawberries, mango, apple, blueberries, etc]
- Chopped salads [mainly vegetable salads that have been chopped down]
- Vegetable noodle salads
- Grain salads
- Salads as main course

# Soups/Stews

- □ Pureed [cauliflower soup, asparagus soup, carrot ginger, etc]
- Brothy [chicken soup, miso soup, vegetable soup]
- □ Stew
- Soup as main course

# Vegetables

 Green [broccoli, asparagus, zucchini, peas, green beans, brussels sprouts, celery, broccolini, snap peas]

Pellow [wax beans, summer squash, spaghetti squash, delicata squash, golden beets]

Red [cabbage, beets, tomato, sundried tomato, red bell pepper, sweet potato, carrot, butternut squash, pumpkin]

- □ White [cauliflower, parsnip, bean sprouts, mushroom, leek, onion, garlic]
- □ Leafy greens [kale, spinach, collards, arugula, watercress, chard, bok choy]
- Beans [black beans, white beans, red beans, cranberry beans, chickpeas, soybeans]
- Dark [eggplant, capers, olives]

#### <u>Grains</u>

- D Brown rice
- □ White rice
- □ Farro
- Quinoa
- O Millet
- O Amaranth
- Buckwheat
- □ Corn

#### Herbs/Seasonings

- □ Fresh herbs [parsley, tarragon, chives, oregano, basil, sage, rosemary, chervil, thyme]
- □ Spices [cumin, coriander, cardamom, chili powder, cinnamon, turmeric, ginger]
- Seasonings [sea salt, black pepper]
- Other [chili powder, paprika, red pepper flakes, white pepper]

#### oils/vinegars

- Olive oil
- Grapeseed oil
- Avocado oil
- Coconut oil
- Sesame oil
- Balsamic vinegar
- $\hfill\square$  White wine vinegar
- Red wine vinegar
- Apple cider vinegar
- Rice vinegar
- Eggs

# <u>Eggs</u>

- □ Frittatas
- Quiche
- Egg white only
- Hard boiled
- Soft boiled
- Poached
- Scrambled

Quiche

How spicy do you like your food?

#### Favorite Foods?

#### Food Quality

I will purchase the types of foods that you normally buy for yourself. Please check any items that apply

- Organic proteins
- Organic produce
- □ Organic products [rice, quinoa, oils, etc]
- Grass fed meats
- Free range poultry
- □ Wild, sustainable fish/shellfish
- Conventionally grown fruits/vegetables
- Conventionally raised proteins/poultry/fish
- □ Other (if so, please explain)

Dietary preferences: please select all that apply

OGluten free

- Dairy Free
- □ Grain Free
- □ Keto
- Low sugar
- □ Low sodium
- Plant-based
- □ Vegetarian (lacto-ovo, ovo, pescatarian)
- Nut free
- Paleo
- O Vegan
- □ Macrobiotic

Raw/Living Food

Other (if so, please explain)

Allergies?

How often would you like my services?

#### Kitchen equipment

- □ Gas stove/oven
- Electric stove/oven
- $\ \square$  Dishwasher
- Blender
- Cutting boards
- □ Misc kitchen tools [vegetable peeler, can opener, whisk, spatulas, tongs]
- □ Soup pot
- Sheet trays for oven baking
- Skillet
- Sauce pot
- Mixing bowls
- Grill pans
- Aluminum foil and parchment paper
- Other (if so, please explain)

Anything else you would like for me to know?