

Purveyor Review Sheet

Company: Chef's Garden

Website: <https://www.chefs-garden.com>

What They Provide

- Specialty produce grown using regenerative farming practices.
- Wide variety of seasonal vegetables, herbs, edible flowers, and microgreens.
- Products designed for high-end chefs, restaurants, and culinary programs.

Farming & Quality Standards

- Regenerative and sustainable farming methods focused on soil health.
- Hand-harvested produce, selected for peak flavor and freshness.
- Family-owned farm (Jones family, Huron, Ohio) with a long-standing chef partnership model.
- Commitment to supplying consistent, chef-driven specialty crops year-round.

Why We Consider Them

- Highly regarded in the culinary industry for innovation and quality.
- Offers unique and hard-to-find vegetables and garnishes not available from broadline distributors.
- Provides direct shipping nationwide, ensuring freshness.
- Long history of collaboration with Michelin-starred chefs and culinary schools.

Things to Keep in Mind

- Premium pricing compared to conventional produce suppliers.
- Seasonal availability may affect consistency of some items.
- Shipping costs can be significant, depending on order size and location.

Family Decision

Please mark your preference:

Approved – We are comfortable using Chef's Garden products

Not Approved – Please do not use this purveyor

Notes or Special Requests:
