



Corporate Team Building Parties

Parties last 2-3 hours with up to 15 partygoers (minimum)

Each additional guest (up to 20) is \$75-\$110

Over 20 persons, we will require extra chef for \$100 additional

Parties are designed for guests to interact and work hands-on with the chefs and food

DESCRIPTIONS AND MENU

SUSHI PARTY (\$1,750)

1. How to make and enjoy great sushi
2. Futo maki sushi rolls
3. Nigiri sushi and sashimi
4. Pot stickers and miso soup
5. Cucumber salad

FOOD FIGHT (\$1,600)

chopped style team cooking competition

1. Chef elect leaders who pick 2 or more teams
2. Groups pick from packages of secret ingredients
3. Teams come up with a name, menu and 3 items to present.
4. A cook off ensues
5. Presentation, chef's judging and awards at the end as well as enjoying the food

MAKING SOME DOUGH PARTY (\$1,200)

make and break bread together - from scratch

1. Make foccaccia
2. French baguette
3. Batards or rolls
4. Seeded braids
5. Breadsticks
6. Flatbread pizza with a variety of toppings



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CULINARY WORLD TOUR (\$1,550)

1. Fresh spring rolls with peanut sauce or vietnamese shrimp cakes with nuoc cham
2. Authentic pepperpot soup or feijoada (brazilian black bean stew)
3. Bracirole calabresi stuffed pork bundles or eggplant and mozzarella involtino (grilled stuffed and baked roll)
 4. Onion foccacia or french braids
 5. Crepes with caramel sauce or tiramisu

FOOD AND WINE 101 PAIRING PARTY (\$1,100)

You bring the wine, we provide the great pairings! We make a variety of appetizers and tastes for your group: cheese tray with grapes and crackers, cheese straws, stuffed olives, bruschetta, meatballs, brie-shallot crostini, prosciutto asparagus, grape leaves.

1. How to taste wine
2. What wine goes with what dish?
3. Blind tasting – who can identify the wine?
4. Make a custom blend which is the best
5. Create new pairings