Chef Demo Parties

- In home, or anywhere a kitchen is available,the Chef will prepare the chosen menu and demonstrate to your guests with cooking instructions and answering any questions.

- The chef will coordinate with the host and determine menu,guest count,timeline,serviceware and equipment.

- The chef brings unique equipment if needed, cooking ingredients,and printed cooking instructions. Each guest will enjoy the entrée prepared by the chef and beverage.

- Cooking demo menus are crafted to be entertaining, informative and innovative. This demo party,including scratch-based cuisine and a specialty cocktail and or mocktail,perfect for a small gathering of 10-20 guests.

- The duration of the event is roughly 3 hours and can be a brunch,lunch,happy hour or dinner.

- This can be a great gift,special occasion,office gathering or friends night out.

- The chef fee is $500.
  $50. Per guest
  Grocery cost determined by menu choice
  Serviceware rental cost if needed

- **Menus**

☆Spanish tapas | prosciutto & manchago bruschetta|

Roasted fingerling potatoes & smoky aioli |
Seafood paella | clams, shrimp,chorizo & chicken

☆Handmade potato gnocchi | San Marzano tomato sauce |
mushroom butter sauce | chicken Caesar salad

☆Greek mezza | lemon chicken kabobs | chili crisp
hummus | tzatziki | Handmade pita | horiatiki salad

☆Vietnamese pho | chicken | shrimp | rice noodles
salad rolls | peanut sauce | sweet & spicy dip