

COOKING CLASSES

FOR CORPORATE TEAM-BUILDING & IN-HOME EVENTS

Hosting a cooking class is an imaginative and unique idea for a festive celebration. Taught in the comfort and convenience of your own home, Mezzaluna's Le Cordon Bleu-trained chefs teach you, your friends, family or business colleagues how to improve cooking and entertaining skills with fun innovative menus. We'll customize a menu to dazzle and delight your guests and leave lasting memories. Consider these options:

- ◆ **Special occasion** approaching? We'll teach you to prepare mouth-watering dishes for your next party or special event.
- ◆ **Date night**...A fun way to bring couples together for a little cooking and wonderful eating!
- ◆ How about a cooking class for an unconventional **bachelor/bachelorette** party?
- ◆ **Girls' night out?** Gather your girlfriends for a light-hearted evening of good friends, good company and good food.
- ◆ **Death-by-chocolate.** We'll teach you how to create incredible desserts such as chocolate raspberry tart, chocolate molten cake, chocolate pots de crème and delicate chocolate cups filled with white chocolate mousse.

A CUSTOMIZED MEZZALUNA COOKING CLASS INCLUDES:

- ◆ Individual menu planning encompassing Portland's freshest, organic, seasonal ingredients
- ◆ Shopping for ingredients the day of your event
- ◆ We bring all the necessary equipment, pots, pans, and utensils all you provide is your stove, oven, refrigerator, plates and silverware.
- ◆ You eat what is prepared. You won't go away hungry.
- ◆ Serving your guests on gleaming sterling silver trays and setting up an elegant array of food on your table
- ◆ Clean up of your kitchen leaving it sparkling clean
- ◆ Providing you with warm friendly chefs sprinkled with delightful senses of humor

WHAT YOU CAN EXPECT FROM US:

- ◆ Fully licensed, professional culinary school-trained staff with a combined 40 years cooking experience
- ◆ An extensive list of our current and past clients for you to contact
- ◆ Prompt responses and follow through to your questions and concerns
- ◆ On-time arrival to your home and service of your event exactly when you want it—we're ALWAYS on time
- ◆ White-glove service of your food and an immaculately clean kitchen when we leave
- ◆ Competitive pricing

TYPES OF CLASSES AVAILABLE — ALL CLASSES ARE CONDUCTED IN YOUR HOME.

- ◆ **CHEF DEMONSTRATION** – We do all the cooking in front of you and your guests as you relax, enjoy a beverage in preparation to eat what we've prepared just for you. Good for large groups.
- ◆ **INTERACTIVE CLASS** – We do most of the cooking, but you and your guests can assist us with our duties.
- ◆ **HANDS-ON** – You do ALL of the cooking while we teach and demonstrate for you. Good for groups up to 12.

PRICING STRUCTURE — THIS IS A GUIDELINE ONLY. EACH CLIENT'S NEEDS DIFFER.

Includes cost of groceries, executive chef, service staff and assistants. An 18% gratuity will be added to your invoice upon completion of event

2 people	\$185.00 per person	6-8 people	\$125.00 per person
4 people	\$150.00 per person	10 or more	\$100.00 per person

MEZZALUNA ACCEPTS CHECKS, VISA, AND MASTERCARD

YOU CREATE THE MEMORIES; WE PUT THE CHERRY ON TOP