

# CHEF GREEN & CO

A CONSCIOUS FOOD COMPANY

.....  
*Private Cooking Class Menu*

**WHAT EVERY HOME CHEF SHOULD LEARN**

**\$135 PER PERSON**  
.....

## **First Course**

### **CRAB & ASPARAGUS RISOTTO**

Lump Crab Meat, grated parmesan, heavy cream, risotto arborio

Try your hand at one of the most challenging dishes to master! Don't worry you will leave this class with the tips & tricks and have everyone begging for you to make this "easy" dish for them.

## **Second Course**

### **SPINACH AND ARTICHOKE STUFFED PORK ROULADE**

Chive Polenta & Garlic Roasted Brussel Sprouts

Stuffing and Trussing might be intimidating as a home cook, but after this you will be able to Wow your friends with this culinary technique! of the most challenging dishes to master! Served with chibatta rolls.

## **Third Course**

### **ESPRESSO CREME BRULEE**

Custard? Say what? And you want me to use a torch? YES!!! Delicate desserts and FIRE are fun! Learn to create something that most will never try!

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*House Divided Menu*

.....  
ALL ENTREES INCLUDE CITRUS COLESLAW  
& CORN BREAD

**JERK CHICKEN**

WITH BANANA BBQ SAUCE

**\$14**

**JERK PORK**

W/PINEAPPLE CHUTNEY

**\$16**



**NO  
GRILL  
TODAY**



*Iowa Farm Concerts Menu*

.....

**JAMAICAN JERK CHICKEN DINNER**

**W/BANANA BBQ SAUCE  
COCONUT MILK RICE & PEAS  
CITRUS COLESLAW**

**\$14**



**JERK CHICKEN FLATBREAD**

**PULLED JERK CHICKEN  
WITH LETTUCE AND PICKLED PINEAPPLE**

**\$10**

# CHEF GREEN &CO

A CONSCIOUS FOOD COMPANY

## *Special Menu*

.....

**JAMAICAN JERKED PORK**

**\$12 PER POUND**



**JAMAICAN JERK CHICKEN**

**\$8 PER QUARTER**

CHEFGREENANDCO.COM

305.509-1990



**CHEF GREEN**

GCO  
A CONSCIOUS FOOD COMPANY

HI YOGA  
FEST MENU

**FRUIT CUP**

ASSORTED SEASONAL FRUITS \$6

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**JERK CHICKEN DINNER**

AUTHENTIC JERK CHICKEN, RICE  
& BEANS, CITRUS COLESLAW \$12

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**JAMAICAN POWER SALAD**

GREENS, FRESH MANGO, QUINOA,  
CUCUMBER, CARROT. CASHEW  
CHEESE, AVOCADO, PLANTAIN CHIPS \$14

DRESSING CHOICE:

APPLE GINGER VIN OR CREAMY ONION

ADD CHICKEN \$4

ADD SHRIMP \$6

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**JERK CHICKEN WRAP**

WHOLE-GRAIN TORTILLA, JERK  
CHICKEN, CABBAGE, CARROTS,  
KALE, PEPPERS, PINEAPPLE,  
COCONUT CURRY CREAM  
SERVED WITH PLANTAIN CHIPS \$10

---

NAME:

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**CHEF GREEN**

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HI YOGA  
FEST MENU

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# CHEF GREEN & CO

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*Private Cooking Class Menu*

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*Private Cooking Class Menu*

## TOUR OF SPAIN

.....

### First Course

#### TAPAS

A unique fried egg plant dish served with marinated olives.

### Second Course

#### PAELLA

Spanish dish of rice, saffron, seafood, cooked and served in a large shallow pan. You will experience how to cook it & enjoy the wonderful flavor of Spain! Served with a crusty bread.

### Third Course

#### SPANISH FLAN

The most typical Spanish dessert, you'll find flan on almost any menu throughout the country. This simple dessert is made from milk or cream,

# CHEF GREEN & CO

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.....  
*Private Cooking Class Menu*

## CHEF GREENS AUTHENTIC JAMAICAN MEAL

.....

### First Course

#### PEPPERED SHRIMP

with a mango glaze, how to prepare the perfect shrimp appetizer.

### Second Course

#### JERK PORK AND CHICKEN

Learn our original best selling jerk marinated pork & chicken served with coleslaw, fried dumplings, and coconut rice.

### Third Course

#### BANANA BREAD WITH AN APPLETON RUM SAUCE

He bakes the bread, you bring the fire! Learn how to flambe'.  
Chef Green gets all the credit on this

# CHEF GREEN & CO

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.....  
*Private Cooking Class Menu*

## APPETIZER TRIO

an inter-active class where attendees will participate & assist the chef, but not fully inter-active. Everyone will get to sample all of the appetizers, making this a fun night out!

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## PEPPERED SHRIMP

with a mango glaze on a fried plantain,  
how to prepare the perfect shrimp appetizer.

## PESTO & BRUSCHETTA CROSTINI

top an amazing baguette with hand made pesto & learn how simple it is to prepare this in your home to impress your guests.

## MINI BANANA BREAD WITH AN APPLETON RUM SAUCE

He bakes the bread, you bring the fire!  
Learn how to flambe...yes you get to play with fire! Topped with Dan & Debbie's Ice Cream!

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305.509-1990

# CHEF GREEN & CO

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.....  
*Private Cooking Class Menu*

## A FEW TRICKS OF THE TRADE \$65 PER PERSON

An inter-active class where attendees will participate & assist the chef, but not fully inter-active.

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## COMPONENTS OF A CHARCUTERIE BOARD

You will learn what goes into a great charcuterie board, suggestions to finding the key components + create a beautiful display to munch on during your evening.

## THE FRENCH WOULD DIE ESPRESSO CREME BRULEE

Custard? Say what? And you want me to use a torch? YES!!! Delicate desserts and FIRE are fun! Learn to create something that most will never try!

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# CHEF GREEN & CO

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## *Chef Dinner Menu*

WE COME INTO YOUR HOUSE, A LITTLE PREPPED,  
BUT PLAN FOR US TO BE THERE THE MOST OF THE DAY,  
CHEF IT UP IN YOUR KITCHEN....SERVE YOUR GUESTS, TABLE SERVICE FOR 12 OR LESS,  
BUFFET SERVICE FOR MORE THAN 12 AND CLEAN UP THE MESS!

SELECT ANY MENU FOR \$79 PER PERSON, MINIMUM OF 8 PEOPLE IF LESS THAN 8 GUESTS A  
15% ADDITIONAL CHARGE WILL BE ADDED.

THE DATE IS ONLY CONFIRMED WHEN 50% OF THE ESTIMATED TOTAL IS PAID. THE OTHER  
50% IS DUE THE DAY OF THE EVENT. GRATUITIES ARE NOT INCLUDED.

.....

## **Straight Outta Iowa**

CEDAR RIDGE BOURBON GLAZED PORK CHOP  
ON A BED OF SPICY CREAMED CORN, POTATO HASH  
& MIXED GREEN SALAD W/ GOAT CHEESE, CRANBERRIES, & WALNUTS  
RUBARB CAKE WITH DAN & DEBBIES ICE CREAM,  
YOU PICK CORN BREAD OR SOFT YEAST RAISED BUTTER ROLLS

.....

## **Citrus & Spice**

BETTER HOMES & GARDENS CITRUS SALMON & CAJUN SHRIMP  
SERVED WITH PAN SEARED BACON AND BRUSSEL SPROUTS  
CREAMY CHIVE POLENTA  
KEY LIME PIE  
YOU PICK CORN BREAD OR PRETZEL ROLLS

.....

*Menu Selections*

**Straight Outta Iowa**

CEDAR RIDGE BOURBON GLAZED PORK CHOP  
ON A BED OF SPICY CREAMED CORN, POTATO HASH  
& MIXED GREEN SALAD W/ GOAT CHEESE, CRANBERRIES, & WALNUTS  
RUBARB CAKE WITH DAN & DEBBIES ICE CREAM,  
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CREAMY CHIVE POLENTA  
KEY LIME PIE  
YOU PICK CORN BREAD OR PRETZEL ROLLS



**South Florida Special**

CUBAN MARINATED FLANK STEAK  
SPICES OF CUBAN ARE CITRUS, GARLIC, AND HERBS...NOT SPICY!  
BLACK BEANS AND YELLOW RICE, FRIED SWEET PLANTAINS  
CUBAN STYLE BAGUETTE  
TRES LECHES (THREE MILK CAKE)

*Chef Dinner Menu cont.*

## **Viva l'Italia**

**TOMATO BRUSCHETTA**  
**ARANCINI -DEEP-FRIED RISOTTO CAKE SERVED WITH A RAGU**  
**GNOCCHI WITH PANCETTA, SWEET PEA & CREAM**  
**FOCACCIA BREAD**  
**STRAWBERRIES CONFIT, SERVED OVER VANILLA BEAN ICE CREAM,**  
**BALSAMIC REDUCTION**



## **Spanish Delight**

**CHARCUTERIE DISPLAY & A UNIQUE FRIED EGGPLANT DISH**  
**SPANISH DISH OF RICE, SAFFRON, SEAFOOD, COOKED AND SERVED**  
**FAMILY STYLE IN A LARGE SHALLOW PAN SERVED WITH CRUSTY BREAD**  
**FLAN THE MOST TYPICAL SPANISH DESSERT,**  
**THIS SIMPLE DESSERT IS CREAMY & CARAMEL**



## **Chef Green's Authentic Jamaican Meal**

**PEPPERED SHRIMP WITH A MANGO GLAZE**  
**OUR OWN JERK SEASONED CHICKEN AND PORK SERVED WITH FRIED DUMPLINGS,**  
**COLESLAW AND COCONUT RICE**  
**BANANA BREAD WITH APPLETON RUM SAUCE**

## **Viva l'Italia**

### **APPETIZER COURSE**

TOMATO BRUSCHETTA WITH FRESH MOZZARELLA  
ARANCINI -DEEP-FRIED RISOTTO CAKE SERVED WITH A RAGU

### **SALAD COURSE**

SEASONAL GREENS, PISTACHIOS WITH A SWEET PEAR  
BALSAMIC

### **MAIN ENTREE**

SUNDRIED TOMATO BROILED SALMON  
HAND MADE GNOCCHI WITH PANCETTA, SWEET PEA & CREAM  
SERVED WITH FOCACCIA BREAD

### **DESSERT**

STRAWBERRIES CONFIT, SERVED OVER VANILLA GELATO  
WITH A BALSAMIC REDUCTION

**\$109 PER PERSON**



*sample menu*

## **South Florida Special**

**CUBAN MARINATED FLANK STEAK**

**SPICES OF CUBAN ARE CITRUS, GARLIC, AND HERBS...NOT SPICY!**

**BLACK BEANS AND YELLOW RICE, FRIED SWEET PLANTAINS**

**CUBAN STYLE BAGUETTE**

**TRES LECHES (THREE MILK CAKE)**

.....

## **Viva l'Italia**

**TOMATO BRUSCHETTA**

**ARANCINI -DEEP-FRIED RISOTTO CAKE SERVED WITH A RAGU**

**GNOCCHI WITH PANCETTA, SWEET PEA & CREAM**

**FOCACCIA BREAD**

**STRAWBERRIES CONFIT, SERVED OVER VANILLA BEAN ICE CREAM,**

**BALSAMIC REDUCTION**

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**FAMILY STYLE IN A LARGESHALLOW PAN SERVED WITH CRUSTY BREAD**

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**PEPPERED SHRIMP WITH A MANGO GLAZE**

**OUR OWN JERK SEASONED CHICKEN AND PORK SERVED WITH FRIED DUMPLINGS,**

**COLESLAW AND COCONUT RICE**

**BANANA BREAD WITH APPLETON RUM SAUCE**

## **Garden Delight**

RECENTLY INSPIRED BY ALL THE THINGS WE HAVE AVAILABLE IN THE SUMMER SEASON  
SEARED WATERMELON SALAD, FETA, ARUGULA, SMOKED CRACKED BLACK PEPPER FINISHED  
WITH BALSAMIC GLAZE  
CITRUS SHRIMP WITH LUMP CRAB MEAT, TOMATO AND CAPER SAUCE, SWEET CHILE ORZO  
AND GRILLED KOHLRABI  
GRILLED SUMMER PEACHES WITH HAND MADE WHIPPED CREAM



## **A Little Southern**

ROASTED TOMATO BISQUE, CHEDDAR CHEESE PUFF, CRÈME FRAICHE  
PIMENTO SMOKED PORK CHOPS WITH SWEET CORN GRITS,  
PEPPERADE AND FRIED OAKRA  
NEW ORLEANS BEIGNETS WITH DARK CHOCOLATE SAUCE



## **Chef Inspired**

CHEF TONY SHARES HIS LOVE FOR YOU ON A PLATE  
CUCUMBER SALAD WITH CANDIED BACON & FRESH RIPE HEIRLOOM TOMATOES  
CHICKEN QUARTERS STUFFED WITH SPANISH SAUSAGE,  
VANILLA PEAR CHUTNEY, SAFFRON BOMBA RICE, GRILLED SEASONAL VEGETABLE  
PINEAPPLE UPSIDE DOWN CAKE WITH SALTED CARAMEL ICE CREAM



*Custom Chef Dinner Menu*



**Chef Green's Authentic Jamaican Meal**

An appetizer of peppered shrimp  
with a mango glaze served on fried plantain

**SERVED AROUND THE TABLE**

**OUR OWN JERK SEASONED CHICKEN AND PORK**

**SERVED WITH FRIED DUMPLINGS**

**JERK SNAPPER IN FOIL WITH STEAMED**

**VEGETABLES**

**KEY LIME COLESLAW**

**COCONUT RICE & PIGEON PEAS**

Chef Anthony's Banana bread & vanilla ice cream  
with Appleton rum sauce



*Custom Kids Birthday Party Class Options*

**Girls Night Appetizer Trio**

Prepare appetizers to enjoy with your friends. Items included are

Authentic Guacamole & Chips

Fresh Mozzarella Caprese Skewers (you will make the fresh mozzarella from scratch.

Chicken Satay

+ chocolate covered strawberries

\$36 Per person

**Pasta Mia**

Prepare fresh pasta using a skill that you can do at home with no equipment.

Learn how to make a simple salad dressing

Dinner is served with 2 sauce options + garlic bread & salad

\$32 Per person

**This Girl is on Fire**

Prepare an authentic creamy parmesan risotto

+ the bananas foster (that's where the fire comes in)

garlic bread & salad

\$32 Per person

**Brinner**

Prepare hand made cinnamon rolls, learn to make bacon the safe way, fruit salad + perfect your omelette.

\$28 Per person



PLEASE CHOOSE FROM ONE OF THE OPTIONS

THIS PROPOSAL IS BASED ON A MINIMUM OF 6 ATTENDEES,

IF THERE ARE NOT 6 ATTENDEES, A 10% ADDITIONAL CHARGE WILL BE ADDED TO THE TOTAL

50% OF THE ESTIMATE IS DUE UPON BOOKING .

## **Appetizer Trio**

Prepare appetizers to enjoy with your friends. Items included are  
Shrimp Ceviche served with a traditional Cuban fried Tostone  
Fresh Mozzarella Caprese Skewers (you will make the fresh mozzarella  
from scratch.

Chicken Satay with a creamy peanut dipping sauce  
+ chocolate covered strawberries

## **Pasta Mia**

Prepare fresh pasta using a skill that you can do at home with no  
equipment.

Learn how to make a simple salad dressing  
Dinner is served with 2 sauce options + garlic bread & salad  
Traditional Italia Biscotti

## **Add Fire**

Prepare an authentic creamy parmesan risotto topped with Seared Shrimp  
Make a foccia bread & served with a mixed greens salad  
+ the bananas foster (that's where the fire comes in)  
Served with Vanilla Ice Cream

.....

THESE EXPERIENCES ARE \$69 PER PERSON

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**C H E F G R E E N A N D C O . C O M**

**3 0 5 . 5 0 9 - 1 9 9 0**



## **CRAVING STATION OPTIONS**

BEEF WELLINGTON- FILET OF BEEF DRAPED IN A MUSHROOM DUXELLE AND WRAPPED IN PUFF PASTRY. FINISHED WITH A RICH DEMI GLOSS.

DOUBLE SMOKED PORK LOIN -BONE IN PORK LOIN BRINED AND APPLE WOOD SMOKED SERVED WITH ROASTED CORN SALSA AND PEACH BBQ SAUCE

RACK OF LAMB- LOCAL RACK OF LAMB PINK PEPPER CORN CRUSTED CUCUMBER AND MINT SALAD AND FENNEL JUS

## **Action Stations**

### **CAJUN CREATION HOME STYLE GRITS**

ANDOUILLE SAUSAGE, JUMBO SHRIMP, CRAWFISH, LUMP CRAB MEAT AND BLACKEN CHICKEN

COLLARD GREEN, SWEET PEPPER, ROASTED RED ONION, MARINATED CAULIFLOWER

FRIED OKRA, CRISPY ONION STRINGS

GARLIC AIOLI

SERVED WITH CORN BREAD

### **BUILD A PAELLA**

BOMBA RICE COOKED IN AROMATIC SAFFRON

CHORIZO, ROAST PORK, CLAMS, MUSSELS, AND SMOKED CHICKEN

GREEN PEAS, PEPPERS, CHICKEN PEAS, VINE RIPE TOMATOES

FINISHED WITH A DRY WHITE WINE LEMON AND HERBS

SEA SALT FOCACCIA BREAD & MIXED GREENS SALAD



## Action Stations

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### PASTA

PASTAS: LINGUINE, CHEESE TORTELLINI AND RUSTIC CAVATAPI

SAUCES: BOLOGNAISE, CLASSIC PESTO AND THYME ALFREDO

ACCOMPANIMENTS: ROSEMARY CHICKEN, ITALIAN SAUSAGE, MARINATED ARTICHOKE HEARTS,  
CREMINI MUSHROOM, SUNDRIED TOMATO, KALAMATA OLIVES, BABY SPINACH, CARAMELIZED  
ONION, ROASTED GARLIC.

FRESH BASIL AND OREGANO

GRATED PARMESAN AND PECORINO CHEESE

LIGHT WINE (FOR COOKING) AND OLIVE OIL

GARLIC BREAD

MIXED GREENS SALAD

### RISOTTO

ARBORIO (ITALIAN RICE)

MEATS: SMOKED SAUSAGE, PROSCIUTTO, CAJUN SHRIMP AND GRILLED CHICKEN

ACCOMPANIMENTS: GREEN PEAS, ROASTED BEETS, SNOW PEAS, CARAMELIZED ONION, GARLIC,  
MARINATED MUSHROOM, ASPARAGUS TIPS, FRESH MOZZARELLA AND BUTTERNUT SQUASH

CHICKEN BROTH

OLIVE OIL, BALSAMIC REDUCTION

PARMESAN AND ASIAGO CHEESE

BASIL, MINT AND PARSLEY

ROSEMARY FOCACCIA

MIXED GREENS SALAD

**CHEF GREEN** & CO

A CONSCIOUS FOOD COMPANY

.....  
*Client Intake Form*

**CLIENT NAME:**

**ADDRESS:**

**DATE OF EVENT:**

**TYPE OF EVENT:**

**START TIME:**

**AMOUNT OF GUESTS:**

**ANY KNOWN ALLERGIES:**

**SPECIAL EQUIPMENT NEEDED:**

**DEPOSIT MADE/GIFT CERTIFICATE REDEEMED:**

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**CHEF DINNERS**

**WE COME INTO YOUR HOUSE, A LITTLE PREPPED, BUT PLAN FOR US TO BE THERE THE MOST OF THE DAY, CHEF IT UP  
IN YOUR KITCHEN.....SERVE YOUR GUESTS, TABLE SERVICE FOR 12 OR LESS, BUFFET SERVICE FOR MORE THAN 12  
AND CLEAN UP THE MESS!**

**CITRUS & SPICE FOR**

**BETTER HOMES & GARDENS CITRUS SALMON & CAJUN SHRIMP  
SERVED WITH PAN SEARED BACON AND BRUSSEL SPROUTS**

**CREAMY CHIVE POLENTA**

**KEY LIME PIE**

**YOU PICK CORN BREAD OR PRETZEL ROLLS**

**\$59 PER PERSON**

**STRAIGHT OUTTA IOWA**

**CEDAR RIDGE BOURBON GLAZED PORK CHOP**

**ON A BED OF SPICY CREAMED CORN, POTATO HASH**

**& MIXED GREEN SALAD W/ GOAT CHEESE, CRANBERRIES, & WALNUTS**

**RUBARB CAKE WITH DAN & DEBBIES ICE CREAM, STRAWBERRY SAUCE**

**YOU PICK CORN BREAD OR SOFT YEAST RAISED BUTTER ROLLS**

**\$59 PER PERSON**

**SINK YOUR TEETH INTO SOUTH FLORIDA**

**CUBAN MARINATED FLANK STEAK**

**SPICES OF CUBAN ARE CITRUS, GARLIC, AND HERBS....NOT SPICY!**

**BLACK BEANS AND YELLOW RICE**

**FRIED PLANTAINS**

**CUBAN STYLE BAGUETTE**

**TRES LECHES (THREE MILK CAKE)**

**\$59 PER PERSON**

# CHEF GREEN & CO

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## NAILED IT CHALLENGE BIRTHDAY PARTY

PLEASE CHOOSE FROM ONE OF THE FOLLOWING OPTIONS

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**CHOOSE YOUR THEME OPTION, WE WILL BRING ALL THE SUPPLIES!**

*Just like Netflix only no baking! We will prebake the cakes and have icing prepared.*

*The full experience including a money blaster, help buttons and two pro judges!*

**\*\*\*\*2 DIFFERENT CHALLENGES\*\*\*\***

1 COOKIE DECORATING

1 TWO-TIERED OR SHAPED CAKE

\$89 PER PERSON FOR EACH TO DO BOTH CHALLENGES ON THEIR OWN

OR

\$69 PER PERSON IF IT IS TEAMS OF TWO

**\*\*\*\*SINGLE CAKE CHALLENGE\*\*\*\***

1 TWO-TIERED OR SHAPED CAKE

\$69 PER PERSON FOR EACH TO DO THE CHALLENGE ON THEIR OWN

OR

\$49 PER PERSON FOR TEAMS OF TWO