

Team-building Cooking Competitions: \$80 pp

Each team will have 1¼ hours to prepare their dish using provided equipment. Each team will prepare enough of their dish to feed 6 to 8 people. It will be served buffet-style after the competition is completed.

Each dish will be judged by the selected Top Chefs (blind-folded) by the following guidelines:

- Taste: 60 points
- Creativity: 20 points
- Health Benefits: 10 points
- Presentation: 10 points

Menu Option #1 : Anything is "Pastable" Each team will prepare a pasta dish from provided ingredients. (To include: a variety of pasta shapes, assorted meats, cheeses, vegetables and spices, plus ingredients to make sauces.) Salad, bread and a non-alcoholic spritzer will be provided to accompany the pasta.

Menu Option #2 : Salsa, Salsa and More Salsa : Each team will prepare salsa from provided ingredients. (Ingredients to include: assorted vegetables and fruits, herbs, etc.) Assorted chips and a non-alcoholic spritzer will be provided to accompany the salsas.

Menu Option #3 : Salad, Salad and More Salad : Each team will prepare a salad from provided ingredients. (Ingredients to include: assorted greens, vegetables and fruits, herbs, etc.) Each team will also prepare a homemade vinaigrette or dressing. Assorted breads and a non-alcoholic spritzer will be provided to accompany the salads.

Call Nina at 319:393:7675 to discuss further.