



## Culinary Team Building Menu ~Recipes for Success~

### **Ready-Set-Cook** *(suggested for groups of 8-15)*

- The group is welcomed with a glass of champagne. Aprons are handed out. Participants are introduced to the Chef and his helpers for the evening.
- The group is then broken into teams by way of chef hats. Each team is required to come up with a team name.
- Next, they must draw for their courses and will begin cooking for each other's dinner for that evening.
- Dinner follows, with wines of your choice.

A winning team for the evening is selected by the judge based on team spirit, preparation of food and the grand finale presentation.

\$68 per Person

All pricing is subject to 21% Service Charge and 7% Sales Tax

Wine billed on consumption

Flat Chef Fee \$1200

### **Chocolate Bridge Building** *(suggested for groups of 10-80)*

The group is broken into teams and supplied with aprons, as well as, an assortment of chocolates and candy treats. Each group must name their team.

The objective is for each team to work closely with one another to build a bridge spanning two feet.

Each team then presents their bridge to the entire group and explains their team's philosophy. Judging will be based upon creativity, team participation, team spirit, vigor and durability of the structure.

\$42 per Person

All pricing is subject to 21% Service Charge and 7% Sales Tax

Flat Chef Fee \$400



## **Culinary Team Building Menu** **~Recipes for Success~**

### **Corporate Cocktail Party Team Building** *(suggested for groups of 10-30)*

- The group is welcomed with a glass of champagne and then introduced to our Chef and his helpers for the evening.
- Each participant will receive an Olde Mill Inn apron for use during event and as a take-home gift.
- The group is then divided into teams. Each team is required to come up with a team name.
- Each team will be preparing one hors d'oeuvre, per team, to indulge at their Cocktail Reception.
- At each work station, our Chef will provide each team with recipes and the basic ingredients to create the hors d' oeuvres.
- There will be a small pantry of fresh ingredients available to the teams. The teams can use their creativity and culinary skills to alter their recipe by adding or omitting ingredients!
- Each team will have 45 minutes to prepare, cook, and plate for presentation. The culinary staff will serve as team coaches.
- The Olde Mill Inn will provide a table of props to enhance your theme & final presentation.
- The teams will display their items at the cocktail reception for judging.
- The Olde Mill Inn will enhance the menu with our Chef's selection of food displays.

Judging will be based on creativity, teamwork, taste and presentation.  
After the judging, the Cocktail Party begins!

### **~Cocktail Reception Hors d'Oeuvre Menu~**

Spanish Sangria: Choice of Red or White  
Fresh seasonal fruit and fruit juices

Avocado toast with burrata, marinated tomatoes and basil sprouts  
Mini crab cakes, creole remoulade  
Roasted zucchini tapenade & brie grilled cheese over gazpacho shooter

\$42 per Person

All pricing is subject to 21% Service Charge and 7% Sales Tax

Beverages billed on consumption

Flat Chef Fee \$800