

# Culinary Experience Program

## Business Groups

### What to Expect

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#### About

**Bring a small team, and we'll handle the rest. Our culinary team plans the menu, shops, preps, and organizes. You gather up to six volunteers, come ready to learn, cook, and serve a comforting meal to our families.**

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#### Quick Facts

**Group size:** Up to 6 volunteers

**Ages:** Participants must be 16+; groups with 16–17-year-olds must include at least one adult

**Where you'll cook:** Our in-House kitchens (all tools and supplies provided)

**Dinner service:** 5:00–6:00 p.m.

**Donation:** \$500

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#### How it Works

**We plan and shop.** Our culinary team creates the menu and procures ingredients.

**Arrive and get oriented.** Groups typically arrive as early as 3:00 p.m. for kitchen orientation and prep.

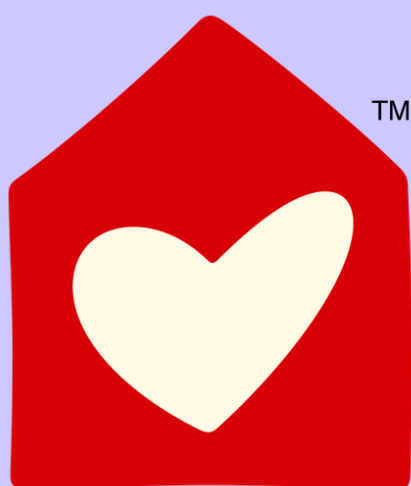
**Cook with our team.** Learn techniques, prep the menu, and plate with guidance from our chef.

**Serve dinner (5:00–6:00 p.m.).** Help serve families and tidy your station when finished.

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#### What We Provide

- Ingredients and menu (chef-led)
- All cooking equipment, tools, and utensils
- Fully equipped, commercial-grade in-House kitchens
- Access to our outdoor grill if you'd like to incorporate grilling into the menu (weather permitting)
- All meals must be prepared on-site. No off-site cooking or pre-prepared dishes.



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#### Thank you

Your \$500 donation includes the chef experience for your team, a certificate of appreciation, and special recognition. **Your company will be featured on all food container labels, in our monthly e-newsletter, and in our summer print newsletter reaching 7,500 recipients.**