

~~ALWAYS~~
NEVER PLAY
WITH YOUR FOOD!





Welcome to CHEF360 Catering . . .

When you step into the world of CHEF360 Catering, not only is playing with your food allowed, it is encouraged! Play with your menu, play with your palate, play with your expectations. Yes, CHEF360 Catering can cater, provide event staff, and help you plan your perfect event. What sets CHEF360 apart from others, in addition to amazing food and menus, is the ease of working with a team focused on you, your tastes, and your wishes.

When owner and Executive Chef Peter Collins envisioned CHEF360 Catering, his concept was “anything is doable, except the norm”. Creating spectacular menus that appeal to everyone is easy; adding the special taste twists that take those menus above the expected is Chef Peter’s calling and making the entire journey nonstop fun is Chef Peter’s gift.

The Chef of CHEF360 Catering is Chef Peter Collins of Greenville, South Carolina. Anyone who has met Chef Peter is not soon to forget him. Chef is high energy and high spirited and has a head full of ideas. With a culinary degree from Johnson & Wales University and a lengthy career in the hotel industry in both catering and convention services management roles, Chef Peter brings a wealth of knowledge to the table. He has won several awards throughout the years, such as a HyProformance Award in Sales & Catering as well as a recent award at The Chocolate Affair for his culinary creativity with his “Fruffles”. His most prized award is the one he gets each time he meets a new “friend in food”! In business now for just over 7 years as CHEF360 Catering, Chef Peter has a fan club that just keeps growing.

CHEF360 Catering will guide you throughout your entire planning process. From menu planning, limited décor, and spectacular service, CHEF360 Catering will be with you every step of the way. We will keep you headed in the right direction to make sure that your event is everything you imagined and more. Whether you need gluten free, paleo, vegan, or other dietary requests, CHEF360 Catering can customize ANY menu. We can even incorporate favorite family recipes into your special event!

Step inside and prepare to experience the world of CHEF360 Catering!



Frequently Asked Questions

- 1. Why CHEF360 Catering?** One word? Food. When you select CHEF360 Catering, everything about your event will be about you and your wants, expectations, and ideas. Our quality is exceptional, our staff is professional, and our quality standards are impeccable. While we do have “all-in-one” menus you can select from, anything is customizable. When it comes to your menu and your vision, our only rule is there are no rules.
- 2. What services does CHEF360 Catering provide?** CHEF360 Catering is a full service catering company. In addition to planning your menu with you, we can facilitate rental items, assist with setup/breakdown, staff your event, and suggest and provide décor items. We cover all of the bases, from food drop-offs to full event execution and stylizing.
- 3. What is KS360?** KS360 is our in-house kitchen studio. We also have a Media Room where we can host birthday parties, holiday events, seminars, and meetings. Chef Peter Collins hosts cooking classes, In-Flight dinners, Team Builders, Culinary Events, and more!
- 4. Can CHEF360 Catering cater at any location?** Yes. There may be additional delivery/mileage charges for certain destinations, but CHEF360 has the ability to cater at many different venues.
- 5. Can I have a wedding reception for 150 guests catered by CHEF360 if my food budget is \$3000?** Probably not. CHEF360 Catering sets very high standards for food quality, service, and style. It is very important to us that you and your guests are able to experience our highest level of culinary performance.
- 6. Do I get a tasting?** Yes. Before your event is booked, you will receive a small sampling with menu items of Chef's choice. After you book an event with CHEF360 Catering, we will have a tasting of your menu selection. This will be done about one month before your event. Only one complimentary menu tasting is included.
- 7. I have some favorite family recipes I want to incorporate into my event. Can you do that?** Yes! CHEF360 Catering can customize any menu for you, including creating special dishes you would like to incorporate.
- 8. How do I confirm my date?** A nonrefundable deposit of 50% of the estimated event total along with a signed contract is due to confirm a date. This amount will be based on the proposal created for you by the CHEF360 Sales Manager. Even when paying by cash or check, CHEF360 Catering must have a credit card/debit card on file.
- 9. When is the balance payment due?** 90 days before the event date, half of the remaining balance is due. This amount is also nonrefundable. For social events, ten (10) days before the event date, the final balance is due. For corporate events, five (5) days before the event date, the final payment is due. There will be NO REFUNDS for drops in guest counts post-deadline. Even when paying by cash or check, CHEF360 Catering must have a credit card/debit card on file.



- 10. What does “based on consumption” mean?** For events in which beverages are provided by CHEF360 Catering, the amount listed on the contract is strictly an estimate. At the end of the event, a final tally of beverages actually consumed will be computed. If this amount is over the estimated amount, a final invoice will be generated and sent to the client. The balance will be charged to the credit card on file unless the client instructs otherwise. Payment of this invoice is due within three (3) business days after the event date.
- 11. What happens if my event runs past the scheduled end time?** An hourly rate of \$200 per hour will be assessed for each hour past the scheduled end time. This fee is hourly based, and will not be reduced for portions of the hour. This charge will be assessed to the credit card on file, and the client or client’s representative will be notified at the event.
- 12. When do you need a final count?** For social events, we require a guaranteed number ten (10) business days in advance of the event date. For corporate events, we require a guaranteed number 5 (five) business days in advance. This is the MINIMUM number of guests for which you will be charged. These dates are also when the final balance payment is due.
- 13. What forms of payment do you accept?** We accept all major credit cards, checks, and cash. **Please note that a 3.8% processing fee will be added to all credit card transactions.** It is required that we have a credit card number on file for any overages beyond the estimated amount. This card will NOT be charged without CHEF360 Catering contacting you.
- 14. What happens if I cancel my event?** If a client cancels an event, they forfeit the deposit amount. If the event is cancelled less than ninety (90) days from the event date, the client forfeits both the deposit and the 50% balance payment. If the client cancels after the final payment and guest count have been submitted, client forfeits all monies paid to CHEF360 Catering.
- 15. What is *force majeure*?** It is agreed that CHEF360 Catering will not be held responsible for any Acts of Mother Nature, including, but not limited to, hurricanes, floods, or storms of any kind, nor any political acts, including but not limited to war, acts of terrorism, or civil disturbances. Further, CHEF360 Catering will not be held responsible for any changes to the catering site or venue, including but not limited to sale of venue or site, power outages, damage to venue, which make catering at the venue or site unsafe or in violation of state and local laws and/or DHEC requirements. It is suggested that the client purchase wedding insurance. You can visit sites such as www.wedsafe.com for more information.
- 16. Is there a cake-cutting fee?** For most wedding cakes, the cake cutting is complimentary. For intricate, unusual cakes, there will be a fee of \$1.25 per person. CHEF360 Catering does not accept delivery of cakes, will not move cakes, parts/pieces of cake construction that are due back to the owner of such, and does not provide to-go items for cakes.
- 17. What is the attendant fee?** This fee is charged for any “action” stations in your menu.
- 18. What is the service charge?** This fee is for service gratuity on food and beverage. It is not assessed against anything other than food and beverage.
- 19. What is the setup/break down charge?** This fee is for the staff required to prepare, setup, and break down of your event within the contracted venue’s guidelines.



- 20. What does the equipment rental charge include?** This fee includes food tables, standard black linens for food tables, all service utensils, food service dishes (i.e. chafing dishes) and china, flatware, stemware (\$8 pp) or high-quality disposables (\$4 pp)
- 21. Do you provide bar service?** We provide bar service for our in-house KS360 events, but for off-site catering we do not provide alcohol. We can provide bartenders to work your bar, and we can also recommend a mobile bartending company for you. You can also visit www.chef360catering.com and view a list of all of our recommended vendors.
- 22. Will Chef Peter be at my event?** While Chef tries to be at every event, sometimes it is not possible. However, you will meet Chef at your tasting and be able to go over your menu with him then. At your event, there will be culinary staff and a banquet captain who will serve as the point person for your event. He or she will make sure to introduce himself/herself to you at the beginning of your event and will follow-up with you at the end of your event.
- 23. What can I expect to spend on catering from CHEF360 Catering for an event with 150 guests?** While it is hard to answer this question due to variable such as menu selection, linens, rentals, etc., you can estimate between \$4000.00 and \$8,000.00 for this type of event. Again, this is only an estimate.



"What came first? The chicken or the CHEF?"

Breakfast

(Minimum of 20 Guests for Off Site; Priced Per Person)

Early Bird Continental 360 \$9

Breakfast Pastries and Breakfast Breads
Jams, Preserves, and Butter
Fresh Fruit Platter
Assorted Pitchers of Fruit Juices
Coffee, Creamers, and Sweeteners

CHEF360 Chic \$12

Parfait Bar with Berries, Granola, and Nuts
Belgian Waffles or Buttermilk Pancakes with Maple Syrup
CHEF360 Farm Stand Egg Frittata with Mushroom, Peppers, and Spinach
Assorted Pitchers of Fruit Juices
Coffee, Creamers, and Sweeteners

Right at Home \$15

Scrambled Eggs
Cheesy Grits
Choice of Applewood Smoked Bacon or Sausage Links
Buttermilk Biscuits with Gravy, Butter, and Jelly
Assorted Mini Muffins
Assorted Pitchers of Fruit Juices
Coffee, Creamers, and Sweeteners

Complete 360 \$17

Breakfast Pastries
Fresh Fruit Display
Scrambled Eggs with 360 Toppings
Choice of Applewood Smoked Bacon or Sausage Links
Cheesy Grits or 360 Hash browns
Assorted Pitchers of Fruit Juices
Coffee, Creamers, and Sweeteners

Breakfast Add-Ons (per person)

Soda \$2
Bottled Spring Water \$3
Bottled Branded Juices \$3
Croissants with Sausage and Cheese OR Egg and Cheese \$3
Attendant Manned Pancake Bar \$6
Attendant Manned Omelet Bar \$9



"Making friends in food is part of our every move."

Breakfast Stations

(Minimum of 20 Guests for Off Site; Requires Attendant; Priced Per Person)

Stone-Ground Grits Station \$10

Hot Creamed Southern Grits with Ham, Pepper Gravy, Collard Greens, Salted Butter, Cracked Black Pepper, Wilted Vidalia Onion, Cheddar Cheese, Blue Cheese, Spring Onions, Bacon Bits, Sausage Crumbles

360 Benedict Station \$9

Farm Stand Poached Eggs, Toast Points, Cajun Remoulade, Candied Bacon, and Field Greens

Twisted French Toast Station \$10

Pound Cake French Toast, Goat Cheese, Fresh Berries, Cocoa Whipped Cream, and Assorted Maple Syrup

Omelet Station \$12

Farm Stand Free Range Eggs, Shredded Cheddar Cheese, Brie, Bleu Cheese, Sun Dried Tomatoes, Diced Green Peppers, Fresh Spinach, Mushrooms, Candied Bacon, Spring Onions, Salted Butter, Cracked Black Pepper,

Meeting Breaks

All Day Beverage Service

Regular and Decaffeinated Coffee	\$18/gallon
Sweetened and Unsweetened Tea	\$15/gallon
Bottled Water	\$3/each
Coke Products	\$2/each

Snacks and Breaks

Assorted Fruit/Granola Bars	\$24/dozen
Stadium Snacks (chips, nuts, etc.)	\$2/pp
Hot Pretzels	\$22/dozen
Lettuce Wraps	\$30/dozen
Fresh Baked Cookies	\$18/dozen



"To cook is human. To CHEF360 is divine."

Plated Lunch Options

(For more than 25 Guests or Off-Site Events, Lunches Must be Pre-Ordered; Priced Per Person)

Salad Course

Choice of Mixed Baby Greens or Classic Caesar Salad

Entrée Course

5oz Filet with Forest Mushroom Ragout \$22

Served with bacon and scallop mashed potatoes and grilled summer squash

Chicken Caprese with Fire Roasted Mozzarella, Diced Tomatoes, and Shaved Red Onion \$17

Served with a Dijon and Goat Cheese Quinoa cake and Honey Glazed Baby Carrots

Shrimp Scampi \$19

With a Pistachio Butter and Toast Points

Grilled Eggplant Napoleon with Squash Blossoms \$15

Served with a Shitake and Pecorino Risotto and Sundried Tomato Ratatouille

360 Buffalo Turkey Reuben \$14

Served with a House made Red Onion Slaw and Homemade Chips

Dessert Course

Choice of White Chocolate and Toffee Crème Brûlée or Caramel Oreo Cheesecake



"Catering that Turns Entertaining into a Form of Art"

Cocktail Reception Menus

Add Butler Passed Assorted Crostinis for \$3/pp

CHEF90 – Simplistic and Spectacular \$23

- *Roasted Red Pepper Hummus in cucumber cups with marinated feta
- *Parmesan Twists with cumin and roasted garlic tzatziki sauce
- *Assorted Lettuce Wraps (360 chicken salad, vegetable primavera, and ham and pineapple salad)
- *Peach and Goat Cheese Crostinis with a white balsamic basil chiffonade
- *Smoked Bacon Wrapped Olives
- *Baguette Crudit  Cup with vegetable sticks and a sriracha dill ranch sauce

CHEF180 – Substance and Style \$29

- *Herbed Goat Cheese and Strawberry Skewers
- *Ratatouille Miso Spoons with basil chiffonade and a white truffle oil
- *Baguette Crudit  Cup with vegetable sticks and a sriracha dill ranch sauce
- *Southern Style Crab Dumplings
- *360 Shepherd's Pie with a Dijon demi-glace, served in cappuccino cups
- *Chipotle Shrimp on a mini corn cake with cr me fraiche and chives
- *Pasta Station **OR** Beef Tenderloin Carving Station (requires attendant)

CHEF360 – The Full Circle \$38

- *Artisan Cheese Board (select 3): Herbed Chevre, Toasted Almond Goat Cheese, Strawberry and White Balsamic Brie, Smoked Vermont Cheddar, Pecorino Romano Crisps with assorted French baguettes
- *360 Tuna Pops of seared Ahi tuna with kimchee wrapped in cucumber "paper" served on a skewer
- *Shrimp and Scallop Ceviche with wonton chips and a key lime vinaigrette
- *24 hour Magret duck breast with a juniper and cherry gastric served on a house made focaccia crostini
- *Free range Chicken Caprese Napoleons with house brined Chicken topped with concasse tomato, herbed mozzarella, and finished with a raspberry balsamic reduction served on garlic crostinis
- *Chipotle Shrimp on a mini corn cake with cr me fraiche and chives
- *Pasta Station (requires attendant)
- *Filet of Beef Carving Station (requires attendant)



"CHEF360 . . . Creating a Smaller World Through Food"

Themed Buffet Menus

(Minimum of 25 Guests for Off Site; Priced Per Person)

Pasta-bilities \$26

Viva la Roma Antipasti Salad – Seasonal greens with concasse tomatoes, shave genoa salami, marinated artichoke hearts, feta cheese, and a balsamic vinaigrette
Beef and Three Cheese Spinach Alfredo Lasagna
Chicken Saltimbocca – Farm raised boneless chicken breast with Prosciutto de Parma and fresh sage in a Chardonnay cream sauce
Pan seared fingerling potatoes with rosemary, garlic, and shallots
Tuscan Primavera – Seasonal vegetables with roasted garlic and fresh herbs
Vanilla Bean and Espresso Panna cotta

Wok and Roll \$27

Baby Bok Choy Salad with shave green onion, pickled ginger, and a mandarin sesame vinaigrette
Thaicoon lo Mein with orange sesame chicken, pea shoots, shaved water chestnuts, and a dim sum teriyaki glaze
Peppered Shrimp over lemon basmati rice
Mu Shu pork fried rice with candied ginger
Vietnamese vegetable stir fry with bean sprouts and a sweet soy sauce
Coconut Rice Pudding cups with shaved fried banana

Lei It On Me \$24

Hearts of Palm Salad with red peppers, artichoke hearts, and Kalamata olives with a Dijon vinaigrette
Jicama and Teriyaki Chicken
Sweet and Sour Meatballs in lettuce cups
Brown Sugar and Soy Glazed Mahi Mahi
Coconut Jasmine Rice
Islanders Vegetable Medley with fresh greens, tomato, shaved red onion, and sugar snap peas
Grilled Butter Pound Cake with a pineapple Bacardi fire sauce

"Lettuce" Entertain You \$21

Farm stand Harvest Salad with Roma tomatoes, pickled red onions, shaved cucumber, and herbed chevre with a blueberry and white balsamic vinaigrette
Eggplant Rollatini – Fried eggplant stuffed with ricotta cheese, baby spinach, and asparagus tips topped with 360 pink vodka sauce
Tofu Napoleons – Marinated, grilled tofu stacked with alfalfa sprouts, candied pecans, and sundried tomatoes with a rosemary buerre blanc
Summer Squash and Black Bean Cakes with a roasted corn relish
Quinoa and Chickpea Lettuce Wraps with a ginger sesame glaze
Crème Brulee Cheesecake



"CHEF is a FORK letter word"

Themed Buffet Menus

(Minimum of 20 Guests for Off Site; Priced Per Person)

Down Home \$22

Iceberg Wedge Salad with crispy bacon, bleu cheese crumbles, tomatoes, and a smoked tomato ranch
Cajun Fried Chicken with a peppermill gravy
Jack Daniels Honey Baby Back Rib Sliders with lettuce, tomato, and fried pickles
Bacon and Brown Sugar Collard Greens
Loaded Mashed Potatoes
Caramel Cinnamon Apple Pie in cappuccino cups

A 360 Barbecue \$24

Cucumber and Tomato Salad in a red wine vinaigrette
Thomas Creek Beer Pulled Chicken with a Lexington barbecue sauce
Root Beer Bourbon Glazed Ribs
Smoked Gouda, Asiago, and Parmesan Macaroni and Cheese
Hickory Baked Beans with Applewood smoked bacon
Bacon Jalapeno Glazed Green Beans
Banana Cream Pie shooter with a vanilla wafer crust

Chef Peter's Premier Buffet \$37

Hot House Greens with bacon wrapped olives, julienne cucumber, crumbled Roquefort cheese, and a roasted tomato and Prosecco vinaigrette
Beef Wellington – Filet of beef au poivre topped with a porcini crust and wrapped in an herbed puff pastry served with a black truffle demi-glace
Cedar-plank Seared Salmon with prosciutto salt and a honey mandarin vinaigrette
Peppered Goat Cheese and Scallion au Gratin Potato
Seasonal Vegetable Cornucopia
Concasse Tomato Napoleon with herbed chevre and caramelized onion
Chocolate Amaretto Bombs

à la Française \$33

Nicoise Salad – Garden harvest greens with haricot vert, chopped egg, house cured olives, sliced tomato, and brunoise cucumber with a fresh thyme, garlic, and champagne vinaigrette
Beef Bourguignon
Coq au Vin
Ratatouille – Vine ripened tomatoes, eggplant, and garlic with a basil and red wine sauce
Potato Dauphinoise – Piped whipped potatoes brushed with egg wash and baked to golden brown
Provencal Vegetables
House Made White Chocolate Éclairs
Assorted Profiteroles



"You Bring the Guests, We'll Do the Rest"

Plated Dinner Options*

*For Off-Site dinners, selections must be pre-ordered. Guest counts above 50 must choose a dual entrée. All beef entrees will be cooked to medium.

Salad Course

Choice of Mixed Baby Greens or Classic Caesar Salad

Entrée Course

8oz Filet with Guinness Demi-Glace \$38

Served with cheddar and smoked Gouda mashed potatoes and a season vegetable bouquet

Add "Oscar" \$4

Add Bleu Cheese \$3

Add Mushrooms, Onions \$2

Chicken Roulade with Baby Spinach and Asparagus \$29

With a smoked tomato and bleu cheese Mornay sauce served with roasted garlic, Italian herb, and shaved parmesan risotto and white wine sautéed broccolini

6oz Cedar Plank Salmon Filet \$32

With a Tuscan gremolata and served with a leek and prosciutto rice pilaf and sautéed haricot vert with toasted almonds

Eggplant Risotto \$23

Served over a slow roasted tomato concasse

Dessert Course

Choice of White Chocolate and Toffee Crème Brulee or Caramel Oreo Cheesecake

Dual Entrée Dinner Options

4oz Filet with Guinness Demi-Glace and Chicken Roulade with Baby Spinach and Asparagus \$42

4oz Filet with a Guinness Demi-Glace and 4oz Cedar Plank Salmon Filet \$45

Chicken Roulade with Baby Spinach and Asparagus and 4oz Cedar Plank Salmon Filet \$43

Eggplant Risotto and 4oz Cedar Plank Salmon Filet \$32



“Does Your Table Believe in Love at First Sight?”

A CHEF360 Wedding Reception \$39

*Artisan Cheese Board (select 3): Herbed Chevre, Toasted Almond Goat Cheese, Strawberry and White Balsamic Brie, Smoked Vermont Cheddar, Pecorino Romano Crisps with assorted French baguettes

*Charcuterie display with house cured meats, assorted pates, gourmet olives, brie, and Roquefort cheese with seasonal berries

*Chicken and Waffles

*Goat Cheese and Peach Crostini

*Shrimp and Scallop Ceviche with a Citrus Buerre Blanc

Roast Filet of Beef Carving Station with Roasted Guinness Ale Angus Beef Tenderloin, Euro Rolls, Wasabi Aioli, Dijon Mustard, Horseradish Crème Fraiche, and Onion Jam (requires attendant)

OR

Pasta Station with bay scallops, shrimp, grilled chicken, Applewood smoked bacon, cavatappi and rigatoni pasta, marinara sauce, three-cheese alfredo sauce, Roma tomatoes, artichoke hearts, sliced field mushrooms, roasted garlic, fresh herbs, shaved parmesan, and Pecorino Romano (requires attendant)

AND

Shrimp and Grits Station with stone ground grits (requires attendant)

*“Chopped” Spinach Salad with feta cheese, sun dried tomatoes, candied pecans, crispy bacon, and a raspberry vinaigrette

*Duchess Potatoes

*Roasted Corn and White Truffle Succotash



"You Bring the Guests . . . We'll Do the Rest!"

One Step Further . . .

Action stations are great complements to your menu selection! All stations require an attendant. Priced Per Person

Pasta Bar \$11

Cavatappi and Rigatoni pasta, marinara sauce and three-cheese Alfredo sauce, grilled chicken, Applewood smoked bacon, Roma tomatoes, artichoke hearts, sliced crimini mushrooms, roasted garlic, fresh herbs, shaved parmesan, and Pecorino Romano

Mashed and Smashed Potato Bar \$8

Smashed potatoes and whipped maple sweet potatoes, Applewood smoked bacon, crumbled bleu cheese, herbed sour cream, shredded cheddar, crumbled goat cheese, scallions, toasted pecans, brown sugar, candied bacon, and dried cherries.

Noodle Bar \$10

Rice and soba noodles, bean sprouts, tofu, Gulf shrimp, chopped scallions, edamame, miso glaze, hot and sour sauce, and garlic black bean paste

360 Grits Station \$9

Stone ground grits, grilled shrimp, Applewood smoked bacon, diced Roma tomatoes, sautéed peppers and onions, herbed bleu cheese, smoked gouda, and Low country gravy

Antipasti Station \$12 (no attendant needed)

Balsamic grilled garden vegetables, house smoked meats, roasted red peppers, marinated artichoke hearts, Parma prosciutto, smoky cappicola, bacon wrapped olives, fresh mozzarella, brie, French baguettes and assorted crackers

Shrimp and Grits Station \$13

Stone ground grits with shrimp and a Low country gravy



"Rock the Food!"

CHEF360 After Burner

Need a late night snack? Want guests to refuel after an evening of celebration? These 360 stations are the perfect choice! Priced Per Person

Breakfast for Dinner \$9

Mini Pancakes and Waffles with assorted toppings

Slide on Home \$12

Pulled Pork BBQ Sliders with grilled peaches and currant salsa, Beef Sliders with lettuce, tomato, and a Dijon mayo, and Chicken Sliders with a dill ranch sauce

Pounding the Pavement \$8

Grilled Butter Pound Cake with a smorgasbord of toppings

Milk Shots \$4

Homemade assorted cookies atop shot glasses of milk

Get Twisted \$9

Chocolate Dipped Pretzel Sticks rolled in wasabi peas, Oreos, or peanuts

Wonton Nachos \$11

Fusing Yucatan and Asian toppings



"Our Oven Light is Always ON!"

Wait, There's More!

CHEF360 In-Flight Dinners (2-3 hours; Minimum of 8 Guests, Maximum of 18)

Weekday In-Flight Dinner (M-Th) - \$60pp Weekend In-Flight Dinner (F-Su) - \$70pp

Simply choose your destination and Chef Peter Collins and the CHEF360 Catering team will take you there!

Step 1: Choose your Destination Flight Date and Time (based on Kitchen Studio availability)

Step 2: Invite your traveling companions (minimum of 12, maximum of 20)

Step 3: Final booking to receive your Boarding Pass

Destination Choices (add an additional stop for \$10 per person):

Spain	Germany
Mexico	Peru
Ireland	France
Tuscany	Japan
Greece	New Orleans
Charleston	California

Each Boarding Pass Includes:

1. Boarding Pass Reception (Appetizers and 2 Complimentary Drinks (beer and/or wine) per Person)
2. Reception Style Dinner **OR** Seated In-Flight Kitchen Studio Dinner in Rows 12-20
3. In-Flight Dessert

CHEF360 Cooking Adventures (2.5 hours; Minimum of 8 Guests, Maximum of 18 Guests)

Weekday Adventure (M-Th) - \$50pp Weekend Adventure (F-Su) - \$60pp

Cooking Adventures are similar to cooking classes, but they are cooking demonstrations only, with minimal audience "hands-on" participation. The meal is typically a 3-course meal, with an appetizer, entrée, and dessert in our Kitchen Studio 360.

CHEF360 Team Builders (3-4 Hours, Minimum of 12 Guests)

Prices Vary based on Menu Selection

Team Builders are full hands-on cooking adventures. Guests are divided into teams and are presented a challenge (for example, "Battle of the Bruschettas"). Team Builders include the competition as well as a full meal. Guests will win trips to the "kitchen sink" table by correctly answering trivia questions. Here they can grab bonus ingredients for their team. Two complimentary drinks per person are included (beer and/or wine).

Team Builder Themes:

The Garden of Eating
Let Them Eat Cake
Wok and Roll

Fork Foods
CHEF360 CHOPPED
Cava to Cabernet

Asian Crepe Suzette
360 Ball Park
Think with Your Noodle