

Farm Feast

FRESH LOCAL FOOD, EXQUISITELY PREPARED

Length and Content:

Our cooking classes are hands-on fun! The classes generally span about 4 hours. The length of the class will depend on what you want to learn, and we will customize your menu with that and your taste preferences. For our standard 4 hour course, we start by preparing 2-3 hors d'oeuvres that can then be consumed during a break or while we work on the rest of the food. This is followed by the first course, main course and dessert, which we will plate and serve you and then clean up while you eat.

The menu and time can be adjusted to accommodate how intense you would like the class to be. So, if you are serious foodies eager to learn new techniques, like how to properly slice a bell pepper or how to cook different meats to perfection, then you would benefit from 4-5 hours of guided cooking with our Executive Chef. If you want the class to be a fun element of your party but not the main focus, we could shorten the experience to a more laid-back 2.5-3 hour session, still packed with helpful tips and tricks and led by our Executive Chef.

Location:

We usually bring everything to a location of your choice. If you do not have a space, we can work to arrange something.

Price:

The classes cost \$40/hour for the Executive Chef and \$20/hr for an assistant, plus the cost of food. We recommend one assistant for every six people, as they aid in the cleaning process and can answer questions when the Chef is engaged with another participant.

Please contact us for a quote or if you have any further questions. Cooking classes are some of our most enjoyable events- for us and for our clients. We look forward to working with you!

Contact us at:

farmtofeast@gmail.com

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