

INTERACTIVE CULINARY TEAMBUILDINGS

CULINARY INTERACTIVE PACKAGES

“TEAM BUILDING COMPETITION I”

Participants will be broken down into teams by the group’s coordinator. Each team will be responsible for creating three-courses and will be judged by the Chef(s) at Dolce Basking Ridge. After the competition, teams will have dinner. The culinary staff will display the antipasto platters; provide a buffet-style dinner of the entrees, starches and vegetables used. The cakes that the teams make will be utilized for dessert. Prizes, determined by the coordinator of the event, will be given to the top team(s) at the conclusion of the event.

Each participant will receive a Dolce Basking Ridge “Platinum Chef” logo apron and chef’s hat to use during the event.

ANTIPASTO & SALAD

A “community” table in the center of the room will contain a complete variety of antipasto ingredients that must be cut or prepared, seasoned and creatively presented on a platter. Each team will be responsible for one platter to present for judging (enough for the team to eat for their dinner). Each team will also be responsible for creating and presenting a green’s salad, which entails making the dressing from scratch, preparing the lettuce and tossing it fresh (enough for the team to eat for their dinner).

Chef(s) will be in the room to assist where needed

Judging criteria: Platter presentation, salad taste and creativity

MAIN COURSE

Each team will be given three proteins with which to design three plates. A “community” table of several prepared starches, sauces, vegetables and garnishes will be utilized by the teams to help complete the plate. They may utilize any starch, vegetable, sauce or garnish with any of the entrees to complete the plate. There will be a variety of plates from which to use.

Chef(s) will be in the room to assist where needed

Judging criteria: Plate presentation, combinations of starches and sauces selected for each plate

DESSERT

Each team will be given a sponge cake, fillings, assorted berries, fruit, decorations and tools with which to design a cake.

Chef(s) will be in the room to assist where needed

Judging criteria: Appearance and creativity of cake

Water, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea

(24 person minimum and 80-person maximum)
(Unlimited House Wine throughout the event - \$20 a person)

(Time of the event: 2 to 3 hours)

CULINARY INTERACTIVE PACKAGES

“TEAM BUILDING COMPETITION II”

Participants will be broken down into teams (determined by the group coordinator; a maximum of six teams). Each team will be responsible for creating three-courses and will be judged by the Chef(s) at Dolce Basking Ridge. After the competition, teams will have dinner from what they prepared during the competition; an antipasto platter, a Caesar salad, entrée selections and a cake.

Prizes, determined by the group’s coordinator of the event, will be given to the top team(s). Each participant will receive a Dolce Basking Ridge “Platinum Chef” logo apron and chef’s hat to use during the event.

ANTIPASTO & SALAD

A “community” table in the center of the room will contain a complete variety of antipasto ingredients that must be cut or prepared, seasoned and creatively presented on a platter. Each team will be responsible for one platter to present for judging (enough for the team to eat for their dinner). Each team will also be responsible for creating and presenting a green’s salad, which entails making the dressing from scratch, preparing the lettuce and tossing it fresh (enough for the team to eat for their dinner).

Chef(s) will be in the room to assist where needed

Judging criteria: Platter presentation, salad taste and creativity

MAIN COURSE

Each team will be responsible for presenting one entrée plate for judging and cooking their own entrees: three proteins will be provided. A “community” table of several pre-prepared starches, raw vegetables, sauce ingredients and garnishes will be utilized by the teams to help them complete their plates. The teams may utilize any starch, prepare and cook any vegetables, use any garnish and make any sauce they would like for any of the entrees to complete the plate.

Chef(s) will be in the room to assist where needed

Judging criteria: Plate presentation, combinations of accompaniments used and creativity

DESSERT

Each team will be given a sponge cake, fillings, assorted berries, fruit, decorations and tools with which to design a cake.

Chef(s) will be in the room to assist where needed

Judging criteria: Appearance and creativity of cake, general cleanliness and sanitation practices

Water, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea

(24 person minimum and 80-person maximum)
(Unlimited House Wine throughout the event - \$20 a person)

(Time of the event: 2 ½ to 3 ½ hours)

CULINARY INTERACTIVE PACKAGES

“All American Chili Competition”

Participants will be broken down into small teams (determined by the group coordinator). Each team will be responsible for creating two courses and will be judged by the Chef(s) at Dolce Basking Ridge. After the competition, teams will have dinner from what they prepared during the competition; a plated salad, all American chili and baked corn bread. Group will have 1 hour to cook and present their platters. Prizes, determined by the group’s coordinator of the event, will be given to the top team(s). Each participant will receive a Dolce Basking Ridge “Platinum Chef” logo apron and chef’s hat to use during the event.

SALAD

A “community” table in the center of the room will contain a complete variety of ingredients that must be cut or prepared, seasoned, cooked and creatively placed on a platter. Each team will be responsible for one platter to present for judging (enough for the team to eat for their dinner).

Chef(s) will be in the room to assist where needed

Judging criteria: Platter presentation, taste and creativity

MAIN COURSE “ALL AMERICAN CHILI”

Each team will be responsible for presenting one bowl of their chili for judging: Several proteins will be provided to allow for a creative chili dish. A “community” table of ingredients, raw vegetables, sauce ingredients, spices, herbs and garnishes will be utilized by the teams to help them complete their dish. The teams

may utilize any ingredient but they must provide a final chili product for tasting. Each team will be responsible to present one bowl for judging

Chef(s) will be in the room to assist where needed

Judging criteria: Presentation, taste and creativity

CORNBREAD

A “community” table in the center of the room will contain a complete variety of corn bread ingredients that must be prepared, seasoned, cooked and creatively presented on a platter. Each team will be responsible for one platter of corn bread to present for judging (enough for the team to eat).

Chef(s) will be in the room to assist where needed

Judging criteria: Platter presentation, taste and creativity

Unlimited House Wine & Beer throughout the Event

Water, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea

Platter of Pastries & Pick Up Sweets Per Team

(25-person minimum / 200 maximum)

(Time of the event: 2 ½ to 3 hours)

CULINARY INTERACTIVE PACKAGES

“All American BBQ Competition”

Participants will be broken down into teams (determined by the group coordinator; a maximum of 4 teams). Each team will be responsible for creating three-courses and will be judged by the Chef(s) at Dolce Basking Ridge. After the competition, teams will have dinner from what they prepared during the competition; a grilled appetizer platter, a grilled entrée platter and a grilled dessert platter.

Prizes, determined by the group’s coordinator of the event, will be given to the top team(s). Each participant will receive a Dolce Basking Ridge “Platinum Chef” logo apron and chef’s hat to use during the event.

GRILLED APPITIZER

A “community” table in the center of the room will contain a complete variety of ingredients that must be cut or prepared, seasoned, cooked and creatively presented on a platter. Each team will be responsible for one platter to present for judging (enough for the team to eat for their dinner).

Chef(s) will be in the room to assist where needed

Judging criteria: Platter presentation, taste and creativity

GRILLED MAIN COURSE

Each team will be responsible for presenting one grilled entrée platter for judging: Several proteins will be provided. A “community” table of ingredients, raw vegetables, sauce ingredients, starches and garnishes will be utilized by the teams to help them complete their platters. The teams may utilize any ingredient but they must grill the protein. Each team will be responsible for one platter to present for judging (enough for the team to eat for their dinner)

Chef(s) will be in the room to assist where needed

Judging criteria: Platter presentation, taste and creativity

GRILLED DESSERT

A “community” table in the center of the room will contain a complete variety of dessert ingredients that must be cut or prepared, seasoned, cooked and creatively presented on a platter. Each team will be responsible for one platter to present for judging (enough for the team to eat for their dessert).

Chef(s) will be in the room to assist where needed

Judging criteria: Platter presentation, taste and creativity

Chefs will be in the room to assist where needed

Each participant will receive a logo apron and hat

Unlimited House Wine & Beer throughout the Event
Water, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea

(25-person minimum / 200 maximum)
(Time of the event: 2 ½ to 3 ½ hours)

CULINARY INTERACTIVE PACKAGES

“TEAM BUILDING COMPETITION”

“Italian Staples”

Participants will be broken down into teams

Each team will be responsible for the following in 1 hour

(Participants will be broken down into teams by the group’s organizers):

- Cooking / assembling the following for their team (to be served family-style to their team).
 - Caesar Salad (Making their own dressing & cutting their own Romaine)
 - Pasta Sauce from scratch (the teams choice)
 - Selecting the appropriate pasta for the appropriate sauce prepared (Angel Hair, Fettuccini, Penne, Rigatoni, Tortellini & Ravioli) and combining the selected pasta with the team’s made sauce.
 - Making Italian Pastries

Judging Panel will score each team for the following:

(Teams will need to make a sample “show” plate of each food item for the judges) Judging table will be set-up close to the room and judges will be determined by the group ahead of time

- | | |
|-------------------------|-------------------|
| • Caesar salad- | 20 points maximum |
| • Pasta Dish- | 40 points maximum |
| • Italian Mini-Pastries | 20 points maximum |

A “community” table will contain a complete variety of ingredients that the participants will use to create their items. After the competition, teams will have their family- style dinner.

Chefs will be in the room to assist where needed

Each participant will receive a logo apron and hat

Water, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea

(25-person minimum / 200 maximum)
(Time of the event: 2 ½ to 3 ½ hours)

CULINARY INTERACTIVE PACKAGES

“IRON CHEF COMPETITION”

Cocktail Reception (45 minutes)

Chef’s Selection of 4 Signature Passed Hors D’oeuvres
Premium Open Bar
Signature Cocktail (passed on arrival)

Dinner Competition

(Tiered theatre style “V” seating)

Tableside cocktail orders will be taken throughout the dinner

Guests will be called to their seats and competition will be explained by the Chef. Scorecards for the competition will be placed at each setting for the guests to score the Chefs on (presentation, taste and creativity). After that, volunteers will be called down from the audience to assist the Chefs. They will be given an apron & chef’s hat.

1st Course

A mystery basket of food will be laid out on a table of salad ingredients and options.

The chef will explain to the guests what he/she will be doing, which is to make a salad from any of the ingredients they would like from the table. There will be one “secret ingredient” the Chefs will have to incorporate into their item. The Chef’s will have 25 minutes to make their salads. They will make one salad on a show plate of their choosing and that plate will be walked around by the creating Chef and shown to the guests/judges to score. While that is being done, the Chef’s will explain their plates. They will then put together “tasting plates” for the guests, which servers will serve to them.

The guests will then score the course on Presentation, Creativity and Taste (1-5 points awarded)

2nd Course

Two entrees along with mystery ingredients will be laid out on a table.

The Chef will explain to the guests what he/she will be doing, which is to make one entrée (determined by a drawing). They will have to make the accompaniments for their dish from the ingredients on the table. There will be one “secret ingredient” the Chefs will have to incorporate into their item. The Chef’s will have 45 minutes to make their entrees. They will make one entrée on a show plate and that plate will be walked around by the creating Chef and shown to the guests/judges to score. While that is being done, the Chef’s will explain their plates. They will then make “tasting plates” for the guests, which servers will serve to them.

The guests will then score the course on Presentation, Creativity and Taste (1-5 points awarded)

Dessert

Our Pastry Chef will do a dessert demonstration and serve the guests. Coffee will also be offered. While that is going on, the F&B manager will tally the score sheets and during desserts, declare who the winner is. The guests who helped will be awarded a prize (determined by the group’s planner)

(Tiered-theatre seating)
(25-person minimum 50-person maximum)
(Time of the event: 2 ½ to 3 hours)

CULINARY INTERACTIVE PACKAGES

“WINE, DINE & DESIGN”

Cocktail Reception

For the first 45 minutes, guests will mingle in a casual reception style setting with an open bar of premium wine and beer. Guests will indulge in delicious chef's choice passed hors d'oeuvres along with stationary displays of crudité and assorted local cheeses, fruit, crackers & flatbreads.

Art Uncorked

For 2 hours, a skilled and professional artist will take you through the steps of creating a wonderful painting that each guest can take home. The artist will give step by step instructions from start to finish creating each beautiful masterpiece. Guests can leisurely enjoy wine and beer from the bar throughout the entire event, working at their own pace. Each participant will unleash their inner artist using non-toxic, water soluble acrylic paint that wipes off easily.

(15 person minimum)

(Time of the Event: Approximately 3 hours)

CULINARY INTERACTIVE PACKAGES

“SANGRIA & GUACAMOLE CHALLENGE”

Competition

The culinary team will facilitate the evening, breaking the group into teams of 4 people each. A brief overview and history of sangria will be given to the group before they are sent in their opposite directions. The teams will be given 45 minutes to come up with their own sangria recipe along with their very own guacamole recipe. It is up to each team to bring their creativity as they will be judged upon the following criteria:

Flavor
Appearance/Presentation
Cleanliness of Work Station
Creativity

Reception

Once the winning team is revealed, the group will relax together for a 1 hour reception where they will enjoy their homemade guacamole & pitchers of sangria along with a live quesadilla station. The station will feature chicken, beef and vegetarian quesadillas along fresh made salsa, sour cream & assorted toppings.

(12 person minimum)

(Time of the Event: Approximately 2 hours)

CULINARY INTERACTIVE PACKAGES

“PICKLING TEAM BUILDING”

Participants will be broken down into teams by the group’s coordinator. The event will begin with a 20 minute Power Point presentation by the Executive Chef explaining the history of pickling & its importance to food preserving. The different variations of pickling as they developed in different cultures and regions explaining the various use of different food products, herbs, spices and vinegars will also be discussed. The Chef will then perform a 20 minute on stage demonstration showing and explaining the basic procedures and fundamentals of pickling.

Teams will then proceed to their work stations for a 40 minute pickling exercise.

Each participant will receive a Dolce Basking Ridge “Platinum Chef” logo apron, chef’s hat, and a hand book containing the Chef’s PowerPoint presentation, and various pickling recipes.

PICKLING EXERCISE

A “community” table in the center of the room will contain a complete variety of ingredients in which team members will use to create individual jars of their own pickle recipe to take home with them and share with their other teammates.

Chef(s) will be in the room to assist where needed

(24-Person Minimum and 80 Person Maximum)

(Time of the event: Up to 2 hours)

DINNER

If chosen teams will enjoy a buffet dinner and dessert upon completion of the exercise allowing teams to taste and share their creations.

(Time of the event: Up to 3 hours)

CULINARY INTERACTIVE PACKAGES

“CUSTOMIZED INTERACTIVE PACKAGES”

Our Executive Chef and creative food and beverage team will work with you to tailor a customized Chef’s table to your groups needs.

(Themes, styles, regions, seasonality, celebrations, etc.)

(Pricing, times and minimums / maximums will depend on customization)