



BARNES & NOBLE



Cook like a Chef for the Joy of Your Family
Cuisiner des plats sains et délicieux avec Chef Marie


www.MCHEF.com


MEET LAS VEGAS' NEW CELEBRITY WOMAN-CHEF!

Chef Marie is a French-Canadian born classically trained Chef on a world mission since 1996, committed to showing everyone the beauty of the total cooking experience as a lively, fun, interactive and entertaining culinary event! Chef Marie brings to life your taste buds with a myriad of colors and flavors, always sprinkled with laughter and joy at the *"Rendez-Vous"*! Chef Marie is an R&D expert specialized in allergens, and has developed a USDA approved line of organic, filler-free and allergy-free herbs and spices. She is also a published cookbook author with a second cookbook soon to be released, an international show guest, conference speaker, and a recent host of her own podcast, titled MCHEF® Burst of Flavors!

RESERVE YOUR GROUP FOR A ONE OF A KIND MASTER COOKING CLASS EXPERIENCE WITH CHEF MARIE

During this fun and interactive class, you get to taste what we cook and bring home the food you create! Chef Marie invites you to bring your favorite bottle of wine to the event and she will recommend food and wine pairings just for you! Class fee includes apron, recipes, and the chance to win the new CHEF MARIE LIFESTYLE FOOD GUIDE.

Chef Marie



Marie-Dominique Rail | MCHEF LLC. | 702.482.2886 direct

www.mchef.com | www.topchefmarie.com

Thank you for following Chef Marie on Instagram #mchefspices!

THE “120 MINUTE” HEALTHY COOKING MASTERCLASS

Can be extended up to 2.5 hours upon request, additional fees apply

\$90.00pp – 8 to 14 guests (hands-on / some cooking)

\$80.00pp - 15-20 guests (hands-on / some cooking)

\$70.00pp - 21 guests and up (Chef Marie Demo solo)

THE “HOW TO PICK THE BEST INGREDIENTS & IMPROVE YOUR NUTRITION AND LIFESTYLE” CHEF DEMO MASTERCLASS

- ✓ Chef Marie shares tips on making the best food choices in grocery stores
- ✓ Chef Marie gives pointers on essential nutrition needs for a better eating plan that includes a weekly grocery list and menu for a family of 4
- ✓ Chef Marie offers 4 choices of menus (entree-main course-dessert-snack) in French - Thai - Italian – and Plant -based cuisines
- ✓ Chef Marie shares her time-saving tips, and ways to create cooking activities! Nothing is better than home cooking, with love!
 - ✓ Complimentary MCHEF Spice Gifts for everyone!

DURING THIS CLASS, CELEBRITY CHEF MARIE WILL PREPARE THESE DELICIOUS DISHES:

- Spinach & Arugula Salad, Grated Cheese, Roasted Praline Nuts & Confit Fruits, Classic French Salad Dressing and Cherry-tomato Tulip
- Roasted Chicken à la Provençale and Ratatouille (variant with tofu)
- Chia Chocolate Pudding, Chantilly 5-Spice fresh Whipped Cream, and sweet decadent toppings



The “90 MINUTE AMERICAN CLASSIC DISHES” MASTERCLASS

\$90.00pp – 8 to 14 guests (hands-on / some cooking)
 \$80.00pp – 15 to 20 guests (hands-on / some cooking)
 \$70.00pp – 21+ guests (Chef Marie Demo solo)



“HOW TO PERFECT the BEST AMERICAN DISHES” MASTERCLASS CHEF DEMO SOLO

DURING THIS CLASS, CHEF MARIE WILL PREPARE THESE DELICIOUS SAUCES

- Southern Fried Chicken with our secret herbs and spices
 - Barbequed Baby Back Ribs with Jack Daniel’s
- Barbeque Sauce Baked Russet Potatoes with butter, sour cream and chives
 - Mac n’ Cheese
 - Assorted corn rolls and creamery butter



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THE 90 MINUTES FAST LEARNING: HEALTHY & DELICIOUS WEEKLY MENU FOOD PREPARATION MASTERCLASS *Duration can do up to 2.5 hrs*

Price per guest for groups from:

The “90 MINUTE SAUCE PERFECTION TECHNIQUE” MASTERCLASS

\$90.00pp – 8 to 14 guests (hands-on / some cooking)

\$80.00pp – 15 to 20 guests (hands-on / some cooking)

\$70.00pp – 21+ guests (Chef Marie Demo solo)



“HOW TO PERFECT the BEST FRENCH SAUCES” MASTERCLASS CHEF DEMO SOLO

- ✓ Accompaniments for meat, fish, tofu, veggies and desserts!
- ✓ Chef Marie shares tips on making the best food choices in grocery stores
- ✓ Chef Marie offers tips and advice from her mentors and chefs for delicious sauces recipes!
 - ✓ Complimentary MCHef Spice Gifts for everyone!

DURING THIS CLASS, CHEF MARIE WILL PREPARE THESE DELICIOUS SAUCES

- Easy Salad Dressings Trio: Virgin Oil, Creamy Caesar, and Dragon Sauce for tofu! *Yummy!*
 - Sauce Chasseur (Creamy Mushroom Sauce) for meat
 - Beurre Blanc for fish
- Creamy Vanilla Fudge and Hot Fudge Sauces for your desserts and special treats!



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Price per guest for groups from:

THE "90 MINUTE FAST LEARNING & HEALTHY, DELICIOUS WEEKLY MENU FOOD PREPARATION" MASTERCLASS

Can be extended up to 2.5 hours upon request, additional fees apply

Chef Marie Demo Solo

\$85.00pp – 8 to 14 guests

\$75.00pp - 15-20 guests

\$65.00pp - 21 guests and up

LEARN HOW TO PREPARE DELICIOUS HEALTHY MENU WHILE MAXIMIZING YOUR TIME

- ✓ Chef Marie shares tips for making the best food choices in grocery stores
- ✓ Chef Marie offers tips, advice, and easy recipes to implement clean-eating behaviors at home!
 - ✓ Chef Marie demonstrates how to cook weekly menus, all accomplished in 2 hours!
- ✓ Start cooking at Home- Learn 5 easy to prepare & ready-to-eat complete meals with snacks and desserts!
 - ✓ Complimentary MCHEF Spice Gifts for everyone!

DURING THIS CLASS, CHEF MARIE WILL PREPARE THESE DELICIOUS DISHES

- Marinated Oven Baked Salmon
- Creole Sautéed Chicken Breast
- Turkey loaf the Island Way
- Mini-Frittata (Spanish Egg Dish)
 - Plant based burger
 - Oven-baked Ginger-Tofu
- Oven-baked Sweet Potatoes, Texan Style
 - GF Muffins, *Why not!*



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THE "90 MINUTES HANDS-ON BEST CLASSICS OF FRENCH CUISINE" MASTERCLASS!

Can be extended for up to 2.5 hours, additional fees apply

Each dish is showcased as a 90-minute class with COOKING!

Have FUN and spend time SAVORING and ENJOYING your meal!

\$100.00pp – Minimum 8 guests (Chef Marie Demo solo)

\$90.00pp – Minimum 8 guests (hands-on / some cooking)



French Cuisine Revisited - Timeless Classics

(Choose one of these delicious dishes)

- Seared Chicken Scallops, Chasseur Sauce (mushrooms)*
 - Seared Salmon Fillet, Beurre Blanc*
- Sautéed Shrimps, Creamy Ginger-Garlic-Shallot-Parsley Sauce & Sautéed Onion and Tofu à la Provençale*
 - Gingery Tofu and Confit Onion

**These dishes include Garden Salad, French Salad Dressing, Quinoa à la Persillade (parsley and garlic), and Grilled Veggies*

For "La Grande Finale," you will enjoy making this indulgent and delightful dessert that everyone will love!

A duo of Hot Fudge Chocolate & Creamy Vanilla Fudge Sauce Fondue with cookies, cakes and fruits to dip!



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THE "HALF DAY" MASTERCLASS: PLANNING TO COOK FOR A MILESTONE EVENT!

Can be extended for up for up to 5 hours, additional fees apply

4 Master Cooking classes offered - *please select one*

- FAMILY BRUNCH CELEBRATION
- REUNION BUFFET
- THE PERFECT COCKTAIL APPETIZER PARTY CELEBRATION!
- 3-7 COURSE MEAL – THE ULTIMATE 5-STAR DINING EXPERIENCE TO IMPRESS YOUR GUESTS!

\$185.00pp – 6 to 12 guests (hands-on / some cooking)

\$200.00pp – 13 to 20 guests+ (Chef Marie Demo solo)



CLASSIC BRUNCH MENU WITH MCHEF SPICES - LET'S MAKE FALL A TOAST TO FRIENDSHIP!

During this class, Chef Marie will prepare these delicious dishes:

- Glowing Orange Blossom and Fennel Salad with MCHEF® SWEET PUMPKIN SPICE
 - Classical Salmon "Aigrellite" with MCHEF® THAILAND
 - Traditional Spanish Frittata with MCHEF® MEDITERRANEAN
 - Super Brain Food Salad with MCHEF® SOUTH OF FRANCE
- Protein Pancakes & Divine Caramel Sauce with MCHEF® SWEET GRANDMA PUMPKIN SPICE
 - Caramelized Bacon and Morning Beef Taco
 - Exquisite Homemade and Trendy Sangria... *Cheers!*
 - Truffles!



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FAMILY REUNION BUFFET - LET'S MAKE OUR MILESTONE EVENTS MEMORABLE!

Can be extended up to 5 hours, additional fees apply

During the class, Chef Marie will prepare these delicious dishes using MCHEF SPICES

- Sweet Cheese Bites, Best Onion Confit Ever and Bacon
- Salmon Rilletes with the amazing MCHEF® THAILAND
 - Irresistible Tender Meatballs Skewers
- Old-Fashioned Roast beef and Roasted Root Vegetables, *prepared the SOUTH OF FRANCE Way*
 - BBQ Style Sauce with the MCHEF® ISLAND
- Creamy Potato Gratin "Dauphinois" with the MCHEF® SOUTH OF FRANCE
- MCHEF® MEDITERRANEAN Roasted and Grilled Vegetables with a Lemon Twist
- "Hymn of Joy" Mocha Cake ala Grandma Mary – she always baked this for us on special occasions!

Traditional Butter Cake and Mocha Icing with Creamy Fudge Sauce

- Truffles!
- Roasted Praline Pecans Snack with MCHEF® SWEET GRANDMA DESSERT SPICE



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“THE PERFECT COCKTAIL PARTY MENU” MASTERCLASS

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During the class, Chef Marie will prepare these delicious dishes

Delightful Appetizers

- Butter Sablé Rosemary-Parmesan Cookies and Bacon Jam
- Brie, kiwi and maple caramelized pecans on walnut oil crouton
- Mini Brie (or goat cheese) croustade, drizzle of truffle oil, honey caramelized onions and roasted nuts
 - Tartlet à la Bourguignonne (crispy bacon, mushrooms, leeks, veal demi-glace)
 - Sautéed shrimp, white wine, parsley and wild garlic, made the MCHEF way!
 - Irresistible Meatballs
 - Mini skewer of Creole Chicken & Shallot Yogurt Sauce
- Salmon rillettes made the MCHEF way with avocado, fried shallots and mango...*Sweet and lovely!*
 - Salami, Cheese, Olive Skewers
 - Cherry-Tomato, Italian Cheese and Basil Emulsion
- Beet Jar, green apple, goat cheese, maple praline pecan and fresh herbs
 - Seared tofu, raw beet and daikon, dragon sauce

Sweet Bites

- Chef Marie's Brownies and sugar cream fudge icing
 - CHOCO BIJOUX of Marie
 - Fruity, Caramel, Chocolate-y Verrine



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THE "GASTRONOMIC 6-COURSE MCHEF SIGNATURE MENU APPETIZERS" MASTERCLASS

Can be extended up to 5 hours, additional fees apply

APPETIZERS

- Brie croustade, honey caramelized onions and a drizzle of truffle oil
- Tartlet à la Bourguignonne (bacon, leeks and mushrooms)

CAESAR SALAD

ENTRÉE

- Salmon Aigrette, a delicious classic to start the gastronomy event!

ENTREMET

(the in-between meal)

- Lemon sorbet, ginger and basil, raspberry syrup & Moroccan orange salad

MAIN DISH

(Select one)

- Veal medallions, creamy wild mushroom sauce, gratin Dauphinois, sautéed green beans, candied garlic and honey caramelized carrot
- Filet mignon and foie gras poêlé, Cognac and pepper sauce, gratin Dauphinois, sautéed green beans and candied garlic and honey caramelized carrot

CHEESE PLATTER

DESSERTS

Classic Crème Brûlée

And MINI BITES, cookies, meringues and CHOCO-BIJOUX



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THE “90 MINUTE ACTIVITY” MASTERCLASS CELEBRATION!

PREPARE DELICIOUS GOURMET GIFTS FOR YOUR GUESTS AND FAMILY

Can be extended up to 2 hrs, additional fees apply

Chef Marie shows you how to make the most delicious gourmet bites that everyone will love to receive as gifts! She has put together the best homemade gourmet gifts ideas for you, always to meet your budget! Chef Marie will share her favorite recipes that will engage family and friends to have fun with cooking and baking activities at home! You will make, taste, and bring home the gourmet sweet treats you made during the class!

\$175.00pp – 6 to 12 guests (Hands-on / some cooking)

\$155.00pp – 13 to 20 guests (Hands-on / some cooking)

During this class, Chef Marie will make these delicious sweet treats

- Ganache Truffles
- Mini Choco-Love Cup Cakes
- Lemon & Butter Cake with Vanilla and Lavender Frosting
- Choco-Bijoux Confectionary Chocolate



THE “90 MINUTE ACTIVITY” MASTERCLASS – HOW-TO’S OF FOOD AND WINE PAIRING, TASTING CHARCUTERIE AND FINE CHEESE PLATTERS, WITH WINE RECOMMENDATIONS

Can be extended up to 2 hours, additional fees apply

\$95.00pp – 6 to 12 guests (Hands-on / some cooking)

\$85.00pp – 13 to 25 guests (Hands-on / some cooking)

During this class, Chef Marie will show you how the art of preparing a beautiful cheese display and an exquisite charcuterie platter, with wine pairing suggestions



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