



*Chef Marie*



### 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 MCHÉF® 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. Introduction of the Chef Marie Masterclasses for CHILDREN and of course parents are invited too!

#### **THE 90 MINUTES HEALTHY COOKING WITH NATURAL INGREDIENTS - BEST SNACKS**

**\$75.00 - 8-12 guests (hands-on / partially cooking) \$70.00 - 13-20 guests \$65.00 - 21 guests and up**

#### ***HOW TO PICK THE BEST INGREDIENTS – IMPROVE YOUR NUTRITION AND LIFESTYLE***

- Chef Marie shares the best tips for making food choices in grocery stores.
- Chef Marie cooks with children for an enjoyable cooking activity! Nothing better than traditional home cooking! Your children will bring back home Chef Marie's recipes and cooking ideas and of course, some left overs so you can taste their chef d'oeuvre!
- This Masterclass is performed by the Chef. Hands-on, children are partially cooking. A few French words to add to the fun class!
- The following recipes are cooked by children: each recipe equals to 90 minutes class:



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Kids! Are You Ready to Cook with Chef Marie! Let's do the Best Macaroni n' Cheese Ever (Original homemade recipe or GF – Vegan Option too!) and we will bake chewy cookies too!!!



Kids! Do you wish to surprise your family in showing them how to make the best healthiest nutritious Grilled Cheese Ever with Confit Onion and Sautéed Apple! Let's make Energy Balls too! These recipes are what we call Brain Food so you can focus on the things you like to do like studying, sports, etc. (Vegan option too!)



Kids! What about an Asian Dish - Sautéed Teriyaki – that you can make any time at home when you are hungry! Let's make an unbelievable Chocolate Chia Pudding...It will replace all kinds of unhealthy desserts! I swear! It is sooo delicious and super healthy! (Vegan option too!)





The following recipes are cooked by children: each recipe equals to 90 minutes class



-Best Cookies Ever (GF), Chocolate confectionary (GF-Vegan), Pancakes (GF), Avocado-Chocolate Parfait (GF- Vegan), Chocolate Chia Pudding (GF-Vegan), Truffles (GF), Cupcakes (GF-Vegan) and Brownies

### **The best chocolate chip cookies! We will make an allergy-friendly version**

**Gluten-free / Wheat- free / Peanuts-free / Nuts-free / Eggs-free / Dairy-free / Soy-free / Casein-free / Palm-free / Canola- free**

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## The Ultimate Chocolate Confectionary

Medallions to garnish with sweet toppings like homemade sugar candy, creamy fudge, fruits (lyophilised, dried, confit) and seeds (sunflower, sesame), coconut chips, a spark of spices too!

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## How to make the best pancakes during the weekend! Breakfast time!

Let's have fun making them by adding delicious toppings to make an excellent energetic meal!  
Allergy-friendly: Gluten-free / Wheat-free / Peanuts-free / Nuts-free / Eggs-free / Dairy-free / Soy-free / Casein-free / Palm-free / Canola-free

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## The Plant-based Desserts that will make your family go mmmmmm!

Avocado-Chocolate Mousse Parfait / Chia-Flax Seeds Chocolate Pudding

Try these 2 recipes, they are brain food recipes, nutritious and everybody will love their taste!  
Level up your allergy-friendly cooking skills! Gluten-free / Wheat-free / Peanuts-free / Nuts-free / Eggs-free / Dairy-free / Soy-free / Casein-free / Palm-free / Canola-free

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**Oulala! Let's make some truffles to treat our loved ones.**

**Honey, you are my chocolate!**

We will make an allergy-friendly version: Gluten-free / Wheat-free / Peanuts-free / Nuts-free / Eggs-free / Dairy-free / Soy-free / Casein-free / Palm-free / Canola-free

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**Finally, the ultimate version of a cupcake that taste amazing and that has the best texture ever!**

Yes! We will make an allergy-friendly version: Gluten-free / Wheat-free / Peanuts-free / Nuts-free / Eggs-free / Dairy-free / Soy-free / Casein-free / Palm-free / Canola-free

**\$75.00 - 8-12 guests (hands-on / partially cooking)**

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**Chewy Brownies Anyone?**

Square shaped, mini cupcakes, chewy, chocolate and simply wonderful! Level up your allergy-friendly cooking skills! Gluten-free / Wheat-free / Peanuts-free / Nuts-free / Eggs-free / Dairy-free / Soy-free / Casein-free / Palm-free / Canola-free

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**Cake Decoration! Take the time to make sweet customized creation for the cake we are going to bite into! Let's decorate!**

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