

Feed the Need™

A delicious philanthropic way to build teams and give back to your local community, this charitable team building workshop includes donating to the charitable organization of your choice. Feed the Need creates the opportunity to build your team while feeding families in need from within the communities you serve.

- Cooking Team Building: 3 to 4 Hours
- Group Size: 12 to 100 Participants
- Location: Virtually Anywhere!
 - Hotels & Resort Ballrooms
 - Conference Center Rooms
 - On-Campus Corporate Cafes
 - Dining & Training Rooms
- Background Environment: Customized Music Playlist
- Team Outcome: Multi-Cultural Gourmet Menu Items that is donated to a charity of your choice

A delicious philanthropic way to build teams and give back to your local community, this charitable team building workshop includes donating to the charitable organization of your choice. Your teams create additional portions from any of our team-building workshops or programs, package them up for travel, and deliver them to your charitable organization. You also share a few words about the benefiting families that you're feeding in order to experience a deep and meaningful transformation with powerful insights of gratitude and responsibility. Furthermore, Feed the Need creates the opportunity to build your team while feeding families in need from within the



Each team has 1 ½ hours to complete the challenge, oh, and that is without the use of recipes! Guidelines are given, not complete recipes. Teams must rely on each others life skills and experiences to be successful, just like in the real world of business. Also, because there are no recipes to hold you back, teams are allowed to improve upon their creations by roaming the room and bartering for ingredients with other teams, the very people that they are competing against!



Talk to Your Organizer About Putting Together Your Cooking Team Building Today

Feed the Need™ Sample* Menu

Brochette of Breast of Chicken "Provençal",
with Zucchini, Mushrooms, Olive Oil, Thyme
and Rosemary and an Kalamata Olive
Tapenade

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Northwest Salmon Filet Baked in a Crispy
Pastry Crust with Spinach and a Citrus Butter
Sauce

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Savory Stuffed and Roasted Crimini
Mushrooms flavored with Fresh Oregano,
Parmesan Cheese and San Juaquin Valley
Sun dried Tomatoes

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Rice Paper Wrapped Cobb Salad of Crispy
Bacon, Roqfort Cheese Crumbles, Hass
Avocado, Heirloom Tomato and Chopped
Salad Greens

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Belgium Endive filled with Mozzarella,
Gorgonzola and Crisp Granny Smith Apple
Salad, Flavored with Lemon Zest and a
Chiffinade of Opal Basil

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Great Lakes Wild Rice Salad with Olive Oil,
Celery Hearts and Green Peppers in a
Tomato Boat Perfumed with Tarragon

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Baked Strawberry and Poppy Seeds flavored
with Mint and Basil and topped with Black
Pepper Cream

* This is a sample of the high quality of
menu that is your group's culinary
challenge.

This is not necessarily representative of
the exact menu that your group prepares.



"For organizations that may be on the fence about using your services...I am recommending your services for organizations that want to see their staff work as a team...Our group has listened to every type of motivational or management speaker on the market. Your service brings a huge breath of fresh air to the training arena."-Howard Hughes Medical Institute

" Hi! We're from Arden Realty and we just had our first Arden chef event hosted by CEO Chef. It was a fantastic event , well organized. Lots of fun, lots of team building and just a fantastic event altogether. Thank you so much. Everyone had a great time."

Arden Realty (Division of GE)

"...We just enjoyed it tremendously and I recommend this highly to anyone doing team building events..."-Adrea A. Senior Executive Vice President, Human Resources, Discovery Communications

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