

IS YOUR GROUP UP FOR A CHALLENGE?

Our team building cooking challenge is the perfect way to promote the skills most important in building a successful company - organization, communication, thinking outside the box and working together effectively and efficiently to reach a common goal. And having fun while doing it!!! Are you ready to begin?

The Chili Challenge

Length of Time - 2-3 hours

Group Size - 10 - ?

Location - Any room or outdoor location large enough to hold your group and our cooking equipment

How It Works

Upon arrival, your guests are welcomed with soft drinks and hors d'oeuvres.

This first half hour provides your guests with the opportunity to mingle, meet their chef coaches and peruse the supply of fresh ingredients they will be working with. Cooking stations have been pre-set with all of the kitchen equipment and utensils needed to create their dishes.

Once all of your guests have arrived and are settled, your Moose & Goose Head Chef Coach provides a short presentation on basic safety skills, sanitation and proper food handling.

Then, each person participating receives an apron and hand towel

Your group is broken up into teams. Teams have 5 minutes to select a team leader, team name and team sound

Now comes the fun part. Each team needs to create the best dang chili known to mankind. A variety of ingredients are provided and each team has 10 minutes to decide which to use. We'll let them cheat a little by giving them some chili recipes to follow in case they don't have a clue.

Teams have 1 hour to complete their task. They must also prepare enough of their dish to feed their team as well as each judge.

Moose & Goose Picnic Catering
215-364-1165

Now it's time to chow down! Food is plated by each team. Iced Tea, Lemonade and Bottled water is provided by Moose & Goose Picnic Catering. During this time, judges will assess the dishes presented.

After everyone has had their fill, the judging begins. Dishes are judged on Taste, Creativity, Food Station Cleanliness, Sales Presentation

Each group presents their dish to the judges including their team name, sound, what they learned from this activity and a compelling reason why their team should earn the title of TOP CHILI CHEFS

Your Moose & Goose Chef Coach provides feedback on each group's success and performance as well as highlighting valuable lessons that can be used back in the work place

Judges then score each team in the 4 categories above

The winner is announced and receives an award certificate naming that team TOP CHILI CHEFS for the season

We provide:

- Shopping for the freshest menu ingredients

- Instruction and guidance by professionally trained chefs

- Set up of all cooking stations for your event

- All menu ingredients, cooking and holding equipment, small wares

- Hors d'oeuvres and soft drinks for all participants at the start of your event

- Iced tea, lemonade & bottled water throughout your event

- Chefs apron and hand towels for each participant

- Chili recipes for each participant

- Digital pictures of your event sent by e-mail

- Award certificate for the winning team

You provide:

- 2-8ft tables for each group

- The group!

Cost: 45.00 per guest + 18% service charge + 6% sales tax

The Ultimate Corporate Cooking Challenge

Length of Time - 3-4 hours

Group Size - 20 - ?

Location - Anywhere there is access to water and lots of space

How It Works

Upon arrival, your guests are welcomed with soft drinks and hors d'oeuvres.

This first half hour provides your guests with the opportunity to mingle, meet their chef coaches and peruse the supply of fresh ingredients they will be working with. Cooking stations have been pre-set with all of the kitchen equipment and utensils needed to create their dishes.

Once all of your guests have arrived and are settled, your Moose & Goose Head Chef Coach provides a short presentation on basic safety skills, sanitation and proper food handling.

Then, each person participating receives an apron and hand towel

Your larger group is broken up into teams of 10-12. Teams have 5 minutes to select a team leader, team name and team sound

Each team receives an envelope with the menu you have selected (one entrée, two sides, one dessert) Recipes are given for inspiration but teams are encouraged to create their own unique dishes. Teams have 10 minutes to plan their strategy, to decide how to prepare their dishes using the ingredients at hand to create the most tasty, eye appealing dishes. Moose & Goose Chef Coaches are on hand to offer guidance and suggestions.

Teams have 1 hour to complete their tasks. They must also prepare:

1. One plate presentation for the judges
2. Enough of their dish to feed their team as well as each judge

Now it's time to enjoy the fruits of your labor! Food is plated by each team.

Iced Tea, Lemonade and Bottled water is provided by Moose & Goose Picnic Catering. During this time, judges will assess the dishes presented.

After everyone has had their fill, the judging begins. Dishes are judged as follows: Taste, Presentation, Creativity, Food Station Cleanliness
Sales Presentation

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Each group presents their dish to the judges including their team name, sound, food item they prepared, what they learned from this activity and a compelling reason why their team should earn the title of TOP CHEFS

Your Moose & Goose Chef Coach provides feedback on each group's success and performance as well as highlighting valuable lessons that can be used back in the work place

Judges then score each team in the 5 categories above

The winner is announced and receives an award certificate naming that team TOP CHEFS for the season

We provide:

- Shopping for the freshest menu ingredients

- Instruction and guidance by professionally trained chefs

- Set up of all cooking stations for your event

- All menu ingredients, cooking and holding equipment, small wares

- Hors d'oeuvres and soft drinks for all participants at the start of your event

- Iced tea, lemonade & bottled water throughout your event

- Chefs apron and hand towels for each participant

- Recipes of food prepared for each participant

- Digital pictures of your event sent by e-mail

- Award certificate for the winning team

You provide:

- 2-8ft tables for each group

- The group!

Cost: 85.00 per guest + 18% service charge + 6% sales tax

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SUMMER GRILLIN' MENU

Choose one entrée, two sides and one dessert

ENTREES - choose 1

Not Your Run Of The Mill Burger
Finger Lickin' Good Babyback Ribs
Chicken & Fresh Vegetable Kabobs
Clam Bake - add 10.00 per guest

SIDES - choose 2

Grilled Potato Salad
Primavera Pasta Salad
Savory Grilled Potatoes
Mediterranean Grilled Vegetables
Grilled Corn Salad
Mandarin Orange Salad

DESSERTS - choose 1

Strawberry Vanilla Shortcake
Marshmallow Crispy Squares
Campfire Banana Split
Backyard S'mores

The Dessert Challenge

The perfect ending to your corporate picnic catered by Moose & Goose Picnic Catering!

Length of Time - 30 minutes to 1 hour

Group Size - 20 - ?

Location - Any room or outdoor location large enough to hold your group and our cooking equipment

How It Works

Once all of your guests have arrived, your Moose & Goose Head Chef Coach provides a short presentation on basic safety skills, sanitation and proper food handling.

Then, each person participating receives an apron and hand towel

Your group is broken up into teams. Teams have 5 minutes to select a team leader, team name and team sound.

Teams have another 10 minutes to peruse the ingredients they have to work with and decide what kind of dessert to create with the ingredients they were given.

The challenge is to create the most tasty, eye appealing, to die for dessert they possibly can in 20 minutes or less using only their wits - no recipes are provided!

Each team must prepare enough of their dessert for everyone on their team as well as for each judge

When time is up, desserts are stored away and kept secret until after their Moose & Goose Picnic. No fair eating dessert before the main meal!

After everyone has had their fill, it's time to roll out dessert and the judging begins. Dishes are judged on Taste, Presentation, Creativity, Food Station Cleanliness, Sales Presentation

Each group presents their dessert to the judges including their team name, sound, what they learned from this activity and a compelling reason why their team should earn the title of TOP DESSERT CHEFS

Your Moose & Goose Chef Coach provides feedback on each group's success and performance as well as highlighting valuable lessons that can be used back in the work place

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Judges then score each team in the 5 categories above

The winner is announced and receives an award certificate naming that team

TOP DESSERT CHEFS for the season

We provide:

Shopping for the freshest menu ingredients

Instruction and guidance by professionally trained chefs

Set up of all cooking stations for your event

All menu ingredients, cooking and holding equipment, small wares

Chefs apron and hand towels for each participant

Digital pictures of your event sent by e-mail

Award certificate for the winning team

You provide:

1-8ft table for each group

The group!

Cost: 25.00 per guest + 18% service charge + 6% sales tax