

## GREEK INSPIRED NETWORKING EVENTS



*Katerina's*

PANTRY

- \*RECIPES
- \*COOKING COMPETITION
- \*CANAPÉS AND DRINKS
- \*NETWORK



## Event Set up

- Glass of Prosecco on arrival
- 5 min networking: Everybody is asked to talk to someone they don't know next to them
- 15 min Cooking presentation: Learn how to make the perfect tzatziki, Greek salad, Spanakopita (spinach and feta pastry)
- 15 minutes Cooking competition: Two teams of volunteers compete with each other, recreating the recipes they learnt. The winner gets a mini hamper with Katerina's Pantry crackers and a bottle of wine
- Canapés, mini bites, drinks (wine and beer), music if possible, Q&A for the chef, networking
- PRICE: please enquire on [kk@katerinaspantry.com](mailto:kk@katerinaspantry.com)



# MENU & DRINKS

(Our whole menu is gluten free)



Selection on Greek home-made dips, tzatziki, smoked aubergine and walnuts, baked peppers with feta and chillies served with Flaxseed rounds (my crackers)

Mini peppers and cheese tart

Greek salad skewer (marinated tomato, cucumber, olive, pepper, feta)

Greek meatballs

Whiskey, orange and star anise almond cake with vanilla cream

DRINKS: Prosecco on arrival, white/red wine, bier(not gluten free)

