



SPECIAL EVENTS MENU DESIGN AND CATERING COORDINATION

Services focus
on:

Designing
Indigenous
Fusion menus

Pricing and
sourcing recipe
ingredients

Supervising
cooking and
service on site

Developing
recipes for
special events

Coordinating
catering with
your caterer

No, I do not cater anymore, but....

I can work with your preferred caterer to design a menu that will feature Indigenous Fusion for your special event.

My menus feature foods of the Americas, combined with foods and flavours from all over the globe, for 'traditional food with a modern twist.'

If you are planning a working lunch, fundraiser dinner, reception, or other special event and want to treat your guests to Indigenous Fusion, give me a call. Let me know what you have in mind, what your budget is, and when and where your event is scheduled to take place. If the venue and caterer are willing to work with me, I will work with them.

I will contact your caterer and discuss options for what we can do based on your needs and wants, whether it's food for pickup or delivery, pass around hors d'oeuvres, buffet style service or formal plated service.

Then I will design a menu and help your caterer source the hard to find ingredients.

Together we will go over the recipes and create a plan to give you exactly what you want.

For large events, I will invite you and a guest to a complimentary tasting, so that you can relax, knowing what to expect on the big day.

On the day of the event, I will be there to check to see that your caterer and his/her staff have everything under control and to make sure that everything goes according to plan, so you can just relax and enjoy the event.

Regardless of where you are located, I can support you to pull off spectacular results. If your event is located in the Greater Toronto Area, I can also schedule and supervise serving and bartending staff.

David is a former caterer and has served numerous national Aboriginal organizations, Ontario government ministries, business corporations, social service agencies, theatre groups, and business, medical, educational and political associations.

NOTE: Your caterer must be licensed, insured, fully certified in food handling, operate out of a kitchen inspected by the local health department, and use industry standard food transportation and warming equipment.



Chef David Wolfman

David is a First Nations TV Chef, host and executive producer of *Cooking with the Wolfman*, aired on APTN in Canada and FNX in the US. He is also a classically trained chef with over 30 years of industry experience and is a Culinary Arts Professor at George Brown College in Toronto, Canada. He teaches international cuisine and hospitality, cultural influences in food, and food and beverage management to students from around the world.



CONTACT US

info@consultmarlene.com or
david@cookingwiththewolfman.com