



Advertising Sample

HAVE POTS – WILL TRAVEL

COOKING DEMONSTRATIONS

Enjoy Chef Susan Smith of “Dinner Is Divine” Personal Chef Service, as she demonstrates how to prepare quick and easy meals. How does Seafood Pasta with Shrimp, Scallops and Eight Cloves of Garlic sound to you? Maybe you would prefer the Chicken Saltimbocca, served in a Brown Butter sauce with fresh Sage.

I bet the kids would love Italian Sausage Bundles, spicy sausage, cheese and herbs all wrapped in a won-ton wrapper and baked till golden brown, then served with a Spicy Tomato Sauce. Looking for something different?
How about Pan Grilled Salmon with Raspberry Sauce?

You say desserts are your forte! Well then, when was the last time you had Grilled Fresh Pineapple with a Rum Cream Sauce? Or a Fettuccine Ice Cream Sandwich with Strawberry Sauce? Chef Susan can demonstrate just how quick and easy these desserts really are.

\$50.00 per person, minimum of 6 persons per class.

For more information or to arrange a cooking class for you and your friends,
just contact us -

(555) 765-9827 or email: susan@chefsusan.com

Bon Appetit!

“Dinner Is Divine” is a Personal Chef Service for the Discriminating Diner