

*Chef Carmella shares her passion for connecting people and creating memorable authentic cooking and farm to table experiences. It will be an honor to create tasty meals with your fresh produce and farm eggs for your clients.*

*I will provided the chef services for guests for your Breakfast experience.*

*The menu will be base on the garden variety of produce on hand. The vegetables will be roasted or sauté, The eggs will be baked. Food items will be prep in advance and cooked your new farm kitchen.*

*Menu*

*Egg Frittatas*

*herb roasted potatoes*

*saute leaf vegetables*

*biscuits jam and butter*

*Coffee bar*

*coffee and tea and set up*

*ice tea*

*juice*

