



Corporate Team Building

DATE

Sample Menu

Canapés

Garden Elixir

Freshly pressed citrus, kombucha, honey

Beetroot Tartare (can be substituted to lamb)

Polenta crisp, herb yogurt, fresh herbs

Vegetable Bisque

Tahini, herb puree, parmesan croutons

Woodfired Sourdough Flatbread

Romesco sauce, vegetable escabeche, zaatar

Mushroom Yakitori (can be substituted to grilled prawns and scallops)

Charcoal roasted, umami glaze, toasted sesame

Fried Brassicas (can be substituted to fried pickerel)

Vietnamese crudité, soy gastrique, nut brittle

Mains

Organic Red Fife Sourdough Cheddar Biscuits with Whipped Butter

Farm Salad

Devilled eggs, fermented herb dressing, seed granola

Fresh Cheese Agnolotti

Pastured chicken, French onion rings, truffle jus

Fruit Tarts and Galettes

Pate sucre, crème patisserie, black raspberry jam

Coffee and Tea Service

Itinerary

Event date:

1. Culinary Team Building Workshops

Schedule

Start Time	End Time	Activity	Duration
TBD	TBD	Arrive at Littlejohn Farm in Prince Edward County You will be greeted by your hosts and given a quick tour of the property. They will show you our animals, gardens and some of the sustainable practices that we use to produce our food.	20 MIN.
TBD	TBD	A refreshment station will be available to the workshop participants. A quick presentation on our story and food philosophy will be given along with a briefing of the workshops. We will also do a fun activity on the theme of leadership styles and positive communication to motivate the team. Then each member of the group will draw a number to determine the team that they will be on and what station they will start on.	20 MIN.
TBD	TBD	The teams will start at their specific workshop stations and begin their 40- minute rotation on each station. This will go until each group has completed 40 minutes at each of the stations. If there is anybody in the group that is vegetarian or does not want to participate in a specific workshop (typically charcuterie), they can stay behind and perform a different recipe in either the pickling and preserving or sourdough workshops.	1:30 Hours
TBD	TBD	The teams are now finished their workshop tasks and can enjoy some relaxation time around the property (weather permitting). We have bocce ball, a fire pit, and of course some local beverages. While everybody relaxes, our staff will put the finishing touches on the meal that everybody helped make.	30 MIN.
TBD	TBD	Guests will assemble for a late lunch/early dinner. Before the meal commences an appointed member from each team will present a quick story about what their group made at the first station that they started at and something sustainable their team took away from the day. Everybody will eat together.	1 Hour
TBD	TBD	Our staff will deliver a closing statement about what it takes to create "Corporate Magic" and why teamwork is so important. We will also provide feedback with a score on the day for each team ranking their communication skills, teamwork, organization, and time management.	20 MIN.
TBD		Guests will depart back to the city or to where they are staying in the area.	