



www.thecreativefeast.com

603.321.5011

Creating an Edible Still Life Buffet for Entertaining Cooking demonstration and tasting



Learn how to turn your holiday buffet table into a beautiful work of art. Watch as cooking instructor Liz Barbour demonstrates how to use found objects, fruits, vegetables, fine china, fresh herbs, and flowers to create a three-dimensional still life for you and your dinner guests to enjoy. Following Liz's demonstration she will offer a cooking demonstration of 2 seasonal recipes. The finished recipes, works of art in themselves, will be placed onto the Still Life buffet for all to taste and enjoy. Add in Liz's easy cooking technique tips and you are on your way to creating great meals you can prepare at home. Enjoy a cooking demonstration of two recipes and samples for all to taste. Recipes and paper goods included.

[Knives and knife sharpeners](#) will be available for purchase.

Program Fees

Private Parties, Clubs, Retail Shops, Markets:

\$350 plus .51 per mile travel.

0-35 guests

Additional guests \$3.50 per person

Public Libraries:

First Booking: \$150 plus .50 per mile travel.

Repeat Bookings: \$200 each plus .51 per mile travel.

0-35 guests

Additional guests \$3.50 per person