About Danny

A professional chef, musician and the creator of the unique, engaging **Cooking and Chords** experience where you can be a guest at your own party without the stress or mess.

I truly believe that food and music are nourishment for our bodies and souls and are a huge part of living a fulfilled life. My passion for cooking was inspired by my Sicilian grandmother at a very young age. Sunday dinners at Grandma's house were always magical events. It was a time when our big family could get together and strengthen our bonds. Our family's most precious memories were centered around Grandma's table.

Those experiences, and my love for food, brought me to Johnson and Wales College where I graduated with a Culinary Arts Degree. After working in the industry for a few years, I opened two restaurants. Currently, I positively impact the lives of young people as a high school Culinary Instructor.

I started Cooking and Chords to be able to impact other peoples' lives with my God given gifts of cooking, singing and playing guitar. I have been very fortunate to have experienced the profound effect that food and music had in my life and the memories it helped to create, and I want to help others to have the same experiences.



RESERVE YOUR EVENT TODAY!

203-414-5263 CookingAndChords@gmail.com CookingAndChords.com



Be A Guest at Your Own Event



Contact Us! Cooking and Chords, LLC 203-414-5263 CookingAndChords@gmail.com

CHOOSE YOUR EVENT

Intimate Dinner Party

Up to 10 people Event Time: 4 hours \$1,500 plus tax, tip & food cost

INCLUDES:

- • Menu Planning, Event Detailing
- Food Shopping
- Set Up and Preparation
 3 hours before party
- Cooking and Serving

MENU & EVENT DETAILS:

- Choose 3 appetizers
- Choose Soup or Salad
- Choose 1 dinner choice
- Choose 1 dessert
- Three 20-minute live music sets
- Clean Up (90 minutes)





Cocktail Party:

Up to 10 people Event Time: 2.5 hours \$750 plus tax, tip and food cost

INCLUDES:

- Menu Planning, Event Detailing
- Food Shopping
- Set Up and Preparation
 2 hours before party
- Cooking and Serving

MENU & EVENT DETAILS:

- Choose 5 appetizers
- Choose 1 dessert
- Two 20-minute live music sets
- Clean-up (90 minutes)

SAMPLE MENU

Appetizers

- Soy Molasses Shrimp with Avocado Crema
- Macaroni and Cheese Bar
- Mini Pulled Chicken Tacos with Mango Salsa

Main Course

 Seared Scallops, Corn Puree, Bourbon Bacon Jam, Micro Greens

Dessert

Hole in One Doughnut Bar:

Flambeed Doughnut Holes, your favorite ice cream, assorted toppings, berries, bourbon spiked butter sauce, whipped cream.

PACKAGE UPGRADES:

Extra time \$300 an hour Additional Guests: Cocktail Party \$30 each Dinner Party: \$50 each