



Milk&Honey Catering

Specializing in high quality, artesian foods and products

David Cutler

Chef/Manager

There are various services available that Milk&Honey Catering can offer to the Families and Staff of Pacific Northwest Academy. The following list some brief descriptions of these services.

A) P.N.A. Hot Lunch Program Update.

With the launch of the new menu there will be a couple of changes. First, for those signing up the 3-day program, those 3 days can encompass any three days of the week. If you decide that there are other days of the week that work better for you rather than the standard Mon/Wed/Fri, then you can pick those days. Perhaps the menu items on those days appeal more to your child, or your schedule dictates certain days you don't want to make lunch, then hopefully this flexibility will help. Be advised, once the days are picked they are set for remainder of semester, not changing every week. If parents of current 3-day week lunch students want to switch things please contact me so we can work it out. Secondly, there have been a couple requests for the Friday only option for lunch. This is tentatively offered on a case by case basis for parents who wish to slowly expose their children to a hot lunch with more variety than they are used to. If you are interested please contact me. I am still taking enrollment in 5-day plan as well. As an additional note, if there ever is a menu item that you as a parent are interested in for dinner, please get a hold of me with at least 24 hours advance notice, to request family portions for you. These can be sent home with student or picked up during lunch time. Payment can be handed to me, left in office or mailed.

B) Personal Chef Options.

There exist a number of Personal Chef services to accommodate your schedule or needs. The most common is to have the Chef come in and prepare dinner at your home/venue for individuals or small parties. The theme, style, food and occasion vary greatly with this type of offering. Contact me directly for menu planning and prices. Another common form is to have the Chef come in and prepare and package a week to a month's worth of meals. These meals would be frozen with reheating instructions given for future use. Again prices vary greatly depending on food made, volume and difficulty of prepared meal. An additional option has the Chef scheduled at a certain time every month (i.e. every Friday, or the Third Sunday every month, etc.) to come in and prepare and serve a dinner for the family. Lastly, the Chef and a massage therapist can team up for a special occasion like an Anniversary, Valentines Day, New Years, etc. The client couple would receive back-to-back massages while the Chef cooks the meal for afterwards. Please contact me if interested or have additional questions.

C) Cooking Classes.

Milk&Honey is collaborating with P.N.A. to offer cooking classes for the students. They will cover basic kitchen skills, safety and sanitation to start. Then would move into specific knowledge based programs like, homemade pasta, vinaigrettes, or speciality sandwich making. Some classes will be free, others will have costs associated with them. Notification will be made for Parent approval if one is planned. Requests have been voiced for cooking classes for the adults as well, with more advanced preparations and meals being taught. This is something I will undertake for an individual or group. If interested contact me directly. If something is formed and offered, notification will be sent for sign-up.

D) Everything else.

In addition to the specific services listed above, Milk&Honey caters Weddings, Office Parties, Holiday Events and Special Occasions. That can encompass everything from a Family Reunion to a Tailgating Sports Event BBQ to providing meals following a funeral at a Wake. Contact me for further information.

Milk&Honey Catering is very pleased to be working with P.N.A., the Students, Families, and Community associated with it. Feedback is critical to maintaining a healthy and happy business and service relationship. Please feel free to address any questions or concerns you might have directly to me. Don't hesitate to offer suggestions or opinions, be it yours or your child's, to help improve the meals and experience. Thank you for your time and commitment to the Lunch Program!

David Cutler

503-409-6884

espressomaster@yahoo.com