



What is CFN®?

Culinary Fight Night® is an interactive corporate catering and events firm that pairs two teams of chefs, head to head in a Vegas style boxing ring setting. At CFN®, each team is required to prepare a 3 course meal for the audience while incorporating various secret ingredients chosen by the guests beforehand via the CFN® website. While enjoying a 6-course meal, audience members will be randomly chosen to answer various culinary trivia questions for a chance to win great prizes. In the end, the audience will vote and the team leader with the most points will win a customized CFN® Championship Belt and the title of Culinary Fight Night® Champion.

Culinary Fight Night® offers the “ultimate foodie” a unique combination of entertainment and excitement while enjoying a gourmet meal. This concept has not only contributed to our immediate success but also has made Culinary Fight Night® truly unparalleled by today’s culinary competition and catering standards.

Once you decide that the CFN® experience is perfect for your group, the planning will begin. In our initial meeting, we’ll discuss development: number of guests, your custom 6 course menu and determine which 2 guests you’d like to make Team Leaders. Afterwards, the rest is up to us!

On the day of your event, our Management and Culinary Teams will produce your exclusive version of Culinary Fight Night®, Where Cooking and Competition Collide.

What’s Included

- Personalized gourmet Culinary staff (6 Chefs)
- Customized venue with Boxing Ring theme
- Cocktail reception with Open Bar
- Passed hors d’oeuvres at cocktail reception or appetizer buffet station *
- 6 course dinner (2 appetizers, 2 entrée and 2 desserts)
- Banquet table and chair set up
- Design and print customized collateral (menus, posters, score cards, voting paddles)
- Customized Championship Belt for winner
- Audio Visual materials *
- CFN Management Team and Staff
- Event Captain, Banquet Servers, Door Hosts, Bartenders, DJ, Photographer and Janitorial Team

** based on budget*



Sample Menus:

SAMPLE 1

First Course

Crispy Pork Belly
Watermelon, pickled red onion, radish, mustard greens

Second Course

Chocolate Braised Short Ribs
"Vanilla" polenta, lotus chips

Third Course

Roasted Banana Crepe
Red curry caramel, mango, sweet cream

SAMPLE 2

First Course

Foie Gras
Red wine risotto, roasted mushroom, crispy enoki mushrooms

Second Course

Roasted Red Snapper
Crushed peas, cous cous, apricot, yellow squash

Third Course

Mixed Berry "Cobbler"
Macadamia nuts, Chambord mascarpone semifredo

SAMPLE 3

First Course

Shrimp and Grits
Aged cheddar, pesto, basil, confit cherry tomatoes

Second Course

Szechuan peppercorn crusted Filet Medallions
Lobster XO sauce and uni risotto

Third Course

Hot chocolate tiramisu
Strawberries & peppermint schnapps

SAMPLE 4

First Course

Tabasco Seared Scallop
Gingered Sweet Potato Puree
Crispy bacon, Warm White Chocolate Sauce

Second Course

Honey Glazed BBQ Duck
Sesame Seared Baby Bok Choy
Garlic & Leek Fried Rice

Third Course

Brown Sugar Glazed Bananas
Orange Coconut Cardamom Ice Cream, Toasted Walnuts
Salted Caramel Whipped Cream



The management team at Culinary Fight Night® has a vast array of experience in the hospitality and event planning industries. Our Culinary Team looks forward to creating customized menus based on the tastes and style of our clients. Collectively, we will execute the vision of any client and vow to exceed any and all expectations. With endless menu possibilities and our list of strategic partners, Culinary Fight Night® can ensure that your interactive dining experience will be memorable!

Please visit www.culinaryfightnight.com in order to begin customizing your event and menu.



www.culinaryfightnight.com

EVERY DINNER...

...SHOULD BE AN EVENT!



Corporate Catering & Events
www.culinaryfightnight.com
1-888-5-CFN-CFN