



Walnut Hill Catering & Events

2022 NILFN Food Throwdown Auction

Locally Sourced Interactive Dinner Party for Sixteen

\$2,400 Value - \$1,600 Minimum Opening Bid

Includes:

Appetizers

Soup

Salad

Bread, Roll, or Muffin

Entrée

Dessert

Walnut Hill will work with the Host to coordinate the event date and design a custom event menu featuring locally sourced ingredients and foods from local Producers, Growers, and Farmers.

Attendees will have the opportunity to participate on the meal preparation, learn about the ingredients and their sources, and experience culinary preparation tips.

No Expiration Date - Major Holidays Excluded

Day of Event Gratuity Consideration at the Discretion of the Client



Walnut Hill Catering and Events specializes in personally created menu, and event design adding freshness, flair, and hospitality to an organization or individual's event. We support local producers, vendors, and farm-to-table initiatives.

Our clients have included: Parkview Health System, Ambassador Enterprises, The Summit, Grace College, Purdue Fort Wayne, Ball State University, Strauss Veal Feeds, The Cottage Event Center, National Corvette Restorers Society, The Los Angeles Dodgers, St. Joe Conservation Club -USSA, Illinois Indiana Bison Association, Purdue Men's Glee Club, The Foellinger Foundation, The City of Fort Wayne, Jaylon Smith, and private events including: Personal Chef Services, Cooking Classes, Team-Building Culinary Exercises, In-Home Dinner Parties, Wedding Rehearsals/Receptions, Multi-Day Reunions, Graduations, Event Concessions, Funeral Dinners, ServSafe Food Manager Training & Examination Proctoring, and Culinary Facility Consultation.

We have participated as part of the select culinary team supporting celebrity Chef's Jose Garces, Stephanie Izard, Graham Elliot, Michael White, Geoffrey Zarkarian, Jean-Georges Vongerichten, and Marcus Samuelsson for the "Blessings in a Backpack" Fundraiser at Sycamore Hills Golf Club, AWAC Seafood Boil with Chef Michael DiVidts from The New Orleans School of Cooking, as well as SCAN's Brown Bag Lunch.

Jim Huffman, Owner, serves as Chairman on the Board of Directors of the Northeast Indiana Local Food Network, and is an Adjunct Instructor at Ivy Tech Community College.

We are ServSafe Certified, Insured, and follow stringent on-site food safety practices.

Jim Huffman, Owner
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