



Inspired  
Kitchen

fueled by Food with Purpose

VIRTUAL EDITION



## LET'S COOK TOGETHER!

Today, more than ever, it is important for our teams to stay connected. Our BofA Food Services Team is here to support you with our Virtual Inspired Kitchen live cooking demos. Through this program, you and your teams will receive a private cooking experience hosted by our very own BofA chefs! We also work with a large network of Celebrity and Star Chefs who can lead you through your personal demo.

## HOW DOES IT WORK?

- The Compass OneCall team will coordinate a day, time and demo program that works best for your group.
- You can elevate your experience through add-on items options including Ingredient and Gift Boxes that are shipped directly to participants' homes. Ingredient & Gift Boxes require 3-week advance notice.
- We'll set up a virtual meeting (i.e. WebEx) and provide you the invitation for distribution to your group.
- During the live demo, participants will have the opportunity to ask questions and chat with our chef and hosts, making it an interactive, fun experience.

## WHAT ARE WE COOKING?

We offer a variety of recipes from which you can choose. We take into consideration skill level, event length and more.

## HOW DO I SIGN UP?

Complete the registration form, which can be accessed by:

- Emailing [OneCall@BofA.com](mailto:OneCall@BofA.com)
- Visiting our Website: [bit.ly/VirtualInspiredKitchen](https://bit.ly/VirtualInspiredKitchen)

Completed forms can be submitted to [OneCall@BofA.com](mailto:OneCall@BofA.com)



Follow us on Instagram! [@VirtualInspiredKitchen](https://www.instagram.com/VirtualInspiredKitchen)

## WHAT MAKES THIS PROGRAM SPECIAL

### STAY CONNECTED

Enjoy a fun, team building event - virtually! Food brings people together and through this event, teams can engage in a group activity & learn some helpful culinary skills.

### FLEXIBILITY

We work with you to develop a personalized experience that will be best suited for your team.

### EDUCATIONAL

Not only does this provide a great opportunity to connect with team members, it will also provide culinary tips, insights and skills that can be used at home.



The virtual class was inspirational, educational, and so much fun!!!! My family and I look forward to your future classes.



Last Update: 10.25.2021



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## PROGRAM & PRICING OFFERINGS

### SELECT YOUR HOST (required)

| Virtual Event Host  | Appearance Fee |
|---|----------------|
| <b>Compass Executive Chef or Pastry Chef</b><br><i>Up to 90 minutes</i> | \$1,000        |
| <b>Masterclass Series Host</b><br><i>60-90 minute courses</i>           | \$1,250        |
| <b>Star Chef</b><br><i>Up to 60 minute appearance</i>                   | \$2,250        |
| <b>Celebrity Chef</b><br><i>Up to 60 minute appearance</i>              | \$4,250        |

*Price includes event coordination, demo with up to 2 recipes per session, digital recipe cards and shopping list. Culinary host appearances contingent on availability. Pricing subject to change.*

### SELECT AN INGREDIENT BOX (optional)

| Ingredient Box Options<br><i>If an ingredient box is not chosen, attendees will be responsible for sourcing ingredients</i>                        | Box Pricing<br><i>Serves 2</i> |
|--|--------------------------------|
| <b>Dry Goods Kit</b><br><i>Shelf-stable ingredients</i>  | \$75 per box                   |
| <b>Full Kit – Basic Recipe</b><br><i>All ingredients</i>   | \$100 per box                  |
| <b>Full Kit – Premium Recipe</b><br><i>All ingredients</i>   | \$140 per box                  |
| <b>Shipping</b> <i>(All boxes require shipping)</i><br><i>Shipping costs contingent on transit method required and travel locations. USA only.</i> | \$20-\$45 per box              |

*Please see important notice on page 6 in regard to team gifts exceeding \$100+.*

*Pricing reflects ingredients for readily available recipes, including up to 2 dishes (Entree plus one side). Limited to 100 Ingredient Boxes per event. 3-week+ lead time required. Pricing subject to change.*

## STAR & CELEBRITY CHEF

OUR NETWORK OF CELEBRITY CHEFS & STAR RESTAURATEURS ARE AVAILABLE TO MAKE APPEARANCES AT COOKING DEMO PROGRAMS FOR THE ULTIMATE GUEST-CHEF EXPERIENCE—AND THE PROCESS IS ALL VIRTUAL!

CHECK OUT OUR EXCITING LIST OF CHEFS AVAILABLE FOR YOUR PROGRAM.

## MASTERCLASS SERIES

Explore a variety of topics and interests outside of the culinary realm – from coffee brewing courses to meal plan prepping to learning the art of tasting decadent truffles!

See below for details.



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## CHEF JOSH WRAIGHT

Compass Regional Executive Chef – BofA Contract



**Josh Wraight** is the Regional Executive Chef for Bank of America with Compass One. His passion for food came at an early age in his life. After attending Purdue University and working for his Dad at his catering company he decided to pursue his career further and attended culinary school at Johnson and Wales in Charlotte, North Carolina.

It was shortly after culinary school that his career with Eurest started. Starting out as a chef manager and quickly moving his way up to Regional Executive Chef, he now oversees the culinary program for Bank of America locations and has been with Compass for 13 years. He has had the honor cooking for various influential people to include George Bush. In his spare time Chef Josh donates his culinary talent to the American Culinary Federation and the Kansas City Barbecue Society along with spending time with his wife, Bobbie and their two children, Mia and Luca.

## CHEF MARSHA SKIDMORE

Compass Executive Pastry Chef – BofA Charlotte



**Marsha Skidmore** began baking at 8 years old and has been ever since. After spending 6 years in Europe in the Computer Sciences field, she decided to hone in on her passion for baking.

Marsha attended specialty pastry classes and worked in several international bakeries and restaurants. Upon moving to Charlotte, she ran the bakery for Belmont Abbey College, Eli's Catering & the Carolina Panthers. Marsha then became Executive Pastry Chef at Quail Hollow Club later transitioning to Compass Group working in the Corporate Dining Room for Bank of America for over 15 years. Marsha and her team also scratch bake a delicious line of cupcakes and desserts daily for several Charlotte Bank of America cafes – including Taste and Bytes Café!



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## CELEBRITY CHEF



### Jet Tila

*Celebrated TV personality and author. Co-host on Iron Chef as well as multiple other cooking competitions.*



### Aarti Sequeira

*Known for spinning her Indian soul into American favorites, Aarti is a well-loved celebrity on Food Network.*



### Justin Warner

*Won Food Networks' 24-Hour Restaurant Battle at age 26 & now hosts 'Food Call'.*



### Bal Arneson

*Native of Punjab, India and best selling author, teacher and advocate for healthy Indian-inspired cooking.*



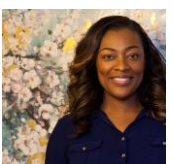
### Damaris Phillips

*Food Network Star Winner and co-host of Southern & Hungry and The Bobby with Bobby Flay. \*No recording/streaming allowed.*



### Elizabeth Falkner

*Award winning chef, author and artist. Restaurant received James Beard nomination.*



### Tiffany Derry

*Known for her culinary expertise and warm southern charm. Appeared on Bravo's Top Chef – named fan favorite!*

## STAR & LOCAL CHEF



### Ali Tila

*Wife and business partners of Chef Jet Tila. Ali is passionate about family/lifestyle teaching.*



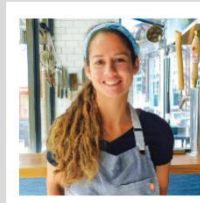
### Jonathan Zaragoza

*At 22, he was a "30 Chefs Under 30 Chicago." He also created his own Mexican food truck "Hechoen Dubai" while in Dubai.*



### Donna Lee

*Founder and CEO of Brown Bag Seafood, Co. in Chicago.*



### Fernanda Tapia

*"Top 30 Under 30" in Boston Restaurant Scene by Zagat. Also received "Best South American Restaurant" in 2016.*



### Chintan Pandya

*Born in Mumbai and had fervent passion for hospitality industry early on. Has opened multiple top-rated restaurants in NYC.*



### Zee Moussa

*Award-winning entrepreneur from Metro Detroit where she was born, raised and now serves the community with her venture, ZeeTheCook Culinary Studio*



## PROGRAM & PRICING OFFERINGS

| <u>WELCOME GIFT</u><br><u>ADD-ONS</u> (optional)   | <b>Gift Options</b><br><i>Shipping not included in pricing noted below</i> |
|--|--|
| <b>BofA Branded Chef Hats</b>  | \$15 each  |
| <b>BofA Branded Chef Aprons</b>  | \$20 each  |
| <b>BofA Branded Black Coffee Tumbler</b>   | \$15 each  |
| <b>BofA Branded Wine Tumbler</b>   | \$12 each  |
| <b>BofA Branded Cutting Boards</b>   | \$15 each  |
| <b>Wine Available for Client Events</b>  | <a href="#">View Selections</a>  |
| <b>Celebrity Chef Cookbooks</b><br><i>Pricing based on preferred cookbook</i>  | Varies per chef  |
| <b>Specialty Chocolates &amp; Sweets</b><br><i>Various options available</i>   | \$10 – 15 each   |
| <b>Gift Box Packaging</b><br><i>Includes upgraded gift box, crinkle paper and custom note from event host</i><br><i>- Additional shipping options available if Ingredient Boxes are ordered.</i> | \$10 each  |

**\*\*Please see important notice on page 5 in regard to team building gifts exceeding \$100+.**

*Gifts/Gift Boxes are shipped a week prior to Cooking Demo event. Our OneCall team will work with Event Coordinator to collect participant addresses and shipping preferences. Shipping and packaging will be estimated separately based on gift items selected.*

*Pricing subject to change.*

## GIFT BOX OPTIONS

A curated box with your gift selections can be crafted and shipped to participants' homes – making the event even more special!



Work with our team to personalize your box!



# VIRTUAL INSPIRED KITCHEN MASTERCLASS SERIES



## Chocolate Tasting Tours with Vosges Haut-Chocolat

Be guided through Vosges Haut Chocolat's 'Five Steps to Tasting a Truffle' and learn to heighten your senses and hone in your chocolate awareness.

**45 minute class\***

\*Class requires truffle purchase.  
Upgrade your experience with Katrina Markoff, owner of Vosges Haut-Chocolat, for additional fees.

## Seed-to-Cup Coffee Exploration with Brady Butler

Learn to taste your favorite coffee like a pro, virtually-visit a coffee farm, and peek into a roaster to see how flavors are developed.

**60 minute class\***

\*For up to 50 guests. Lower fee for smaller groups.

Elevate the Experience:  
Send each participant a 12oz bag of Pure Intentions Coffee!



To Book, Contact our Team  
[OneCall@bofa.com](mailto:OneCall@bofa.com)

Programs and pricing subject to change.

# VIRTUAL INSPIRED KITCHEN MASTERCLASS SERIES



## Meal Planning Prep with Kelsey Massis

Let Kelsey, our Registered Dietitian, simplify your week with practical meal prep ideas and recipes that are well-balanced to support a healthy lifestyle.

90 minute class

Elevate the Experience: Send each guest a Healthy Meal Prep Cookbook written by Toby Amidor

## Virtual Gardening with Adam Weiss

Grow your green thumb with Adam as he coaches you through a step-by-step gardening process, while also helping you develop a special connection to the earth and learn the importance of creating healthy habits in our daily life.

60 minute class

Elevate the Experience: Send a Gardening Gift Box to your guests including seeds & gardening tools!



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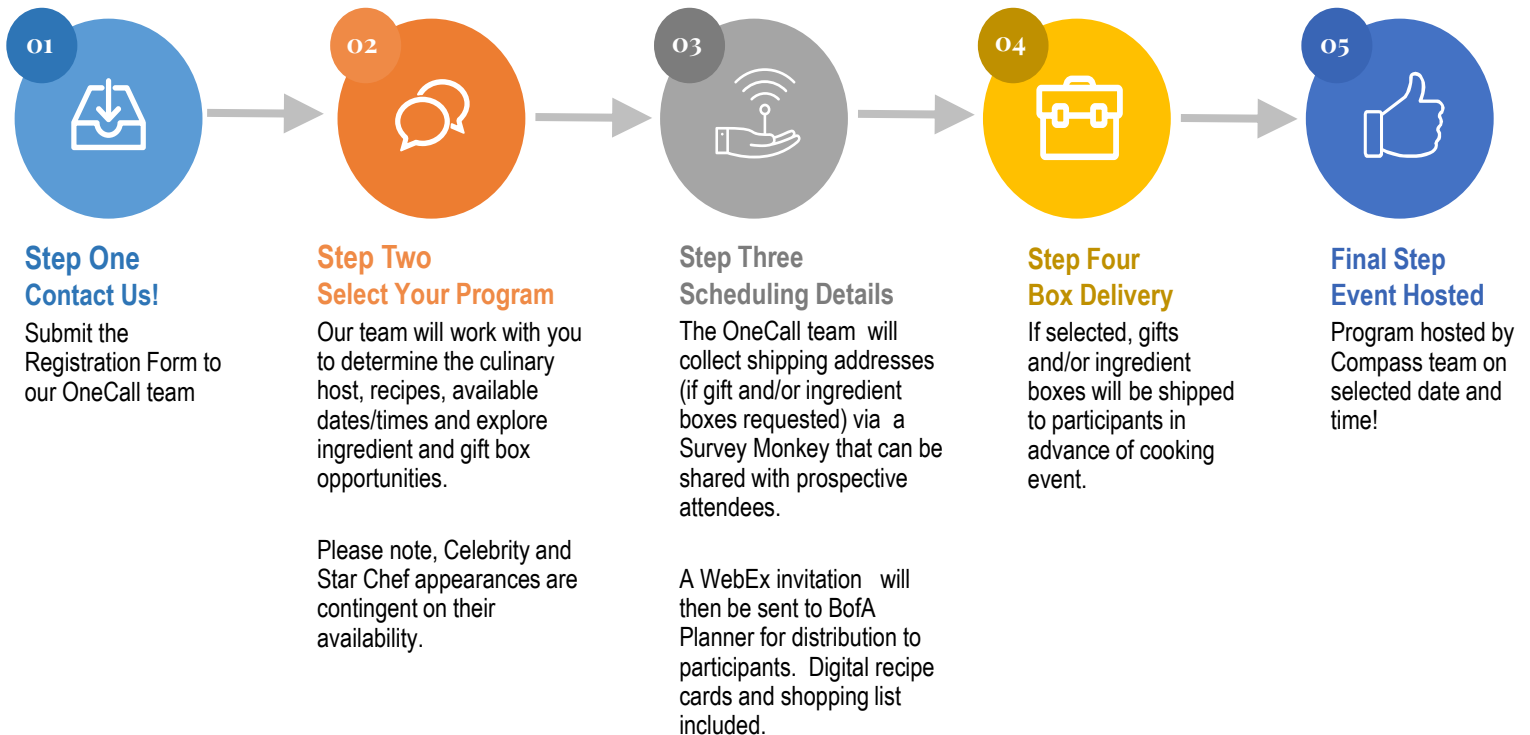
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## Program Coordination

Our team works hand in hand to develop a program that fits your team's preferences.



## READY TO SIGN UP?

Download and complete the registration form, which can be found by:

- Visiting our Dining Website: [bit.ly/VirtualInspiredKitchen](https://bit.ly/VirtualInspiredKitchen)
- Emailing [OneCall@BofA.com](mailto:OneCall@BofA.com)

Please send your completed registration form to [OneCall@BofA.com](mailto:OneCall@BofA.com).

For additional programs details, view our VIK Look Book: [HERE](#)

**Expense note:** Team building expenses exceeding \$100 per attendee are subject to income imputation. The per attendee expense is calculated by taking the total cost of the event divided by the number of attendees. Since these expenses are not submitted in Concur, the organizer of the event is responsible for submitting an Earning Request form in Workday. The FLU/CF can choose to gross-up the amount(s) to cover the withholding taxes to limit the impact on employees. To learn more about Earning Request forms, go to [HR Connect](#).