



- food -

CHEF CHELSEY PAGANA

“Eat fresh, unprocessed foods.”

FigoFood provides a multitude of customizable services to accommodate your culinary request including gourmet catering, dinner parties, cooking classes, and more. Figo means, “cool” in Italian slang. Chef Chelsey’s cuisine is pretty figo because it’s fresh, seasonal and authentic. Hand selected ingredients are of the highest quality.

Chef Chelsey is a graduate from the International Culinary Center in New York City. She completed an abroad program for 6 months at ALMA in Parma, Italy where she learned just how much freshness matters. Chelsey is also a graduate of Penn State University and is a certified fitness trainer.

Go to www.figofresh.com for photos & more about FigoFit & FigoFood!

figo.info@gmail.com & **570.809.2400** for planning & pricing info.

SERVICE IDEAS

RAVIOLI CLASS: Chef Chelsey’s favorite part of Italian culinary school was learning how to make the classic stuffed pastas of Emilia Romagna. Let chef take you through a hands on culinary journey with delectable ravioli, hand made from scratch, for you and your party. Using only the best Italian ingredients, we’ll cook, drink delicious wine, learn, laugh and eat. Life doesn’t get better than that! A full dinner may include an antipasti platter, salad, ravioli, and dessert. **Ravioli may also be frozen and delivered.

PIZZA NIGHT: This isn’t your typical Pizza Night. Let Chef Chelsey deliver whatever gourmet pizzas your heart desires. Ideas are below!

Pizza Pagana- “The Gravy” (Sicilian family recipe for tomato sauce), fresh mozzarella, and basil ribbons. Other toppings can be added.

Eggplant Balsamic Pizza- grilled eggplant, goat cheese, caramelized red onion, candied pecans, and arugula are drizzled with a balsamic reduction.

Sweet and Spicy Chicken Pizza- shredded chicken, mango-habanero sauce, caramelized red onion and mozzarella cheese.

**Add an appetizer, salad and/or dessert from Chelsey’s party menu below!

PARTY HARDY: Let Chef Chelsey help you customize a menu for your get together. Party ideas include graduation parties, bridal and baby showers, game days, birthdays and more. Chelsey's specialties listed below:

Appetizers & Salads

Bruschetta Fresca- handpicked tomatoes cut concassé, dressed over crostini.

Bacon Wrapped Scallops- jumbo scallops wrapped in thick cut bacon served with a basil aioli.

Stuffed Mushrooms- sweet Italian sausage and spinach stuffed in a mushroom topped with hollandaise sauce.

Antipasto- mixed Italian salumi, provolone, olives and homemade croutons over romaine lettuce with a balsamic vinaigrette.

Summer Salad- blueberries, raspberries, strawberries, candied pecans, goat cheese, and sliced red onion over mixed greens with a balsamic vinaigrette.

Cesar Salad- Real Parmigiano Reggiano, homemade croutons, and romaine lettuce is tossed in a Cesar dressing.

Main Courses

Baked Ziti- fresh Italian cheeses, The Gravy (Sicilian family recipe for tomato sauce) and ziti.

Carmella's Baked Penne- My Meemaw's recipe of sliced sweet Italian sausage, peppers, onions, The Gravy and penne topped with mozzarella.

Handmade Meatballs- My Mom's recipe served with The Gravy. Rolls can be made available for meatball sandwiches.

Sweet and Spicy Italian Sausage- Local sausage from my favorite Italian deli can be served either with peppers and onions and rolls for sandwiches, or with the gravy as a side dish to pasta.

Rainbow Kabobs for Grilling- Master the grill with premade kabobs of your choice. Marinated steak or chicken, and colorful veggies (squash, red onion, peppers). Can come uncooked, frozen, or cooked and ready to eat.

Dolce

Red Wine Chocolate Cake- light, fluffy cake made with dry red wine and premium chocolate topped with homemade whipped cream, fresh raspberries, red wine sauce and mint leaves.

Fresh Fruit Platter- Seasonal fresh fruit beautifully displayed on a plate or on a kabob.

Lemon Ricotta Cookies- These light cookies are artfully displayed and drizzled with a lemon royal icing.

6 COURSE CUSTOM DINNER: Let Chef Chelsey wine and dine you with a custom gourmet dinner using seasonal, gourmet ingredients. With Chelsey, you'll customize your menu. She will create the best wine pairings with each course taking your favorites into consideration. While Chelsey's specialty is fresh and simple Italian cuisine, we can get creative. Rate will include the chef's planning, shopping, prep work, on-site service with stylish presentation, and cleanup.

**This can be serviced as a seated, plated dinner for 2-10 guests. For larger parties, think of this as an eat and mingle event where guests may serve themselves for each course.

Sample Custom Menu:

Una Primavera Italiana

Aperitivi

Chalkboard cheese selection
Grilled basil-lime shrimp skewers
Signature cocktail

Amuse-bouche

Chef's seasonal selection
Prosecco

Insalata

Shaved asparagus salad with Parmigiano Reggiano and pine nuts tossed in a champagne viniagrette
Pinot Grigio

Primo

Fresh spinach papparadelle in an herbed butter sauce
Valpolicella

Secondo

Tuscan lemon rosemary chicken roasted with carrots
Barolo

Dolce

Red wine chocolate cake with homemade whipped cream and a fresh raspberry salsa
Moscato
Coffee & Espresso