



Cacao Shoppe

experience real chocolate

Chocolate Tasting - A Unique Dessert Experience for Your Guests

OUR MISSION: We traveled to cacao farms in Belize, Mexico and the Dominican Republic to specifically learn about the agriculture behind chocolate. Our mission is to teach people about chocolate and connect people to where their chocolate comes from. We do this through delectable chocolate tastings.

WHAT WE DO: At our chocolate tastings, we only serve the highest quality chocolate from national and international bean to bar chocolate makers. The cacao origins vary from organic farms in Belize, Mexico, Dominican Republic, Peru, Cuba, Madagascar, Congo, Trinidad, and Ecuador, to name a few.

HOW IT WORKS: Many people never have the opportunity to experience real chocolate. A chocolate tasting is a unique *dessert experience* that will add the final touch to a delicious meal.

- Guests receive a cacao flight with 5-7 pieces of chocolate.
- We bring your guests through an educational chocolate tasting, learning about the cacao origins of each bar, what makes the chocolate maker unique, and review the short list of ingredients, connecting guests to where their chocolate really comes from.
- Becomes a marketing opportunity to bring guests back to your venue on an exclusive basis to taste new chocolate.



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