

Brunch with Chef Leon Rowe



YOUR ULTIMATE DRIVE IN CULINARY EXPERIENCE.

SATURDAY SEPTEMBER 25TH

LOCATION - AJAX GO STATION

TIME: 10:00^{AM}



@CARIFESTIVAL



@CARIFESTIVAL



@CARIFESTIVAL

TICKETS AVAILABLE AT EVENTBRITE
AND WWW.CARIFESTIVAL.COM



Chef Leon Rowe

Chef Leon is an inspiring Chef that has been cooking professionally for over 12 years!

He has developed an unparalleled passion for food which was ignited at the tender age of 8 years old while living in Jamaica with his grandmother. After migrating to Canada in 2002, Chef Leon's innate passion, taste and desire for the culinary world began to become more apparent to his friends and family. He began hosting family dinners and throwing parties where the food was always on point!

Without question, Chef Leon's gift to throw down in the kitchen began to manifest among all who tasted his creations! Within no time, Chef Leon was being requested to cater to small and large events. In 2013 Chef Leon made the choice to hone in on his culinary gift by attending Humber College where he completed his Diploma in Culinary Arts.

Today, Chef Leon is now the owner of Heaven's Kitchen which offers creative cooking and a variety of services such as private dinners, small & large event catering (up to 1000 people), personalized meal plans and personal Chef services. When he's not cooking for the people you can find Chef Leon creating and sharing his recipes by way of his YouTube channel and Sunday night Facebook live sessions.



Appetizer

FRIED PLANTAIN BRUSCHETTA

Fried Ripe Plantains, Dried Cranberry, Red Onions, Chopped Tomatoes and Cilantro Tossed in Honey Lemon Balsamic Dressing served on Toasted Baguettes

Entree

JERK SHRIMP MAC & CHEESE

Tiger Shrimp Marinated in our Special Jerk Sauce & Macaroni Tossed in Sweet Potato Base, Mango, Coconut & Cream Cheese Sauce

Dessert

SWEET POTATO PUDDING

Garnished with Toasted Coconut Shavings & Warm Caramel

PURCHASE TICKETS!