



Adrienne Adriatico was a private chef for more than seven years and was either flown, floated or driven to the destinations with the family for which she worked. Some of the countries in which she has cooked are the Bahamas and Costa Rica. Realizing she would like to broaden her horizons, she went back to school and graduated with honors to become a le Cordon Bleu chef. She formed her own company, Carefully Blended Cuisine, and in this new venture Adrienne has also cooked as a Personal Chef in places such as Denmark, Hawaii as well as in the United States.

Her clients request she keep their privacy, however, let me say some have diverse jobs such as being a president of twelve very well known gaming casinos, a CEO for an international corporation, Vice-President of a major U.S. defense contractor, president and owner of a large gymnastic organization and others in and around the central Florida area.

The 15-year veteran teacher takes her classroom teaching experience into the kitchen and provides hands-on training for adults as well as groups of children. Her passion for food is transformed into an avocation, through her sauces, plating techniques, and her sweet and savory presentations. She believes food should be delicious to see, smell, and taste (and in that order).

Adrienne turns ordinary dinner into extraordinary dining.

Her mission: "To combine the simple enjoyment and passion for good food by not only educating the public toward eating nutritious food but also appreciate the fun involved in its preparation."

Adrienne can be your own personal chef or your engaging instructor at an interactive, hands-on four-course dining experience. She also offers Intimate Dinners for Two for those who have that "special" someone they would like to impress. Then there are the Cooking Lessons (for adults and children), Food with Wine Pairings, Corporate and Dinner Parties and for those who just are not quite sure – Gift Certificates.

Adrienne is fully insured and licensed by the State of Florida Department of Public Health. She is a member of the American Culinary Federation (ACF) and American Personal Chefs Association (APCA).

