

The Pickled Beet Presents: A Free Aviation Lunch & Learn

The free event, designed for Corporate Flight Attendants in South Florida, includes a hands-on culinary program in The Pickled Beet's kitchen

MIAMI, FL, UNITED STATES, March 19, 2025 /EINPresswire.com/ -- The Pickled Beet, South Florida's award-winning gourmet chef and culinary services company that offers in-flight catering, presents an interactive Aviation Lunch & Learn. The free event, designed for Corporate Flight Attendants (CFAs) in South Florida, includes a hands-on culinary program in The Pickled Beet's



Chef Liz in the kitchen

kitchen, to teach best practices for luxury dining at 40,000+ feet. CFAs will learn essential knife skills, professional plating and garnishing techniques, and best practices for heating multiple components of meals. There will be a question and answer session with professional chefs,

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Our interactive Aviation
Lunch & Learn is designed
for Corporate Flight
Attendants to gain hands-on
experience in our kitchen
with professional chefs who
specialize in curating private
jet dining."

Chef Elizabeth Willard, Founder and CEO of The Pickled Beet. including Chef Elizabeth Willard, Founder and CEO of The Pickled Beet. The event culminates with a light lunch.

The event is on April 25th from 11:30 a.m. to 1 p.m. EST at The Pickled Beet: 12276 SW 131st Ave., Miami, FL 33186

More Information: All CFAs are welcome. Register at: https://thepickledbeet.com/aviation-lunch-and-learn/ by April 18th.

About The Pickled Beet:

Personal Chef Services - Private Chef Experiences - In-Flight Catering

The Pickled Beet, South Florida's award-winning gourmet

chef and culinary services company, helps clients focus on what's most important in life through tailored weekly personal chef services that deliver freshly prepared 100% organic meals right to

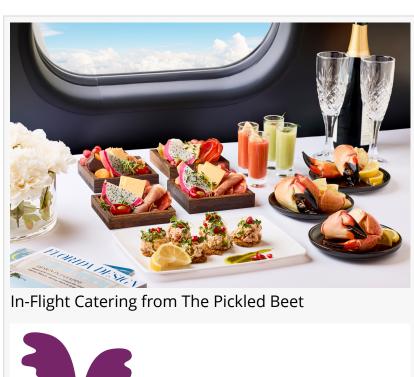
their home or office. They also offer personalized services through luxury private chef events and holiday catering, in-flight private aviation catering, and semi-private chef experiences.

Inspired by her Italian great grandmother's home-cooked meals, Chef Elizabeth Willard founded The Pickled Beet in May 2006, with a mission to help clients heal through food, expertly accommodating even the most severe food allergies and medical maladies with delicious customized meals in a Celiac-safe kitchen.

Airports served by The Pickled Beet include: Palm Beach International Airport, Miami International Airport, Fort Lauderdale–Hollywood International Airport, Fort Lauderdale Executive Airport, Miami Opa-locka Executive Airport, Miami Executive Airport and North Perry Airport. For more information visit:

https://thepickledbeet.com/in-flight-catering/

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