

Pair Your Off-Site & On-Site Catering With Our *Signature Experiences*

Pocono Organics Signature Experiences are truly one of a kind. Pair your off-site and on-site catering event with these to delight your guests and create a unique experience outside of the norm.

Chef Lindsay McClain's team is driven by dedication & the desire to create a happy eating experience - paired with fresh regenerative organic certified ingredients is a combination rarely found and one we hope you will enjoy as much as they do.

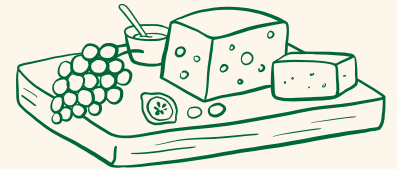


GATHERED & GROWN

Guests will explore basic floral design techniques, color balance and flower care while creating a hand tied arrangement to take home.

THE ART OF THE BOARD

Build a well balanced charcuterie board exploring flavor pairings, textures and simple styling techniques using a selection of organic meats, cheeses, fruits + accompaniments.



STEEPED TOGETHER

Create your own custom tea blend using a variety of herbs + flowers to craft a personalized recipe and assembling your own tea bag to enjoy.



FROM PLANT TO BALM

In this class guests will learn the basics of salve making using plant based oils + natural waxes. Each participant will receive their own organic small - batch salve.



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Located in the Beautiful Pocono Mountains in Long Pond, Pennsylvania

Signature Experiences at
Pocono Organics.

POCONO
ORGANICS