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(not for publication or broadcast)

**SAN DIEGO CATERING COMPANY HOSTS  
AFFORDABLE COOKING CLASSES LED BY EXECUTIVE CHEF**  
*'Hot Off the Grill' is Thurs., May 14 and Tues., June 16*

**SAN DIEGO, CALIF** (April 27, 2009) – Behind The Scenes, Inc. Catering & Events (BTS), headed by a diverse repertoire of culinary experts, and caterer for intimate gatherings and global events, offers San Diegans a truly unique and extremely affordable opportunity to learn from a master chef. Up next on the schedule is “Hot Off the Grill” to be held on Thurs., May 14 and Tues., June 16 at their working catering kitchen in the Sorrento Valley area of San Diego.

“Hot Off the Grill” challenges guests to discover great recipes, preparations and unique ways of preparing your not so typical foods right on your grill. Guests start off with summery cocktails then roast, brine and grill all types of foods without a single pot dirty in the kitchen. Menu items include pizza, sliders, salad, and pork loin. Top it off with Flaming Sh’more Shooters for dessert. Guests will also create zesty and unique BBQ sauces that are so delicious, you will want to slather them on everything! Classes are limited to 20 guests, to ensure personal interaction and instruction from Executive Chef Marc Therrien. Visit the web site at <http://www.btscenes.com> for a full menu, more details, and to register in advance for a low price of \$45 per person.

The classes are perfect for singles, couples, friend’s night out and parties. At only \$45 per person when you register in advance and online, the two-hour classes include a wine or cocktail pairing, sumptuous cuisine and professional chef instruction. Guests will be able to take recipes home, which are fun, easy and affordable to prepare. Attendees sit tableside in the working kitchen at BTS to learn the newest trends, new items to cook with at home as well as healthy cooking styles that attendees can incorporate in their daily lives. The classes have been extremely popular, and the BTS team plan to add new classes to the schedule, including more summer and holiday classes. The schedule may be found at [www.btscenes.com](http://www.btscenes.com).

Inspiring chefs and attendees can register via the BTS Web site at [www.btscenes.com](http://www.btscenes.com). A four-day advance reservation is required. All classes are held at Behind the Scenes, located at 9888 Waples Street, San Diego, Calif., 92121 (conveniently located off the I-805 and Mira Mesa Blvd. with ample parking). Classes will be held from 6:30 p.m. to 8:30 p.m. For details on future classes, visit [www.btscenes.com](http://www.btscenes.com) or call (858) 638-1400.

**ABOUT BEHIND THE SCENES CATERING & EVENTS**

BTS provides its services domestically to large scale events such as the Red Bull Air Races, Republican and Democratic Conventions, The Taste of Lexus National Marketing Tour, NFL Superbowls, and PGA Golf tournaments. They also serve as the exclusive caterers for many San Diego venues. They are the nation’s premiere on-location catering company. In addition to doing world-class events, BTS, based in Sorrento Valley, also caters for small parties, wedding and intimate gatherings. In addition to the upcoming Vancouver games (2010), BTS also catered for the international broadcasters and corporate sponsors at the Olympics in Sydney, Australia (2000); Salt Lake City, Utah (2002); Athens, Greece (2004); Torino, Italy (2006), and Beijing, China (2008).

For more information on the catering and event services (large scale or intimate) provided by BTS, please contact (858) 638-1400 or visit the Website at [www.btscenes.com](http://www.btscenes.com)

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