

## Our 26 most popular and most requested menu ideas from past private events

Private parties are available any day or night for 6 or more.

Below are the menus and prices per person

We can accommodate any dietary needs and food allergies. Just pick your menu and we will do the rest.

Once you decide on a date & menu, a deposit is required to hold the date.

Everyone can either call in to register or we can set up a private link for your group to sign up online.

We accept cash, check and all major credit cards. Final count and balance are due one week prior to the event.

Our classes are hands on and yes you eat everything you make and take home any leftovers and all recipes.

It is a full meal including appetizer, Sangria and dessert!

Let me know what you would like us to write on the Welcome Board and the Giant Brownie Pizza.

We have a karaoke machine for added fun that you are welcome to use. We also have a 60' HDTV with HDMI to use for presentations, play a video or favorite movie, etc.

Feel free to stop by to go over any details; we also have several reviews online: Google, Yelp, Trip Advisor, our Feedback and Team Build pages on our website and our Facebook page.

**All Events are 3hrs long and come with complimentary Sangria, hot appetizer and dessert.  
You are welcome to BYOB to enjoy with your meal.**



**I hate to cook! \$65 per person Not after this class, you will love it!**

**Lemon Parm Pasta, Lo-Carb Chicken Parm, Grilled Caesar Salad with homemade low fat dressing and Parm Crisp**



**Cloudy with a chance of Meatballs \$65 per person**

**Buffalo Chicken Meatballs, Turkey Confetti Meatballs, Italian Meatballs and my soon to be famous  
Rockin Red Sauce with pasta and chopped salad!**



**More Apps Than a Smartphone \$65 per person** Learn to make delicious, easy appetizers with a healthy twist: Bette Davis Eyes, Spinach Bars, Guacamole Chicken Salad, Hot Pockets.



**Bruschetta \$65 per person** Learn how to make one simple recipe and turn it into two appetizers and two meals. Garlic Toast, Pasta and Chicken Parm.



**Makin the Mozz \$65 per person** Learn how to make Fresh Mozzarella Cheese. Each student will make their own mozzarella cheese ball to enjoy and take with. In addition you will learn, "How to make a Roulade". Caprese Salad, and Margherita Pizza



## Old School Italian with a new twist \$65 per person

Wedding Soup, Parm Crisp, Chicken Picatta with Linguini



**Thai One On! \$65 per person** Spring Rolls with fusion sauce, Thai Marinated Grilled Chicken, Coconut Rice, Asian Cucumber Salad.



**My Big Low Fat Greek Dinner \$65 per person** Spanakopita, Quinoa Tabbouleh Salad, Homemade Gyro Meat with Tzatziki sauce, OPA!



## Cozy & Comfort \$65.00 per person

Pork Chops with Apple Chutney, Scalloped Potato with Spinach Gratin, Roasted Carrots with Sage Brown Butter.



## Bali High \$65.00 per person

Pot Stickers, Indonesian Pasta, Bali Baked Fish



## Picnic at the Beach \$65 per person

Grilled Chicken Guacamole Wraps, Caprese Salad Skewers, Caramelized Onion Dip with veggies and chips. Frozen Drunken Fruit bites!



## Snack Attack \$65 per person

Lo Carb Cheesesteak eggrolls w/ kicked up ketchup, Low fat, whole wheat Mozzarella Sticks w/ homemade Marinara sauce, World's Healthiest Easiest Cookie

You'll never know it was healthy for you and that you are eating veggies, we guarantee!



**Happy Heart \$65 per person** Salmon with Roasted Cherry Tomatoes, Caramelized Onions, Baby Spinach, Fried Brown Rice.



**Grillin & Chillin \$65.00 per person** Without breaking a sweat! Grilled Caesar Salad, Grilled Fusion Chicken, Grilled Smashed Potatoes,



**STINKING ROSE - GARLIC! \$65 per person**

Garlic Oil Tomato Dip, 40 Cloves of Garlic Roasted Chicken, Garlic Herb Smashed Potatoes, Grilled Garlic Caesar Salad. Vampires beware!



**Friends Fiesta \$65 per person**

Guacamole, Green Chili Chicken Enchiladas, Black Bean Corn Salsa, Red Rice



**There's an App for Everyone! \$70 per person** Shrimp Puffs, Roasted Red Pepper Dip, Bloomin Onion Bread, Bruschetta Stuffed Baby Bellas



### **Dinner Party 101 \$70 per person**

Bloody Mary Shrimp Cocktail, Caramelized Onion Tartlet, Chicken or Pork Parm Tenders with Mixed Greens and homemade warm balsamic dressing.



*Here are some examples of higher priced menus, you can also go online to our websites classes and events calendar and pick any menu you like. We can accommodate any dietary needs and food allergies. Just pick your menu and we will do the rest.*

**SUSHI PARTY! \$80 per person** Create your own signature roll while learning the fundamentals of sushi making! We will cover everything from how to make the perfect sushi rice to rolling, slicing and decorating techniques. Each student will go home with a bamboo roller mat to practice at home.

California Rolls, Philadelphia Rolls, Japanese Tuna Salad Rolls, Robin's Crunchy Shrimp Rolls!

*(For your safety, we do not use any raw fish, only high quality cooked, smoked and canned).*



## Don't Cry for me Argentina...\$80 per person

Baked Jalapeno Poppers, Gaucho Steak with Chimichurri Sauce, Oven baked sweet plantains, Lemon Parsley Baby Carrots.



## Beef Fillets with Cognac-Onion & Spinach Sauce \$85.00 per person

We will be making Shrimp Spring Rolls with Fusion sauce, Beef Fillets with Cognac-Onion & Spinach Sauce, Smashed herb potatoes, Seared tomatoes w/creamy nonfat horseradish dressing.



**Ultimate Night \$85 per person** Beef Wellington (no pâté, veggies only) with Lobster Mac & Cheese and Grilled Caesar Salad.



## Land & Sea \$85.00 per person

Filet Mignon with Maitre'd Butter & Crab Cakes, Herb Smashed Grilled Potatoes, Chopped Salad.



## **Twas the Night Before \$85 per person**

Holiday Eve entertaining made easy and healthy.

Mini Lobster Rolls, Filet Mignon Roast with whipped horseradish sauce, Hasselback Potatoes, Spinach Cashew Salad



## **Surf n Turf \$85 per person**

Surf n Turf: Angry Lobster and Filet Mignon w/herb butter, Lemon Parm Pasta with Crispy Basil, Grilled Romaine salad with balsamic glaze.



## **Custom Party Menu @ \$100+ per person**

Filet Mignon Roast, Grilled Shrimp Cocktail, Wok n Roll Wings, Lemon Parm Pasta, Bruschetta Challenge, Mini Desserts





**For added fun you can add paper chef hats for an additional \$3.00 per person**