

23 OF OUR MOST POPULAR MENUS

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 \$500.00 deposit is required to hold the date.

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 and photo booth 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 check out our space, we are a **5 Star Cooking Studio** with reviews online:

Google, Yelp, Trip Advisor, Facebook and our Team Build page on our website.

All Private Events and Team Building Events are 3hrs long and come with complimentary Sangria, hot appetizer and dessert. You are also 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 creamy Caesar dressing & Parm Crisp



More Apps Than a Smartphone \$65 per person

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 appetizers and meals. Garlic Toast, Pasta 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 Piccata with pasta



Thai One On! \$65 per person

Thai Marinated Chicken, Peanut Coconut Sauce, Coconut Rice, Asian Cucumber Salad. Spring Rolls w/fusion sauce



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 w/ Sage Brown Butter.



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, 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, Very Veggie Fried 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! \$75 per person

Shrimp Puffs, Roasted Red Pepper Dip, Bloomin Onion Bread, Bruschetta Stuffed Baby Bellas



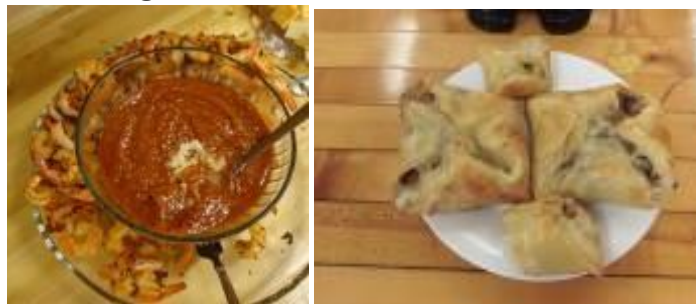
Cloudy with a Chance of Meatballs II \$75 per person

Mozzarella Stuffed Italian Meatballs with Rockin Red Sauce and Pasta, Asian Turkey Meatballs with Lime dipping sauce, Buffalo Chicken Meatballs with homemade blue cheese dip and veggies.



Dinner Party 101 \$75 per person

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



SUSHI PARTY! \$85 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...\$85 per person

Baked Jalapeno Poppers, Gaucho Steak with Chimichurri Sauce, Buenos Aires Pasta.



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

Beef Fillets with Cognac-Onion & Spinach Sauce, Smashed herb potatoes, Seared tomatoes w/creamy 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.



Surf n Turf \$85 per person

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



Custom Party Menus available starting @ \$100+ per person

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

