

NEW MENUS FOR TEAM BUILDING AND PRIVATE PARTIES

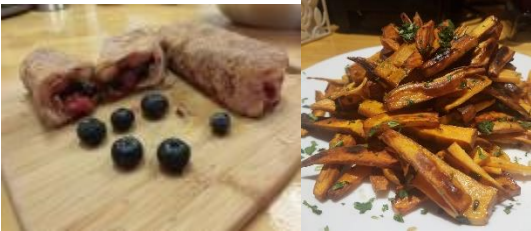
Rustic French Cooking \$75 per person

Coq au Vin with buttered noodles, 1hr Homemade Rustic French Bread



Morning in Mexico \$75 per person

French Toast Burritos, Baked Green Chili Omelet, Mexican street fries with salsa ketchup



P H F of the Mediterranean \$75 per person

Pita, Hummus and Falafel all Homemade!



Cooking with Fresh Herbs \$75 per person

Fresh Herb Chicken, Veggies, Sauce, Dressing, Drinks!

Basil, Rosemary, Sage, Thyme, Mint



The All American \$75 per person

Devilish Eggs, Sloppiest Joes, Homemade BBQ sauce, Macaroni Salad, Cast Iron Caramel Apple Oat Crisp.



Pumpkin Party \$75 per person

Not just for carving and pie. Learn how to make some fun savory dishes all with a healthy twist. Pumpkin-Sage Cream Sauce Pasta, Pumpkin and Apple Chutney with *Pork Tenders (*Chicken can be substituted, please note under food allergies when booking), Pumpkin Crisp.



Escape to the Islands \$75 per person

Hot Buttered Rum, Jamaican Curry *Pork Tenders with Pineapple Salsa, Corn & Pepper Salad, Coconut Pineapple Rice. Yeah Man! Bob Marley will be playing...Don't worry bout' a thing*Chicken can be substituted for pork, please note when you book



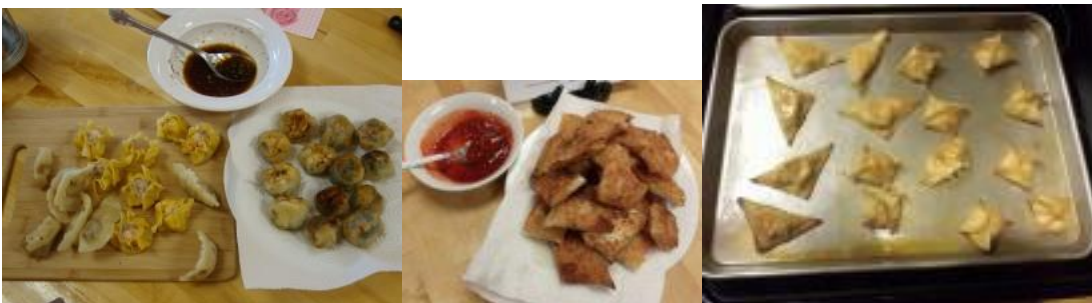
Let's try Thai \$75.00 per person

Shrimp Spring Rolls with Fusion Sauce, Sweet Cucumber Salad with Bean Sprouts, Massaman Chicken Curry with Jasmine Rice.



Far East Happy Hour \$75 per person

Pot stickers, Crab Rangoon, Firecracker Shrimp



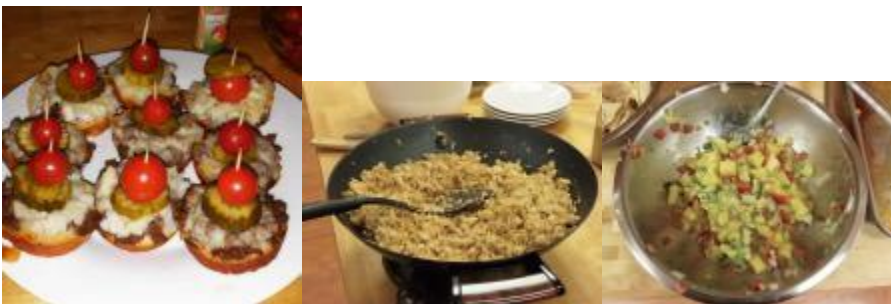
Cheese Making 101 \$75 per person

Learn how to make Fresh Mozzarella and Fresh Ricotta Cheese. Each student will make a Mozzarella cheese ball to create a Margarita Pizza, and Fresh Ricotta cheese to make Zucchini Ricotta Fritters.



Parrot Head! \$75 per person

Come Join us for a night of Cooking and jamming to the sounds of Jimmy Buffet. Shoes and shirts optional! Cheeseburger in paradise bites, Key West Spicy Chicken, Mango Salsa, Coconut Pineapple Rice



Pierogi & Prosecco Party \$85 per person (Polish Dumplings with Sparkling Wine)

Bring your favorite bottle of Prosecco and enjoy while you learn to make the most amazing Pierogi!

We will be making homemade dough. Techniques will be taught how to roll and fill.

Fillings will be Filet Mignon with caramelized onions and white sharp cheddar, Sweet Potato & Zucchini with an Asian flair and Three Cheese Jalapeno!

Not your Babcia's pierogi! Pierogi will be boiled and sautéed in butter to enjoy!

