

In Home Cooking Classes Menus

6-20 students per class

Price includes instruction, service and clean up

Menu #1 (French Fusion)

Mesclun Mix with Toasted Walnuts and Raspberries with Raspberry Vinaigrette

Marinated Shrimp in a Champagne Beurre Blanc

Ginger and Garlic Marinated London Broil, Roasted Red Skin Potatoes & Steamed Broccoli

Individual Cheesecakes in a Strawberry Puree

Price \$40.00 per person

Menu #2 (Far East)

Asian Spinach Salad

Pork Pot Stickers with a Ginger Soy Dipping Sauce

Chicken Stir Fry with Vegetable Fried Rice

Lemon Crème Brulee

Price \$30.00 per person

Menu #3 (Classic American)

Classic Caesar Salad

Prosciutto and Parmesan Stuffed Portabella Mushrooms

Marinated Roast Beef, Garlic Mashed Potatoes and Roasted Asparagus

Triple Chocolate Brownies

Price \$30.00 per person

Menu #4 (Italiano)

Mixed Greens Salad with a Balsamic Vinaigrette

Tomato, Basil and Parmesan Bruschetta

Penne Pasta with Sautéed Chicken, Sun Dried Tomatoes and Spinach in an Asiago Sauce

Chocolate Chip Cannolis

Price \$25.00 per person

Menu #5 (N'Orleans)

Mixed Greens Salad with a Creole Vinaigrette

Spicy Catfish Tenders with a Cajun Tartar Sauce

Chicken and Andouille Jambalaya

Bananas Foster

Price \$40.00 per person

Menu #6 (Southwestern Flair)

Spinach Salad with Red Onions and Cucumbers with Buttermilk Ranch Dressing

Three Cheese Quesadillas

Adobo-Rubbed Pork Tenderloin with Black Bean Pico De Gallo with Yellow Rice

Chocolate Soufflé

Price \$35.00 per person