

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 \$50.00 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 \$40.00 per person

Menu #3 (Classic American)

Classic Caesar Salad
Prosciutto and Parmesan Stuffed Portabella Mushrooms
Marinated Roast Beef, Garlic Mashed Potatoes and Roasted Asparagus
Peach Cobbler

Price \$40.00 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 Cannoli

Price \$35.00 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 \$50.00 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 \$45.00 per person

Menu #7 (Bar Food) NEW!!

Spicy Guacamole with Tostados
Sweet Buffalo Wings with Ranch Dressing
Mini Burgers with Rosemary Fries
Triple Chocolate Brownies with Vanilla Ice Cream

Price \$35.00 per person

Menu #8 (Pizza Night) NEW!!

Four pizzas with your choice of toppings!

Price \$35.00 per person