



Adult Cooking Party Menus

Apprentice Package

Mexican Fiesta \$ 90.00 per person

If you love Mexican, you'll love to have a party making them. Get ready to make Corn Tortillas from scratch. You'll make Tacos and Enchiladas accompanied with guacamole and salsa is delicious especially when you are making it fresh yourself. Choice of two fillings Chicken, fish or Vegetable. Mexican Vegetable rice pilaf and finish the fiesta with Flan.

Wok Happenings \$65.00

Learn to make Summer Rolls before you Chop, Slice and Dice ingredients to make Chicken Vegetable Stir Fry with rice noodle noodles and Sesame Fried Bananas

Breakfast Feast Anytime of the Day \$40.00 per person

Make homemade Turkey Sausage, Lemon Ricotta Pancakes with Sautéed Apple and Fresh squeezed Orange Juice

Sous Chef Package

Tapas: Small Plates from Around The World \$150.00

Enjoy global cuisines in small bites. You and your guests will make a four savory and one sweet small plates that let your taste buds explore Mediterranean, South American, European and African cuisines.

Pasta Cucina \$125.00 per person

Mix, knead and roll dough to make Ricotta Gnocchi with Mushrooms and Spinach and Home Style Meat balls with Fettucine with a fresh tomato gravy. Then sit down to enjoy with a salad of Mixed Greens and tossed with a Chocolate Spice vinaigrette.

America Pub Appetizers \$85.00 per Person

Bar foods are simple and delicious. So, enjoy learning to make Salmon Sliders, Hummus with Flatbread Plates, Shrimp Lettuce Wraps, Brussels Sprouts Fries and Asian Lollipop Wings

Chefs in Charge Packages

Chef's Dinner Table \$125.00 per person

Enjoy hors d oeuvres while discovering the seasonal and local foods that will be used in this farm to table Cooking Party. You and your guest will prepare a three-course menu Salad, Entrée with sides and dessert. After which you can sit down to enjoy.

Sushi and Gyoza \$165.00 per person

If you love Sushi and Gyoza then you'll enjoy learning how to make them. Our Sushi Chef partner will instruct you and your guests how to make basic rolls: Vegetable Maki, Reverse roll, Sashimi prep demonstration and make Chicken or vegetable Gyoza Dumplings with dipping Sauce.