

Classic Thyme Cooking School

Class Schedule Sept. through December 2021



Cooking School
Summer Cooking Camps
Corporate Culinary Team Building
Children's Cooking
Birthday Parties
Private Cooking Parties
Full-Service Catering

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**THRU
DEC.
2021**

710 South Avenue West, Westfield, NJ 07090 (908) 232-5445
www.classicthyme.com



****Combined Kids & Youth Baking Series****

Basic Baking Skills with Miss Sue

**Four Wednesdays, Oct. 6, 13, 20, & 27, 4-6 PM, Ages 4 thru 9 years old
\$199 per student - Drop-Off No Adults**

To help children develop basic baking skills giving them the ability to be successful in the kitchen, they need to be comfortable with measuring, mixing, using the utensils and ingredients at hand. Mathematics, precision, and timing become a focus as much baking shifts more to science and accuracy as well as artistic ability. This four-session program will teach them patience and humility in the kitchen. We will inspire an added respect for safety, knife skills, precise measuring, along with the use of kitchen tools and small appliances.

As we work from basic preparation ('mis en place') to clean up, the students will practice these skills each week baking and sampling what they prepare.

Class One – precision measuring, mathematics of recipe conversion, accuracy and timing, reinforcement of safety and utilization of kitchen tools and general dexterity. Prepare and sample several types of cookies.

Class Two – repeat and continue to hone skills learned in class one, learn about the food groups and basic tastes, prepare, bake, and taste cupcakes, cake, and frosting.

Class Three – reinforcement of general skills and prep. The focus of this session will be on creating pies and bread.

Class Four – The Grand Finale – Students will prepare a sampling of baked goods they learned in this series that we will all enjoy before going home on the last day of class.





****Combined Kids & Youth Cooking Series****

Basic Kitchen Skills with Miss Sue

**Four Wednesdays, Nov. 3, 10, 17, & 24, 4-6 PM, Ages 4 thru 9 years old,
\$199 per student - Drop-Off No Adults**

To help children develop basic cooking skills giving them the ability to be successful in the kitchen, they need to be comfortable with measuring, mixing, using the utensils and ingredients at hand. This four-session program will teach them safety in the kitchen, knife skills, food groups, proper measuring, kitchen lingo and the use of kitchen tools and small appliances.

As we work from basic preparation ('Mis en Place') to clean up, the students will practice these skills each week cooking and eating what they prepare.



Menus Kid's Favorite Foods

Class One – safety, tools, knife skills, prep, cook and eat Sautéed Lemon Chicken, Baked Orzo with Eggplant and Mozzarella, plus Ricotta Bread.

Class Two – continue skills, learn about the food groups and basic tastes, prep, cook and eat Breakfast Enchiladas, Baked Egg Cups, Breakfast Cookies Energy Bites.

Class Three – continue skills, prep, cook and eat Old Fashioned Pot Roast, Mashed Potatoes, Cheese Puffs, and Apple Coleslaw.

Class Four – The Grand Finale – Students will prepare for the last feast, Cheeseburger Meatloaf, Corn Chowder, Broccoli Patties, and Chocolate Chip Cookies.



**Don't forget to book
your child's
'Chef for A Day'
Cooking Birthday Party**

***Pre-Teen/Teen/Adult
Cooking & Baking Club*
Class Prices are Per Person**

**Pre-Teen/Teen/Adult
Pasta Party with Suzanne Lowery
Wednesday, September 29, 4-7 PM
Full Participation \$59.00 per Person**
Students Ages 10-18 may register for 1 space and
attend alone or register for 2 spaces and attend with a
parent or adult.

**Homemade Cavatelli
Homemade Gnocchi
Fresh Pesto Sauce
Marinara Sauce
Citrus Cream Sauce
Chocolate Ravioli with Ice Cream**

***Pre-Teen/Teen/Adult
Cooking & Baking Club*
Class Prices are Per Person**

**Pre-Teen/Teen/Adult
Harvest Baking with Suzanne Lowery
Thursday, October 28, 4-7 PM
Full Participation \$59.00 per Person**
Students Ages 10-18 may register for 1 space and
attend alone or register for 2 spaces and attend with a
parent or adult.

**Cinnamon Streusel Coffee Cakes
Pumpkin White chocolate Cookies
Cranberry-Pear Turnovers
Dulce de Leche Cream Puffs
Apple Spice Muffins**

***Pre-Teen/Teen/Adult
Cooking & Baking Club*
Class Prices are Per Person**

**Pre-Teen/Teen/Adult
Thanksgiving Leftover Party
with Suzanne Lowery
Saturday, November 20, 11 AM-2 PM
Full Participation \$59.00 per Person**
Students Ages 10-18 may register for 1 space and
attend alone or register for 2 spaces and attend with a
parent or adult.

**Turkey Pot Pie
Turkey Vegetable Soup
with Stuffing Dumplings
Mashed Potato Tater-Tots
Cranberry Sauce Hand Pies
Glazed Sweet Potato Pound Cake**

***Pre-Teen/Teen/Adult
Cooking & Baking Club*
Class Prices are Per Person**

**Pre-Teen/Teen/Adult
Holiday Cookie Decorating
with Suzanne Lowery
Tuesday, December 14, 4-7 PM
Full Participation \$59.00 per Person**
Students Ages 10-18 may register for 1 space and
attend alone or register for 2 spaces and attend with a
parent or adult.

**Shape, Ice and Decorate
Festive Vanilla and Spice Cut-Out Cookies**

***Pre-Teen/Teen/Adult
Cooking & Baking Club*
Class Prices are Per Person**

**Pre-Teen/Teen/Adult
Holiday Baking with Suzanne Lowery
Saturday, December 18, 11 AM-2 PM
Full Participation \$59.00 per Person**
Students Ages 10-18 may register for 1 space and
attend alone or register for 2 spaces and attend with a
parent or adult.

**Mini Chocolate Cherry Cheesecakes
Gingerbread Creme Brûlée
Iced Shortbread Wreaths
Snowman Cupcakes**

Adult Classes

The Artful Sauté with Diana Albanese

Thursday, September 23, 6:30 -9:30 PM,

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

Want to get dinner on the table fast? Make a great sauté with a pan sauce and you'll be done in 30 minutes. Learn the techniques and secrets of pan sautéing that produce quick flavorful meals.

Sautéed Chicken with Artichokes and Mushrooms

Steak au Poivre with Crispy Garlicky Potatoes

Pork Milanese over Mixed Greens, Multi-Colored

Grape Tomatoes and Pecorino Cheese

**Sautéed Salmon with Asian Sauce, Rice Pilaf
and Bok Choy**

Bananas Foster with Ice Cream

Couples Cook Together

with Kathleen Sanderson

Friday, September 24, 7:00-10:00 P.M.

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Parmesan Frico, Gorgonzola & Walnut Toasts

Grilled Lemon Herb Chicken and Steak Paillards

Orecchiette Pasta Provencal

Grilled Asparagus with Roasted Red Pepper

Herbed Butter with Bread

**Cornmeal Cakes with Grape Compote
and Creme Fraiche**

Knife Skills I Workshop

with Steven Capodicasa

Full Participation \$75.00 per person

Children ages 10 & up may enroll with a Parent

Saturday, September 25, 9:00 AM-12:00 PM

Full Participation/ Limited Seating/ Book Early!

This is a sellout class!

This full hands-on technique class is one you cannot miss. Even the best of cooks can benefit from a class where you learn the proper way to use your knives. Selecting the proper knife is essential in staying safe and getting the job done effectively. Chef Steven will teach you the basics while helping to reduce your prep time. Learn all the basics of cutting, slicing, shredding, and mincing. Also learn the proper way to keep your knives well maintained and sharp.

Knife Sharpening only \$3 per knife.

Oktoberfest with Suzanne Lowery

Thursday, September 30, 6:30-9:30 PM

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

Roasted Potato Leek Soup

Pork Schnitzel with Creamy Dill Sauce

Spaetzle Noodles, Smoked Bacon Brussels Sprouts

Apple-Raspberry Linzer Tarts

Couples Seafood Dinner for a Group

with Steven Capodicasa

Friday, October 1, 7:00-10:00 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

**Classic New England Clam Chowder
with Homemade Crackers**

Crab Stuffed Shrimp with Creamy Beurre Blanc Sauce

**Herb Seared Cod Wrapped in Paper
and served with Citrus Slaw**

Creamy Artichoke Risotto

Sautéed Asparagus with Roasted Peppers

**Chocolate Crater Cakes
with Raspberry Whipped Cream**

****New Class Offering****

Fun for the Whole Family

Bring the Kids, 8 & older!

‘Sundays in the Kitchen’

Fresh Pasta & Homemade Sausage

with Diana Albanese

Sunday, October 3, 3:00-6:00 PM

Full Participation \$70.00 per person

Students 8yrs old & older may enroll with a Parent

You must register each person attending

Learn how to make fresh pasta with different dough's, egg pasta, spinach egg pasta and semolina pasta dough.

We will also make fresh homemade sausage from scratch to enjoy in our pasta sauces.

Straw and Hay (paglia e fieno) Mafada Pasta

with Sausage and Roasted Sweet Peppers

Hand Shaped Orecchiette with Tiny Meatballs

and Shaved Pecorino

Handmade Garganelli Pasta with Brown Butter

and Parmesan Sauce

Chicken Thighs and Sausage Stew

with Cannellini Beans and Escarole

One Bowl Chocolate Olive Oil Cake

with Whipped Cocoa Cream

**Couples Cook - A Taste of Portugal
with Daniel C. Rosati**

Friday, October 8, 7:00-10:00 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

'Assador de Chouriço'

Grilled Portuguese Chorizo with Brandy

'Berbigão à Bulhão Pato'

Cockles in Green Sauce

'Cataplana' – Zesty Mussels Algarve Style

'Cozido'

Hearty Pork & Vegetable Stew with Chickpeas

'Salada Portuguesa'

Bibb Lettuce, Watercress, Sweet Onion
and Tomato Salad

'Tarte de Amêndoa'

Almond Cake with Ruby Port Marinated Berries

**Giant Rib-Eye Steak Celebration
with Chef Steven Capodicasa**

Friday, October 22, 7:00-10:00 PM

Full Participation \$85.00 per person

Crab-meat cocktail served with lemon aioli

Baby greens with chorizo bits

and homemade goat cheese croutons

Giant Rib Eye Steaks with Steakhouse Bacon

Roasted Mediterranean Yukon Gold potatoes

Roasted cauliflower with Crispy Herb Breadcrumbs

Espresso Raspberry Brownie Torte

**Couples Autumn Oktoberfest
with Daniel C. Rosati**

Saturday, October 30, 6:00-9:00 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Buttery Handmade Pretzel Nuggets

with Beer Cheese Dip

Brandied Butternut Squash Soup

with Garlic Sage Croutons

Maple & Mustard Crusted Pork Tenderloin

with Apple-Cabbage Slaw

Bacon Braised Rainbow Swiss Chard

Caramel Apple Crisp

Family Comfort Food with Suzanne Lowery

Thursday, October 14, 6:30-9:30 PM

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

Tomato Soup with Bacon

Creamy Macaroni and Four Cheeses

Shredded Beef Taco Salad

Baked Chicken Parmigiana

Gingered Apple Crisp with whipped Cream

A Taste of Thai with Daniel C. Rosati

Tuesday, November 2, 6:30-9:30 PM

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

Shrimp & Chicken Lettuce Wraps

Pad Thai

Beef Satay with Peanut Dipping Sauce

Thai Vegetable Spring Rolls

Crispy Pork Wontons with Sweet Chili Dipping Sauce

Creamy Coconut Mousse

Harvest Brunch with Kathleen Sanderson

Thursday, November 21, 6:30-9:30 P.M.

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

Frittata Loraine (onion, bacon & Gruyere)

Kale & Cheddar Scones

Sweet & Spicy Bacon Strips

Citrus Fruit Salad w/ Pomegranate seeds

Oven French Toast w/ Cranberries

& Pecan Cinnamon Syrup

Flaky Pastry Wrapped Salmon

with Herbs & Goat's cheese

Chef Steven Capodicasa's

Famous Southwest Dinner

Saturday, November 6, 6:00-9:00 PM

Full Participation \$85.00 per person

Grilled avocados stuffed

with Sweet and Spicy Garlic Chipotle grilled chicken

Lobster tacos

Skirt steak tacos

Crispy Cole Slaw

Crispy Bacon Mac & Cheese

Giant Chocolate Chip Cookies

topped with Caramel glaze and Sea salt

Harvest Grilling with Suzanne Lowery

Thursday, November 11, 6:30-9:30 PM

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

Grilled Herb White Pizzas

Pork Tenderloin with Grilled Plums

Grilled Balsamic Vegetable Salad with Capers and

Goat cheese, Grilled Eggplant Stacks

Grilled Almond Pound Cake with Brown Sugar Cream

Celebrating Julia with Kathleen Sanderson

Saturday, November 13, 6:00-9:00 P.M.

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Petits Choux Au Fromage (Gougere)

Salad with Roasted Beets & Goat Cheese Vinaigrette

Classic Beef Bourguignon

Roasted Brussels Sprouts

Buttered Noodles

French Bread

Classical Chocolate Soufflé w/ Crème Anglaise

Pot Pie Workshop with Diana Albanese

Thursday, November 18, 6:30 -9:30 PM,

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

It's impossible not to fantasize about a comforting pot pie, juicy and flavorful and topped with the best crust.

Serve it tonight or freeze it for later, there is nothing like a touch of comfort in American cooking.

Classic Chicken Pot Pie

Individual Shrimp and Crabmeat Pot Pies

Quick Turkey Pot Pie with Cheddar Cheese Crust

Beef Pot Pie with Mashed Potato Crust

Apple Brown Betty with Vanilla Ice Cream

Couples Cook Italian Classics

with Daniel C. Rosati

Saturday, November 20, 6:00-9:00 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Warm Crostini with Spinach Pesto
and Creamy Fontina

Bucatini all'Amatriciana

Chicken Scapariello

Crispy Rosemary Red Potatoes

Braised Baby Broccoli with Garlic

& Zesty Red Pepper

Chocolate Hazelnut Torta

Couples Cook French Country Kitchen

with Daniel C. Rosati

Saturday, November 27, 6:00-9:00 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Savory Bacon & Onion Tart

Haricot Vert, Beet & Arugula Salad

with Walnuts & Creamy Chèvre

Chopped Sirloin "Steaks Hache"

with Wild Mushroom Sauce

Pan Roasted Potatoes Fondant

Provençal Stuffed Tomatoes

Rustic Apple Cake

****New Class Offering****

Fun for the Whole Family

Bring the Kids, 8 & older!

'Sundays in the Kitchen'

Italian American Family Cooking

with Diana Albanese

Sunday, November 28, 3:00-6:00 PM

Full Participation \$70.00 per person

Students 8yrs old & older may enroll with a Parent

You must register each person attending

Here is a menu that exemplifies Italian American home cooking at its best. This class is about the food we all crave all year round. Learn techniques for making braciole, stuffing artichokes and frying rice balls. We will end our meal with a cannoli that will taste better than any you can buy from a bakery.

Antipasto Bruschetta

Arancini (Fried Rice Balls)

Sunday Gravy with Braciole, Meatballs

and Homemade Cavatelli

Fresh and Slow Roasted Fennel Salad

Stuffed Artichokes

Cannoli

Crown Roast Entertainment Dinner

with Chef Steven Capodicasa

Friday, December 3, 7:00-10:00 PM

Full Participation \$85.00 per person

Lobster Bisque with Gruyere stuffed pastry pillows

Baby greens with roasted shallot vinaigrette
and goat cheese croutons

Crown roast of Pork

with cornbread and pancetta stuffing

Oven roasted Brussels sprouts with bacon croutons

Chocolate Peppermint Crème Brule

**International Feast of the Seven Fishes
with Daniel C. Rosati**

Wednesday, December 8, 6:30-9:30 PM

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

Miniature Cod Cakes with Remoulade Sauce
Classic Linguine with "Manhattan" Red Clam Sauce
Oyster Gratin Rockefeller
Baked Stuffed Mussels
Calamari & White Bean Salad
Baked Salmon with Spicy Jalapeño Tomato Sauce
Sautéed Shrimp in Montpellier Butter Sauce

**Do-Ahead Cookie Baking
with Kathleen Sanderson**

Thursday, December 9, 6:30-9:30 P.M.

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

Pecan Sandwich Cookies
Raspberry or Apricot
Cream Cheese Dough with Variations:
Pecan Tassies & Rugalach
Biscotti with Variations:
Hazelnut Orange, Cranberry Pecan,
Almond Anise, Lemon Pistachio

**Do-Ahead Holiday Dinner
with Suzanne Lowery**

Friday, December 10, 7-10 PM

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Crab Cakes with Lemon Remoulade
Spinach and Bacon Potatoes Au Gratin
Pan Seared Horseradish Stuffed Beef Filets
with Cabernet Sauce
White chocolate Mousse with
Almond Lace Cookies and Raspberry Sauce

**Corporate Team
Building
& Private Cooking
Class Parties**

**Holiday Cookie Workshop
with Daniel C. Rosati**

Sunday, December 12, 9:00 AM-1:00 PM

Full Participation

Limited Enrollment \$85.00 per person

High School Students may enroll with a Parent

Come and join Daniel as he guides the class in preparing the various types of dough and baking a luscious assortment of wonderful holiday cookies that we will then divide up so you can take them home just in time for your holiday celebration.

**Carmelitas - Caramel, Oatmeal, Chocolate,
and Pecan Bars**

Orange Scented Soft Biscotti

Coconut Cream Cheese Cookies

Peanut Butter White Chocolate Chip Cookies

Funfetti Crinkle Cookies

Gingerdoodles

Biscoff Cookies

*We will be providing containers or cookie tins that we will pack up the cookies baked in class for students to enjoy at home. *

**Hors d'oeuvres for the Holidays
with Diana Albanese**

Thursday, December 16, 6:30 -9:30 PM,

Full Participation \$75.00 per person

Children ages 10 & up may enroll with a Parent

Learn techniques and do ahead features that will surely put you at ease for your next cocktail party, open house or serve these as an appetizer course during the holidays.

**Brie Wrapped in Puff Pastry
with Caramel and Nuts**

**Mini Shrimp and Scallops Cakes
with Romesco Sauce**

**Asian Pork Meatballs in Wonton Cups
Seared Beef Tenderloin**

and Caramelized Onion Bruschetta

**Roasted Carrot Hummus with Pomegranates and
Spicy Homemade Pita Chips**

**Semolina Polenta Tartlets with Blue Cheese
Lemon and Raspberry Tartlets**

Holiday Seafood Dinner

with Chef Steven Capodicasa

Friday, December 17, 7:00-10:00 PM

Full Participation \$85.00 per person

Cioppino (Italian Fish stew served with grilled
sourdough bread & roasted garlic aioli)

Grilled jumbo shrimp wrapped in smoky bacon served
with chilled Yukon gold potato salad

Grilled black & white sesame coated Ahi tuna
with chilled bowtie pasta salad
and pickled ginger dressing

Grilled clams with bacon butter

Classic Sponge Cake with Ganache frosting

****New Saturday Class Offering****

Fun for the Whole Family

Bring the Kids, 8 & older!

'Family's Cook Together in the Kitchen'

Fresh Pasta & Pizza with Diana Albanese

Saturday, December 18, 3:00-6:00 PM

Full Participation \$70.00 per person

Students 8yrs old & older may enroll with a Parent

You must register each person attending

Everyone loves to eat tender fresh pasta and freshly
made pizza with a chewy and crisp crust. Diana
Albanese will show you how to make fresh pasta and
pizza just like her Nonna showed her. This class
encourages curiosity and adventures in cooking.

Herb Ricotta with Roasted Tomato Bruschetta

Pizza Margherita

Pizza with Caramelized Onions,

Cheese and Arugula

Farfalle with Spinach Pesto

Fettuccine with Bolognese Sauce

Bombolini (Italian Donuts) with Chocolate Sauce

**Don't forget to book your child's
'Chef for A Day'
Cooking Birthday Party**

Private Group Cooking Classes



Select a Chef Select a Menu

COOKING CHALLENGE PARTY

TEX MEX MENU



TEAM 1

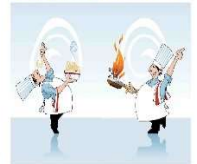
Chilaquiles Verdes
Chicken Enchiladas
Black Bean Salsa with
Lime Chili Chips
Baked Churros

TEAM 2

Spicy Chips with
Tomato and Avocado Salsa
Chicken Tacos
Homemade Ground Beef Tacos
Bananas Flambe



PASTA MENU



TEAM 1

Homemade Pasta
dough for Noodles
Alfredo Sauce
Cannoli

TEAM 2

Easy Ricotta Gnocchi
with Basilico Sauce
Grandma Rafici's Classic
Cheese Cake Singles



Grab an apron and roll up your
sleeves. Nothin' like a little
competition to heat up the kitchen.
Challenge your friends and family
members to an outright COOK-OFF.



Gift Certificates Make Great Gifts!

Order on-line at www.classicthyme.com



**Corporate Team
Building
& Private Cooking
Class Parties**

Class Schedule Thru September 2021



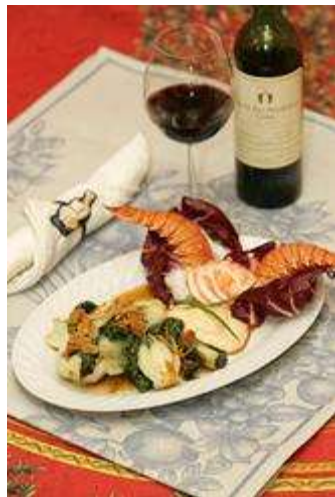
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Corporate & Private Cooking Class Parties

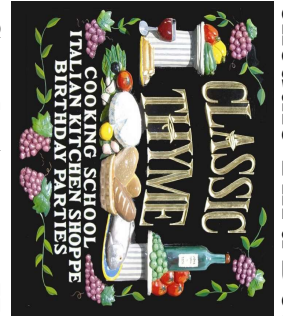
Hosting a party at Classic Thyme is a unique way to entertain your guests.

We work with you to design a menu, select a format and customize the activities to suit your needs. Your guests can be prepping and sautéing away or simply enjoying a glass of wine as they watch a culinary demonstration. At Classic Thyme we have hosted events for all occasions:

- Birthdays
- Anniversary
- Wedding Showers
- Rehearsal Dinners
- Baby Showers
- Gourmet Groups
- Civic Groups
- Family Reunions
- School Outings
- A Night Out with Friends



Class Schedule Thru Dec. 2021



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