

CLASSIC THYME COOKING SCHOOL

October 2017 through March 2018

Classic Thyme At Toscana



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

Cooking Classes October 2017 thru March 2018



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

Basic Kitchen Skills with Miss Kathy

Four Fridays, 4-6 PM, Jan. 19, 26, Feb. 2, & 9, Ages 4 thru 9 year olds, \$199 per student

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. The capstone event for the last class, students will invite one adult to come and enjoy what they have learned and created.



Menus Kid's Favorite Foods

Class One – safety, tools, knife skills, prep, make and homemade pasta with primavera sauce, garlic knots and minestrone soup.

Class Two – continue skills, learn about the food groups and basic tastes, prep, cook and eat snickerdoodle cookies, homemade French vanilla ice cream, easy apple turnovers, flourless chocolate cake.

Class Three – continue skills, prep, cook and eat baked chicken drumsticks, green salad with homemade dressing, mini potato leek frittatas.

Class Four – The Grand Finale – Children invite one adult to come and partake in this meal. We will prep, cook, set a proper table, and eat a complete meal with their guest, for all to enjoy.





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

Basic Baking Skills with Miss Kathy

Four Fridays, 4-6 PM, Oct. 13, 20, 27, & Nov. 3, Ages 4 thru 9 year olds, \$199 per student

Four Fridays, 4-6 PM, Feb. 23, March 2, 9, & 16, Ages 4 thru 9 year olds, \$199 per student

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. The capstone event for the last class, students will invite one adult to come and enjoy some of what they have learned and created.

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 – Children invite one adult to come and enjoy a sampling of baked goods they learned in this series.

We will set a proper table, for our guests to all enjoy the fruits of the children's baked creations.



Single Day 'Mommy and Me' with Jackie Leischner

These full hands-on classes help children build math skills, improve motor functions, and develop sensory memory while encouraging the fun of cooking with Mom.

Each child should be at least 2 yrs. old and accompanied by one adult: Mom, Dad, Grandparent, Caregiver, etc.

No children under 2 allowed in Cooking School. No strollers please!

M&M 1: Halloween Fun!
Friday, October 27, 10 -11:30 AM
Full hands-on, \$59.00 per child with adult
Join us as we conjure up some tasty fun Halloween treats

M&M 2: Thanksgiving Feast
Wednesday, November 15, 1-2:30 PM
Full hands-on, \$59.00 per child with adult
Turkey Meatball Soup, Pumpkin Muffins, mini apple pies, and apple pie drink

M&M 3: Holiday Baking
Friday, December 15, 9-10:30 AM
Full hands-on, \$59.00 per child with adult
Come join Miss Jackie and bake some wonderful 'Holiday Treats' with your child.

M&M 4: Italian Kitchen Favorites
Thursday, January 25, 10-11:30 PM
Full hands-on, \$59.00 per child with adult
Stuffed Shells, Homemade Marinara Sauce, Garlic Bread Sticks, Garden Salad, and Lemon Granita

M&M 5: Valentine's Day
Wednesday, February 14, 10-11:30 AM
Full hands-on, \$59.00 per child with adult
Red Velvet Cupcakes, Personal Pizza, Chocolate Covered Strawberries, Heart Shaped lollipops

M&M 6: St Patrick's Day
Friday, March 16, 10-11:30 AM
Full hands-on, \$59.00 per child with adult
Spring Potato Pizza, Irish Soda Bread, Shamrock lollipops and Leprechaun milkshake

Single Day 'Working Parent and Me' Classes

Come join in the fun and learning while spending some special quality time with your child.

Each child should be at least 2 years old and accompanied by a parent or guardian.
Come and spend some real bonding time with your child!

Working parent & Me 1: Halloween Fun!
Saturday, October 28, 9:30 - 11:00 AM
Full hands-on, \$59.00 per child with adult
Join us as we conjure up some tasty fun Halloween treats

Working parent & Me 2: Thanksgiving Feast
Saturday, November 18, 9:30-11 AM
Full hands-on, \$59.00 per child with adult
Turkey Meatball Soup, Pumpkin Muffins, mini apple pies, and apple pie drink

Working parent & Me 3: Holiday Baking
Saturday, December 16, 12:30-2 PM
Full hands-on, \$59.00 per child with adult
Come join Miss Jackie and bake some wonderful 'Holiday Treats' with your child.

Working parent & Me 4: Italian Kitchen Favorites
Saturday, January 27, 10:00-11:30 AM
Full hands-on, \$59.00 per child with adult
Stuffed Shells, Homemade Marinara Sauce, Garlic Bread Sticks, Garden Salad, and Lemon Granita

Working parent & Me 5: Valentine's Day
Saturday, February 10, 12:30-2 PM
Full hands-on, \$59.00 per child with adult
Red Velvet Cupcakes, Personal Pizza, Chocolate Covered Strawberries, Heart Shaped lollipops

Working parent & Me 6: St Patrick's Day
Saturday, March 17, 10-11:30 AM
Full hands-on, \$59.00 per child with adult
Spring Potato Pizza, Irish Soda Bread, Shamrock lollipops and Leprechaun milkshake



Perfect for any occasion, Classic Thyme Cooking School Gift Certificates are now available through our new on-line Class Registration System. Without leaving your home or office, easily purchase cooking class gift certificates for your friends and family and have them delivered via email or regular mail.

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

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

Kid's and Young Adult Cooking Classes

Cooking Up a Mischief for Halloween with Miss Staci

Saturday, October 21, 9-11 AM

Full hands-on, \$39.00 per child ages 4-9

Apple Monster Mouths
Red Velvet Vampire Cupcakes
Jack O' Lantern 'Scream'sicle
Pumpkin Pizzas
Ghosts in the Graveyard (pudding snack)

Kids Cook on their Day Off! with Jackie Leischner

Thursday, November 9, 10:00 AM-1:00 PM

Full hands-on, \$49.00 per child ages 4-9

Everyday Pancakes, Banana Everything Cookies, Peachy Yogurt & Oat Muffins, with Cream Cheese Frosting, Vanilla Fruit Smoothies, and Fresh Fruit Salad

Kids Cook on their Day Off! with Jackie Leischner

Friday, November 10, 10:00 AM-1:00 PM

Full hands-on, \$49.00 per child ages 4-9

Breaded Chicken Tenders, Mac & Cheese Muffins, Baked Kale Chips, Yellow Cupcakes with Vanilla Frosting, Puff Pastry Pretzels, and Refreshing Arnold Palmer Drink.

Kid's Holiday Baking with Jackie Leischner

Friday, December 15, 4:00-6:00 PM

Full hands-on, \$39.00 per child ages 4-9

Share the gift of giving as we bake treats for the holidays. Children will bake an assortment of cookies to take home for their own enjoyment or to give as gifts.

Kid's Holiday Baking with Jackie Leischner

Saturday, December 16, 2:30-4:30 PM

Full hands-on, \$39.00 per child ages 4-9

Share the gift of giving as we bake treats for the holidays. Children will bake an assortment of cookies to take home for their own enjoyment or to give as gifts.

Kids Cook on their Day Off! with Jackie Leischner

Monday, January 15, 10:00 AM-1:00 PM

Full hands-on, \$49.00 per child ages 4-9

Homemade Cavatelli and Broccoli, Pesto Pizza, Red Velvet Cupcakes, Apricot Granola, Vanilla Ice Cream, and Raspberry Lemonade Drink

Kid's Italian Kitchen with Jackie Leischner

Saturday, January 27, 12-2 PM

Full hands-on, \$39.00 per child ages 4-9

Stuffed shells, Chicken Parmesan, Homemade Marinara Sauce, Garden Salad, Cannolis, and Lemon Granita Drink

Kids Cook on their Day Off! with Jackie Leischner

Friday, February 16, 10:00 AM-1:00 PM

Full hands-on, \$49.00 per child ages 4-9

Ham and Cheese Strata, Banana Chocolate Bread, Buttermilk Waffles with Homemade Ice Cream, Fruit and Granola Cups, and Fresh Squeezed Orange Juice

Kids Cook on their Day Off! with Jackie Leischner

Monday, February 19, 10:00 AM-1:00 PM

Full hands-on, \$49.00 per child ages 4-9

Taco Fiesta, Homemade Tortilla Chips and Salsa, Guacamole, Baked Churros, Homemade Fudge, and Fruity Kid's Sangria

Miss Jackie's Easter Egg...Stravaganza

with Jackie Leischner

Saturday, March 24, 9-11 AM

Full hands-on, \$39.00 per child ages 4-9

Join us for a fun-filled class of coloring Easter eggs, making chocolate treats and baking cinnamon rolls. The class would not be complete without stuffing an adorable bunny to take home.

Pre-Teen/Teen Classes ages 10 through 16

Pre-Teen/Teen Cook on their Day Off with Suzanne Lowery

Italian Feast

Monday, October 9, 10 AM-1:00 PM

Full Participation \$59.00 per student, ages 10 through 16

Caesar Salad with Parmesan Croutons, Chicken Cacciatore, Ricotta Gnocchi, Cheese and Herb Garlic Bread, Chocolate Cannoli Cupcakes

Pre-Teen/Teen Cook on their Day Off with Suzanne Lowery

Mexican Fiesta

Monday, October 9, 2:00-5:00 PM

Full Participation \$59.00 per student, ages 10 through 16

Tortilla Soup, Guacamole, Salsa and Chips, Chicken Fajitas, Caramel Flan Custard, Cinnamon Spice Cookies

Pre-Teen/Teen Cooking Club with Suzanne Lowery

All New - Fall Harvest Themed 'Chopped'
Tuesday, October 17, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16

Students will be divided into teams, with each team being assigned a tray of ingredients. After inspecting the ingredients and sketching out a plan, teams will meet with Chef Suzanne Lowery and discuss their menu before facing off to create a three course meal; appetizer, entrée and dessert.

Cooking an Awesome Thanksgiving
Monday, November 20, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16

Peach-Cranberry Chutney, Apple Stuffing Cups, Turkey with Quick Poultry Gravy, Whipped Sweet Potato Crumble, Roasted Balsamic Root Vegetables, Pumpkin Glory Muffins

Holiday Breakfast Treats
Thursday, December 21, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16
Baked Apple French Toast, Homemade Turkey Sausage, Spinach and Ricotta Frittata, Berry Strudel, Sticky Buns, Sunrise Punch

Homemade Pasta Party
Thursday, January 25, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16
Fresh Tomato Sauce with Ricotta Gnocchi
Homemade Cavatelli with Broccoli Butter Sauce
Fettuccine Alfredo, Chocolate Ravioli with Ice Cream

Cheesy Favorites
Wednesday, February 7, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16
Broccoli-Cheddar Soup, Four-cheese Pizzas,
Creamy Macaroni and Cheese, Grilled Chicken Caesar Salad,
Lemon Pound Cake with Mascarpone Cream and Berries

St. Patrick's Surprises
Thursday, March 1, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16
Green Clover Rolls, Potato-Leek Soup,
Corned Beef Reuben Casserole, Orange Glazed Carrots,
Lucky Charms Cupcakes, Rainbow Cookies

****All New** Pre-Teen/Teen Baking Club with Suzanne Lowery**

Fall Harvest Baking
Wednesday, October 18, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16
Spiced Apple Cake, Cranberry-Pear Crisp,
Oatmeal-Raisin Ice Cream Sandwiches,
Sugar and Spice Elephant Ears,
Magic Pumpkin Bars

Pie Baking Workshop
Tuesday, November 14, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16
Classic Pie Dough, Traditional Apple Pie, Pumpkin Chiffon Pie

Holiday Baking
Tuesday, December 12, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16
Cherry Chocolate Cheesecakes, Iced Holiday Wreath Cookies,
Snowman Cupcakes, Cranberry -Apple Turnovers,
Raspberry Crumble Bars

Baking Comfort Classics
Wednesday, January 10, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16
Chocolate Cream Puffs, Banana Bread, Oatmeal Raisin Cookies,
Berry Crisp with Whipped Cream, Chocolate Cream Pie

Sweetheart Baking
Tuesday, February 13, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16
Strawberry Ice Cream Baked Alaska, Cherry-Chocolate Scones,
Chocolate Lava Cakes with Raspberry Sauce,
Jammy Heart Sandwich Cookies,
Peanut Butter filled Chocolate Hearts

Spring Baking
Tuesday, March 6, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16
Peach Orange Sorbet, Lemon Cream Jelly Roll,
Stuffed Strawberry Cupcakes with Rainbow Frosting,
Frosted Blueberry Pop-Tarts, Coconut Cream Pies

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

Adult Classes

Adult Basic Cake Decorating with Suzanne Lowery

2 Mondays, January 22, & 29 6:30-9:30 PM

Full Participation

\$179.00 per person, includes all necessary decorating materials.

(High School Students may enroll with a Parent)

THE BASICS OF CAKE DECORATING:

In these two sessions, learn to create a professionally decorated special occasion cake.

Introduction to tools, frostings, handling of the pastry bag, and basic borders.

Coloring of frosting, piping of rosebuds, sweet peas, leaves and roses on the nail.

Demonstration of filling, frosting, and bordering a cake and practice writing inscriptions.

Students will complete an iced and decorated cake of their own design.

Students will completely decorate a pre-baked cake, we supply in the second class which they take home.

Oktoberfest Celebration with Suzanne Lowery

Tuesday, October 3, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Roasted Potato-Leek Soup

Pork Schnitzel with Creamy Dill Sauce

Spaetzle Noodles

Smoked Bacon Roasted Brussels Sprouts

Linzer Tarts

Couples Cook Autumn Slow and Savory Soups & Stews with Catherine Titus Felix & Dan Felix

Friday, October 13, 7-10 PM

\$79.00 per person, Full Participation

The culinary equivalent of slipping into your favorite sweater on a crisp Autumn evening – these dishes are sure to become cool-weather standbys. As a bonus, Catherine will share some of her favorite side-dishes and apple desserts to round out the menu.

Roasted Butternut Squash Soup

Autumn Veggie Minestrone

Classic Chicken and Dumplings

Beer-Braised Belgian Beef Stew

Mediterranean Seafood Stew (AKA Bouillabaisse)

Pork Tenderloin "Goulash"

Grilled Corn Spoon-Bread

Spätzle

Cinnamon-Walnut Apple Crisp

Apple-Pecan Cake

Beyond Apple Pie with ARLENE WARD

Monday, October 16, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Apples have always been associated with temptation. In cooking, this delicious fruit is as versatile as it is tempting. From your first course to your last, you will enjoy these recipes year after year.

Come get a hint of what Eden must have been like.

Butternut Squash and McIntosh Apple Soup

Rome Apples In Cider and Juniper Berries

Seared Haddock with Caramelized Leeks

and Granny Smith Apples

Applejack Chicken Breasts with Shiitake Mushrooms

and Golden Delicious Apples

Salad of Fall Greens, Honey Crisp Apples & Plums

with Cider Apple Vinaigrette

Apple and Plum Gratin with Spice Crepes

and Vanilla Ice Cream

Lobster, Lobster, Lobster with Chef Steven Capodicasa

Saturday, October 21, 6:00-9:00 PM

Full Participation \$79.00 per person

Lobster bisque with Cheesy croutons

Lobster cannoli's with savory Sicilian dipping sauce

Butter lettuce salad with lobster and lemon oil

Angel hair pasta nest with lobster tails

Chef Stevens Lobster rolls

1 Hour dill pickles

Espresso brownies with raspberry whipped cream

Couples Celebrating Julia Child: A French Fete with Daniel C. Rosati

Friday, October 27, 7:00-10:00 PM Full Participation

Limited Enrollment \$75.00 per person

Goat Cheese & Herb Puff Pastry Palmiers

Steamed Mussels with Piquant Herb Butter

Chicken Breast Supremes with Caramelized Shallot Sauce

Green Beans with Tarragon Dressing

Roasted Potatoes Persillade

Cherry Almond Cake

Pantry Meals in a Hurry with ARLENE WARD

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

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Hurry, hurry, rush, rush, gotta have dinner ready in a jiffy. Solve your problem if your pantry is stocked with a few items that can get a good meal together quickly. Learn to create dinner with great taste in less time by putting your pantry to the test. Just basic items that most kitchens have and a little bit of love.

Polish Dumpling Soup

Linguini with White Clam Sauce

Sea Burgers

Lentil Chili with Texmati Rice

New England Style Corn Chowder

Malfada Pasta with Tomato and Chick Pea Sauce

New Orleans Dinner with Chef Steven Capodicasa

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

Full Participation \$75.00 per person

Crab cakes with Lemon Mayo dipping sauce
Shrimp Gumbo bowls with Basmati rice pilaf
Mediterranean chopped salad with grilled lemon vinaigrette
Bacon wrapped beef tenderloin
Roasted potato accordions
Bananas Foster with Vanilla ice cream

Easy Weeknight Italian Dinner with Daniel C. Rosati

Wednesday, November 8, 6:30 -9:30 PM Full Participation

Limited Enrollment \$70.00 per person

High School Students may enroll with a Parent

Spinach & Fontina Crostini
Miniature Meatballs Marsala Style
Egg Noodles with Herb Butter
Sautéed Escarole with Cannellini Beans & Golden Garlic Chips
Tuscan Roasted Pepper Salad
Light Ricotta Cheesecake

Seafood 5 Ways plus Dessert with Chef Steven Capodicasa

Saturday, November 11, 6:00-9:00 PM

Full Participation \$75.00 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 and white sesame coated Ahi tuna
with chilled bowtie pasta salad and pickled ginger dressing
Grilled clams with bacon butter
Grilled swordfish kebabs
with chilled citrus Mediterranean couscous
Classic Sponge Cake with Butter-cream frosting

**Couples Cook Four Steaks & Four Sides
with ARLENE WARD**

Saturday, November 18, 6:00 -9:00 PM

Full Participation \$75.00 per person

Red meat lovers unite! Don't feel pressured to admit that you
love steak. Not an every-night thing, steak has always been a
national gastronomic treasure. Let's stand together and praise the
glory of enjoying every single morsel of meat. It's not for men
alone, because the girls must confess, they love it too.

Seared Porterhouse Steaks

with Caramelized Shallots and Potatoes

Roasted Rib-Eye Steak

with Herbed Mustard Sauce And Root Vegetables

Highly Seasoned Pan-Grilled Hanger and/or Skirt Steaks

with Soothing Creamed Spinach

Dry Rubbed Filet Steaks

with Cheddar-Chipotle Mashed Potatoes

Watercress and Apple Salad with Raisin Cider Vinaigrette

Hors d' Oeuvres for Entertaining with Suzanne Lowery

Wednesday, November 29, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Pesto & Mascarpone Torta,
Individual Portobello Mushroom Quiches,
Smoked Salmon Filled Profiterole Puffs,
Parmesan Fricos with White Bean-Prosciutto Hummus,
Cedar Plan Grilled Camembert with Olive Tapenade,
Grilled Shrimp and Artichoke Crostini

Dinner for a Group with Chef Steven Capodicasa

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

Full Participation \$75.00 per person

Sicilian Cauliflower crostini
Saffron and ginger steeped mussels with crusty garlic bread
Baby greens with roasted fennel and citrus yogurt saffron dressing
Individual Crabmeat and lobster pot pies
Broccoli with 3 cheese panko topping
Baked Roma tomatoes with Parmesan cheese crackle
Chocolate cake with chocolate frosting

Hearty Soups with Kathleen Sanderson

Monday, December 4, 6:30-9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Roasted Chicken Soup with Leeks, Mushrooms, and Wild Rice
Basic Bean Soup w/Variations
Creamy Corn and Crab Chowder
Vegetarian Chili Soup w/ Cilantro and Lime Crème
Skillet Buttermilk Cornbread / Home-style Biscuits
Chocolate Fudge Cookies

The Casual Buffet Table with ARLENE WARD

Thursday, December 7, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

The holiday entertaining season has arrived. Don't panic because
here you'll find four do ahead dinners that will take you through
your party with ease. Try every one of them here in our class,
then select which one or two you like best. All recipes require
little last minute fuss so you the cook, can enjoy the party too.

Salmon and Smoky Cheese Bake

Shrimp Jambalaya

Chicken & Sausage Paella

French Country Smoked Sausage Cassoulet

Red, White and Green Winter Salad

with White Balsamic Dressing

Chocolate Marquise with Rum Sauce

International Feast of the Seven Fishes with Daniel C. Rosati

Friday, December 8, 7:00-10:00 PM Full Participation

Limited Enrollment \$75.00 per person

3 Grain Fried Oysters with Siracha Ginger Sauce

Crab Stuffed Phyllo Cups

Stuffed Marinated New Zealand Mussels

"Spanakopita" Spinach & Feta Stuffed Fillet of Sole

Spanish Grilled Calamari Salad

Thai Style Shrimp Cakes with Spicy Cucumber Salad

Asian Roasted Salmon in Foil Package

Holiday Cookie Workshop with Daniel C. Rosati

Sunday, December 10, 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. Don't
forget to bring some containers or cookie tins.

Raspberry Almond Biscotti

Sicilian Sesame Cookies

Chocolate Pecan Rugelach

Dulce de Leche Alfajores Bars

Soft Sugar Cookies, and Spiced Apple Drop Cookies

Elegant Holiday Sweets with Suzanne Lowery

Monday, December 11, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Cherries Jubilé Crêpes a la mode
Buche de Noel Mocha Yule log
Gingered Cranberry Pear Trifles
Chocolate Whiskey Cream Tart
Caramel Cream Puffs

Classic Dinner with Chef Steven Capodicasa

Friday, December 15, 7:00-10:00 PM

Full Participation \$75.00 per person

French onion soup with three cheeses caramelized topping
Butter lettuce served with grilled Avocados
with a red wine dressing
Steakhouse **Grilled Porterhouse Steak**
with rosemary butter glaze
Panko and Parmesan Crusted Broccoli
Roasted potatoes with pancetta paste with onions
German Chocolate cakes

What's New, What's Hot, What's Hot?

Couples Cook in the Kitchen with ARLENE WARD

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

Full Participation \$75.00 per person

Here is a collection of great dinners that are certain to take the chill out of the winter winds. Highlighting "Pan Roasting," this class will explain the benefits of this technique. Easy and comfortable cooking for a season of casual entertaining or family dinners. A little spice and everything is new, hot and real good.

Chile Crusted Black Bean and Corn Tart
with Cool Lime Cream

Zesty Pan-Roasted Chicken with Lemon and Capers

Pan Roasted Sea Bass with Assorted Mushrooms

Bucatini Pasta with Pancetta, Pecorino and Black Pepper

Roasted Beets, Candied Orange Peel
and Nuts on Winter Greens

Chocolate Turnovers

Where's the Beef? with Kathleen Sanderson

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

Full Participation \$70.00 per person

High School Students may enroll with a Parent

This class will feature the many faces of beef. Under used cuts such as hanger, short ribs will be complimented by the ever-popular beef file and chuck stew meat. The recipes featured are just the tip of the iceberg of possibilities.

Tender short ribs Braised w/& Root Vegetables over polenta

Herb Roasted Filet of Beef

with Roasted Shallot & Garlic Sauce

Grilled Hanger or Skirt Steak with Herbed Peppercorn

Butter and roasted potatoes

Tagine of Beef w/ Apricots and Olives served over Cous Cous

Creamy Mashed Potatoes w/ Variations

Popovers

Salad and dessert

Sushi Workshop

The Feeding Frenzy is Back Again!

with David P. Martone, CCP

Limited Enrollment \$75.00 per person Full Participation

Friday, January 12, 7:00-10:00 PM

High School Students may enroll with a Parent

Come and kick back and enjoy a night out. Here is an opportunity to learn the fundamentals of sushi. David will teach you the basic techniques of making great sushi rolls. More and more restaurants are featuring Sushi due to customer interest.

Learn to create your own masterpiece!

David will cover all the essentials.

Miso Soup, Japanese Ginger Salad Dressing, Miso Dressing, Gyoza with Ponzu Sauce, California Rolls, Tuna and Spicy Tuna Rolls, and a wide assortment of ingredients to create new and exciting rolls: regular and inside-out rolls. Many ingredients to create vegetable and non-fish rolls. David always has new ideas for interesting rolls!!!

Dinner with Chef Steven Capodicasa

Saturday, January 13, 6:00-9:00 PM

Full Participation \$75.00 per person

Cream of wild mushroom soup with homemade cheesy croutons

Baby greens served with roasted pepper dressing

Savory Pork Crown Roast

Oven roasted Fall vegetables

Oven baked caramelized sweet potatoes

Classic Lemon Cake with Citrus Butter-cream frosting

Italian Boot Camp with Diana Albanese

Sunday, January 14, 9:00 AM-1:00 PM

Full Participation \$85.00 per person

High School Students may enroll with a Parent

Learn essentials of Italian cooking from a third generation Italian.

Diana's family owned and operated the Albanese Italian Import

Food Market in Hoboken, Jersey City and Bayonne for many

years. This class covers the right techniques for cutting Italian

vegetables, making soups, risotto, crepes from scratch, braising,

shallow frying, and making pastry dough.

Barley, Swiss Chard and Cannellini Soup

Risotto with Artichokes

Layered Crepe Pie with Tomatoes, Prosciutto and Mozzarella

Zuppa de Pesce

Braised Pork Spareribs with Olive Oil Mashed Potatoes

Baked Chicken Breasts with Roasted Red and Yellow Peppers

with Gremolata

Broccoli Rabe with Tomatoes and Pancetta

Apple Crostata

Meatless Mains with Suzanne Lowery

Thursday, January 17, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Bruschetta Portobello Burgers with Red Pepper Mayo,

Zucchini-Tomato-Mozzarella Pie,

Twice Baked Spaghetti Squash Lasagna,

Pasta with Roasted Vegetable Sauce,

Grilled Panzanella Bread Salad

Couples Cook Italian with Daniel C. Rosati
Saturday, January 20, 6:00-9:00 PM Full Participation
Limited Enrollment \$75.00 per person
Panzanella Crostini
Risotto Amatriciana Style
Sliced Steak with Roasted Pepper Sauce
Rosemary Roasted Potatoes
Nonna Anna's Broccoli & Cauliflower Salad
Chocolate Panna Cotta with Warm Raspberry Sauce

Fresh Pasta Made by Hand with Diana Albanese
Tuesday, January 23, 6:30 -9:30 PM
Full Participation \$70.00 per person
High School Students may enroll with a Parent
Updated for winter, the focus of this workshop is the art of making fresh pasta. Diana Albanese will guide you through the process of preparing homemade pasta and share family recipes for complimentary sauces.

Fresh Egg Pasta Dough
Ricotta Dough
Fettuccine with Mushroom Bolognese
Neapolitan Ravioli with Tomato and Basil
Ricotta Cavatelli with Broccoli Rabe Pesto
Fennel and Parmesan Salad
Cantucci di Prato (Tuscan biscotti)

Hearty Winter Soups and a Classic Sandwich
with Daniel C. Rosati
Wednesday, January 24, 6:30 -9:30 PM Full Participation
Limited Enrollment \$70.00 per person
High School Students may enroll with a Parent
New England Chicken Corn Chowder
Gingered Butternut Squash Soup with Spiced Cornbread Croutons
Spanish Chorizo, White Bean & Collard Green Soup
Roasted Tomato Bisque
Classic New Orleans Muffaletta Sandwich

Couples Craving Grilled Lobster & Steak
with Chef Steven Capodicasa
Friday, January 26, 7:00-10:00 PM
Full Participation \$79.00 per person
Grilled baby lobster tails with saffron herb drizzle
Mediterranean chopped salad with grilled lemon vinaigrette
Grilled Spanish chorizo and roasted tomato Bruschetta
Grilled Porterhouse steaks with warm savory potato salad
Oven Roasted Cauliflower Steaks with grilled lemon drizzle
Strawberry Short cakes

Artisan Bread Baking at Home

with Daniel C. Rosati

Sunday, January 28, 9:00 AM-1:00 PM
Full Participation
Limited Enrollment \$85.00 per person
High School Students may enroll with a Parent
Glazed Pecan Coffee Cake
Chocolate Cinnamon Bread with Almonds
Chinese Scallion Bread
3 Cheese Pull-apart Rolls
Olive Rosemary Focaccia

Family Favorites with ARLENE WARD
Wednesday, January 31, 6:30 -9:30 PM
Full Participation \$70.00 per person
High School Students may enroll with a Parent
It's time to bring comfort foods back to the family table. These classics are a favorite in many homes, with recipes as unique as the cooks who create them. Here are six "must dos" before the warmer months are upon us. Casual and quick, perhaps your favorite dish is here waiting for you..

Plain Old Meatloaf
Creamy and Delicious Mac and Cheese
Bucatini with Pancetta, Pecorino and Black Pepper
Quick Beef Stew with Carrots, Potatoes and Peas
Chicken Cacciatore over Spaghetti

Couples Cook Picture Perfect Winter Pot Pies
with Catherine Titus Felix & Dan Felix
Friday, February 2, 7-10 PM,
\$79.00 per person, Full Participation
Wait 'til they see what you made!! Beautiful, savory, and satisfying, pot pies are perennial favorites that go down especially well on a cold and blustery night. Come and join Cat & Dan Felix as they share their secrets for making pies that look as great as they taste plus sides and desserts to complete the meal.

Crispy Butter-Crust Chicken Pot Pie
Deep-dish Turkey Pie with Herbed Crust
Steak and Mushroom Pie with Flaky Pastry Crust
Cornish Pasties
(individual hand-held pies with steak & potatoes)
Roasted Beet Salad with Sunflower Seed Dressing
Sweet Potato steak-fries
Poached Pears with Red Wine Sauce
Butterscotch Broiled Fruit with Creamy Rice Pudding

The Artful Sauté with Diana Albanese
Thursday, February 8, 6:30 -9:30 PM
Full Participation \$70.00 per person
High School Students may enroll with a Parent
Want to get dinner on the table fast? Make a great sauté dish with a pan sauce and you'll be done in 30 minutes. Learn techniques and secrets of pan sautéing with Diana Albanese.
Sautéed Chicken with Artichokes and Mushrooms
Steak au Poirve with Crispy Garlicky Potatoes
Pork Milanese over Mixed Greens, Multi Colored Grape Tomatoes and Pecorino Cheese
Sautéed Salmon with Asian Sauce, Bok Choy and Ginger Rice Pilaf
Green Beans with Caramelized Shallots
Bananas Foster

Couples Do the 'Surf & Turf Twist'
with Chef Steven Capodicasa
Friday, February 9, 7:00-10:00 PM
Full Participation \$79.00 per person
Crabmeat cocktail served with lemon aioli
Baby greens with grilled shrimp and chorizo bits with homemade goat cheese croutons
Bacon wrapped beef tenderloin served with grilled lobster tails
Redskin potatoes served with seared chorizo and onions
Roasted cauliflower with Crispy Herb Breadcrumbs
Espresso Brownie Torte

**The Cavatelli & Gnocchi Workshop
with ARLENE WARD**

Sunday, February 11, 9:00 AM -1:00 PM

Full Participation \$85.00 per person

High School Students may enroll with a Parent

So easy to make and even easier to eat. There's more for gnocchi and cavatelli than tomato sauce. Learn in this class the techniques for making feather light classic dishes you may never have had before. Sure we will do a least one tomato sauce, just so you won't be unhappy. Do them by hand or do them by machine, roll them over a board or back of a fork, the end result is always delicious. Come on and try it!

Cavatelli with Shrimp, Sun-Dried Tomatoes and Mushrooms

**Rainbow Cavatelli with Asparagus, Black Olives
and French Herbs**

Gnocchi Sorrentina

**Gratin of Potato Gnocchi with Mushrooms
and Sun-dried Tomatoes**

The Best Italian Salad – Ever

Sesame Cookies

Contemporary Surf & Turf with Suzanne Lowery

Thursday, February 22, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

BLT cups

Crab Stuffed Shrimp

Mushroom Crusted Hanger Steak

Herbed Risotto

Irish Cream Cheesecakes

Couples Southwestern Dinner with Chef Steven Capodicasa

Saturday, February 24, 6:00-9:00 PM

Full Participation \$75.00 per person

Sweet and Spicy Garlic Chipotle Chicken wings
with dipping sauce

Lobster tacos

Skirt steak tacos

Grilled vegetable tacos

Crispy Cole Slaw

Crispy Bacon Mac & Cheese

Classic Blondies with Chocolate sauce

**Daniel Rosati's Annual
Valentine's Day Celebration
3 Dates Offered**

Valentine's Day Celebration with Daniel C. Rosati

Wednesday, February 14, 7:00-10:00 PM

Full Participation

Limited Enrollment \$75.00 per person

Red Onion Crostata

Penne alla Vodka with Shrimp

Porcini & Rosemary Crusted Beef Tenderloin

Herbed Yukon Gold Mashed Potatoes

Butter Lettuce Salad with Toasted Pecans & Dried Cherries

Chocolate Raspberry Trifle

Valentine's Day Celebration with Daniel C. Rosati

Friday, February 16, 7:00-10:00 PM

Full Participation

Limited Enrollment \$75.00 per person

Red Onion Crostata

Penne alla Vodka with Shrimp

Porcini & Rosemary Crusted Beef Tenderloin

Herbed Yukon Gold Mashed Potatoes

Butter Lettuce Salad with Toasted Pecans & Dried Cherries

Chocolate Raspberry Trifle

Valentine's Day Celebration with Daniel C. Rosati

Saturday, February 17, 6:00-9:00 PM

Full Participation

Limited Enrollment \$75.00 per person

Red Onion Crostata

Penne alla Vodka with Shrimp

Porcini & Rosemary Crusted Beef Tenderloin

Herbed Yukon Gold Mashed Potatoes

Butter Lettuce Salad with Toasted Pecans & Dried Cherries

Chocolate Raspberry Trifle

Italian Boot Camp with Diana Albanese

Sunday, February 25, 9:00 AM-1:00 PM

Full Participation \$85.00 per person

High School Students may enroll with a Parent

Join Diana Albanese and shape up your Italian culinary skills in this comprehensive instruction and hands on class. Learn Italian basics to create fresh flavors for everyday cooking. As all Italians know the best meals are eaten at home.

Sausage, Beans and Pasta Soup

Orrechiette with Caramelized Onions and Cauliflower

with Herbed Bread Crumbs

Calabrese Braised Chicken

with Spicy Tomato and Green Olives

Pan Roasted Pork Tenderloin with Pancetta and Sage

Pizza Margherita

Artichoke and Potato Pie

Oven Roasted Eggplant Rolls with Ricotta and Herb filling

Roasted Tomatoes, Cippolini Onions and Cannellini Beans

Chocolate Olive Oil Cake with Mascarpone Cream

Couples Pacific Northwest Style Surf & Turf

with Kathleen Sanderson

Saturday, March 3, 6:00-9:00 PM

Full Participation \$75.00 per person

Hazelnut and Parmesan Frico

Caramelized Sweet Onion & Tart

Composed Salad of Greens, Roasted Cedar Plank Salmon with
Cucumber Ginger Vinaigrette

Pan Seared Lamb Chops with Pinot Noir Cherry Sauce

Creamy Mashed Onion Potatoes

Roasted Seasonal Vegetables

Mixed Berries in a Pastry Sac with Whipped Farm Fresh Cream

Remarkable Fish with ARLENE WARD

Thursday, March 8, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Preparing fish seems to be a problem in home kitchens. With all the varieties of fish available, the possibilities are endless. Bring out the creative touch to your menus that are suffering from chronic fatigue. The recipes are from the best of the seafood classes, all in one, the most requested dishes are:

Three Catches in Sweet Basil Broth

Artic Char with Potato and Butternut Squash Hash

Oven Poached Halibut with Zucchini Jackets

Pan Seared Haddock on French Green Lentils

Spicy Seared Chipotle Shrimp with Zucchini and Chorizo

Panna Cotta with Seasonal Fruit

Couples Entertain with a Lobster Stuffed Tenderloin Dinner with Chef Steven Capodicasa

Friday, March 9, 7:00-10:00 PM

Full Participation \$79.00 per person

Grilled shrimp cocktail with roasted tomato cocktail sauce
Classic Caesar salad with homemade sourdough croutons
Beef tenderloin stuffed with Lobster and served with burgundy wine reduction, with caramelized onions
Smashed baby Yukon gold potatoes
Sautéed green beans with puttanesca sauce
Homemade Apple crumb pies

Couples Cook with Beer – A St. Patrick's Day Celebration with Daniel C. Rosati

Saturday, March 17, 6:00-9:00 PM Full Participation

Limited Enrollment \$75.00 per person

Savory Irish Lager Herbed Soda Bread
IPA Potato Leek Soup with Irish Cheddar
Guinness Braised Chicken with Roasted Garlic
Ale Braised Greens with Bacon & Onions
Chocolate Stout Cake with Irish Whisky Caramel Sauce

Italian Boot Camp with Diana Albanese

Sunday, March 18, 9:00 AM-1:00 PM

Full Participation \$85.00 per person

High School Students may enroll with a Parent

Build up your confidence with Diana Albanese of La Cucina D'ana popular Italian boot camp. The menu is always changing with the seasons and there is always something new to learn.

Springtime Minestrone

Fennel Risotto with Shrimp and Artichokes

Pasta with Spring Herb Pesto and Bread Crumbs

Oven Baked Fish

with Potatoes, Tomatoes, Zucchini and Olives

Chicken Breast topped with Asparagus and Fontina Cheese

Sliced Steak with Rosemary Garlic Rub and Red Wine Glaze

Broccoli Fritters

Roasted Beets and Citrus Salad with Pecorino

Torta della Nonna

Welcome Sweet Springtime with ARLENE WARD

Wednesday, March 21, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

There may still be a nip in the air this year, but today it is spring and we are going to celebrate it big time. Welcome the arrival of the new season with a menu perfect for all spring celebrations from Easter to Mother's Day to graduation. Be gone with winter foods and let's work a new menu showing the best of the early spring selections.

Prosciutto and Gruyere Pastry Pinwheels

Rosemary Rack of Spring Lamb with Tzatziki

Mashed Potatoes Montrachet

Asparagus and Prosciutto Bundles

Spring Greens Red Papaya, Avocado and Cirrus Vinaigrette

Fresh Raspberry Glace over Orange Cream Mousse

Tapas & Paella with Diana Albanese

Thursday, March 22, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

From tapas to paella, Spain offers some of the best dishes for entertaining. Little dishes of tapas with a glass of Sherry or big bold paella with a hearty wine will make a great party plan.

Roasted Cherry Tomatoes with Ham

and Manchego Cheese Toast

Mini Pork Meatballs with Spicy Spanish Tomato Sauce

Paella with Assorted Seafood and Chorizo

Chicken Breasts with Salsa Verde

Fried Eggplant with Honey and Mint

Olive Oil and Orange Cake with Strawberries

and Vanilla Ice Cream

Couples Shrimp & Crab Dinner with Chef Steven Capodicasa

Saturday, March 24, 6:00-9:00 PM

Full Participation \$75.00 per person

Shrimp cakes with Savory mayo dipping sauce
Romaine salad with Grilled Shrimp served with lemon vinaigrette
Crab Gumbo bowls with Basmati rice pilaf
Black pepper and Cheddar biscuits
Sicilian oven roasted cauliflower
Chocolate Crater Cakes with Mango salsa

Fish Festival with Suzanne Lowery

Monday, March 26, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Spicy Mussels in White Wine

Provençal Seafood Stew

Lemon Parmesan Tilapia

Crab Cakes with Red Pepper Remoulade

Pan-Seared Balsamic Salmon

Spring Pasta Workshop with Daniel C. Rosati

Wednesday, March 28, 6:30 -9:30 PM Full Participation

Limited Enrollment \$70.00 per person

High School Students may enroll with a Parent

Pillowy Ricotta Gnudi with Roasted Red Pepper Pesto

Mezza Rigatoni with Quick Sausage Ragù

Fresh Herb Cavatelli with Blistered Tomato Sauce

Baked Spaghetti with Creamy Béchamel,

Artichokes, Prosciutto & Fontina

Miniature Penne with Wild Mushroom & Asparagus Sauce

**Couples Cook Timeless French Classics
with Kathleen Sanderson**

Friday, April 6, 7:00-10:00 PM

Full Participation \$75.00 per person

This class will feature several classic French dishes that are timeless in preparation and appeal.

Mini Fig & Brie Tartlets

Wild Mushroom Soup with Rosemary Ribbons

Herb Roasted Tenderloin

with Burgundy Wine & Roasted Shallot & Garlic

Caramelized Onion & Gruyere Casserole

Haricot Vert with Hazelnuts Tomatoes Persile

Salad Vinaigrette with Goats Cheese Crouton

Individual Tart Tatin's with Whipped Cream

Class Schedule Thru March 2018



710 South Avenue West, Westfield, NJ 07090

908-232-5445

www.classicthyme.com

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



Sushi Workshop

The Feeding Frenzy is Back Again!

with David P. Martone, CCP

Limited Enrollment \$75.00 per person Full Participation

Friday, April 13, 7:00-10:00 PM

High School Students may enroll with a Parent

Come and kick back and enjoy a night out. Here is an opportunity to learn the fundamentals of sushi. David will teach you the basic techniques of making great sushi rolls. More and more restaurants are featuring Sushi due to customer interest.

Learn to create your own masterpiece!

David will cover all the essentials.

Miso Soup, Japanese Ginger Salad Dressing, Miso Dressing, Gyoza with Ponzu Sauce, California Rolls, Tuna and Spicy Tuna Rolls, and a wide assortment of ingredients to create new and exciting rolls: regular and inside-out rolls.

Many ingredients to create vegetable and non-fish rolls.

David always has new ideas for interesting rolls!!!

Knife Skills Classes

Knife Skills I Workshop with Steven Capodicasa

Full Participation \$69.00 per person

High School Students may enroll with a Parent

****3 Dates Offered****

Saturday, December 16, 9:00 AM-12:00 PM

Saturday, February 10, 9:00 AM-12:00 PM

Saturday, April 7, 9:00 AM-12:00 PM

This full hands-on techniques class is one you can't 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. Not sure about your old knives. Bring them in for evaluation and sharpening.

We Sharpen Knives Professionally!

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

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Perfect for any occasion, Classic Thyme Cooking School Gift Certificates are now available through our new on-line Class Registration System. Without leaving your home or office, easily purchase cooking class gift certificates for your friends and family and have them delivered via email or regular mail.

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Corporate Team Building Event
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Class Schedule Thru March 2018