

Classic Thyme At Toscana



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

Cooking Classes November thru April 2013

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 is expected to be 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: Thanksgiving Favorites
Thursday, November 15, 10:00-11:30 AM
Full hands-on, \$49.00 per child with adult
Thanksgiving Favorites with Miss Jackie
Turkey Noodle Soup, Cornbread, Apple Pie Drink, Pumpkin Muffins

M&M 2: Holiday Baking
Wednesday, December 12, 10:00-11:30 AM
Full hands-on, \$49.00 per child with adult
Join Miss Jackie for a fun class of holiday baking

M&M 3: Breakfast Brunch Favorites
Thursday, January 17, 10:00-11:30 AM
Full hands-on, \$49.00 per child with adult
French Toast Casserole, Chocolate Chip Scones, Fresh Fruit Parfait, Fresh Squeezed Orange Juice

M&M 4: Italian Kitchen Favorites
Friday, February 8, 12:30-2:00 PM
Full hands-on, \$49.00 per child with adult
Lasagna Roll-ups, Focaccia Bread, Salad, Arnold Palmers to drink

M&M 5: St. Patrick's Day Celebration
Friday, March 15, 10:00-11:30 AM
Full hands-on, \$49.00 per child with adult
St. Patty's Day Celebration - Spring Potato Pizza, Irish Soda Bread, Leprechaun Shakes, Shamrock Pops

M&M 6: Cupcake Day
Wednesday, April 24, 10:00-11:30 AM
Full hands-on, \$49.00 per child with adult
Cupcake Day – Join us as we bake and decorate an assortment of cupcakes.

Single Day 'Working Parent and Me' Classes with Jackie Leischner

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

Each child is expected to be 2 years of age or older and accompanied by a parent or guardian.

Come and spend some real bonding time with your child!

Working parent & Me 1: Holiday Baking
Saturday, December 15, 12:30-2:00 PM
Full hands-on, \$49.00 per child with adult
Join Miss Jackie for a fun class of holiday baking

Working parent & Me 2: Breakfast Brunch Favorites
Saturday, January 26, 9:30-11:00 AM
Full hands-on, \$49.00 per child with adult
French Toast Casserole, Chocolate Chip Scones, Fresh Fruit Parfait, Fresh Squeezed Orange Juice

Working parent & Me 3: Italian Kitchen Favorites
Saturday, February 23, 11:30 AM-1:00 PM
Full hands-on, \$49.00 per child with adult
Lasagna Roll-ups, Focaccia Bread, Salad, Arnold Palmers to drink

Single Day 'Working Parent and Me' Classes (Continued) with Jackie Leischner

Working parent & Me 4: St. Patty's Day Celebration
Saturday, March 16, 10:00-11:30 PM
Full hands-on, \$49.00 per child with adult
Spring Potato Pizza, Irish Soda Bread, Leprechaun Shakes, Shamrock Pops

Working parent & Me 5: Cupcake Day
Saturday, April 20, 9:30-11:00 AM
Full hands-on, \$49.00 per child with adult
Cupcake Day – Join us as we bake and decorate an assortment of cupcakes.

Kid's and Young Adult Cooking Classes

Kids Cook Chinese on their Day Off! with Jackie Leischner
Thursday, November 8, 10:00 AM-12:00 PM
Full hands-on, \$35.00 per child ages 5-10

Enjoy a day off from school in the kitchen with Miss Jackie cooking up some wonderful Chinese dishes. Kids will make **Wonton Soup, Handmade Egg-Rolls, Chicken with Broccoli, and a Smoothie**

Kids Cook Italian on their Day Off! with Jackie Leischner
Friday, November 9, 10:00 AM-1:00 PM
Full hands-on, \$45.00 per child ages 5-10
Enjoy a day off from school in the kitchen with Miss Jackie cooking up some wonderful Italian dishes. Kids will make **Handmade Cavatelli with Broccoli, Garlic Knots, Homemade Ice Cream, Apple Crisp and Arnold Palmers to drink**

Thanksgiving Baking with Eileen Rooney
Sunday, November 18, 1:00-3:00 PM
Full Participation Ages 5 thru 10, \$35.00 per child
Children will bake and bring home Pumpkin Bread, Corn Bread, Cranberry Bread and Honey Butter.
Please have children eat lunch before the class, as we will have no time to eat during class.

Gingerbread House Workshop with Eileen Rooney
Saturday December 15, 3:00-4:00 PM
Full Participation Ages 5 thru 10, \$35.00 per child
Kids will participate in decorating fully assembled gingerbread houses that they will each take home.

Gingerbread House Workshop with Eileen Rooney
Saturday December 15, 4:30-5:30 PM
Full Participation Ages 5 thru 10, \$35.00 per child
Kids will participate in decorating fully assembled gingerbread houses that they will each take home.

Holiday Baking with Jackie Leischner
Saturday, December 15, 9:30-11:30 AM
Full hands-on, \$35.00 per child ages 5-10
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.

Pre-Teen Holiday Baking with Jackie Leischner
Wednesday, December 19, 4:00-6:00 PM
Full hands-on, \$35.00 per child ages 10 -13
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 and Young Adult Classes Continued

Kids Cook on their Day Off! with Jackie Leischner

Monday, January 21, 10:00 AM-12:00 PM

Full hands-on, \$35.00 per child ages 5-10

Mini Frosted Meat Loaf, Mac & Cheese, Carrot Fries, Brownies, and Fruit Smoothie

Miss Jackie's Italian Kitchen with Jackie Leischner

Saturday, January 26, 12:00-2:00 PM

Full hands-on, \$35.00 per child ages 5-10

Learn the basics of making pasta and bread dough from scratch
Homemade pizza dough with variety of toppings, Homemade pasta, foccaica bread, salad

Kids' Valentine's Day Class with Eileen Rooney

Sunday February 10, 9:00AM-11:00PM

Full Participation ages 5-10 \$35.00 per child

Each child will bring home a decorated chocolate box filled with handmade chocolate candies and baked goods.

Kids Cook Taco Fiesta on their Day Off!

with Jackie Leischner

Monday, February 18, 10:00 AM-12:00 PM

Full hands-on, \$35.00 per child ages 5-10

Tacos and all the Fixins, Homemade Tortilla Chips, Braided Churros, and Kids Fruit Sangria

Kids' St. Patrick's Day Baking Class with Eileen Rooney

Saturday, March 16, 12:00-2:00 PM

Full Participation ages 5-10 \$35.00 per child

In class children will make and eat tea sandwiches and leprechaun shakes. Each child will make and bring home a mini loaf of Irish Soda Bread.

Miss Jackie's Easter Egg...Stravaganza with Jackie Leischner

Saturday, March 23, 10 AM-12 PM

Full hands-on, \$35.00 per child ages 5-10

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

Kid's Spring Fling with Jackie Leischner

Saturday, April 20, 12:00-2:00PM

Full hands-on, \$35.00 per child ages 5-10

Winters almost over, let's welcome spring with some of Miss Jackie's seasonal favorites.
Hot Pockets, healthy past salad, Milkshakes, Carrot Cake with Cream Cheese Icing

Mother's Day Breakfast in Bed For Mom with Eileen Rooney

Saturday, May 11, 10:00 AM-12:00 PM

Full Participation Ages 5 thru 8, \$35.00 per child

Children will make and bring home breakfast in bed for mom! We will bake scones, Whip up honey butter, chocolate covered strawberries, blue berry muffins and hot chocolate mix.

Kids' Father's Day Class with Eileen Rooney

Saturday, June 15, 10:00 AM-12:00 PM

Full Participation Ages 5 thru 8, \$35.00 per child

How many ties do Dads get for Father's Day? Never one like this!
Children will decorate an edible tie cake to take home for a very special Father's Day surprise.

Pre-Teen/Teen with Adult Pie Baking Workshop

'Perfect Pies for the Holidays'

with Suzanne Lowery

Saturday, November 17, 9:00 AM-1:00 PM

Full Participation \$99.00 per pair, (child including one adult)

Each pair will make classic pie dough and both pies in small disposable tins to bring home.

Making and Rolling Classic Pie Dough

Old-Fashioned Apple Pie

Pumpkin Chiffon Pie

3 Day Pre-Teen & Teen Culinary Workshop

with Chef Justin Zach

Wednesday, Thursday, & Friday, December 26, 27, & 28

11 AM-2 PM Full Participation \$169.00 per person ages 10 & up

Day 1

Composed Salad, French Onion Soup au Gratin, Burgundy Beef, Chicken Avgolemono over Orzo, Mashed Potato Pie

Day 2

Vegetable Lasagna with White Sauce, Nina's Oven Finished Fried Chicken Wings and Drumsticks, Spare Ribs Aloha, Jumbo Stuffed Shrimp, Banana Bread

Day 3

Eggplant Parmesan, Stuffed Pork Chops, Bin-da-Boo (stuffed pizza roll-ups), Texas Chili (regular and vegetarian), Apple Cranberry Crumble

All New !!! Spring Break 4 Day

Teen Vegan Cooking Camp

With Eileen Mallor

Mon., Tues., Wed., & Thurs.,

March 25, 26, 27, 28, 10 AM-1 PM

Full Participation \$199.00 per person ages 13 & up

Teens will learn how to make a variety of easy vegan meals and snacks that are sure to please.

Day 1

Roasted Chickpea Popcorn, Pizza, Chicken-Style Nuggets, Mac 'n Non-Dairy Cheese, and Chocolate Pudding

Day 2

Fruit Smoothies, Nachos, Guacamole, Chili Tacos, and Corn Muffins

Day 3

Spaghetti Marinara with Assorted Toppings, Corn Dogs, Tempeh-Bacon Lettuce and Tomato Sandwiches, Egg-less Salad, and Tuna-Style Salad

Day 4

Tofu Lasagna, BBQ Tempeh, Bean Burgers, Potato Salad, and String Bean Casserole

3-Day Intensive Teen Baking II Workshop with Suzanne Lowery

Tues, Weds, Thurs, March 26, 27, 28, 10 AM -2 PM
Full Participation (All New Recipes)
\$199.00 per person Ages 12 & up

Day 1 - Cookies - White Chocolate Chunk Oatmeal, Raspberry Bars, Caramel Shortbreads, Apricot Rugelach, Strawberry Linzer Sandwiches

Day 2 - Tarts - Apple Cinnamon Crostada, Chocolate Banana Cream Tart, Peach Crumb Tart, Blueberry-Lemon Tart, Strawberry Cheesecake Phyllo Tartlets

Day 3 - Fancy Finales - Apple Cinnamon Crostada, Chocolate Banana Cream Tart, Peach Crumb Tart, Blueberry-Lemon Tart, Strawberry Cheesecake Phyllo Tartlets

Based on class discussions recipes changes
or additions are possible.

Adult Cake Decoration Classes

Adult Basic Cake Decorating with Suzanne Lowery

2 Mondays, March 4, & 11, 7:00-10:00 PM Full Participation
\$159.00 per person including starter set of tools
(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.

Adult Rolled Fondant Workshop with Suzanne Lowery

Monday, April 15, 7:00-10:00 PM
Full Participation \$79.00 per person
(High School Students may enroll with a Parent)

Learn to make and color rolled fondant.

For a professional look, drape this edible confection over your cake and form roses, bows and other decorations. All necessary material will be supplied.

Adult Cooking Classes High School age permitted to attend with parent or adult where indicated

All New Vegan Cooking Classes with Eileen Mallor

Thanksgiving Vegan Side Dishes with Eileen Mallor

Tuesday, November 13, 6:30-9:30 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Learn to make vegan side dishes for your Thanksgiving celebration that all your guests will enjoy.

**Squash Soup, Green Bean-Mushroom Casserole,
Maple-Glazed Carrots, Sweet Potato Casserole,
Quinoa Stuffing with Pecans and Figs,
and Roasted Brussels Sprouts**

Vegan Holiday Baking with Eileen Mallor

Thursday, December 13, 6:30-9:30 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Learn easy vegan recipes you can make for the holidays or anytime. You won't miss the dairy and eggs as you learn alternate ways to create binding, leavening, moisture, creaminess, and yummy goodness using all plant-based ingredients.

**Cornbread, Apple cobbler, Pumpkin Pie, Almond Pignoli
Cookies, and Brownies!**

Vegan Cooking Basics Part I with Eileen Mallor

Wednesday, January 23, 6:30-9:30 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Are you trying to add more plant-based meals to your menu, or have vegetarian family members and friends to feed?

This course introduces you to the incredibly varied world of vegan cooking and teaches you how to prepare several easy, mouthwatering dishes.

**Quesadillas, Lentil Sloppy Joes, Chickpea "Better than Tuna"
Salad, Scaloppini Marsala, and Chocolate Chip Cookies.**

We'll also discuss pantry staples and substituting ingredients to "Veganize" your favorite dishes

Vegan Cooking Basics Part II with Eileen Mallor

Wednesday, January 30, 6:30-9:30 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

We will continue our introduction to the varied world of vegan cooking, learning to work with Tofu, Tempeh, Grains, and Vegetables.

**Quinoa and Rice Pilafs, Roasted Vegetables, Marinades, Pan
Glazed Tempeh, Herb-Crusted Baked Tofu, and Stir Fry**

Vegan Comfort Food with Eileen Mallor

Tuesday, March 5, 6:30-9:30 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Hearty, filling, delicious, and all vegan - You'll learn how to incorporate healthful plant-based foods into traditionally heavy dishes, creating wonderful cheesy and meaty tastes and textures.

Lasagna, Beefy Stew, Shepherd's Pie, Chili, and Cheesy Mac

'Gluten Free' Cooking Classes with Suzanne Lowery

Fabulous Gluten Free Cooking

Monday, January 14, 7:00-10:00, PM Full Participation

Limited Enrollment \$69.00 per person

High School Students may enroll with a Parent

Lobster Bisque, Braised Chicken and Sweet Peppers,
Pignoli and Olive Stuffed Eggplant
Quinoa Pilaf & Orange-Walnut Cake

Gluten Free Baking

(featuring Duinkerkin products)

<http://www.duinkerkenfoods.com>

Saturday, February 9, 10:00 AM-1:00 PM Demonstration

Limited Enrollment \$69.00 per person

High School Students may enroll with a Parent

Herb and Spinach White Pizza
Chicken Pot Pie with Biscuit Topping
Cinnamon-Raisin Bread, Butterscotch-Macadamia Muffins
Chocolate Chip Waffle Ice Cream Sandwiches
Lemon-blueberry Cake with Cream cheese Glaze

More Indian Favorites with Beth Rutland

Wednesday, November 7, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Indian Lentil Cakes with Raitia
Yellow Split Pea Curry- Dahl
Indian Spiced Carrot Soup
Rogan Josh- Red Lamb Stew
Basmati Rice
Shrimp with Ginger and Indian Spices

Pasta, Pasta, and more with Steven Capodicasa

Saturday, November 10, 7:00-10:00 PM

Full Participation \$70.00 per person

Arugula salad with pancetta croutons with shaved Romano cheese
served with a red wine vinaigrette
Homemade cheese manicotti with fresh tomato basil sauce
Baked whole wheat penne with 4 cheeses and prosciutto
Homemade pappardelle pasta with mushroom au lait,
(wild mushroom with creamy garlic cheese sauce)
Sautéed Green beans with spicy puttanesca sauce
and shaved parmesan cheese
Pastry wrapped Gala Apples Turnovers served
with raspberry whipped cream

A Thanksgiving Feast with Kathleen Sanderson

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

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Herb Parmesan Toasts
Fig & Walnut Gorgonzola Tartlets
Stuffed Roasted Turkey Breast w/ Prosciutto, Spinach,
& Shallots au jus
Spiced Carrot Puree
Shaved Brussels sprouts with Pancetta and Honey
Smashed Potatoes, Apricot & Cranberry Relish
Pumpkin Roulade w/ Cinnamon Whipped Cream
Caramelized Pears

Couples in the Italian Kitchen with Diana Albanese

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

Full Participation \$69.00 per person

Whether your passion is for seafood or beef or both join Diana
Albanese of La Cucina D'ana for this hands on class designed for
weekend cooking.

Zuppa di Clams and Grilled Garlic Bread

Steak with Rosemary Garlic Rub and Red Wine Glaze

Linguine with Seafood Ragu

Pancetta Stuffed Artichokes

Arugula Salad with Oranges

Goat Cheese and Pomegranate Vinaigrette

Chocolate Amaretti Cake with Warm Chocolate Sauce

Couples Celebrating the Holidays with ARLENE WARD

Friday, November 30, 7:00 -10:00 PM

Full Participation \$70.00 per person

If your planning to wow your guests this year, better get down
here in a hurry. Festive dishes that are just a little more special
than typical dinner party fare, but recipes that require little last
minute fuss. After all, there is one night of the year that casual can
be put to rest.

Butternut Squash and Apple Soup

with Pumpkin Seed Garnish

Filet of Beef with Bordelaise Sauce

Two Potato Gratin

Grilled Balsamic Carrots

Mixed Greens with Pomegranate Seeds

and Goat Cheese in Port Wine Vinaigrette

Chocolate Marquise with Rum Cream

(rich and smooth, a perfect ending)

Do-Ahead Hors d'Oeuvres with Kathleen Sanderson

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

Full Participation \$69.00 per person

High School Students may enroll with a Parent

In this class we will feature some exciting
flavorful hors d'oeuvres that can all be made
in advance of the busy party:

Crispy Shrimp with Lime Cilantro Sauce

Spring Onion and Walnut Mini muffins with Ham

and Honey Mustard

Wild Mushroom Tartlets and Caramelized Onion Tartlets

Pepper Crusted Beef with Roasted Garlic Sauce

Mini Monte Cristo with Gruyere and Black Forest Ham

Pizza with Caramelized Onions, Prosciutto & Goats Cheese

Antipasto Skewers

Sweet & Spicy Saucisson

Macadamia Nut Ginger Biscotti

Crispy Spiced Orange Walnut Crunch

Gnocchi, Gnocchi, Gnocchi...with Michael Christiansen

Wednesday, December 5, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Please join Chef Michael Christiansen in evening of making
multiple gnocchi dishes.

Black Gnocchi with Fried Calamari and Peppers

Pumpkin Gnocchi with brown butter and sage

Traditional Gnocchi with Bolognese

Basil Gnocchi with Brown Butter Sauce

Roasted Eggplant Salad

Fresh Fruit with Zabaglione

Let us host your next Corporate Team Building Event

Holiday Cookie Workshop with Daniel C. Rosati

Sunday, December 9, 11:00 AM-3:00 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 doughs 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.

Almond Cat's Paw Cookies

French Macaroon Cups

Hazelnut "Kiss" Cookies

Black & White Drop Cookies

Raspberry Coconut Bars

Pistachio Apricot Thumb Print Cookies

Brown Butter Rum Cookies

The Feast of the Seven Fishes with Daniel C. Rosati

Monday, December 10, 7:00-10:00 PM Full Participation

Limited Enrollment \$69.00 per person

High School Students may enroll with a Parent

The feast of the seven fishes has long been a tradition in Italy. Come join Daniel as he guides the class through recreating this Christmas Eve tradition.

Lobster Fra Diavolo

Scallops Rockefeller Style

Portuguese Clams Casino

New Orleans Shrimp Gumbo with Creole Rice

3-Grain Calamari Fritti

Roasted Salmon with Basil Bread Crumbs

Crab Stuffed Shrimp

Croissant Bread Pudding

Flavors of Southeast Asia with Beth Rutland

Wednesday, December 12, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Vietnamese Rice Paper Rolls with Dipping Sauce

Thai Coconut Chicken Soup (Tom Kha Gai)

Shrimp and Bamboo Shoots in Red Curry Sauce

Beef Satay with Peanut Sauce

Singapore Rice Noodles with Seafood

Sticky Rice with Mango

Seafood Grills with Steven Capodicasa

Friday, December 14, 7:00-10:00 PM

Full Participation \$70.00 per person

Grilled Lobster tails with roasted garlic aioli

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

Grilled Ahi tuna with chilled bowtie pasta salad and wasabi dressing

Grilled clams casino pizza

Grilled swordfish kebobs

with chilled citrus Mediterranean couscous

Homemade Cream Puffs filled with Orange Whipped Cream

Italian Boot Camp - Do Ahead Italian Holiday with Diana Albanese

Sunday, December 16, 11:00 AM-3:00 PM

Full Participation \$75.00 per person

High School Students may enroll with a Parent

Learn how to entertain like the Italians. This 4 hours class is filled with cooking tips and techniques. Whether you are having Christmas Day or New Years Day or doing any holiday celebrating you can still do it ahead at this busy time of the year. Make your freezer your new best friend.

Antipasto Bruschetta

**Vegetable Lasagna with Layers of Fresh Basil,
Tomato and Béchamel Sauce**

**Stuffed Beef Filet with Sun Dried Tomatoes,
Prosciutto and Spinach**

Mashed Potato and Parmesan Pie

**Stuffed Mushrooms with Sausage and Pancetta
Broccoli and Cauliflower Gratin**

**Pannetone filled with Ice Cream with Orange Crème Anglaise
and Pistachios**

Easy & Elegant Do-Ahead Holiday Dinner with Suzanne Lowery

Tuesday, December 18, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Crab Cakes with Red Pepper Remoulade

Pear, Pomegranate and Romaine Salad

with Sweet and Spicy Pecans

**Pan Seared, Horseradish Stuffed Filet of Beef
with Cabernet Reduction**

Spinach and Potatoes Au Gratin

White Chocolate Mousse

with fresh Berries in Almond Lace Cookies

Getting Ready for New Year's Eve with ARLENE WARD

Friday, December 21, 7:00 -10:00 PM

Full Participation \$70.00 per person

There is something irresistibly romantic about a swank New Year's Eve. This night after all, is the one time each year when we're allowed to pull out all the stops and live in that giddily suspended moment between past and future. That's the spirit I celebrate here in this menu for an intimate, urban New Year's Eve dinner. Hope this menu is your first taste of good things to come for the New Year.

Zucchini and Fresh Basil Soup

Lobster Stuffed Filet Mignon

Béarnaise Sauce

Farro with Shallots and Baby Peas

**Vine Ripened Roasted Tomatoes w/ Herb Infused Topping
Peppery Greens With Cabernet Pears & Gorgonzola Mousse**

Chocolate Pot de Crème

Hearty Soups & Stews with Daniel C. Rosati

Tuesday, January 8, 7:00-10:00 PM Full Participation

Limited Enrollment \$69.00 per person

High School Students may enroll with a Parent

These hearty soups and stews are sure to warm the hearts of your family and friends keeping them satisfied all through the cold winter months.

Old Fashioned Chicken Noodle Soup with Dill

New England Salmon Chowder

Three Bean Soup

Sausage & Mini-Meatball Stew

Spicy Pork Tenderloin Stew with Creamy Polenta

**Sushi Workshop - The Feeding Frenzy is Back Again!
with David P. Martone, CCP**

**Limited Enrollment \$70.00 per person Full Participation
Friday, January 11, 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!!!

Good Old Summer Time BBQ with Steven Capodicasa

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

Full Participation \$70.00 per person

Grilled baby lobster tails with saffron herb drizzle

Mediterranean chopped salad with roasted olive vinaigrette

Grilled Spanish chorizo and roasted tomato Bruschetta

Grilled Rib Eye steaks with warm savory potato salad

Grilled Root vegetables & feta tart

with roasted garlic pastry dough

Dark Chocolate Brownies with Raspberry Whipped Cream,
topped with 24 carrot gold leaf

'Game Day' with Michael Christiansen

Wednesday, January 16, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Join Chef Michael Christiansen in making some great "Game Day dishes" these will be recipes you can be proud to bring to any tailgate.

Buffalo Chicken Dip

Hot Wings (Korean, Mexican, and Traditional)

Pulled Pork Sliders

House-Made Brats poached in Onions and Beer

Fresh Potato Skins with Vermont Cheddar, Bacon and Chives

Grilled Veggies

Chocolate Bread Pudding

Family Chicken Dinners with ARLENE WARD

Friday, January 18, 7:00 -10:00 PM

Full Participation \$70.00 per person

Want to liven up your chicken dinners? Create tantalizing new dishes that bring taste, excitement and a new twist to the table.

From simple to exotic, chicken has now commanded new respect at our dinner table.

Paella with Chicken and Sausage

Singapore Chicken with

Fruited Basmati Rice

Chicken, Fennel and Almonds with

Potato Gnocchi

Stuffed Chicken Breasts with

Roasted Butternut Squash and Potatoes

Maple Butterscotch Pudding

**Classic Southern Comfort Food with a Twist
with Kathleen Sanderson**

Monday, January 21, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Southern Fried Fish with Cajun Remoulade

Steaming Black-Eyed Pea Succotash

Truly Southern Cornbread with variations

Herbed Roasted Pork with Mashed Idaho & Sweet Potatoes

Herb Stuffed Meat Loaf with Classic Mac & Cheese
with Roasted tomatoes

Seasonal Fruit Tart in a Sack w/ Vanilla Ice Cream

Dinner for Two with Steven Capodicasa

Friday, January 25 7:00-10:00 PM

Full Participation \$70.00 per person

Roasted tomato and roasted pepper mini tarts

Baby greens with roasted beet vinaigrette
and goat cheese croutons

Grilled beef tenderloin with oven caramelized shallots and Port

Toasted corn & cheesy mashed potatoes

Grilled bacon wrapped green beans and sage

Individual Dark Chocolate Cakes with Chocolate Frosting

Fresh Pasta Workshop with Diana Albanese

Tuesday, January 29, 7:00 -10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Come to this class hungry and roll up your sleeves ready to work for your food. This special Italian pasta workshop with Diana Albanese of La Cucina gets you familiar with your food. Get into the action in the kitchen and start kneading, rolling and shaping your dough.

Fettuccini with Asparagus and Prosciutto Sauce

Hand cut Pappardelle with Mushroom Sauce

Cavatelli with Tomato and Sausage Ragù

Spaghetti with Fresh Tomato and Basil Sauce

Almond and Hazelnut Biscotti

**Warm Winter Beef and Lobster Feast
with James Standridge**

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

Full Participation \$70.00 per person

Pancetta and Herb Roasted Root Vegetables

Wild Mushroom and Foie Gras Melt

Roasted Butternut Squash Soup

Lobster Stuffed Filet Mignon

Classic Crème Brule

One-Dish Wonders with Daniel C. Rosati

Tuesday, February 5, 7:00-10:00 PM Full Participation

Limited Enrollment \$69.00 per person

High School Students may enroll with a Parent

These one-dish wonders are the epitome of comfort foods from around the world. Making and serving these at home will worm your family to their soul.

Portuguese Cataplana of Mussels, Clams & Chorizo

Spanish Arroz con Pollo

South West "White" Chili with Homemade Tortilla Chips

Braised Boneless Short Ribs with Rigatoni

Venetian Veal & Artichoke Fricassee with Herb Risotto

Desperate Households Soup Suppers with ARLENE WARD

Wednesday, February 6, 7:00 -10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

“What’s for dinner?” This may just fill the bill for your busy household. Menus designed for fast and easy preparation are what you need. Each with an easy to do side filler-up. Mix and match choosing the sides that work for you.

Rustic Soup with Tiny Meat Balls

Sea Burgers, Tortellini, Sausage and Bean Soup

Parmesan Popovers, Tomato Soup (not the can type)

Broiled Apple and Cheese Melt on Whole Grain Bread

Egg-less Caesar Salad

Chocolate Pudding

Seafood Dinner for a Group with Steven Capodicasa

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

Full Participation \$70.00 per person

Filo wrapped roasted tomato and feta triangles

Crab stuffed shrimp with creamy buerre blanc sauce

Grilled Black Sea Bass wrapped in paper
and served with Asian slaw

Creamy Marscopne and artichoke and risotto

Sautéed asparagus with roasted peppers

Homemade Apple and Pear Cobbler with Vanilla Ice Cream

Pan to Plate – Pasta to Protein with Kathleen Sanderson

Tuesday, February 12, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Quick Thai Chicken Breasts Sautéed

with Ginger, Garlic, Soy, Coconut, served over noodles

Shrimp Mango & Cilantro Sauté

Steak with a Roquefort Rosemary sauce

Pasta with Shiitake Pancetta and Arugula sauce

Pan Roasted Tomato & Mascarpone Sauce

Salad Vinaigrette

Mango Tart Tartans

Valentine’s Day Celebration with Daniel C. Rosati

Thursday, February 14, 7:00-10:00 PM Full Participation

Limited Enrollment \$70.00 per person

Come, bring your favorite wine, and celebrate Valentine’s Day with your sweetheart. The couple that cooks together stays together. There is no better way to spend an evening than with someone special preparing a meal together.

Mushroom & Asparagus Risotto

Peppered Fillet Mignon

Truffled Potato Hash Browns

Ruby Red Beet Salad with Pomegranate Mustard Dressing

Chocolate Raspberry Pudding Cups

Valentine’s Day Celebration with Daniel C. Rosati

Friday, February 15, 7:00-10:00 PM Full Participation

Limited Enrollment \$70.00 per person

Come, bring your favorite wine, and celebrate Valentine’s Day with your sweetheart. The couple that cooks together stays together. There is no better way to spend an evening than with someone special preparing a meal together.

Mushroom & Asparagus Risotto

Peppered Fillet Mignon

Truffled Potato Hash Browns

Ruby Red Beet Salad with Pomegranate Mustard Dressing

Chocolate Raspberry Pudding Cups

Asian Noodle Dishes with Michael Christiansen

Wednesday, February 20, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Please join Chef Michael Christiansen in a evening of making your favorite Asian Noodle Dishes.

Pad Thai, Shrimp Lo Mein

Hot Ramen Soup with cilantro and Soba Noodle Salad with

Satay Chicken, Dan Dan noodles with Garlic Chicken

Peppered Green Beans, Fried Bananas spring rolls

Intimate Dinner for Two with Steven Capodicasa

Saturday, February 23, 7:00-10:00 PM

Full Participation \$70.00 per person

Cream of Roasted Corn Chowder

Baby greens served with French vinaigrette
served with homemade savory croutons

Bacon Wrapped Beef Tenderloin

with Roasted Garlic Cheesy Mashed Potatoes

Sautéed Haricot Verde with roasted peppers and pignoli

Homemade roasted garlic and herb love knots

(Italian bread sticks formed into little love knots)

Homemade Doughnuts served with Chocolate Sauce

Strudel Workshop with ARLENE WARD

Sunday, February 24, 12:00-4:00 PM

Full Participation \$75.00 per person

High School Students may enroll with a Parent

Is this a lost art? I hope not, that’s why I’m passing it on for you to keep alive the techniques that were once so important to us.

Strudel isn’t that hard to handle, it just takes time and know how.

Once you learn how to make the dough, the rest is easy sailing.

Working in teams, each will make a different type. You will pull

and fill, bake and enjoy the labors of the day. Take a piece home

to show off your new talent. Class size is limited.

Apple Strudel—Cheese Strudel—and Sour Cherry Strudel.

The French Bistro with Beth Rutland

Tuesday, February 26, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Gougeres (French Cheese Puffs)

Salad of Mixed Greens with Lemon Vinaigrette
and Warm Goat Cheese

Pan Seared Baby Lamb Chops with White Wine Apricot Jus

Haricot Verts, Crispy Potato Galette, Classic Cherry Clafouti

Chicken Italian Style with Diana Albanese

Wednesday, February 27, 7:00 -10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Juicy chicken is a universal favorite, and what better way to prepare it than with some traditional Italian ingredients. On the one, off the bone, pieces or whole, there is a recipe that will fit anyone’s taste and budget.

Baked Chicken Breast with Lemon, Garlic and Basil

Grilled Chicken, Roasted Garlic, Tomatoes

and Sage over Linguine

Chicken Breasts Stuffed with Prosciutto

and Italian Fontina Cheese

Braised Chicken with Red Peppers, Tomatoes and Olives

Tattooed Potatoes with Rosemary

Roasted Green Beans and Grape Tomatoes

Farm Apple Cake

By Bread Alone

With Catherine Titus Felix, CCP & Dedrah Parisen
Thursday, Feb. 28, 6:30–10:00 PM, \$79.00 per person

Full Participation
(Enrollment Limited to 16)

High School Students may enroll with a Parent

You might just want to live on bread after you've mastered making your own. Let "bread-heads" Catherine and Dee show you how with their tasty versions of:

Basic White Bread and variations, Honey Whole Wheat Boule, Pretzel Bread, Focaccia with different toppings, English Muffins and variations

Dessert Your Family with ARLENE WARD

Sunday, March 3, 11:00 AM-3:00 PM

Full Participation \$75.00 per person

High School Students may enroll with a Parent

There is nothing that compares with a home baked cake. The exquisite blend of flavors and textures make your cake as much a feast for the mouth as for the eyes. In this four hour class on Sunday, you will master baking like a pro. Professionals say cake baking is a science—But there is no reason why they should taste like they were created in a laboratory. Come here to learn How To Dessert Your Family.

Pina Colada Cake, (a stacked rectangular creation)

Rolled Orange Cake with Cream Cheese and Pistachio Icing

Triple Layer Cake with Almond Pastry Cream Filling and Berries In Season

Lemon Roulade with Cream and Pine Nut Filling and Lemon Glaze

Mexican Classics with James Standridge

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

Full Participation \$70.00 per person

Classic Chile Verde

Chile Colorado (Beef in red chile sauce)

Tomatillo Salsa

Black Beans

Fried Rice with Pinon & Scallions

Seared Asparagus with Lime & Butter

Kahlua & Roasted Peanut Crumb with Peanut crumb topping

Italian Boot Camp with Diana Albanese

Sunday, March 10, 11:00 AM-3:00 PM

Full Participation \$75.00 per person

High School Students may enroll with a Parent

Everyone is cooking Italian! Why not you? For this hands on class, Diana Albanese of La Cucina D'ana guides you through the many courses of Italian cuisine. She'll get you right on track with basic techniques and before you know it you'll be cooking like an Italian.

Homemade Ricotta Cheese and Caramelized Tomato Crostini Lentil and Pasta Soup

Butternut Squash, Swiss Chard and Apple Risotto

Linguine with white Clams Sauce

Roman Style Gnocchi

Stuffed Pork in the Porchetta Style

Chicken Piccata with Lemon Caper Sauce

St. Joseph's Cream Puffs

More Thai Favorites with Beth Rutland

Wednesday, March 13, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Steamed Mussels in Thai Red Curry Sauce

Thai Beef Salad in Lettuce Wraps

Crispy Thai Spring Rolls with Sweet and Sour Dipping Sauce

Yellow Chicken Curry with Crispy Shallots

Beef Satay with Peanut Sauce

Mango Sorbet with Basil

4th Annual St. Patrick's Dinner with ARLENE WARD

Sunday, March 17, 6:00 -9:00 PM

Full Participation \$70.00 per person

This fun-filled holiday brings out the Irish in all of us. You don't have to be Irish to love my corned beef. This one is for a special occasion, all glazed and roasted; it will give you many options for all the parties to come. All the right dishes will be served but each in the most unusual way. Out of the box comes:

Glazed Corned Beef, Hot Cabbage Slaw,

Champ, (Mashed Potatoes with Scallions)

Soda Bread with Caraway and Drambuie Raisins

Brandied Crepes & Apples in Irish Mist & Vanilla Ice Cream

Healthy Cooking Series with Daniel C. Rosati

2 Mondays, March 18 & 25, 7:00-10:00 PM Full Participation

Limited Enrollment \$139.00 per person

High School Students may enroll with a Parent

Session I Menu:

Thai Shrimp Cakes

Asian Salmon Steamed in Foil Packages

Steamed Baby Bok Choy with Ginger

Mango & Avocado Salad with Poppy Seed Dressing

Honey Roasted Pears

Session II Menu:

No Cream "Creamy" Asparagus Soup

Butterflied Roasted Cornish Hens with Lemon & Rosemary

Quinoa Black Bean & Corn Salad

Stuffed Zucchini Cups

Greek Yogurt & Honey Panna Cotta

Flavors of Cuba with David P. Martone, CCP

Friday, March 22, 7:00-10:00 PM Demonstration

Limited Enrollment \$69.00 per person

High School Students may enroll with a Parent

This class will celebrate a trip I took to Cuba in August to explore the African food influence on Cuban cuisine. We will revisit the rich food flavors and techniques that Cuba is known for and discuss where many of these foods and styles of cooking actually originated. Bring a bottle of wine and be prepared to be transported back to 'Old Havana' for an evening of history, culture and the wonderful food of Cuba.

Dishes will include:

Seviche Salad with Tangy Citrus Dressing

Cuban Okra Stew

Bolicho (A rich Cuban dish consisting of an Eye Round

Stuffed with Chorizo and Braised until Tender

Moors & Christians (Black Beans & Rice)

Arroz con Pollo

(Smoky Browned Chicken Simmered in a Tomato Broth)

Fried Plantains

Fresh Coconut Ice Cream with Mango

Chef Steven's Family Dinner with Steven Capodicasa

Saturday, March 23, 7:00-10:00 PM

Full Participation \$70.00 per person

Savory doughnuts with lobster and truffle

Baby greens served with roasted garlic and Gorgonzola dressing

Stuffed Surf and Turf, Filet of beef stuffed

with grilled shrimp and sautéed arugula

Grilled asparagus wrapped in prosciutto

Roasted potato and cream pots, Espresso Brownie Torte

Mexican Surf and Turf with Diana Albanese

Wednesday, April 3, 7:00 -10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Love to cook Mexican but tired of the same old recipes? Learn the magic of rubs, marinades, and salsas with new techniques from Mexico with plenty of flair. Learn how to use vegetables and fruits you never imagined you would cook with. Finish with a do ahead dessert using a traditional recipe with a Mexican twist.

Spicy Crabmeat Cocktail with Avocado and Tomato Salsa

Sliced Skirt Steak and Shrimp in Tomato Chipotle Sauce

with Arugula Salad, Red Bean and Chorizo Chili

Grilled Tequila Chicken with Black Bean, Corn and Rice

Corn Bread with Scallions, Red Peppers and Jalapenos,

Individual Caramel Flans

Fun Dinner for Two with Steven Capodicasa

Friday, April 5, 7:00-10:00 PM

Full Participation \$70.00 per person

Toasted bread with aged provolone and arugula salad

Smokey ricotta fritters

Roasted striped bass with fennel and tomatoes

with oil cured olives

Orecchiette with cauliflower, anchovies and fried croutons

Sautéed asparagus with roasted peppers and pignoli nuts

Chocolate Craters filled with Mango and Strawberry Salsa

The Morning Cooking Series with Daniel C. Rosati

3 Tuesday Mornings, April 9, 16, & 23, 10:30 AM-1:30 PM

Full Participation

Limited Enrollment \$199.00 per person

High School Students may enroll with a Parent

Now that the kids are off to school, take some time to learn some new and exciting dishes you can share with your family. This class is designed to create a new spark in your recipe repertoire.

Session I Menu:

White Bean Crostini

Herb Rubbed Grilled Flank Steak

Roasted Garlic Smashed Potatoes

Creamed Spinach & Swiss Chard

Cheesecake Brownies

Session II Menu:

Layered Salad with Buttermilk Herb Dressing

Maryland Style Chicken

Herb Dumplings

Smoky Braised Collard Greens

Miniature Pecan Pies

Session III Menu:

Grilled Marinated Shrimp

Individual Salmon Strudel

Sicilian Red Onion & Orange Salad

Pan Seared Zucchini with Lemon Dressing

Buttermilk Citrus Cake

Couples Timeless French Classics with Kathleen Sanderson

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

Full Participation \$70.00 per person

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

Mini Fig & Brie Tartlets

Wild Mushroom Soup w/ 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 Tartins with Whipped Cream

Book Early – This one Sells Out Quickly!!!

Last Dinner on the Titanic with David P. Martone, CCP

Saturday, April 13, 7:00-?

Demonstration \$85.00 per person

Please dress in your best fancy ball outfit!

Put on your best dress and join Chef David on a voyage back in time to recreate one of the first class menus from the Titanic complete with boarding pass and 10 courses! Yes, I said 10 courses. We will have an elegant dinner filled with fun, laughs and culinary instruction. Don't be frightened by the sheer number of courses. This meal will be a leisurely walk down Escoffier

Way. Portions will be petite and elegant.

(Visit our website to see photos of last year's Titanic Dinner.)

First Course

Oysters with Champaign Mango Mignonette Sauce

Second Course

Madeira Infused Creamy Soup of Wild Mushrooms and leek

Third Course

Pepper Crusted Rare Tuna with Endive

and Wasabi Vinaigrette

Fourth Course

Seared Filet Mignon with Roasted Shallot Balsamic Reduction and Foie Truffled Gras Mousse

Fifth Course

Grilled Lamb Medallions Provencal

Sixth Course

Baby Field Greens with Citrus Vinaigrette

Seventh Course

Duck Breast au Poivre

Eighth Course

Petite Tomato Salad Drizzled with Iced Bacon Vodka & Sea Salt

Ninth Course

Chocolate with Port Infused Madeleine

Tenth Course

Fresh Berries with Zabaglione

'All That Jazz' Celebrating the Food of New Orleans with Michael Christiansen

Wednesday, April 17, 7:00-10:00 PM

Full Participation \$69.00 per person

Take this opportunity to learn the secrets behind New Orleans style cooking. This class will help you to create your own New Orleans Jazz Fest Feast at home.

Chicken and smoked sausage Gumbo

Seafood Jambalaya

Fried Oysters w/ Cajun Remoulade

Red Beans and Rice

Crawfish Etouffe

Chocolate Bread Pudding w/ bourbon sauce

Bananas Foster

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

The 'Bucket List' of Flash-in-the-Pan Pasta Sauces with ARLENE WARD

Thursday, April 18, 7:00 -10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

"The Bucket List" for great home style sauces. Learn how to make these favorite dishes and take them off your bucket list of things to accomplish. One good sauce prepared well is worth a lifetime of trying dozens that don't deliver.

These are my choices from my students request list.

Farfalle In Vodka Sauce, Linguine In White Clam Sauce

Penne with Green Beans, Prosciutto, Tomato and Sage

Fettuccini alla Puttanesca

Spring Greens Dressed The Italian Way

Fresh Berries of Sicily

Tuscan Night with Steven Capodicasa

Saturday, April 20, 7:00-10:00 PM

Full Participation \$70.00 per person

Baby Clams with Chorizo and Saffron Broth

Arugula Salad with Pancetta Croutons

and Warm Red Wine Dressing

Tuscan Grilled Rib Eye Steak with Roasted Garlic
and Rosemary Infusion

Oven Roasted Broccoli with Parmesan and Panko Topping

Toasted Orzo and Asiago Cheese stuffed Tomatoes

Roasted Pears with Port Wine Reduction and Caramel Sauce

A Wonderful Sunday Dinner with James Standridge

Friday, April 26, 7:00-10:00 PM

Full Participation \$70.00 per person

Wild Mushroom and Asiago Strudel

Bourbon and garlic aioli

Orange and Paprika Roasted Chicken

Leek, Roasted Shallot, and Sauterne gravy

Apricot Walnut Stuffing

Roasted Butternut Squash with Maple Syrup

English Toffee Crumb Cake and Caramel Sauce

Cinco de Mayo with Beth Rutland

Wednesday, May 1, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Guacamole with Homemade Tortilla Chips

Chipotle Shrimp Tostadas

Fish Tacos with Assorted Toppings

Mexican Green Rice

Refried Beans

Cinnamon Sugar Churros

Spring Lobster Bake with David P. Martone, CCP

Friday, May 3, 7:00-10:00 PM Demonstration

Limited Enrollment \$69.00 per person

High School Students may enroll with a Parent

Yearning for that old fashion beachy lobster dinner? This will quench your thirst. It's always frustrating trying to find an old fashion lobster dinner; unless you live in New England! David got the idea from this class while visiting St. John Canada. Keep it simple, make sure it's fresh and serve it hot. Roll up your sleeves and the rest is on you. David will show you how to make this wonderful menu so you can enjoy this wonderful meal anytime right at home.

Each student will enjoy:

Spicy Shrimp Appetizer

She Crab Soup

White Wine Garlic Steamed Mussels

1 ¼ pound lobster

Double Stuffed Baked Potato

Corn on the Cob

Blueberry Crumble

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, January 19, 9:00 AM-12:00 PM

Saturday, March 2, 9:00 AM-12:00 PM

Saturday, April 27, 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!

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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.

Let us host your next
Corporate Team Building Event

The Classic Thyme Culinary Basics Series I

With Catherine Titus Felix, CCP,
and Mike Christiansen

**A Complete and Comprehensive
5-Session Basic Techniques Series**

**5 Thursdays, Jan. 10, 17, 24, 31, & Feb. 7,
6:30-10:00 PM (Snow date Feb. 21)**

**Extremely Limited Class Size, Register Early! Full
Participation \$499.00 per person**

Class I

Knife Skills

An Introduction to Roasting

An Introduction to Stocks

Making Biscuits

Minestrone Soup Roast Chicken

Garlic Roast Beef Roasted Vegetables

Buttermilk Biscuits Citrus Salad

Class II

An Introduction to Broiling and Marinades

Basic Rice, Couscous & Polenta Cookery

Blanching & Refreshing Vegetables

An Introduction to Chocolate

Broiled Salmon Skewers Broiled Chicken

Basic Broiled Steak, Couscous Pilaf, Asian Style Rice,

Baked Polenta

Broccoli with Shallot Vinaigrette Chocolate Mousse

Class III

Moist Heat Methods: Stewing, Braising, & Poelage

Potato Cookery

Basic Pastry

Pork Poelage with Tomatoes and Sauerkraut

Beef "Carbonnade"

Corned Beef Braised in Red Zinfandel

Mashed Potatoes, Pommes Parisienne, Pommes Savoyarde

Classic French Apple Tart

Class IV

An Introduction to Sauces: Béchamel & Velouté

An Introduction to Egg Cookery

Introduction to Sautéing and Frying

Moist Heat Methods Continued, Poaching

Mushrooms "En Cocotte" Omelettes, Scrambled and

Poached Eggs

Sole Meuniere Curried Chicken Salad with

Homemade Mayonnaise

Sautéed Chicken with Lemon Sauce Grand Marnier

Bread Pudding

Class V

Sautéing and Frying Continued

More Egg Cookery

Poached Sole "Andalouse" Beef Stroganoff

Garlicky & Lemon Sautéed Green Beans Classic

French Fries

Chocolate Soufflé Crème Anglaise

Culinary Basics Program Series II

With Catherine Titus Felix, CCP, & Mike Christiansen

A Continuation of Basics I

The 5-Session Intermediate Techniques Series

5 Thursdays – March 7, 14, 21, 28, & April 4

6:30-10:00 PM (Snow date April 11)

**Extremely Limited Class Size, Register Early! Full
Participation \$ 499.00 per person**

Class I

Soups, Stews and Other One-Pot Comfort Foods

Cornbread & Basic Cake Making

Vegetable Soup with Variations

Bean Soup with Variations

Seafood Soup or Stew Provencale

Cornbread

Chicken Pot Pie

Lamb and Tomato Casserole, Coconut Cake

Class II

Making Fresh Pastas, Classic Tomato Sauces

Cheesecake, Brown Stock,

Spaetzle with Marinara Sauce

Egg Pasta Carbonara, Potato Gnocchi with Sauce

Bolognese, Ricotta Cake

Class III

Bread Dough for Baguettes & Boules,

Pizza & Pizza Toppings

Sweet Yeast Dough for Coffee Cake

Sun-Dried and Fresh Tomato Pizza

with Smoked Mozzarella Cheese

Sausage, Onion & Pepper Pizza

Mushroom, Spinach & Feta Cheese Pizza

French Loaves – Baguettes & Boules,

Basic Coffee Cake with Variations

Class IV

Boning Techniques & Cooking Vegetables

Buerre Blanc, Choux Pastry

Roast Tenderloin of Beef

with Grainy Mustard and Cognac Sauce

Broiled Butterflied Leg of Lamb with Orange Marinade

Chicken Breasts Stuffed with Herbed Cheese

Asparagus Salad, Carrots Vichy

Steamed Artichokes with Beurre Blanc

Strawberry Cream Puffs

Class V

Brown Sauce, Advanced Sautés, Stir Frying, Making Crepes

Classic Brown Sauce with Derivatives

Beef Tournedos Stroganoff, Beef and Shrimp Stir Fry

Chicken Breasts Papillon

Sautéed Vegetables, Crepes Filled with Sautéed Apples

**Let us host your next
Corporate Team Building Event**

Fundamentals 101 Classes with Catherine & Mike

Fundamentals of Egg Cookery

With Catherine Titus Felix, CCP & Michael Christiansen

Thursday, April 25, 6:30–10:00 PM, \$85.00 per person,

Full Participation

(Enrollment Limited to 16)

High School Students may enroll with a Parent

Whether you're raising your own, enjoying your neighbors bounty, or simply eating them in place of meat, eggs have probably been finding their way to the center of your plate. You also may be running out of ideas of what to do with them. In this fun-filled hands-on class chefs Catherine Felix, CCP and Michael

Christiansen

will share their Egg-spertize.

Pasta Frittata

Master Deviled Eggs and variations

Eggs Benedict with home - made English muffins &

Hollandaise sauce

Scrambled eggs

Crème Brulee

Classic Quiche and variations

Pasta Carbonara

Classic Omelets and variations

Zabaglione with fruit

Fundamentals 101 Classes with Catherine & Mike

Fundamentals of Pasta

With Catherine Titus Felix, CCP & Michael Christiansen

Thursday, May 16, 6:30–10:00 PM, \$85.00 per person,

Full Participation

(Enrollment Limited to 16)

High School Students may enroll with a Parent

Understanding Pasta: Mike and Catherine will guide you through the preparation of fresh and dried pasta, and the best toppings for each.

Sauces: Bolognese, Béchamel, Classic Cheese Sauce, Alfredo, Marinara, Grandma's Sunday Gravy.

Finished Dishes: Spaghetti & Meatballs and Sunday Gravy, Lasagna, Ziti Marinara with Sausage & Peppers,

Quick Toppings: Sautéed Veggie Topping, Garlic & Oil, Herbs & Cheese,

Dessert: Ricotta Cake with Fresh Fruit

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Class Schedule Thru April 2013



710 South Avenue West

Westfield, NJ 07090

908-232-5445

www.classicthyme.com