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We look forward to seeing you in class!

# Classic Thyme At Toscana



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

Cooking Classes December thru May 2014

## 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: Holiday Baking**  
Friday, December 13, 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 2: Breakfast Favorites**  
Friday, January 10, 10:00-11:30 AM  
Full hands-on, \$49.00 per child with adult  
Quick Cinnamon Rolls, Breakfast Pizza, Fresh Fruit Parfait,  
Fresh Squeezed Orange juice

**M&M 3: Italian Kitchen**  
Thursday, February 13, 12:30-2:00 PM  
Full hands-on, \$49.00 per child with adult  
Cavatelli & Broccoli, Breadsticks, Snickerdoodle Cookies,  
Arnold Palmer Drink

**M&M 4: St. Patrick's Day Celebration**  
Friday, March 14, 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 5: Cupcake Day**  
Wednesday, April 9, 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.

**M&M 5: Springtime Fun!**  
Friday, May 16, 10:00-11:30 AM  
Full hands-on, \$49.00 per child with adult  
Hand stuff a plush springtime animal that will go home in a carry box  
complete with birth certificate. For the cooking portion we will create a  
wrap sandwich and smoothie.

## 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 14, 9:00-10:30 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 Favorites**  
Saturday, January 25, 10:00-11:30 AM  
Full hands-on, \$49.00 per child with adult  
Quick Cinnamon Rolls, Breakfast Pizza, Fresh Fruit Parfait,  
Fresh Squeezed Orange juice

**Working parent & Me 3: Italian Kitchen**  
Saturday, February 8, 11:30 AM-1:00 PM  
Full hands-on, \$49.00 per child with adult  
Cavatelli & Broccoli, Breadsticks, Snickerdoodle Cookies,  
Arnold Palmer Drink

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

**Working parent & Me 4: St. Patty's Day Celebration**  
Saturday, March 15, 9:30-11:00 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 5, 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.

**Working parent & Me 5: Springtime Fun!**  
Saturday, May 17, 1:00-2:30 PM  
Full hands-on, \$49.00 per child with adult  
Hand stuff a plush springtime animal that will go home in a carry box  
complete with birth certificate. For the cooking portion we will create a  
wrap sandwich and smoothie.

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

### Kid's and Young Adult Cooking Classes

**Kid's Holiday Baking with Jackie Leischner**  
Friday, December 13, 4:00-6:00 PM

**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**  
Friday, December 20, 4:00-6:00 PM

**Full hands-on, \$35.00 per child ages 10-12**

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 21, 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.

**Gingerbread House Workshop with Eileen Rooney**  
Sunday December 22, 12:00-1:00 PM

**Full hands-on 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**  
Sunday December 22, 1:30-2:30 PM

**Full hands-on Ages 5 thru 10, \$35.00 per child**

Kids will participate in decorating fully assembled gingerbread  
houses that they will each take home.

## **Kid's and Young Adult Cooking Classes Continued**

### **Kids Cook on their Day Off! with Jackie Leischner**

**Monday, January 20, 10:00 AM-1:00 PM**

**Full hands-on, \$49.00 per child ages 5-10**

French Toast Sticks, Quick Cinnamon Rolls, Chocolate Chip Muffins, Fresh Fruit Parfaits, Fresh Squeezed OJ, and we will experiment with some Kitchen Science

### **Kid's Italian Kitchen with Jackie Leischner**

**Saturday, January 25, 12:00-2:00 PM**

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

Gnocchi with Basilico Sauce, Meatballs, Garlic Knots, Garden Salad, Cheesecake, and Lemon Granita

### **Kids' Valentine's Day Class with Eileen Rooney**

**Sunday February 9, 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 17, 10:00 AM-1:00 PM**

**Full hands-on, \$49.00 per child ages 5-10**

Tacos and all the Fixins, Homemade Nachos - Tortilla Chips with Homemade Salsa, Spring Greens with Oranges, Braided Churros, Mexican Brownies, and Kids Fruit Sangria

### **Celebrate Dr. Seuss's Birthday with Eileen Rooney**

**Sunday, March 2, 12:00 -2:00 PM**

**Full Participation ages 5-10 \$35.00 per child**

**Green Eggs and Ham!**

Let's celebrate Dr. Seuss's birthday by making **Green Eggs and Ham, Beezlnut Juice, Cat in the Hat Kabobs, and Cat in the Hat Ice Cream Cone.** Class time will allow for reading of a few good books to celebrate this wonderful author.

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

**Sunday, March 16, 10:00 AM-12:00 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.

### **Kid's Baking Workshop with Jackie Leischner**

**Saturday, March 22, 1:00-3:00 PM**

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

Join us as we bake some delicious goodies that are fun and easy to do.

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

**Saturday, April 12, 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 Italian Kitchen 2 with Jackie Leischner**

**Saturday, May 3, 10:00 AM-12:00 PM**

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

Chicken Parmesan with Spaghetti, Basic Marinara Sauce, Homemade Pizza, Antipasto Salad, Lemon Drop Cookies, and Mango Granita

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

**Saturday, May 10, 12:00-2 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 14, 12:00-2 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.

## **Brand New Pre-Teen/Teen**

## **Friday Cooking Class Club**

**with Suzanne Lowery**

**Friday Classes, 4:00-7:00 PM**

**Full Participation \$59.00 per student**

**for each individual class, Ages 10 & up**

**Friday, January 31, 4:00-7:00 PM**

**Comfort Foods** - Macaroni and Cheese, White Pizza with Garlic and Sausage, Spaghetti and Meatballs, Chicken Parmigiana, Hot Fudge Brownie Sundaes

**Friday, February 28, 4:00-7:00 PM**

**Baking Favorites** - Banana Bread, Chocolate Cream Pie, Oatmeal Raisin Cookies, Mixed Berry Crisp with whipped Cream, Chocolate Cream Puffs

**Friday, March 28, 4:00-7:00 PM**

**Vegetarian Cooking** - Manhattan Vegetable Chowder, Grilled Vegetable Stromboli, Vegi Fried Rice, Mexican Portobello Burgers, Caramel Baked Apples

**Friday, May 2, 4:00-7:00 PM**

**Soups and Stews 101** - Chicken Stock, Cream of Chicken Soup, Tomato Soup, Beef Stew, Seafood Stew, Chili

**Friday, May 9, 4:00-7:00 PM**

**Eggs and Pasta 101** - Omelets, Frittata, Quiche, Stuffed Shells, Fettuccine Alfredo, Cavatelli and Broccoli

**Friday, May 16, 4:00-7:00 PM**

**Bread and Salads 101**-- White Yeast Bread, Biscuits, Pretzels, Broccoli Salad, Grilled Romaine Salad, Waldorf Salad.

**Friday, May 23, 4:00-7:00 PM**

**Meats & Mains 101** - Meatloaf with Mashed Potatoes, Lemon Roasted Chicken, Chicken & Bacon Kabobs, Teriyaki Pork Loin with Roasted Broccoli, Grilled Lamb Chops with Herb Butter,

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

### Brand New Pre-Teen/Teen Spring Break 3 - Day International Cooking Camp With Suzanne Lowery

Tues., Wed., & Thurs., April 15, 16 & 17, 11 AM-2 PM  
Full Participation \$179.00 per person ages 10 & up

**Italian Day**-Sausage and Kale Zuppa Toscana, Fresh Pesto and Bow Ties, Chicken Cacciatore, Panzanella Salad, Chocolate Chip Cannolis

**French Day**-Spinach Soufflés, Chicken Cordon Bleu, Lyonnaise Salad with Mustard Vinaigrette, French Bread Rolls, Apple Galettes

**Asian Day**-Thai Coconut Chicken Soup, Vegetable Wontons, Beef Sate with Dipping Sauce, Shrimp Egg Foo Young, Mango Sticky Rice with Coconut Cream

### Adult Cake Decorating Classes

#### Adult Basic Cake Decorating with Suzanne Lowery

2 Mondays, January 27, & February 3, 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 Intermediate Cake Decorating with Suzanne Lowery

2 Mondays, March 24 & 31, 7:00-10:00 PM  
Full Participation

\$159.00 per person includes additional tools, not including tools from Basic Cake Decorating, necessary for this class  
(High School Students may enroll with a Parent)

##### HONING YOUR SKILLS

In these two intermediate sessions, students learn advanced borders, swags, advanced flowers and cake embroidery. Suzanne will demonstrate the art of a tiered wedding cake and students will complete a tiered cake in the last session utilizing all the new techniques. Students should have completed Basic Cake Decorating and come equipped with their basic set of tools. Any additional tools necessary for this class, beyond the basic set will be supplied.

Students will decorate a pre-baked cake, we supply, in class 2.

#### Pasta, Pasta, & More with Steven Capodicasa

Saturday, November 23, 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 Fettuccine with Arrabiata sauce (*a spicy sauce for pasta made from garlic, tomatoes, and red chili peppers cooked in olive oil. "Arrabiata" literally means "angry" in Italian, and the name of the sauce is due to the heat of the chili peppers*)

Sautéed Green beans with Roasted Tomatoes and basil and shaved Parmesan cheese

Pastry wrapped summer pears served with raspberry whipped cream

#### Festive Hors D' Oeuvres with ARLENE WARD

Thursday, December 12, 6:30 -9:30 PM

Full Participation \$70.00 per person

##### High School Students may enroll with a Parent

When the curtain goes up on holiday entertaining, you'll be ready with an assortment of hors d' oeuvres that will impress the most chic party goers. Plan on serving at least three of the selections, and if you feel ambitious tackle them all. Some can be frozen and some not, but you'll get a ton of ideas from plating up to serving the season's ice breakers with charm. See! You can do that.

Warm Onion Pillows with Fig Reduction

Snow Pea, Salmon and Horseradish Boats

Tiny Meatballs with Dried Cherry Chutney

Pear and Blue Cheese Phyllo Triangles

Brie, Rosemary and Walnut Tart

Skewered Fantail Shrimp on Bamboo Sticks

#### Seafood Grills with Steven Capodicasa

Friday, December 13, 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

Apple Tarte Titan with Sweet Whipped Cream

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

Sunday, December 15, 10:00 AM-2:00 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.

Cherry Almond Icebox Cookies

Double Chocolate Hazelnut Biscotti

Gingerbread Snowflake Cookies

Classic Pecan Shortbread

Old Fashioned Blondie Bites

Pistachio Cranberry Drop Cookies

**Feast of the Seven Fishes with Diana Albanese**

**Tuesday, December 17, 7:00 -10:00 PM**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

If you love seafood and Italian cooking this class is a must. Join Diana Albanese of La Cucina D'ana with a perfect menu for Christmas Eve, or any time you're in the mood for seafood.

**Seafood Stew with Escarole Bruschetta**

**Baked Branzino with Artichokes and Potatoes**

**Spaghetti with Olive Oil Poached Tuna in**

**Tomato and Fennel Sauce**

**Sautéed Greens Beans with Parmesan**

**Shaved Fennel and Orange Salad**

**with Pomegranates and Arugula**

**Panettone Bread Pudding**

**New Year's Buffet Dinner with Suzanne Lowery**

**Thursday, December 19, 7:00-10:00 PM**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Herb Salad with Panko Baked Goat Cheese,

Wild Mushroom Risotto,

Grilled Beef Tenderloin with Horseradish Sauce,

Chicken Moutard,

Raspberry Red Wine Poached Pears

with Mascarpone Cream and Lemon Shortbreads

**Chef Steven's Family Dinner with Steven Capodicasa**

**Saturday, December 21, 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

Chocolate, Chocolate Cake with fresh whipped cream

**BBQ Dinner with Steven Capodicasa**

**Friday, January 10, 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 summer vegetables & feta tart

with roasted garlic pastry dough

Coffee Crème Brule

**Hearty Winter Soups & Stews with Daniel C. Rosati**

**Wednesday, January 15, 7:00-10:00 PM Full Participation**

**Limited Enrollment \$69.00 per person**

**High School Students may enroll with a Parent**

Beef Carbonade

Sausage & Potato Soup

Mardi Gras Lentil Soup

Chicken & Wild Rice Soup

Tuscan Fish Stew Livornese Style

**Weekend Sports Widows with ARLENE WARD**

**Sunday, January 19, 2:00 -5:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Rid yourself of another boring weekend. Treat yourself to an exciting winter dinner. Yes you may have to cook it, but the fun is in meeting new friends with the same problem. The menu will brighten up your day and introduce you to others who enjoy dinner without the cheering.

**Mushroom and Taleggio Tarts**

**Pumpkin and Sweet Pea Risotto w/ Toasted Pumpkin Seeds**

**Roasted Pork Tenderloin**

**with Savory Wine Poached Bosc Pears**

**Oven Roasted Assorted Vegetables**

**Red, White and Green Winter Salad**

**with White Balsamic Dressing**

**Honeydew Melon with Tarragon and Moscato**

**Hazelnut and Orange Shortbread**

**Fresh Pasta Workshop with Diana Albanese**

**Tuesday, January 21, 7:00 -10:00 PM**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Learn how to prepare homemade pasta from scratch, starting with making the dough, rolling the pasta, cutting the pasta and cooking the pasta. In between we'll be making our sauces, and biscotti for a sweet ending.

**Whole Wheat Pasta with Arugula and Walnut Sauce**

**Hand cut Pappardelle with Wild Mushroom Marsala Sauce**

**Cavatelli with Pancetta, Ricotta and Red Chilies**

**Spaghetti with Fresh Tomato and Basil Sauce**

**Almond and Hazelnut Biscotti**

**'Game Day' with Michael Christiansen**

**Wednesday, January 22, 7:00-10:00 PM**

**Full Participation \$70.00 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**

**Sushi Workshop - The Feeding Frenzy is Back Again!**

**with David P. Martone, CCP**

**Limited Enrollment \$70.00 per person Full Participation**

**Friday, January 24, 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 for Two with Steven Capodicasa**

**Saturday, January 25, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Filo Tart with oven roasted tomatoes, Burratta and basil pesto  
Baby greens with roasted onion vinaigrette  
Grilled beef tenderloin with oven caramelized shallots and Port  
Toasted corn & cheesy mashed potatoes  
Grilled bacon wrapped green beans and sage  
Individual fruit tarts with homemade almond pastry dough

**Hunkering Down to Some Heart-Warming Food  
with Kathleen Sanderson**

**Tuesday January 28, 7:00-10:00 PM**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Roasted Tomato & Barley Soup w/Variations  
Sherried Wild Mushroom Soup w/  
Blue Cheese Garnish  
Creamy Coconut, Carrot & Ginger Soup w/ Won Ton Croutons  
Curried Vegetable Lentil Soup w/ Variations  
Rosemary Focaccia  
Buttermilk Cornbread with Maple Syrup  
Giant Ginger Spice Cookies

**A Hint of Asia Dinner Party with James Standridge**

**Friday, January 31, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

An evening with friends made easy and fun.

Make your own Pho with vegetarian/vegan options!

**Bim and Bop - Korean sticky fried rice.**

**Eggrolls with a twist**

**Super easy sushi - tuna sushi and yellow tail scallion roll**

**Sesame and soy grilled broccolini**

**Ginger scented creme brulee**

**One Dish Wonders with ARLENE WARD**

**Wednesday, February 5, 6:30 -9:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

That one dish wonder, “aka” casserole to make it quite clear, is returning to the best kitchens and restaurants in the country. Casseroles, Gratins, and Pot Pies, have a wonderful appeal. You’ll be surprised how “stylish” these un-fussy choices are as they bring back the casual and most satisfying combinations.

**Smoky Vegetable Lasagna**

**Chicken Pot Pie with Cheddar Cheese Pastry**

**Sausage, Zucchini and Tomato Casserole**

**Fresh Salmon and Smokey Cheese Noodle Bake**

**Roasted Asparagus with Crunchy Spicy Topping**

**Tuscan Style Mixed Salad Greens**

**Fresh Pear Clafouti**

**Intimate Lobster Valentine’s Dinner for Two**

**with Steven Capodicasa**

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

**Full Participation \$70.00 per person**

Lobster Bisque with cheesy croutons

Baby greens served with French vinaigrette served with

homemade savory croutons

Homemade Lobster Pot Pies

Sautéed Haricot Verde with roasted peppers and pignoli

Homemade roasted garlic and herb love knots

(Italian bread sticks formed into little love knots)

Swan cream puffs with raspberry drizzle

**Benefit Class for ‘Help the Children Hear’**

**with Chef David P. Martone**

**Sunday February 9, 3:00 - 6:00pm**

**Full participation \$69 per person**

**(Children may attend with a parent)**

Join Us for a fun family afternoon cooking a Tuscan Dinner to help benefit Help the Children Hear, a 501(c)3 non-profit corporation.

**Panzanella Salad- Classic Tuscan Bread & Tomato Salad**

**Pasta with Light Orange Lemon Cream Sauce**

**with Pink Peppercorns**

**Pasta with Spicy Pink Sauce**

**with Green Olives, Ground Pork and Pepperoncini**

**Roasted Rosemary and Shallot Steaks**

**Braised Tuscan Chicken, Sautéed Escarole**

**Tiramisu**

**Gearing Up for Cold Weather with Kathleen Sanderson**

**Monday, February 10, 7:00-10:00 PM**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Roasted Chicken Soup with

Barley & Spinach

Buttermilk Braised Pork Tenderloin with Tender Biscuits

Braised Chicken w/ 40 cloves Garlic

w/ creamy oven polenta

Salad Vinaigrette

Poached Spiced Pears

**One Pot Hearty Meals with Diana Albanese**

**Tuesday, February 11, 7:00 -10:00 PM**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

These are One pot wonders with strong flavors.

**Seafood Paella with Chorizo**

**Chicken Curry with Sweet Potatoes and Coconut Milk**

**Short Rib and Vegetable Stew**

**Beef Brisket Chili**

**Farmhouse Chowder with Cornbread**

**Winter Salad with Endive, Fennel, Lemon and Pine Nuts**

**Pear and Cranberry Crisp with Vanilla Ice Cream**

**Bread & Soup Workshop**

**With Catherine Titus Felix, CCP & Dedrah Parisen**

**Wednesday, February 12, 6:30–9:30 PM, \$79.00 per person**

**Full Participation (Enrollment Limited to 16)**

**High School Students may enroll with a Parent**

Nothing beats the warm aroma and flavor of a slow-simmered soup and fresh baked bread greeting you on a blustery winter day.

Chefs Catherine Felix and Dedrah Parisen have assembled a selection of their favorite breads and soups to share with students in this full-participation class. The recipes include:

**Soups: New England Clam Chowder**

**French Onion w/ Gruyere crouton**

**Mediterranean Seafood Stew**

**Classic Minestrone and Variations**

**Chili and Variations**

**Breads: Whole wheat Honey Grain Boule**

**Focaccia and variations**

**Basic White Bread**

**Tender Wheat Rolls**

**Biscuits and Variations**

**Herb Butter**

**Valentine's Day Celebration with Daniel C. Rosati**  
**Friday, February 14, 7:00-10:00 PM Full Participation**  
**Limited Enrollment \$70.00 per person**  
Warm Winter Spinach Pesto Crostini with Creamy Fontina  
Risotto Amatriciana Style  
Calabrian Lemon Chicken with Herbs  
Neapolitan Roasted Vegetables  
Raspberry Almond Crostata

**Valentine's Day Celebration with Daniel C. Rosati**  
**Saturday, February 15, 7:00-10:00 PM Full Participation**  
**Limited Enrollment \$70.00 per person**  
Warm Winter Spinach Pesto Crostini with Creamy Fontina  
Risotto Amatriciana Style  
Calabrian Lemon Chicken with Herbs  
Neapolitan Roasted Vegetables  
Raspberry Almond Crostata

**Italian Boot Camp with Diana Albanese**  
**Sunday, February 16, 10:00 AM-2:00 PM**  
**Full Participation \$85.00 per person**

**High School Students may enroll with a Parent**

Come back to camp this winter and learn something new about Italian cooking. We love it for its simplicity and flavors. Menus will feature the down to earth cooking of Italy that is comforting, healthy and delicious.

**Baked Mini Polenta Cakes with Gorgonzola and Mascarpone**  
**Tuscan Soup with Cabbage and Beans**  
**Penne with Kale Pesto with Walnuts and Parmigiano Reggiano**  
**Spareribs with Tomatoes and Vegetables**  
**Baked Fish with Clam Sauce**  
**Stuffed Chicken Thighs with Herbs in Wine Sauce**  
**Eggplant Rollatini with Tomato and Béchamel Sauce**  
**Braised Carrots with Capers**  
**Apple and Olive Oil Cake**  
**with Whipped Cream and Mascarpone**

**Daytime Strudel Workshop with ARLENE WARD**  
**Friday, February 21, 10:30 AM -1:30 PM**  
**Full Participation \$70.00 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 to you. Keep alive the techniques that were once so important to us. Strudel isn't that hard to handle, it just takes time and a little 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. Class size is limited.

**Apple Strudel**  
**Cheese Strudel**  
**Sour Cherry Strudel**

**Seafood Dinner for a Group with Steven Capodicasa**  
**Friday, February 21, 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 Cod wrapped in paper and served with Asian slaw  
Creamy artichoke risotto  
Sautéed asparagus with roasted peppers  
Homemade baby apple and cranberry crumb pies

**More Artisan Breads at Home**  
**A Bread Workshop with Daniel C. Rosati**  
**Sunday, February 23, 10:00 AM-2:00 PM**  
**Full Participation**  
**Limited Enrollment \$85.00 per person**  
**High School Students may enroll with a Parent**  
Buttery Soft Pull Apart Dinner Rolls  
Grissini - Assorted Italian Crispy Bread Sticks  
Broccoli Rabe & Sausage Stuffed Focaccia  
Almond Praline Danish Ring  
Hearty French Country Boule  
5 Grain Honey Bread

**Better with Bacon with Suzanne Lowery**  
**Monday February 24, 7:00-10:00 PM**  
**Full Participation \$69.00 per person**  
**High School Students may enroll with a Parent**  
Individual Spinach, Mushroom and Bacon Quiches,  
Bacon & Crab Chowder, BLT Salad,  
Maple Broiled Scallops and Bacon,  
Twice Baked Bacon & Leek Potatoes

**Warming Winter Comfort Food with James Standridge**  
**Friday, February 28, 7:00-10:00 PM**  
**Full Participation \$70.00 per person**  
Warming comfort dinner with a lower calorie take on a meatloaf dinner.  
**Honey and orange glazed grilled shrimp**  
**Classically styled meatloaf topped with sautéed mushroom and spinach with roasted garlic**  
**Horseradish mashed potato**  
**Garlic greens**  
**Lisa's pecan pie**

**Spring Seafood Season with ARLENE WARD**  
**Wednesday, March 5, 6:30 -9:30 PM**  
**Full Participation \$70.00 per person**  
**High School Students may enroll with a Parent**

There's no better place to welcome the seafood season than in the kitchen where you can create and taste each dish. Learn how to master the techniques of turning a simple product into something very special. Five fabulous dishes spotlighting spring treasures that will be ready for feast or fast.

**Traditional Scallop and Scallion Risotto**  
**Peppered Mahi Mahi with Tropical Orange Salsa**  
**White Bean and Tuna Salad**  
**Mini Focaccia Bread**  
**Orange Roughy with Sesame Seed Crust**  
**Grilled Cajun Spiced Shrimp**  
**Watercress, Apple and Date Salad**

**Dinner for Lovers with Steven Capodicasa**  
**Saturday, March 8, 7:00-10:00 PM**  
**Full Participation \$70.00 per person**  
Saffron and ginger steeped mussels with crusty garlic bread  
Baby greens with roasted fennel and citrus yogurt saffron dressing  
Individual Beef Wellingtons  
Baked cauliflower and 3 cheese bread topping  
Baked Roma tomatoes with Parmesan cheese crackle  
Espresso and Dark Chocolate Brownies

**Gift Certificates Make Great Gifts!**  
Order on-line at [www.classicthyme.com](http://www.classicthyme.com)



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.

**Spring Dinner with Diana Albanese**  
Tuesday, March 11, 7:00 -10:00 PM

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Spring is a great time of the year for a quick and delicious sauté dish with a great pan sauce.

**Herb Marinated Mozzarella and Tomato Bruschetta**

**Penne with Creamy Artichoke and Lemon Sauce**

**Salmon with Shiitake Mushrooms, Leeks and Asparagus**

**Chicken Breasts with Pesto and Roasted Pepper Mayonnaise**

**Pan Roasted Baby Potatoes with Herbs**

**Lemon Almond Cake with Strawberries**

**Indian Inspirations with James Standridge**

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

**Full Participation \$70.00 per person**

Indian inspirations - some classic American styled dishes twisted with some classical Indian flavor. Careful some of this food will have a fair amount of heat.

**Cumin and coriander scented FRESH cod served with an orange and serrano chile relish accented by toasted mustard seeds**

**Curry seared lamb loin chops coconut garlic spinach chili spiked jasmine rice and cardamom and chile spiked caramelized pumpkin relish**

**Cucumber raita**

**Lentil dal**

**Green mango salad toasted pumpkin seeds**

**Sweet red curry cake with coconut frosting and grilled papaya**

**Small Bites Thai Style with Daniel C. Rosati**

Tuesday, March 18, 7:00-10:00 PM Full Participation

**Limited Enrollment \$69.00 per person**

**High School Students may enroll with a Parent**

**Mee Crob**

**Red Curry Pork Dumplings**

**Shrimp Spring Rolls**

**Thai Stuffed Baked Crabs**

**Thai Fried Wontons**

**Bangkok Style Shrimp Cakes**

**Saifun Noodle Salad in Lettuce Cups**

**A Do Ahead Easter Brunch with Kathleen Sanderson**

Wednesday, March 19, 7:00-10:00 PM

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

**Almond Parmesan Crisps, Mini Fillo Tartlets**

**Onion Potato Gruyere Frittata, Salmon & Goats Cheese Strudel**

**Asparagus Mimosa,**

**Salad w/ Spiced Pecans, Dried Cherries, and Orange Balsamic vinaigrette**

**Fruit Kabobs w/ Lemon Ginger Cream,**

**Lemon Roulade w/ Raspberries & Cream**

**Daytime Class - Spring Seafood Season with Arlene Ward**

Friday, March 21, 10:30 AM -1:30 PM

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

There's no better place to welcome the seafood season than in the kitchen where you can create and taste each dish. Learn how to master the techniques of turning a simple product into something very special. Five fabulous dishes spotlighting spring treasures that will be ready for feast or fast.

**Traditional Scallop and Scallion Risotto**

**Peppered Mahi Mahi with Tropical Orange Salsa**

**White Bean and Tuna Salad, Mini Focaccia Bread**

**Orange Roughy with Sesame Seed Crust**

**Grilled Cajun Spiced Shrimp**

**Watercress, Apple and Date Salad**

**Barcelona Tapas and Paella Workshop**

with David P. Martone, CCP

**\$70.00 per person Partial Demo & Paella Full Participation**

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

**High School Students may enroll with a Parent**

Two years ago I traveled, with my wife, to Barcelona for a long weekend to celebrate our 25<sup>th</sup> wedding anniversary. Come and let me share some of my experiences with wonderful food that we will recreate. I will assemble groups of four to create their own pot of paella, using different ingredients, including a vegetarian option. I will also Demo some delicious Tapas I had while walking the streets in the Born and Gothic sections of Barcelona.

**Fideuà –(a paella style with vermicelli)**

**Design your own Paella, Tuna Tar-Tar**

**Sautéed Chorizos with a Sherry Wine Deglazing**

**Sautéed Spinach with Blood Sausage,**

**Bacon and Chick Peas, Simple Wild Mushroom Sauté**

**Sautéed Jumbo Prawns, Tomato Bread Cal-Pep Style**

**Seared Filet Mignon Topped with Hot Pepper**

**Razor Clams if Available, Crêpes with Dulce de Leche**

**Mexican Surf & Turf with Diana Albanese**

Tuesday, March 25, 7:00 -10:00 PM

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Join in on the fun to make Mexican food that is hot and spicy.

Enjoy a steamy night south of the border

with Diana Albanese of La Cucina D'ana.

**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**



**Chinese Comfort Food with Michael Christiansen**

**Wednesday March 26, 7:00-10:00 P.M.**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Join Chef Michael Christiansen in an evening of cooking Chinese comfort foods. This menu will include all of the classic Chinese favorites we have come to love. Michael Christiansen will give you all the tricks and recipes to successful Chinese cooking. This will be a full participation class.

**Wonton Soup, Egg Roll**

**Fried Rice, Chicken Stir Fry**

**Mongolian Beef**

**General Tsoes Chicken**

**Sweet and Sour Chicken**

**Tempura Bananas with Kahlua & Chocolate Sauce**

**Crown Roast Dinner with Steven Capodicasa**

**Saturday, March 29, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Cream of Roasted Tomato and Lobster soup

Baby greens with roasted shallot vinaigrette  
and goat cheese croutons

Crown Roast of Pork with cornbread and pancetta stuffing

Fresh mushroom sauté, Oven roasted herb potatoes

Puff pastry wrapped baked Apples with caramel dipping sauce

**Back Again!!! A Taste of Downton Abby III**

**with Catherine Titus Felix, CCP**

**Tuesday, April 1, 6:30-9:30 PM,**

**\$69.00 per person, Demonstration**

**(Enrollment Limited to 16, Costumes are Optional)**

**High School Students may enroll with a Parent**

The deliciousness of Season Four of *Downton Abbey* won't fade so quickly for fans who join us for Catherine's third DA class.

Did you ever wonder what Mrs. Patmore's Charlotte Russe and Raspberry Meringue tasted like? After 20 years as Food Editor for *Victorian Homes* magazine, Catherine Felix knows. Join her as she shows you these and other fun foods enjoyed by the Crawley family, friends, and the downstairs staff.

Catherine will also discuss early 20<sup>th</sup> century table etiquette, and share some of her collection of late 19<sup>th</sup> and early 20<sup>th</sup> century table-top antiques. Demonstration class, costumes are optional! (*Catherine will add note-worthy dishes from season 4, but will include these favorites for seasons 2 and 3*)

Watercress Soup,  
Assorted Tea Sandwiches, English Peas, Shepherd's Pie,  
Raspberry Meringue, Charlotte Russe

**Couples in the Kitchen**

**Is It Ham or Lamb with ARLENE WARD**

**Friday, April 4, 6:30 -9:30 PM**

**Full Participation \$70.00 per person**

So you can't decide between ham or lamb as the star of your Easter table. In my home, I always have to do both to please the family. Along with irresistible accompaniments, your table will have a festive array of new and traditional choices.

Start planning early, and enjoy tasting your holiday dinner here. Two in the kitchen makes for a happy holiday.

**Crown Roast of Lamb**

**Southern Glazed Ham with Pineapple Mustard Sauce**

**Gingered Carrots**

**Sweet Potatoes Grand Mariner with Meringue Caps**

**Lemon Parsley Asparagus**

**Salad of Spring Greens, Fresh and Dried Fruits**

**With Fig Vinaigrette**

**Easter Orange Ice Box Cake**

**Savory Italian Tortas with Daniel C. Rosati**

**Tuesday, April 8, 7:00-10:00 PM Full Participation**

**Limited Enrollment \$69.00 per person**

**High School Students may enroll with a Parent**

Torta di Carciofi - Artichoke Torta

Torta Pasqualina - Ligurian Easter Torta with Swiss Chard, Herbs,  
Ricotta & Eggs

Erbazzone - Spinach & Sausage Torta

Pizza Gain - Mixed Cured Meat & Cheese Torta

Tomato Crostata - Rustic Tomato Tart

**Let's Get Summer Started with Steven Capodicasa**

**Friday, April 11, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Fresh mozzarella and tomato towers

Scallop ceviche

Fried guacamole bites

Baby greens with roasted tomatoes

with Romano cheese and homemade croutons

Lobster Clambake, & Butter Scotch Brownie Torte

**Cinque De Mayo with Kathleen Sanderson**

**Monday, April 14, 7:00-10:00 PM**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Goat Cheese, Cheddar and Onion Quesadilla

Spicy Shrimp w/ Chipolte & Quesa Fresco

Dry Rubbed & Slow Roasted Pork w/ Black Bean & Mango Salsa

Flour Tortillas, Guacamole and Sour Cream

Jalapeno Corn Bread

Salad of Pepper Greens, Jicama, Oranges,

Black Olives and Red onions

Classic Mexican Sangria

Pepper Brownies w/ Kahlua Hot Fudge Sauce

**Sushi Workshop - The Feeding Frenzy is Back Again!**

**with David P. Martone, CCP**

**Limited Enrollment \$70.00 per person Full Participation**

**Friday, April 18, 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 Time Summer BBQ with Steven Capodicasa**

**Saturday, April 19, 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

Individual Apple and Cranberry Strudel with Raspberry Whipped

Cream, topped with 24 carat gold leaf

**Get Stuffed with Michael Christiansen**

**Wednesday April 23, 7:00-10:00 P.M.**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Please join Michael Christiansen in an evening of stuffing breads. Nothing is better than a bread stuffed with a delicious surprise. This will be a full participation class where we will learn to make breads and assorted stuffing.

**Braised pork empanadas**

**Spinach and Artichoke mini calzones**

**Pepperoni bread with provolone and spicy marinara sauce**

**Ricotta and prosciutto Stromboli's**

**Steam buns stuffed with BBQ chicken**

**Lamb Pasties (Popovers)**

**Daytime Spring Baking with ARLENE WARD**

**Friday, April 25, 10:30 AM -1:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

For many, the mere thought of dessert is enough to condemn them to a lifetime of strenuous exercise. Not so here, we love desserts. Bursting with flavor and fashioned with love, whether it's a small family celebration or a pull-out-the stops party, all of these desserts are apt to steel the show.

**Nectarine Tart**

**Floating Lemon Cake with Fresh Raspberries**

**Very Thin Apple Tarts with Lime and Raspberry Sauce**

**Apricot, Walnut and Coconut Mock Strudel**

**with Warm Vanilla Bean Cream**

**Spring Lobster Bake with David P. Martone, CCP**

**Friday, April 25, 7:00-10:00 PM Demonstration**

**Limited Enrollment \$70.00 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**

**Italian Boot Camp with Diana Albanese**

**Sunday, April 27, 10:00 AM-2:00 PM**

**Full Participation \$85.00 per person**

**High School Students may enroll with a Parent**

Learn the essentials of Italian cooking from a third generation Italian. Diana Albanese of La Cucina D'ana has Italian cooking in her genes. Her family owned and operated the Albanese Food Market in Bayonne for many years. This class covers techniques for homemade broth, risotto, roasting, sautéing and sauces.

**Spiedini Roman Style, Risotto Primavera**

**Bucatini with Pancetta, Pecorino and Red Pepper Flakes**

**Fish Riviera Style, Chicken Saltimboca**

**Grilled Baby Lamb Chops with Rosemary and Garlic**

**Stuffed Artichokes**

**Sautéed Fresh Peas with Olive Oil and Prosciutto**

**Biscuit Tortoni**

**Springtime in Paris with Daniel C. Rosati**

**Monday, April 28, 7:00-10:00 PM Full Participation**

**Limited Enrollment \$69.00 per person**

**High School Students may enroll with a Parent**

**Classic Tuna Tartare with Toasted Brioche**

**Bistrot Style Moules Frites**

**Braised Chicken Breast with Caramelized Shallots**

**Sugar Snap Pea & Butter Lettuce Salad with**

**Homemade Quick Cured Bacon, Le Train Bleu Strawberry Tart**

**Gnocchi Workshop with ARLENE WARD**

**Wednesday, April 30, 6:30 -9:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

So easy to make, and even easier to eat. There's more to gnocchi than tomato and basil sauce. Learn in this class the techniques for making feather light gnocchi, handling and working with different shapes and flavors. In this workshop, special preparations will show off the versatility and lightness of gnocchi.

**Spinach Gnocchi with Pancetta, Sage Butter and Parmesan Cheese**

**Pumpkin Gnocchi in Porcini Mushroom Sauce**

**Baked Roman Gnocchi with Parmesan Cheese and Fresh Tomatoes**

**Potato Gnocchi with Shiitake Mushrooms**

**and Oven Dried Tomatoes, Gratin Style**

**Spring Burger Bash with James Standridge**

**Friday, May 2, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**Mushroom and bacon sirloin burger with melted Vermont cheddar**

**Shrimp burger with roasted poblano pepper avocado and jack cheese on a potato roll**

**Orange and pecan spiked pasta salad**

**with roasted pecan and blue cheese crumbles**

**Shoestring fries**

**Dark chocolate cake with Cointreau cream**

**Southern Barbeque Tour**

**With Catherine Titus Felix, CCP & Dedrah Parisen**

**Wednesday, May 7, 6:30-9:30 PM,**

**\$79.00 per person, Full Participation**

**(Enrollment Limited to 16)**

**High School Students may enroll with a Parent**

Dee & Catherine love Barbeque and have collected authentic, regional, recipes from around the South. In this full participation class you will learn their secrets to melt-in-your mouth pulled pork, ribs, beef plus a variety of rubs, barbecue sauces and sides.

**Recipes include: Dee's Rib Rub**

**Memphis Style Barbecue Sauce**

**North Carolina Style Barbecue Sauce**

**Tender Baby Back Ribs, Pulled Pork,**

**Sirloin Steak with Chipotle Lime marinade**

**Smothered Pork Chops, Angel Biscuits,**

**Southern Baking Soda Biscuits, Cole Slaw,**

**Baked Beans**

**Grilled Seasonal Fruit with Home Made**

**Bourbon Pecan Ice Cream**

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

**Seafood Dinner for a Group II with Steven Capodicasa**

**Friday, May 9, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Filo wrapped roasted tomato and feta triangles  
Crab stuffed shrimp with creamy burre blanc sauce  
Broiled Lobster with savory Pancetta Stuffing  
Creamy Marscapone and artichoke and risotto  
Sautéed asparagus with roasted peppers  
Homemade Apple and Pear Cobbler with Vanilla Ice Cream

**Sausage Workshop with Daniel C. Rosati**

**Wednesday, May 14, 7:00-10:00 PM Full Participation**

**Limited Enrollment \$69.00 per person**

**High School Students may enroll with a Parent**

Italian Sausage with variations  
French Garlic Sausage  
Polish Kielbasa  
Duck Sausage with Dried Cherries  
Spicy Chicken Sausage

**Catch of the Day with Diana Albanese**

**Tuesday, May 20, 7:00 -10:00 PM**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Seafood lovers join Diana Albanese for this hands on workshop to widen your cooking skills and add plenty of zest that will surely shake up your palette.

**Grilled Shrimp Salad with Avocado and Mango Dressing**

**Pan Seared Scallops with Citrus Sauce and Summer Rice**

**Mediaterranean Halibut**

**Grilled Salmon with Wilted Arugula,**

**Corn and Shallot Vinaigrette**

**Asparagus a la Parmigiana**

**Cream Puffs with Lemon Pastry Cream and Chocolate Sauce**

**American Summer Pride with ARLENE WARD**

**Thursday, May 22, 6:30 -9:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Once the deck's cleaned off, charcoal briquettes have been added to shopping lists, backyard cooks begin their observance of the sacred rites of summer; Thou shall prepare no meal unless something is grilled. I'm proud to be American, I'm proud of our food and I'll do everything to promote the made American style ideals.

**East Coast Crab Cakes with Kicking Good Sauce**

**"He Man" Marinated Rib Eye Steak**

**Hot & Spicy Finger Licking Ribs**

**Best Ever Potato Salad**

**Corn Fritters with Pure Maple Syrup**

**Homemade Orange Ice Cream**

**Tuscan Night with Steven Capodicasa**

**Saturday, May 24, 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

**Pig Out!!! with Michael Christiansen**

**Wednesday, May 28, 7:00-10:00 P.M.**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

This hands on class will go through the process of cooking a Pig, using different cuts of pork, from head to tail.

**Fig and prosciutto stuffed pork tenderloin**

**Braised and seared pork belly**

**with Apricot rosemary glaze**

**Asian BBQ Ribs, Pressure cooker pulled pork**

**Honey Baked Beans, Corn and Avocado salad**

**Szechwan green beans**

**Italian Boot Camp with Diana Albanese**

**Sunday, June 1, 10:00 AM-2:00 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

The menu is always changing with the seasons and there is always something new to learn.

**Zucchini and Basil Bruschetta, Risotto with Asparagus**

**Penne with Pesto, Potatoes and Young Green Beans**

**Spinach Gnocchi with Tomato Sauce**

**Chicken Scaloppini with Lemon Caper Sauce**

**Fish Salmoriglio, Baby Eggplants with Mozzarella**

**Hazelnut and Almond Biscotti**

**Panna Cotta with Summer Fruit and Balsamic Glaze**

**Sushi Workshop - The Feeding Frenzy is Back Again!**

**with David P. Martone, CCP**

**Limited Enrollment \$70.00 per person Full Participation**

**Friday, June 6, 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, January 18, 9:00 AM-12:00 PM**

**Saturday, March 22, 9:00 AM-12:00 PM**

**Saturday, May 17, 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!

## **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. 30, Feb. 6, 13, 20, & 27

6:30-10:00 PM (Snow date March 6)

**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 13, 20, 27, April 3 & 10

6:30-10:00 PM (Snow date April 17)

**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  
Visit our website for program details  
and menus**

# 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



**Private classes run for 3 hours, including dining time. We are happy to accommodate you if more time is needed at an additional charge. A \$250 nonrefundable deposit is required to reserve a date. Classes start at \$65 per person with a minimum class charge of \$780. Staff gratuity is at your discretion. You are free to bring your own wine and beer and we will be happy to recommend wines to pair with your menu selections. Call the cooking school at 908-232-5445 to schedule and plan your next event.**

Class Schedule Thru May 2014



710 South Avenue West  
Westfield, NJ 07090  
908-232-5445

[www.classicthyme.com](http://www.classicthyme.com)