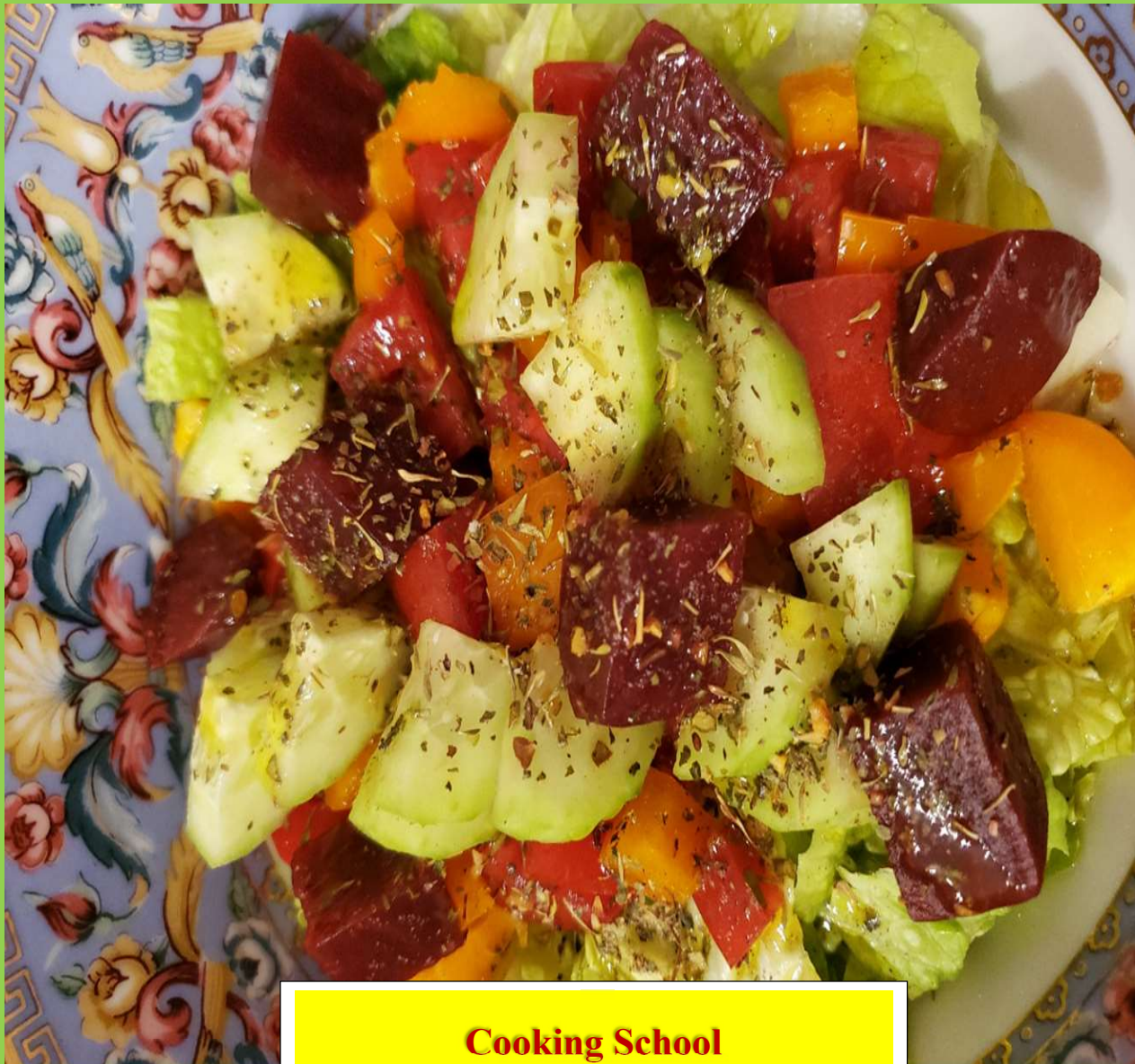


Classic Thyme Cooking School

Class Schedule April through September 2021



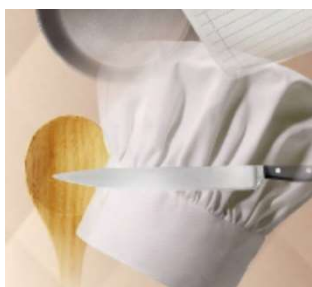
Cooking School
Summer Cooking Camps
Corporate Culinary Team Building
Children's Cooking
Birthday Parties
Private Cooking Parties
Full-Service Catering

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

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**APRIL
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SEPT.
2021**



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

Basic Kitchen Skills with Miss Sue

**Four Mondays, April, 5, 12, 19, & 26, 4-6 PM, , Ages 4 thru 9 year olds, \$199 per student
Drop-Off No Adults**

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

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



Menus Kid's Favorite Foods

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

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

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

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





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

Basic Baking Skills with Miss Sue

**Four Wednesdays, April 7, 14, 21, & 28, 4-6 PM, , Ages 4 thru 9 year olds, \$199 per student
Drop-Off No Adults**

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

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

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

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

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

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



****Expanded Program****

**The Classic Thyme
Edible and Living Garden Schoolyard
Farm-to-Table Summer Camp Program,
Now including
kitchen science and arts & crafts.
with Sue Constantine**

Classic Thyme Cooking School continues the summer camp series that will teach kids about gardening and what “farm to table” really means. When kids participate in any aspect of gardening and cooking it changes their approach to food and causes them to think about food differently. For years we have worked with kids, of all ages, teaching them basic culinary skills and introducing them to new foods through hands-on participation in culinary preparation and education. Now we are taking it to the grass-roots level by introducing this new program.

Campers will learn while participating in the planting, growing, weeding, watering, and harvesting, of a living schoolyard garden. Each day will consist of activities including hands on work in the garden, indoor classroom activities, science, preparation of all natural healthy foods and treats, as well as some good old fashion getting dirty with our hands in the dirt fun.

Each week is independent and the curriculum will change based on seasonally available vegetables and herbs. Recipes will be supplemented by purchased ingredients as necessary.

Camps run 4 days per week, Monday through Thursday. All camps are 4 hours per day, which includes time for eating whatever we prepare from the day’s harvest.

****Extended 4 hour Class Times****

**Edible and Living Garden Schoolyard
Farm-to-Table Summer Camp Program
10AM-2PM \$249 per child
Kids & Youth Ages 4 thru 9**

Drop-off – No Adults

Week 1 (4-Day Camp)

**Monday June 28-Thursday July 1
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 2 (4-Day Camp)

**Monday July 5-Thursday July 8
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 3 (4-Day Camp)

**Monday July 12-Thursday July 15
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 4 (4-Day Camp)

**Monday July 19-Thursday July 22
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 5 (4-Day Camp)

**Monday July 26-Thursday July 29
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 6 (4-Day Camp)

**Monday Aug. 2-Thursday Aug. 5
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 7 (4-Day Camp)

**Monday Aug. 9-Thursday Aug. 12
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 8 (4-Day Camp)

**Monday Aug. 16-Thursday Aug. 19
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 9 (4-Day Camp)

**Monday Aug. 23-Thursday Aug. 26
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 10 (4-Day Camp)

**Monday Aug. 30-Thursday Sept. 2
10AM-2PM - \$249.00 per child ages 4 thru 9**

Summer Camp 2021

Classic Thyme Summer Culinary Cooking Camps offer weekly 4-day sessions, for age groups starting at 4 years old. Our program introduces students to the culinary world giving them the opportunity to develop basic skills that will build the foundation to cook and create culinary treasures with proficiency throughout their entire life. On the first day of each class, we get right down to the business of cooking. We always try to work in some of the foods they claim they don't like as this helps to broaden their horizons and make them more willing to be adventurous. I still remember a student claiming they would never eat snails. To this day conch fritters is one of the most popular dishes older campers' request. Perhaps after a week with us, your aspiring chef will be preparing and eating foods you never imagined they would try. Unlocking and opening the door to develop good kitchen skills, sound nutrition and inspiring the gourmand in students is an important step for providing a better path for life.

**"Give a Man a Fish and you Feed Him for a Day.
Teach a Man to Fish and you Feed Him for a
Lifetime" - Lao Tzu**

**"Teach a man to fish and you feed him for a
lifetime. Unless he doesn't like sushi—then you also
have to teach him to cook." - Auren Hoffman,
Herald Philosopher**

Kid's & Youth Summer Camps Ages 4 thru 9, Drop-off – No Adults

Week 1 4 Day Extended Kid's & Youth Drop-Off No Adults

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. June 28, 29, 30, & July 1
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

Week 2 4 Day Extended Kid's & Youth Drop-Off No Adults

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. July 5, 6, 7, 8
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

Week 3 4 Day Extended Kid's & Youth Drop-Off No Adults

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. July 12, 13, 14, & 15
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts. This camp will allow friends and siblings to attend together and will offer a variety of activities.

Week 4 4 Day Extended Kid's & Youth Drop-Off No Adults

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. July 19, 20, 21, & 22
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts. This camp will allow friends and siblings to attend together and will offer a variety of activities.

Week 5 4 Day Extended Kid's & Youth Drop-Off No Adults

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. July 26, 27, 28, & 29
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts. This camp will allow friends and siblings to attend together and will offer a variety of activities.

Week 6 4 Day Extended Kid's & Youth Drop-Off No Adults

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. Aug. 2, 3, 4, & 5
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts. This camp will allow friends and siblings to attend together and will offer a variety of activities.

Week 7 4 Day Extended Kid's & Youth

Drop-Off No Adults

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. Aug 9, 10, 11, & 12
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts. This camp will allow friends and siblings to attend together and will offer a variety of activities.

Week 8 4 Day Extended Kid's & Youth

Drop-Off No Adults

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. Aug 16, 17, 18, & 19
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts. This camp will allow friends and siblings to attend together and will offer a variety of activities.

Week 9 4 Day Extended Kid's & Youth

Drop-Off No Adults

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. Aug 23, 24, 25, & 26
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts. This camp will allow friends and siblings to attend together and will offer a variety of activities.

Week 10 4 Day Extended Kid's & Youth

Drop-Off No Adults

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. Aug 30, 31, Sept. 1, & 2
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts. This camp will allow friends and siblings to attend together and will offer a variety of activities.

***Pre-Teen & Teen Summer Camps*
Ages 10 - 18 Drop-off - No Adults**

**4 Day Intensive Culinary Camp
Summer International Foods**

**Teen/Pre-Teen with Daniel Rosati
Italy, France, Asia & Spain**

**Mon. Tues. Weds. Thurs. June 28, 29, 30,
& July 1, 9 AM-1 PM**

**\$399.00 per student ages 10 - 18
Drop-Off No Adults**

Day 1: Italy: Tomato Crostata, Tuscan Ribollita Vegetable Soup, Handmade Ricotta Ravioli with Pesto, Butterflied Roasted Chicken with Rosemary, Sautéed Spinach with White Beans & Garlic, Frozen Tiramisu

Day 2: France: Gougere Cheese Puffs, Potage St.Germain - Fresh Pea Soup, Chopped Steak Haché with Rich Brown Sauce, Asparagus with Hollandaise Sauce, White Chocolate Mousse with Raspberries

Day 3: Asia: Chinese Shrimp & Pork Pot Stickers, Cold Sesame Noodle Salad with Chicken Sate, 5 Spice Roasted Baby Back Ribs, Summer Vegetable Stir Fry, Banana Wontons with Maple Glaze

Day 4: Spain: Potato Tortilla, Classic Shrimp with Garlic Sauce, Pork Tenderloin Piccadillo, Sautéed Collard Greens with Chorizo, Crema Catalana Custard

**Pre-Teen & Teen 2-Day
Sandwich Workshop
with Dan Slobodien**

**Monday, June 28, & Tuesday, June 29, 2-5 PM
Full Participation \$159.00 per person
ages 10 -18 Drop-Off No Adults**

Day 1: Breakfast Sandwiches

Get your day off to a Great Start!

Avocado Toasts
Breakfast Quesadillas
Breakfast Burritos
Texas Breakfast Tacos
Breakfast Pizza

Day 2: Great Sandwiches from Around the World

Vietnamese BBQ Pork Bánh Mì
Argentina Chimichurri Beef
Greek Lamb Gyros
Mexican Chorizo Pambazos
Cajun Blackened Catfish Po' Boy
Pork & Ham Cubanos

**Pre-Teen & Teen 2-Day
Asian & Mexican Workshop
with Dan Slobodien**

**Wednesday, June 30, & Thursday, July 1, 2-5 PM
Full Participation \$159.00 per person
ages 10 -18 Drop-Off No Adults**

Day 1: Fun with Asian Noodles

Japanese Shio Ramen Bowls
Vietnamese Beef Pho
Vietnamese Shrimp & Basil Summer Rolls
Pad Thai
Vegetable Lo Mein

Day 2: ¡Ole! It's Fun with Mexican Day

Homemade Flour & Corn Tortillas
Tacos al Pastor
Fish Tacos
Chicken & Tomatillos Tamales
Better-than-Jar Salsa
Guacamole
Baked Churros

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

Summer Teen & Pre-Teen

2 Day Choco-Palooza

with Suzanne Lowery

Mon. Tues. July 5 & 6

9:00 AM -1:00 PM Full Participation

\$199.00 per person Ages 10 -18

Drop-Off No Adults

Day 1: Cakes, Candy and Ice Cream - Chocolate Cannoli Cupcakes, Chocolate Lava Cakes, Chocolate Covered Tuxedo Strawberries, Chocolate Truffles, Chocolate-Toffee Ice Cream

Day 2: Pastry, Pies and Tarts - Chocolate Eclairs, Double Chocolate Elephant Ears, Cinnamon-Sugar Chocolate Kiss Puffs, Chocolate-Coconut Cream Tarts, Chocolate-Strawberry Brownie Pie

Class size limited and fills up quickly so register early.

**2 Day Teen/Pre-Teen
The Thrill of the Summer Grill
Summer Culinary Cooking Camp**

with Daniel Rosati

Mon. Tues. July 5 & 6

2-5 PM \$159.00 per student ages 10 – 18

Drop-Off No Adults

Day 1: Fish & Seafood

Baja Style Shrimp Tacos, Barbecued Grilled Clams, Asian Inspired Grilled Salmon in Foil Packets, Three Bean Salad, Mixed Green Salad with Avocado Herb Dressing, Grilled Peaches, Raspberry Sauce

Day 2: Chicken & Meats

Greek Chicken Kabobs with Tatziki, Grilled Flank Steak with Argentinian Chimichurri Sauce, Chinese Grilled Hoisin Pork Tenderloin with Grilled Scallion Toast, French Potato Salad, Turkish Chopped Salad with Lemon Feta Dressing, Summer Cherry Crumble

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

Summer Teen & Pre-Teen

2 Day American Eats

with Suzanne Lowery

Wed. Thurs. July 7 & 8

9:00 AM -1:00 PM Full Participation

\$199.00 per person Ages 10 -18

Drop-Off No Adults

Day 1:

Red, white and blue smoothie, Cucumber-tomato Gazpacho, Blueberry-Watermelon Feta Salad, Tri-color Potato Salad, Roasted Pepper, Mozzarella, Grilled Steak and Chicken Sandwiches
Mixed Berry Crumb Tarts with Whipped Cream

Day 2:

Salsa with Blue Corn Chips, Red, White and Blueberry Mashed Potatoes, Sweet Pepper Corn Muffins, Bacon and blue cheese Deviled Eggs, Finger Lickin' Grilled Ribs
Mixed Berry Red Velvet Flag Cake

Class size limited and fills up quickly so register early.

**2 Day Teen/Pre-Teen
International Appetizers
Summer Culinary Cooking Camp
with Daniel Rosati
Wed. Thurs. July 7 & 8
2-5 PM \$159.00 per student ages 10 – 18
Drop-Off No Adults**

Day 1 Asia: Kataifi Wrapped Shrimp with Raita Sauce, Chinese Scallion Pancakes, Vietnamese Pork Bahn Mi Sliders, Sweet & Sticky Chicken Wings, Thai Shrimp Cakes with Cucumber Salad, Vegetable Samosa, Coconut Mousse Cups

Day 2 Mediterranean Classics: Provencal Pizza, Sicilian Rice Balls, Panzanella Crostini, Trio of Greek Dips with Pita Triangles, Spanish Chorizo Stuffed Potatoes, Moroccan Chicken Cigars, Lebanese Baklava

**4-Day Intensive Baking Workshop I
with Suzanne Lowery
Mon. Tues. Weds. Thurs July 12, 13, 14, & 15
9:00 AM -1:00 PM Full Participation
\$349.00 per person Ages 10 -18 Drop-Off No Adults**

Day 1 - Pie Dough - Chocolate Cream, Lemon Meringue and Peach Crumb Pies

Day 2 - Breads – Yeast, Banana & Zucchini Breads, Blueberry and Chocolate Chip Muffins

Day 3 - Pastry – Custard, Cream Puffs and Éclairs, Napoleons, Tartlets and Turnovers

Day 4 - Cookies - Cookies: Sugared Linzers, White Chocolate Oatmeal, Iced Cut-outs, Raspberry Bars, Mini-Cinnabuns

Based on class discussions recipes changes are possible.

**Summer Teen & Pre-Teen Cake Decorating
with Suzanne Lowery
2 Days, Mon., July 12, & Tues., July 13
2-5 PM Ages 10-18, \$179.00 per person
Includes starter set of tools.
Drop-Off No Adults**

THE BASICS OF CAKE DECORATING:

In these two sessions students will learn to create a professionally decorated special occasion cake they take home on day 2. We begin with an introduction to tools, frostings, handling of the pastry bag, and basic borders. Then move on to 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 will all be covered.

**Private Group
Cooking Classes**



Select a Chef Select a Menu

**Puff Pastry 'Pâte Feuilletée'
2 Day Workshop
with Suzanne Lowery**

**2 Days, Wednesday, July 14, & Thursday, July 15
2-5 PM Full Participation, Ages 10 -18
\$159.00 per student Drop-Off No Adults**

Day 1 – Students will make their own puff pastry dough, also known as Pâte Feuilletée, in the traditional as well as quick style. While this new dough students made rests and chills we will work with frozen prepared puff pastry dough to create sweet and savory turnovers, sticks, elephant ears and custard filled Napoleons.

Day 2 – Students work with the homemade puff pastry the chilled pastry dough students made in day 1 to create fruit, cheese, and chocolate fillings to create pinwheels, pockets, horns, and rolls.

COOKING CHALLENGE PARTY

TEX MEX MENU



TEAM 1

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

TEAM 2

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



PASTA MENU



TEAM 1

Homemade Pasta
dough for Noodles
Alfredo Sauce
Cannoli

TEAM 2

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

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



**Special Chef's Kitchen Camp - 4 Day
Intensive Culinary Camp
with Suzanne Lowery
Mon. Tues. Weds. Thurs.
July 19, 20, 21, & 22, 9AM-1PM
\$399.00 per student
Teen & Pre-Teen Ages 10 -18**

This 4-day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. Day 1 will focus on knife skills. Menus for the subsequent days will utilize knife skills practiced from day 1. We sometimes change-up menus based on class discussions and or student skill ability.

(No open toe footwear.)

Day 1 - Basic Knife Skills

Creamy Carrot Soup, Boiled Potatoes Fried Crisp, Cubes and Strips, Roasted Vegetable and Barley Salad, Fish en Papillote with Capers Olives Tomatoes and Basil, Fresh Cooked Tomato Sauce, Fettuccine Alfredo, Italian Spinach Meatballs, Nina's Breaded Cauliflower, Arugula Salad with Lemon-Herb Vinaigrette, Pate a` Choux Pastry, Chocolate Pastry Cream, Creme Brulee, and Tiramisu

Day 2 - White or Blond Stock, Brown Stock, Be'chamel Sauce, Baked Macaroni & Cheese, Beef and Barley Soup, Sliced Pear Pomegranate Romaine and Sweet and Spicy Pecan Salad, Cream of Potato Leek Soup, Steak au Poivre, Shaved Brussels Sprout Salad, Spinach and Potatoes au Gratin, HERSHEY'S "PERFECTLY CHOCOLATE" Chocolate Cake, Basic Gelato, Baked Churros, All Purpose Crêpes, Dulce de Leche

Day 3 - Onion Soup, Red Snapper Filet with Fresh Vegetable and Lemon Confit, David's Bistecca alla Pizzaiola, Salsa alla Marinara, Sautéed String Beans with Breadcrumbs and Tomatoes, Spicy Salsa and Chips, Grilled Balsamic Vegetable Salad with Capers and Goat Cheese, Poulet Sauté Chasseur, Veal Scaloppini with Mushrooms Ilvento's Style, The Cinnabon Recipe, Bananas Flambé, Tuile Cookie Bowls, Tart Tatin

Day 4 - Asian Sticky Wings, Herb Crusted Salmon with Citrus Sauce, Meatloaf with Mashed Potatoes and Mushroom Gravy, Mashed Potatoes, Green Bean Caesar Salad, Butter Baked Croutons, Chicken Sausage and Shrimp Gumbo, Currant Glazed Pork Tenderloin, Sweet Potato Pancakes, Minted Snap Peas, Individual Warm Chocolate Cake, Pate Brisee Tart Crust, Deep Dish Blueberry Pie, Chocolate Chip Banana Bread, Oatmeal-Raisin Baked Apples, Chantilly Whipped Cream

**2 Day Teen/Pre-Teen
French & Italian Pastry Workshop
Summer Culinary Cooking Camp
with Daniel Rosati
Mon. Tues. July 19 & 20
2-5 PM \$159.00 per student ages 10 – 18
Drop-Off No Adults**

Day 1: French: Cream Puffs & Éclairs, Strawberry Napoleons, French Style Cheesecake, Lemon Tart, Chocolate Pot du Crème

Day 2: Italian: Cherry Crostata Jam Tart, Double Chocolate Biscotti, Vanilla Gelato, Panna Cotta with mixed Berries, Cannoli

****NEW**2 Day Teen/Pre-Teen
Quick Breads & Such Workshop
Summer Culinary Cooking Camp
with Daniel Rosati
Wed. Thurs. July 21 & 22
2-5 PM \$159.00 per student ages 10 – 18
Drop-Off No Adults**

Day 1: Quick Breads: Blueberry Lemon Loaf, Parmesan Herb Bread, Cast Iron Skillet Corn Bread, Classic Banana Bread, Stuffed Bagel Bites

Day 2: Biscuits, Muffins & Scones: Buttermilk Biscuits, Chocolate Chip Scones, Jumbo Apple Walnut Muffins, Mixed Berry Muffins, Miniature Currant Orange Muffins

**4-Day Intensive Baking Workshop II
with Suzanne Lowery
Mon. Tues. Weds. Thurs. July 26, 27, 28, & 29
9:00 AM -1:00 PM Full Participation
\$349.00 per person Ages 10 -18 Drop-Off No Adults**

Day 1 - Tarts - Mixed Berry Tart, Fresh Fruit Pizzas, Peach-Raspberry Galette

Day 2 - Breads and Muffins - Chocolate-cherry Scones, Cheddar Biscuits, Orange-Spice Muffins, Pita Bread with Peanut butter and banana

Day 3 - Pastries - Baked Apple Dumplings, Strawberry Ice Cream Baked Alaska, Fudge Brownies, Toasted Marshmallows

Day 4 – Chocolate - Truffles, Lava Cakes, White Chocolate Mousse with Raspberry Sauce, Chocolate Crackle Cookies, Chocolate Covered Strawberries

Based on class discussions recipes changes are possible.

2 Day Pre-Teen & Teen Cookie Baking & Decorating Workshop with Miss Staci

Monday July 26, & Tuesday July 27, 2-5 PM
\$159.00 per person ages 10-18 includes all materials
Drop-Off No Adults

In this 2-Day workshop students will learn to prepare sugar, chocolate and spice cut-out cookies, in various shapes, and learn decorating techniques with buttercream, royal icing and fondant, as well as 'glitter', 'paint' and other specialty decorations.

2 Day Pre-Teen & Teen Tex-Mex & Pasta Challenge Fun-Fest with Miss Staci

Wednesday July 28 & Thursday July 29, 2-5 PM
\$159.00 per person ages 10-18
Drop-Off No Adults

Day 1: Tex-Mex Challenge

Team 1

Chilaquiles Verdes
Chicken Enchiladas
Mole Seasoned Flank Steak
Black Bean Salsa with Lime Chili Chips
Baked Churros

Team 2

Spicy Chips with Tomato and Avocado Salsa
Rosemary Margarita Marinated Shrimp
Chicken Tacos
Homemade Ground Beef Tacos
Bananas Flambe`

Day 2: Pasta Challenge

Team 1

Homemade Pasta dough for Macaroni
Alfredo Sauce
Homemade Sausage

Cannoli

Team 2

Easy Ricotta Gnocchi
Basilico Sauce
Homemade Meatballs
Grandma Rifici's Classic
Cheese Cake Singles

Combined Team Effort

Tossed Green Salad with
Homemade Vinaigrette
Garlic Knots

Special Chef's Kitchen Camp - 4 Day Intensive Culinary Camp

with Daniel Rosati

Mon. Tues. Weds. Thurs.

August 2, 3, 4, & 5, 9AM-1PM

\$399.00 per student

Teen & Pre-Teen Ages 10 -18

Drop-Off No Adults

This 4-day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 10 years old to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. Day 1 will focus on knife skills. Menus for the subsequent days will utilize knife skills practiced from day 1. We sometimes change-up menus based on class discussions and or student skill ability. (No open toe footwear.)

Day 1: Essential Knife Skills, Beef, Chicken & Vegetable Stocks, Soups & Salads: A Trio of Potato Salads, Mixed Green Salad with Mustard Vinaigrette, Grilled Caesar Salad, Classic Minestrone, Creamy Corn Chowder, Italian Fruit Salad

Day 2: From Pan to Plate, The Art of Sautéing: Nacho Tuesday with Homemade Chips, Salsa & Guacamole, Crispy Chicken Strips, Turkey Cutlets Marsala Style, Pan Fried Pork Chops Milanese, Marinated Beef Flank Bulgogi Style with Thai Fried Rice, Bananas Foster

Day 3: Stove Top & Oven Braising: Beef Stew with Baked Polenta, Chicken Paprikash with Dumplings, Stuffed Meatballs with Marinara & Herbed Cavatelli, Milk & Herb Braised Pork Loin with Whipped Potatoes, Poached Pears

Day 4: Dry & Moist Heat Roasting & Baking: Stuffed Roasted Vegetables, Oven Fried Parmesan Chicken Legs, Butterflied Roasted Chicken with Herbs, Crispy Roasted Rosemary Potatoes, Roasted Cauliflower Salad, Chocolate Soufflé Cakes

Summer Teen & Pre-Teen

Pizza Making Workshop with Miss Staci

2 Days, Mon., Aug. 2, & Tues., Aug. 3, 2-5 PM

Full Participation, Ages 10 -18

Drop-Off No Adults

\$159.00 per student

This class will cover pizza making starting with making fresh dough from scratch. Students will learn to make a simple pizza sauce and explore various pizza toppings. This two-day pizza workshop will give students the experience and confidence to make great pizzas and ignite the spark to continue to enjoy fresh pizza at home any time. Class size is limited and will fill up quickly so register early.

Summer Teen & Pre-Teen 2 Day Pasta Making Workshop

with Miss Staci

Wednesday & Thursday, Aug. 4 & 5, 2-5 PM

Full Participation, Ages 10 -18 \$159.00 per student

Drop-Off No Adults

Homemade pasta comes in a wide variety of styles and shapes. It involves different types of dough and some are stuffed or filled. This class will be a primer to explore the world of homemade pasta. Students will learn the art of making pasta dough, forming some shapes by hand, utilizing machines, some manual and some mechanized, to form the shapes, and finally some simple versatile accompanying sauces.

Summer Teen & Pre-Teen

2 Day Teen/Pre-Teen

Artisan Bread Making Workshop

with Daniel Rosati

Mon. Aug. 9 & Tues. Aug. 10, 9:00 AM-1:00 PM

\$199.00 per student ages 10 – 18

Drop-Off No Adults

Day 1: Yeast Breads I: Hearty Oatmeal Bread, Pecan Sticky Monkey Bread, Parmesan Pesto Ring, Braided Challah Bread, Soft Knot Rolls, Flaky Buttermilk Biscuits

Day 2: Yeast Breads II: Miniature Butter & Herb Focaccia, French Savory Walnut Onion Boule, Sesame Semolina Bread, English Muffins, Chocolate Swirled Loaf Bread, Parmesan Herb Quick Bread

2 Day Pre-Teen & Teen Exploring the World of Cheese Making with Miss Staci

Monday Aug. 9, & Tuesday Aug. 10, 2-5 PM

\$159.00 per person ages 10-18

Drop-Off No Adults

Day 1 will be a day of delightful cheese making. We will learn Mozzarella stretching, Vitas Homemade Ricotta Cheese, Traditional Italian Basket Cheese and Classic Fondue served with cut up green apple and French Bread.

Day 2 we will make Mozzarella in Carrozza with Lemon Caper Butter Sauce, Risotto with Fresh Mozzarella Prosciutto and Eggs, Vita's Manicotti, and Pizza Rustica (Italian Easter Pie) using Basket Cheese.

Summer Teen & Pre-Teen*

2 Day Teen/Pre-Teen

Best Ever Cookie Jar Cookies

Baking Workshop with Daniel Rosati

Weds. Aug.11 & Thurs. Aug. 12, 9:00 AM-1:00 PM

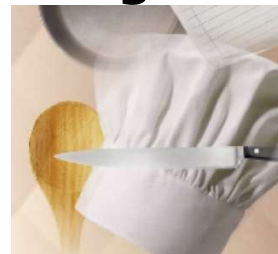
\$199.00 per student ages 10 – 18

Drop-Off No Adults

Day 1: Bar, Sliced & Drop Cookies: Raspberry Pecan Bars, Blondie Bites, Chocolate Chunk Cookies, Everything Oatmeal Cookies, Ginger Cookies, Slice & Bake Cherry Almond Cookies, Evoo Double Chocolate Cookies

Day 2: Rolled & Shaped Cookies: Chocolate Dipped Coconut Macaroons, Fork Pressed Peanut Butter Cookies, Nutella Linzer Hearts, Citrus Melt Away Cookies, Cinnamon Rugelach, Apricot Thumbprint Cookies, Jam Logs

Private Group Cooking Classes



Select a Chef Select a Menu

2 Day Pre-Teen & Teen Asian and Middle Eastern Mediterranean Cuisine with Miss Staci

Wednesday Aug. 11 & Thursday Aug. 12, 2-5 PM

\$159.00 per person ages 10-18

Drop-Off No Adults

Day 1 Asian: Pork Egg Rolls, Homemade Won Tons, Chicken Satay with Peanut Sauce, Grilled Asian Marinated Flank Steak Skewers (Steak on a stick), Classic Miso Soup, Sushi California Rolls, Basic Japanese Salad with Orange Ginger Dressing, Grilled Teriyaki Pineapple Slices

Day 2 Middle Eastern/Mediterranean: Creamy Chick Pea and Avocado Hummus, Quick Pita Chips, Chicken Shawarma, Falafel, Mediterranean Power Lentil Salad, No Nut Rose Water and Orange Blossom Baklava, Creamy Tahini Date Banana Shake

4-Day Intensive Baking Workshop III with Suzanne Lowery

Mon. Tues. Weds. Thurs. Aug 16, 17, 18, & 19
9:00 AM -1:00 PM Full Participation

\$349.00 per person Ages 10-18 Drop-Off No Adults

Day 1 - Cookies-Cream Cheese Carrot Cake
Sandwiches, Iced lemon Shortbreads, Cheesecake
Brownies, Strawberry Thumbprints

**Day 2 - Cupcakes & Frozen Treats-Vanilla, Devil's
Food & Red Velvet Cupcakes, Vanilla Ice Cream,
Fruity Frozen Bavarian Creams**

**Day 3 - Frostings and Cones - Butter Cream, Cream
Cheese Frosting, Whipped Cream Frosting, Almond
and Vanilla Cones**

**Day 4 - Pastries - Fruit Filled Phyllo Turnovers,
Chocolate Napoleans, Dulce De Leche Caramel Cream
puffs, Berry Filled Meringues, Iced Lemon Shortcakes**

Based on class discussions recipes changes are possible.

4-Day Intensive Baking Workshop IV with Suzanne Lowery

Mon. Tues. Weds. Thurs. Aug. 23, 24, 25, & 26
9:00 AM -1:00 PM Full Participation

\$349.00 per person Ages 10-18 Drop-Off No Adults

**Day 1 - Super Snacks - Granola Parfait, Nutella-Banana
Muffins, Blondie Bars, Strawberry Sherbert, Sticky Buns,
Orange Cranberry Oatmeal Cookies**

**Day 2 - Breakfast Baking - Baked Apple French Toast,
Sausage and Egg Strata, Banana-Cottage cheese Pancakes,
Classic Quiche, Blueberry Muffins, Waffle Sundaes**

**Day 3 - Homestyle Desserts - Apple Crisp, Chocolate
Fudge Cake, Strawberry Shortcakes, Blueberry Bread
Pudding, Red Velvet Whoopie Pies, Magic Cookie Bars**

**Day 4 - Restaurant Desserts - Creme Brulee, Cherries
Jubilee, Panna Cotta, NY cheesecake, Crepes Suzette,
Chocolate Souffles, Tiramisu**

Based on class discussions recipe changes are possible.

Pre-Teen & Teen 2-Day Workshop Baked Goods with Dan Slobodien

Monday, Aug. 16 & Tuesday Aug. 17 2-5 PM

\$159.00 per person ages 10 -18

Drop-Off No Adults

Day 1: Baked Breakfast Treats

Buttermilk Biscuits, Assorted Muffins
Assorted Scones, Breakfast Cookies
Cider Donut Holes

Day 2: Homemade Bread Baking

Fresh Olive Oil Bread Dough, Mini Baguettes
Dinner Rolls, Rosemary & Pepper Focaccia
"Quick" Seeded Flatbreads

NEW Pre-Teen & Teen 2-Day Snacking Cakes Workshop

with Daniel Rosati

Monday, Aug. 23 & Tuesday Aug. 24, 2-5 PM

\$159.00 per person ages 10 -18

Drop-Off No Adults

Day 1: Sheet Pan Snacking Cakes: Classic Carrot
Cake with Cream Cheese Icing, One Bowl Vanilla
Cake, Devil's Food Cake, Apple Spice Cake, Lemon
Coconut Cake

Day 2: Fruit Based Snacking Cakes: Blueberry
Buckle, Glazed Citrus Yogurt Cake, Chocolate
Raspberry Diamonds, Individual Pineapple Upside
Down Cakes, Cherry Almond Cake

NEW 2 Day Teen/Pre-Teen Thrill of the Summer Grill II Summer Culinary Cooking Camp with Daniel Rosati

Wed. Thus. August 18 & 19, 2-5 PM

\$159.00 per student ages 10 - 18

Drop-Off No Adults

Day 1: Fish & Seafood: Crab Salad Stuffed Campari
Tomatoes, Grilled Tuna Nicoise Salad, Salmon
Kabobs with Roasted Pepper Pesto, Umbrian Lentil
Salad, Grilled Shrimp Panzanella Salad, Roasted
Strawberries with Ricotta Mousse

Day 2: Chicken & Meats: Miniature Grilled Pepperoni
Pizzas, Cobb Salad with Spice Rubbed Grilled
Chicken Breast, Greek Lamb Sliders, Balsamic Glazed
Grilled Pork Chops, Foil Roasted Paprika Potatoes,
Raspberry Tiramisu

NEW Pre-Teen & Teen 2-Day Celebrating the Bounty of the Summer Garden with Daniel Rosati

Wednesday, Aug. 25 & Thursday Aug. 26, 2-5 PM

\$159.00 per person ages 10 -18

Drop-Off No Adults

Day 1: Starters & Salads: Spanish Gazpacho,
Zucchini Fritters, Heirloom Tomato Tarts , Lebanese
Bread Salad, Grilled Corn & Black Bean Salad,
Tuscan Potato Salad

Day 2: Lunch & Dinner Entrees: Summer Vegetable
Frittata, Eggplant Rollatini, Penne Caprese Style,
Roasted Vegetable & Chicken Quesadillas,
Herb Roasted Salmon in Foil with Caponata

4-Day Intensive Baking Workshop V with Suzanne Lowery

Mon. Tues. Weds. Thurs. Aug. 30, 31, Sept. 1, & 2
9:00 AM -1:00 PM Full Participation
\$349.00 per person Ages 10 -18 Drop-Off No
Adults

Day 1 – FRUITS: Peach pop-tarts, Plum-crumble pie, Fresh Cherry Clafoutis, Lemon Cream Jelly Roll, Br. Sugar Grilled Pineapple

Day 2 – CHOCOLATE: Chocolate Ravioli, Chocolate Fudge Ice Cream, Cream cheese brownies, Chocolate covered coconut macaroons, Chocolate Fudge cake

Day 3 – CHEESE: Cherry cheesecakes, Strawberry Mascarpone Tart, Carrot Cakes with Cream Cheese Frosting, Blackberry Baked Brie, Ricotta Pancakes with Orange Syrup

Day 4 – BERRIES: Raspberry Poached pears, Blackberry Dumplings, Blueberry-Banana Bread, Strawberry Brownie Pie, Mixed Berry Sorbet

Based on class discussions recipes changes are possible.

Summer Teen & Pre-Teen Cake Decorating with Suzanne Lowery

2 Days, Mon., Aug. 30, & Tues., Aug. 31
2-5 PM Ages 10-18, \$179.00 per person
Includes starter set of tools.

Drop-Off No Adults

THE BASICS OF CAKE DECORATING:

In these two sessions students will learn to create a professionally decorated special occasion cake they take home on day 2. We begin with an introduction to tools, frostings, handling of the pastry bag, and basic borders. Then move on to 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 will all be covered.

Pre-Teen & Teen 2-Day Cupcake Workshop with Suzanne Lowery

Wednesday, Sept. 1, & Thursday, Sept. 2, 2-5 PM
Full Participation \$159.00 per person
ages 10 -18 Drop-Off No Adults, includes materials.

Day 1 Bake Vanilla, Lemon, Devil's Food and Red Velvet cupcakes, Prepare butter cream.

Day 2 Prepare, Chocolate Ganache and Boiled Frosting, Frost and decorate with frostings, fondant, candies, and graham crackers to create, S'more, Jam-filled, Lemon meringue flavors, and flower, snowmen and polka dot designs.

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

Private Group Cooking Classes



Select a Chef Select a Menu

COOKING CHALLENGE PARTY

TEX MEX MENU



TEAM 1

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

TEAM 2

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



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

PASTA MENU



TEAM 1

Homemade Pasta
dough for Noodles
Alfredo Sauce
Cannoli

TEAM 2

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



Corporate Team Building & Private Cooking Class Parties

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

**Pre-Teen/Teen/Adult
Spring Baking with Suzanne Lowery
Thursday, April 15, 4-7 PM**

Full Participation \$59.00 per Person

Students Ages 10-18 may register for 1 space and attend alone or register for 2 spaces and attend with a parent or adult.

**Lemon cheesecakes, Raspberry Cream Jelly Roll,
Pineapple Carrot Cupcakes with Cream cheese
frosting, Lime Shortbreads**

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

**Pre-Teen/Teen/Adult
Say Cheese Please with Suzanne Lowery
Saturday, April 17, 11 AM-2 PM**

Full Participation \$59.00 per Person

Students Ages 10-18 may register for 1 space and attend alone or register for 2 spaces and attend with a parent or adult.

**Creamy Mac n' Cheese, Broccoli-Cheddar Soup,
Four cheese Pizza, Grilled chicken Caesar Salad,
Chocolate cheesecakes**

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

**Pre-Teen/Teen/Adult
Mexican Fiesta with Suzanne Lowery
Thursday, April 29, 4-7 PM**

Full Participation \$59.00 per Person

Students Ages 10-18 may register for 1 space and attend alone or register for 2 spaces and attend with a parent or adult.

**Tortilla Soup, Guacamole and chips,
Chicken Fajitas, Caramel flan,
Cocoa Cookies**

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

**Pre-Teen/Teen/Adult
Mother's Day - Make a Meal for Mom
with Suzanne Lowery**

Saturday, May 8, 11 AM-2 PM

Full Participation \$59.00 per Person

Students Ages 10-18 may register for 1 space and attend alone or register for 2 spaces and attend with a parent or adult.

**Shrimp Cocktail in Phyllo cups
Lemon chicken Tenders, Cheesy Risotto,
Mandarin Orange Spinach Salad,
Chocolate covered Strawberries**

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

**Pre-Teen/Teen/Adult
Muffin and Bread Workshop
with Suzanne Lowery**

Thursday, May 13, 4-7 PM

Full Participation \$59.00 per Person

Students Ages 10-18 may register for 1 space and attend alone or register for 2 spaces and attend with a parent or adult.

**Nutella Banana Muffins, Iced Cinnamon Buns,
Cloverleaf Dinner Rolls,
Quick and Easy Sandwich Bread**

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

**Pre-Teen/Teen/Adult
Farmer's Market Finds
with Suzanne Lowery**

Thursday, May 27, 4-7 PM

Full Participation \$59.00 per Person

Students Ages 10-18 may register for 1 space and attend alone or register for 2 spaces and attend with a parent or adult.

**Antipasto Skewers, Fresh Basil Pesto Pasta Salad,
Stuffed Portabella Burgers, Grilled Corn on the
cob, Mixed Berry Lemon Shortcakes**

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

Pre-Teen/Teen/Adult

Asian Fusion with Suzanne Lowery

Saturday, June 5, 11 AM-2 PM

Full Participation \$59.00 per Person

Students Ages 10-18 may register for 1 space and attend alone or register for 2 spaces and attend with a parent or adult.

**Crispy Wontons with Hoisin Dipping Sauce,
Thai Coconut Chicken Soup, Beef and Broccoli Stir
Fry, Shrimp Foo Young Pancakes, Sweet coconut
Dumplings with Ice Cream**

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

Pre-Teen/Teen/Adult

Hot off the Grill with Suzanne Lowery

Tuesday, June 15, 4-7 PM

Full Participation \$59.00 per Person

Students Ages 10-18 may register for 1 space and attend alone or register for 2 spaces and attend with a parent or adult.

**Grilled White Pizza, Steak Kebobs,
Grilled Zucchini Parmesan,
Grilled smashed Potatoes,
Grilled Pineapple with Brown Sugar Nut Topping
and Vanilla Ice Cream**

Adult Classes

Couples Triple Surf & One Turf

New Orleans Feast with Steven Capodicasa

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

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Crab cakes with Lemon Mayo dipping sauce
Shrimp Gumbo bowls with Jasmine rice pilaf
Mediterranean Chopped Salad
with Grilled Lemon Vinaigrette
Bacon Wrapped Beef Tenderloin
served with Cajun Grilled Shrimp
Roasted Potato Accordions
Individual Cheesecakes with Strawberry Caviar

Comfort Classics with Suzanne Lowery

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

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Tomato Garlic Soup
Chicken Pot Pie
Meatloaf with Mashed Potatoes and Creamed Spinach
Mixed Berry Crisp a la mode

****New Class Offering****

Fun for the Whole Family

Bring the Kids, 8 & older!

'Sundays in the Kitchen'

**Family Dinners - Fresh Pasta
with Diana Albanese**

Sunday, April 25, 3:00-6:00 PM

Full Participation \$70.00 per person

Students 8yrs old & older may enroll with a Parent

You must register each person attending

Small chefs and their parents or grandparents will spend some quality time together and learn easy ways to cook. This class encourages curiosity and adventures in cooking. Good food brings family together for a lifetime.

Farfalle Primavera

**Fettuccine with Chicken Parmesan Sauce
Cavatelli with Tomato and Vegetable Sauce
Caesar Salad with Cheese Croutons
Chocolate Chip Biscotti**

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

Couples Spring Surf & Turf

with Suzanne Lowery

Friday, April 23, 7-10 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Shrimp Ceviche
Roasted Asparagus and prosciutto Bundles
Chimichurri Flank Steak
Herbed Salt Baked Potatoes
Blueberry-Lemon Bread Pudding

Cinco de Mayo Celebration

with Daniel C. Rosati

Wednesday, May 5, 6:30-9:30 PM

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Chicken Tinga Empanadas with Roasted Red Salsita

Tostadas with Pork Tenderloin Carnitas,

Refried Black Beans, and Smashed Avocado

Trio of Fresh Salsas

Bibb Lettuce and Asparagus Salad with Spiced

Chickpeas & Toasted Cumin Lime Dressing

Spicy Baja Slaw

Mexican Chocolate Pudding

with Raspberries & Cinnamon Orejas

Gift Certificates Make Great Gifts!

Order on-line at www.classicthyme.com



Couples Cook Shrimp Stuffed Lobster

Family Dinner with Steven Capodicasa

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

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Savory Grilled Shrimp Cannoli's

with Citrus Spicy Dipping Sauce

Baby greens served with Roasted Garlic

and Gorgonzola dressing

Lobsters Tails Stuffed with Grilled Shrimp

and Sautéed Arugula

Grilled Asparagus Wrapped in Prosciutto

Roasted Potato and Cream Pots

Individual Chocolate Chip Pound Cakes

with Raspberry Whipped Cream and Chocolate Sauce

Couples Seafood Fest with Suzanne Lowery

Friday, May 14, 7-10 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Spicy Mussels Meuniere

Provençal Seafood Stew

Broiled Lemon Parmesan Tilapia

Crab Cakes with Red Pepper Remoulade

Pesto Stuffed Sole with White Wine Sauce

Individual No-Bake Key Lime Pie

Knife Skills I Workshop

with Steven Capodicasa

Full Participation \$75.00 per person

Children ages 12 & up may enroll with a Parent

****2 Dates Offered****

Saturday, May 15, 9:00 AM-12:00 PM

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

Full Participation/ Limited Seating/ Book Early!

This is a sellout class!

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

Knife Sharpening only \$3 per knife.

****New Class Offering****

Fun for the Whole Family

Bring the Kids, 8 & older!

'Sundays in the Kitchen'

Family Dinners – Pasta & Pizza Workshop

with Diana Albanese

Sunday, May 16, 3:00-6:00 PM

Full Participation \$70.00 per person

Students 8yrs old & older may enroll with a Parent

You must register each person attending

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

Pizza Margarita

Pizza Quatro Stagione (four seasons)

Cheese Ravioli with Tomato and Basil Sauce

Pappardella with al Freddo Sauce

Italian Cream Filled Pastry Horns

Pasta Workshop with Suzanne Lowery

Tuesday, May 18, 6:30-9:30 PM

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Arugula Salad

Ricotta Gnocchi

Homemade Linguine

Bolognese Sauce

Alfredo Sauce

Shrimp Scampi Sauce

Garlic Bread

**Couples Seafood Dinner with Friends
with Chef Steven Capodicasa**

Saturday, May 22, 6:00-9:00 PM

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Cioppino (Italian Fish Stew served with Grilled
Sourdough Bread & Roasted Garlic Aioli)

Grilled Jumbo Shrimp Wrapped in Smoky Bacon

served with Chilled Yukon Gold Potato Salad

Black and White Sesame Seed Coated Ahi Tuna

with Chilled Bowtie Pasta Salad

and Pickled Ginger Dressing

Grilled Clams with Bacon Butter

Grilled Swordfish Kebobs with Chilled Citrus

Mediterranean Couscous

Classic Chocolate Devil's Food Cake

with Chocolate Frosting

**Couples Cook a Romantic Italian Dinner
with Daniel C. Rosati**

Friday, May 28, 7:00-10:00 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Spring Panzanella Salad

Capri Style Linguine with Zucchini & Clams

'Pollo alla Fumarola'

Chicken with Roasted Vegetable Sauce

Red Wine Braised Greens

with Provolone & Pecorino Cheese

Limoncello Tiramisu

Spring Vegetable Harvest

with Suzanne Lowery

Thursday, June 3, 6:30-9:30 PM

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Garden Fresh Gazpacho

Grilled Greek Romaine Salad

Fiesta Portobello Burgers with Chili Mayonnaise

Cavatelli with Broccoli, Spinach, and Basil Pesto,

Red Wine Poached Pears with Ricotta Cream

**Let us host your next
Corporate Team Building Event
Visit our website
for program details and menus**

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

**Couples Cook a Tuscan Dinner
with Steven Capodicasa**

Friday, June 4, 7:00-10:00 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Smoked Mozzarella

and Roasted Plum Tomatoes Accordions

served with Basil Oil

Homemade Manicotti with Tomato Basil Sauce

Veal Saltimbocca

Italian Chopped Salad

Sautéed Broccoli Rape with Garlic Chips

and Parmesan Cheese Cookies

Homemade Cannoli with Fresh Citrus Cheese Filling

**Couples Springtime in France
with Kathleen Sanderson**

Friday, June 11, 7:00-10:00 P.M.

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Caramelized Onion & Roquefort Tartlets

Gougere (savory puffs)

Perfect Poached Salmon

with Tarragon and Celery Root Remoulade

Roasted Herb Crusted Farm Raised Chickens

Roasted Smashed Herb Potatoes

Seasonal Vegetable

Salad of Mixed Greens Vinaigrette

with Goats Cheese and Beets

Individual Apple Tarte Tatin with Whipped Cream

**Father's Day Cooking – Cooking for Dad
with Suzanne Lowery**

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

Full Participation \$70.00 per person

Children ages 10 & up may enroll with a Parent

Wedge Salad with Bacon and blue cheese dressing

Mushroom Crusted Hanger Steak

Fiery Grilled Corn on the Cob

Garlic Smashed Potatoes

Chocolate Raspberry Cheesecake

**Couples Cook Beef Wellington
Dinner with Chef Steven Capodicasa**

Saturday, June 19, 6:00-9:00 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Cream of Wild Mushroom Soup with Cheesy Croutons

Baby Greens served with Roasted Pepper Dressing

Lattice Pastry wrapped Beef Wellingtons
with Port Wine Drizzle

Panko and Parmesan Crusted Broccoli

Yukon Gold Buttery Mashed Potatoes

Espresso Brownies with Whipped Cream
and Coffee Caviar

****New Class Offering****

Fun for the Whole Family

Bring the Kids, 8 & older!

'Sundays in the Kitchen'

Family Dinners – Neapolitan Pizzeria

with Diana Albanese

Sunday, June 20, 3:00-6:00 PM

Full Participation \$70.00 per person

Students 8yrs old & older may enroll with a Parent

You must register each person attending

In Naples making pizza is an art. Learn how to make crisp, thin crust pizza with different toppings, cheese and more cheese. We end the meal with a sweet homemade Neapolitan donut, just like the ones you see at an Italian street fair.

Classic Pizza Margherita

**Sonny Boy Pizza with Fresh Mozzarella,
Salami and Olives**

**Wise Guy Two Crusted Pizza with Broccoli Rabe,
Hot Sausage and Caciocavallo**

**Mozzarella, Ricotta, Garlic, Basil
and Hot Pepper Pizza**

Bombolini (Italian Donuts) with Nutella

**Couples Summer in Provence
with Daniel C. Rosati**

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

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Salad Nicoise Tartine

Provençal Herb and Garlic Rubbed Roasted Salmon
with Olive Tapenade

Warm Lentil Salad with Chevre

Olive Oil Braised Summer Vegetables
with Hazelnut Basil Pistou

Walnut Cake with Honey Grilled Apricots

**Couples Fire Up the Grill
with Kathleen Sanderson**

Friday, July 9, 7:00-10:00 P.M.

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Dry Rubbed Southern Style Pork
slow roasted, finished with Bourbon BBQ Mop
Asian Chicken marinated in soy, sesame, ginger,
orange and glazed with Spicy Hoisin Mop

Mediterranean Dry-Rubbed Lamb with Greek

Garnishes: Soft Pita, Raita, Feta cheese

Grilled Vegetable Platter with Aoli

Grilled Pineapple Sundae with Toasted Coconut
and Macadamia brittle

**Couples Cook a Summer Celebration
with Steven Capodicasa**

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

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Saffron and Ginger Steeped Mussels
with Crusty Garlic Bread

Baby Greens with Roasted Fennel
and Citrus Yogurt Saffron Dressing

Individual Crab Meat and Lobster Pot Pies

Baked Cauliflower and 3 Cheese Bread Topping
Baked Roma Tomatoes with Parmesan Cheese Crackle

Lemon Cakes

with Raspberry Whipped Cream Frosting

**The Amalfi Coast with Diana Albanese
Thursday, July 22, 6:30 -9:30 PM,**

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Want to travel to Positano, Sorrento and Capri this
summer but the hairpin turn have you scared?

Or maybe you want to remember your last trip down
the coast. Join us here for an Amalfi Coast
trip minus the euro.

**Grilled Prosciutto Wrapped Peaches and Basil
Gemelli with Fresh Shrimp, Sun Burst Tomatoes
and Arugula**

Fish with Grilled Fennel and Lemoncello

Chicken with Lemon and Parsley

**Fresh Mozzarella, Tomatoes and Eggplant Salad
with Caper Vinaigrette**

Fresh Berries with Lemon Zabaglione Gratin

**Italian Alfresco Casual Supper
with Daniel C. Rosati**

Thursday, July 29, 6:30-9:30 PM

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Pinsa - Roman Griddle Bread with Prosciutto, Burrata,
Figs & Balsamic Glaze

Tagliata - Grilled Sliced Steak Pizzaiola Style
Tuscan Potato Salad

Roasted Cauliflower Salad & Grilled Lemon Dressing
Red Berries & Cherries with Vanilla Ricotta Crema

**Couples Cook Crown Roast Dinner
with Chef Steven Capodicasa**

Saturday, July 31, 6:00-9:00 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

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 Cider Glaze

New Jersey Fresh with Diana Albanese

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

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Starting now, New Jersey Garden State summer fruits
and vegetables are ready to eat and are the best ever.

Get the freshest local ingredients and prepare them
with a minimum of fuss and the pure flavors of
freshness will shine through.

**Prosciutto Wrapped Peaches
with Basil and Balsamic**

Lobster fra Diavolo over Linguine

**Grilled Stuffed Pork Tenderloins
with Figs and Arugula**

Smashed Potatoes with Summer Herbs

Red Peppers stuffed with Tomatoes,

Mozzarella and Pesto

Italian Plum Cake

**Couples Cook from the Summer Grill
with Kathleen Sanderson**

Friday, August 13, 7:00-10:00 P.M.

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Grilled Flat Breads with Toppings

Pesto Grilled Chicken Breasts

with Roasted Pepper & Shallot Relish

Grilled Hanger Steak

with Shallot Pepper Rub & Grilled Potatoes

Grilled Seasonal Vegetables

Grilled Lemon Pound Cake with Berries & Cream

**Couples Cook Classic Surf & Turf
with Steven Capodicasa**

Friday, August 20, 7:00-10:00 PM

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Crabmeat Cocktail served with Lemon Caviar Drops

Baby Greens with Grilled Shrimp and Chorizo Bits

with Homemade goat cheese croutons

Bacon wrapped Beef Tenderloin

served with Grilled Lobster Tails

Redskin Potatoes

served with Seared Chorizo and Onions

Roasted Cauliflower with Crispy Herb Breadcrumbs

Espresso Brownie Torte with Caramel Drizzle

**Couples Saturday Steak Night
with Daniel C. Rosati**

Saturday, September 4, 6:00-9:00 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Classic Wedge Lettuce Salad

with Tomatoes, Bacon & Blue Cheese Dressing

Pan Seared Herb Butter Basted NY Strip Steaks

End of Summer Grilled Corn Salad

Miniature Potato Gratins

Cheesecake Pudding Cups

with Warm Blueberry Compote

Couples Grilled Lobster & Porterhouse

Dinner with Steven Capodicasa

Friday, September 10, 7:00-10:00 PM

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Grilled Baby Lobster Tails with Saffron Herb Drizzle
Mediterranean Chopped Salad
with Grilled Lemon Vinaigrette
Grilled Porterhouse Steaks
with Warm Savory Potato Salad
Sauteed Green Beans
with Roasted Tomatoes and Basil
Summer Fruit Cobbler with Ice Cream

Wednesday is Greek Night

with Daniel C. Rosati

Wednesday, September 15, 6:30-9:30 PM

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Shrimp Santorini Style

with Roasted Heirloom Tomatoes & Feta

Yogurt Marinated Chicken Souvlaki Skewers

Orzo Tabouleh Salad with Lemon Mint Dressing

Warm Herb Marinated Gigantes Beans

Classic Baklava

A Taste of New England

with Kathleen Sanderson

Thursday, September 16, 6:30-9:30 P.M.

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Corn & Bacon Chowder

Lobster Roll with Smashed Roasted Potatoes

Brined and Roasted Pork Loin

Molasses Baked Beans

Corn Spoon Bread

Warm Blueberry Crumb Cake with Vanilla Ice Cream

Couples Autumn Grill Cooking

with Suzanne Lowery

Friday, September 17, 7-10 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Cedar Plank Grilled Camembert

with Red Pepper Pesto

Mustard Crusted Pork Tenderloin with Cider Sauce

Grilled Balsamic Red Cabbage

Maple Grilled Acorn Squash

Caramel Apples with Ginger Cream

The Artful Sauté with Diana Albanese

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

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

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

Sautéed Chicken with Artichokes and Mushrooms

Steak au Poivre with Crispy Garlicky Potatoes

Pork Milanese over Mixed Greens, Multi-Colored

Grape Tomatoes and Pecorino Cheese

Sautéed Salmon with Asian Sauce, Rice Pilaf

and Bok Choy

Bananas Foster with Ice Cream

Couples Cook Together

with Kathleen Sanderson

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

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Parmesan Frico, Gorgonzola & Walnut Toasts

Grilled Lemon Herb Chicken and Steak Paillards

Orecchiette Pasta Provencal

Grilled Asparagus with Roasted Red Pepper

Herbed Butter with Bread

Cornmeal Cakes with Grape Compote

and Creme Fraiche

Knife Skills I Workshop

with Steven Capodicasa

Full Participation \$75.00 per person

Children ages 12 & up may enroll with a Parent

****2 Dates Offered****

Saturday, May 15, 9:00 AM-12:00 PM

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

Full Participation/ Limited Seating/ Book Early!

This is a sellout class!

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

Knife Sharpening only \$3 per knife.

Oktoberfest with Suzanne Lowery

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

Full Participation \$70.00 per person

Children ages 12 & up may enroll with a Parent

Roasted Potato Leek Soup

Pork Schnitzel with Creamy Dill Sauce

Spaetzle Noodles, Smoked Bacon Brussels Sprouts

Apple-Raspberry Linzer Tarts

Couples Seafood Dinner for a Group with Steven Capodicasa

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

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Classic New England Clam Chowder

with Homemade Crackers

Crab Stuffed Shrimp with Creamy Beurre Blanc Sauce

Herb Seared Cod Wrapped in Paper

and served with Citrus Slaw

Creamy Artichoke Risotto

Sautéed Asparagus with Roasted Peppers

Chocolate Crater Cakes

with Raspberry Whipped Cream

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

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

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

'Assador de Chouriço'

Grilled Portuguese Chorizo with Brandy

'Berbigão à Bulhão Pato'

Cockles in Green Sauce

'Cataplana' – Zesty Mussels Algarve Style

'Cozido'

Hearty Pork & Vegetable Stew with Chickpeas

'Salada Portuguesa'

Bibb Lettuce, Watercress, Sweet Onion

and Tomato Salad

'Tarte de Amêndoa'

Almond Cake with Ruby Port Marinated Berries

****New Class Offering****

Fun for the Whole Family

Bring the Kids, 8 & older!

'Sundays in the Kitchen'

Fresh Pasta & Homemade Sausage
with Diana Albanese

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

Full Participation \$70.00 per person

Students 8yrs old & older may enroll with a Parent

You must register each person attending

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

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

**Straw and Hay (paglia e fieno) Mafada Pasta
with Sausage and Roasted Sweet Peppers**

**Hand Shaped Orecchiette with Tiny Meatballs
and Shaved Pecorino**

**Handmade Garganelli Pasta with Brown Butter
and Parmesan Sauce**

**Chicken Thighs and Sausage Stew
with Cannellini Beans and Escarole**

**One Bowl Chocolate Olive Oil Cake
with Whipped Cocoa Cream**

COOKING CHALLENGE PARTY

TEX MEX MENU



TEAM 1

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

TEAM 2

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



PASTA MENU



TEAM 1

Homemade Pasta
dough for Noodles
Alfredo Sauce
Cannoli

TEAM 2

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



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



Class Schedule Thru September 2021



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

Corporate & Private Cooking Class Parties

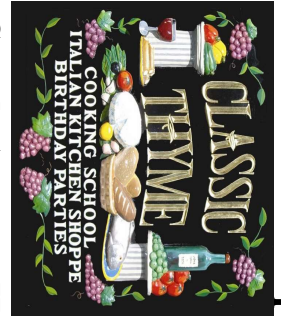
Hosting a party at Classic Thyme is a unique way to entertain your guests.

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

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



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