

[REGISTER ON-LINE](#)

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 June 2014 thru January 2015

Summer Camp 2014

Classic Thyme Summer Culinary Cooking Camps offer week long, 3, 4, & 5 day sessions, in 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 business cooking. We quickly assess skill levels and interests of each class and plan out the week's activities and menus. Allowing the students to have some input helps us identify their likes and dislikes with food choices. We always try and 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 and prepare. 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**

Introducing the Classic Thyme Edible and Living Garden Schoolyard Farm-to-Table Summer Camp Program

Classic Thyme Cooking School has developed an exciting new 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.

Weekly camps start at the end of June and continue all through the summer ending the last week of August. Camps run 4 days per week, Monday through Thursday, except the last week of August which is a 3 day camp. All camps are 3 hours per day, which includes time for eating whatever we prepare from the day's harvest. Camp times change weekly to allow children to enjoy other scheduled activities throughout the summer.

(Continued) The Classic Thyme

Edible and Living Garden Schoolyard Farm-to-Table Summer Camp Program

Week 1 (4-Day Camp)

**Monday June 23-Thursday June 26
1-4PM - \$259.00 per child ages 4 thru 9**

Week 2 (4-Day Camp)

**Monday June 30-Thursday July 3
10AM-1PM - \$259.00 per child ages 4 thru 9**

Week 3 (4-Day Camp)

**Monday July 7-Thursday July 10
2:30-5:30PM - \$259.00 per child ages 4 thru 9**

Week 4 (4-Day Camp)

**Monday July 14-Thursday July 17
1-4PM - \$259.00 per child ages 4 thru 9**

Week 5 (4-Day Camp)

**Monday July 21-Thursday July 24
2:30-5:30PM - \$259.00 per child ages 4 thru 9**

Week 6 (4-Day Camp)

**Monday July 28-Thursday July 31
9AM-Noon - \$259.00 per child ages 4 thru 9**

Week 7 (4-Day Camp)

**Monday Aug. 4-Thursday Aug. 7
2:30-5:30PM - \$259.00 per child ages 4 thru 9**

Week 8 (4-Day Camp)

**Monday Aug. 11-Thursday Aug. 14
9AM-Noon - \$259.00 per child ages 4 thru 9**

Week 9 (4-Day Camp)

**Monday Aug. 18-Thursday Aug. 21
1-4PM - \$259.00 per child ages 4 thru 9**

Week 10 (3-Day Camp)

**Monday Aug. 25-Wednesday Aug. 27
9AM- Noon - \$199.00 per child ages 4 thru 9**

**4 Day Extended Kid's & Youth Combination
Summer Culinary Cooking Camp with Miss Jackie
Mon. Tues. Weds. Thurs. June 23, 24, 25, & 26
9:30 AM-12:30 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.

4 Day Pre-Teen Summer Culinary Cooking Camp
Mon. Tues. Weds. & Thurs. June 23, 24, 25, & 26
3:30-6 PM \$249.00 per student ages 10 thru 12

This 4 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!
The students eat what they cook daily.

Special Chef's Kitchen Camp - 4 Day
Intensive Culinary Camp
With Suzanne Lowery
June 23, 24, 25, & 26, 10:00 AM-3 PM
\$499.00 per student, Ages 12 & up

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, shop, prep, cook, serve and cleanup. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions. (No open toe footwear.)

Day 1 – Knife Skills will be the focus of the day. Before you can become a good Chef you must learn knife techniques. Students will learn proper knife skills as we cut, chop, slice, dice and julienne a multitude of ingredients that we will use to create our menu for the day.

Day 2 – Basic stocks and sauces will teach students how to make white stock, brown stock, vegetable stock and fish stock that we will use to create soups and sauces.

Day 3 – Sauté skills develop skills necessary to prepare **pan to plate dishes** that are essential to making restaurant style food. Meat, fish and vegetable recipes will be covered.

Day 4 – Pastry day will focus on learning 3 classics; **pâte feuilletée**, classic puff pastry, **pâte brisée**, short

pastry used for pies tarts and quiches, and **pâte à choux**, classic cream puff pastry. We will use these both sweet and savory to create our daily meal as well as some delightful dessert treats.

Gift Certificates Make Great Gifts!
Order on-line at www.classicthyme.com



Don't Forget Mom on Mother's Day

4-Day Intensive Baking Workshop I
with Suzanne Lowery

Mon. Tues. Weds. Thurs June 30, July 1, 2, & 3
9:00 AM -1:00 PM Full Participation
\$299.00 per person Ages 12 & up

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 –Surprise Day

Based on class discussions recipes changes or additions are possible.

Summer Teen & Pre-Teen Cake Decorating
with Suzanne Lowery

Tuesday July 1 & Wednesday July 2
1:30-4:30 PM Full Participation

\$139.00 per person including starter set of tools

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.

Enrollment Policy

Tuition must be paid in full at time of registration. All registration is done on-line at www.classicthyme.com. Classes are booked on a first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice.

No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.

4 Day Kid's Summer Culinary Cooking Camp with Miss Jackie

July 7, 8, 9, & 10, 9:30-11:30 AM

\$199.00 per week per child ages 4 thru 6

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.

**Westfield Area YMCA Camp
at Classic Thyme 5 Day week of July 7
Grades 2 thru 5, Noon -3 PM
Register for YMCA camps direct at the
YMCA office 908-233-2700**

4 Day Teen Summer Culinary Cooking Camp Mon. Tues. Weds. & Thurs. July 7, 8, 9, & 10 3:30-6 PM \$249.00 per student ages 13 & up

This 4 day camp series of cooking classes is dedicated to teen students. During this 1-week session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

4 Day Extended Kid's & Youth Combination Summer Culinary Cooking Camp with Miss Jackie Mon. Tues. Weds. Thurs. July 14, 15, 16, & 17 9:30 AM-12:30 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.

Special Chef's Italian Kitchen Camp 4 Day Intensive Culinary Camp Mon. Tues. Weds. Thurs. July 14, 15, 16, & 17, 10:00 AM-3 PM \$499.00 per student, Ages 12 & up

This 4 day Intensive camp focuses on Italian culinary basics. Students must be at least 12 years to attend. Each day students will prepare various items they will serve and eat. They will learn the basics of traditional Italian cuisine: planning and developing a menu, utilizing left-overs, cooking with what is seasonally available, a simple Italian style which tends to be naturally healthy. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions.

(No open toe footwear.)

During the 4 days we will cover:

Knife Skills. Before you can become a good Chef you must learn knife techniques. Students will learn proper knife skills as we cut, chop, slice, dice and julienne a multitude of ingredients and practice skills that we will use throughout the week.

Exploring the world of Italian Cheese will be a day of delightful cheese making. We will make Mozzarella, Homemade Ricotta Cheese, Traditional Italian Basket Cheese and then make delicious dishes featuring cheese. Mozzarella in Carrozza with Lemon Caper Butter Sauce, Risotto with Fresh Mozzarella Prosciutto and Eggs, Creamy Cheesy Polenta with Sausage and Kale, Rice Balls will be some of the other items we prepare and taste. **Pasta Essentials and Pasta Sauces** are staples in the Italian household. We will make a variety of homemade pastas and sauces including Lasagna, Sunday Gravy with Homemade Meatballs, Sausage and Braciola, Manicotti Crespelle (Crepes) filled with Homemade Ricotta cheese served with both Red and White Sauce, Timpano from the movie 'Big Night', and several others.

Meat and Fish made in the Italian Tradition. Italians have always been masters in creating delicious chicken and veal dishes and with Italy surrounded by water on three sides the sea is always celebrated with wonderful seafood and shellfish. We will explore different techniques of cooking some fabulous meat and fish dishes.

Italian Dessert Day will be the day where we celebrate the wonderful desserts of Italy. Learn the art of making some real homemade favorites like Homemade

Cannoli, Homemade Gelato, Tiramisu, Biscotti, Panna Cotta and Cheesecake to name a few.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified. Classic Thyme reserves the right to cancel any class.

**Westfield Area YMCA Camp
at Classic Thyme
Two 5 Day sessions week of July 21
Ages 4 thru grade 2
9:30-11:30 AM & Noon-2 PM
Register for YMCA camps direct at the
YMCA office 908-233-2700**

**4 Day Pre-Teen Intensive
World Cuisine Culinary Camp
Mon. Tues. Weds. Thurs.
July 21, 22, 23, & 24, 10:00 AM-2 PM
\$399.00 per student, Ages 10 thru 12**

This 3 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Each day students will focus on a particular cuisine. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions.

(No open toe footwear.)

Recipes will be prepared from:

**French Cuisine, Italian Cuisine, Greek Cuisine,
Polish Cuisine & Spanish Cuisine**

**4 Day Teen Summer Culinary Cooking Camp
Mon. Tues. Weds. & Thurs. July 21, 22, 23, & 24
2:30-5 PM \$249.00 per student ages 13 & up**

This 4 day camp series of cooking classes is dedicated to teen students. During this 1-week session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

Enrollment Policy

Tuition must be paid in full at time of registration. All registration is done on-line at www.classicthyme.com. Classes are booked on a first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice. No Exceptions or Substitutions.

**4-Day Intensive Baking Workshop II
with Suzanne Lowery
Mon. Tues. Weds. Thurs. July 28, 29, 30 & 31
10:00 AM -2:00 PM Full Participation
\$299.00 per person Ages 12 & up**

- 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 - Surprise Day**
Based on class discussions recipes changes or additions are possible.

**4 Day Pre-Teen Summer Culinary Cooking Camp
Mon. Tues. Weds. & Thurs. July 28, 29, 30 & 31
12:30-3 PM \$249.00 per student ages 10 thru 12**

This 4 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!
The students eat what they cook daily.

**4 Day Extended Kid's & Youth Combination
Summer Culinary Cooking Camp with Miss Jackie
Mon. Tues. Weds. Thurs. August 4, 5, 6, & 7
9:30 AM-12:30 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.

Gift Certificates Make Great Gifts!

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**Special Chef's Kitchen Camp - 4 Day
Intensive Culinary Camp
Mon. Tues. Weds. Thurs.
August 11, 12, 13, & 14, 10:00 AM-3 PM
\$499.00 per student, Ages 12 & up**

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, shop, prep, cook, serve and cleanup. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions. (No open toe footwear.)

Day 1 – Knife Skills will be the focus of the day. Before you can become a good Chef you must learn knife techniques. Students will learn proper knife skills as we cut, chop, slice, dice and julienne a multitude of ingredients that we will use to create our menu for the day.

Day 2 – Basic stocks and sauces will teach students how to make white stock, brown stock, vegetable stock and fish stock that we will use to create soups and sauces.

Day 3 – Sauté skills develop skills necessary to prepare **pan to plate dishes** that are essential to making restaurant style food. Meat, Fish and vegetable recipes will be covered.

Day 4 – Pastry day will focus on learning 3 classics; **pâte feuilletée**, classic puff pastry, **pâte brisée**, short pastry used for pies tarts and quiches, and **pâte à choux**, classic cream puff pastry. We will use these both sweet and savory to create our daily meal as well as some delightful dessert treats.

**4 Day Pre-Teen Summer Culinary Cooking Camp
Mon. Tues. Weds. & Thurs. August 11, 12, 13, & 14
12:30-3 PM \$249.00 per student ages 10 thru 12**

This 4 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on

classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!
The students eat what they cook daily.

**Brand New Cooking with the Kids
Cooking Class Parties !
Adult & Child Call for Details**

**4-Day Intensive Baking Workshop III
with Suzanne Lowery**

**Mon. Tues. Weds. Thurs. August 18, 19, 20, & 21
9:00 AM -1:00 PM Full Participation
\$299.00 per person Ages 12 & up**

**Day 1 - Cookies- Cream cheese Carrot Cake
Sandwiches, Iced Lemon Shortbreads, Cheesecake
Brownies, Strawberry Thumbprints**

**Day 2 - Cupcakes and Frozen Treats - Vanilla, Devil's
Food and 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 or
additions are possible.**

**Summer Teen & Pre-Teen Cake Decorating
with Suzanne Lowery**

**Wednesday, Aug. 20 & Thursday, Aug. 21
1:30-4:30 PM Full Participation
\$139.00 per person including starter set of tools**

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.

**4 Day Extended Kid's & Youth Combination
Summer Culinary Cooking Camp with Miss Jackie
Mon. Tues. Weds. Thurs. August 18, 19, 20, & 21
9:30 AM-12:30 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.

**3 Day Pre-Teen & Teen
Summer Culinary Cooking Camp
Aug. 25, 26, & 27, 2:30-5 PM
\$199.00 per student ages 10 & up**

This 3 day camp series of cooking classes is dedicated to shared pre-teen & teen students. During this 1-week session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner! The students eat what they cook daily.

**Special Chef's Kitchen Camp
3 Day Intensive
World Cuisine Culinary Camp
Mon. Tues. Weds. August 25, 26, & 27,
10:00 AM-2 PM
\$299.00 per student, Ages 12 & up**

This 3 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Each day students will focus on a particular cuisine. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions.

(No open toe footwear.)

**Recipes will be prepared from:
French Cuisine, Italian Cuisine, Greek Cuisine,
Polish Cuisine & Spanish Cuisine**

Enrollment Policy

Tuition must be paid in full at time of registration. All registration is done on-line at www.classicthyme.com. Classes are booked on a

first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice.

No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.

**Gift Certificates Make Great Gifts!
Order on-line at www.classicthyme.com**



Kid's Classes

**An Apple A Day with Eileen Rooney
Saturday September 27, 9-11 AM**

Full Participation Ages 5 thru 8, \$35.00 per child
Cultivated for over 3,000 years with varieties well into the thousands, apples have been a mainstay in our culture since the days of Johnny Appleseed. Lemony yellow to bright green to brilliant red, flavors from tart to sweet and a variety of textures. Apples are loaded with fiber and good source of Vitamins A & C. Apples are convenient to carry for snacking, low in calories, a natural mouth freshener, and still very inexpensive. Children will have fun working with apples creating Individual Apple Cakes, Homemade Applesauce and our special Apple Pie Drink made with Vanilla Ice Cream. We will also do a sample tasting of several apple varieties.

**Kids' Halloween Spooky Edibles
with Eileen Rooney**

Saturday, October 25, 12:30-2:30 PM

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

Join Eileen for a spooktacular time as we cook up some ghoulish treats!

As always, Eileen will conjure up an assortment of 'Spooky Edibles' from her witch's book of spells. Scary, gooey, sticky, messy; all things kids love!

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

Thursday, November 6, 10:00 AM-1:00 PM

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

Wonton Soup, Chicken and Broccoli,

handmade egg rolls, Fried rice, Homemade ice cream,
fortune cookies & Arnold Palmers

Kids Cook Italian on their Day Off!
with Jackie Leischner

Friday, November 7, 10:00 AM-1:00 PM

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

Big Oatmeal Cookies, Palmiers, Molten Lava Cakes,
Snickerdoodle cookies, Wrap Sandwiches, Cookies
and Cream Milkshake

Thanksgiving Baking with Eileen Rooney

Saturday, November 22, 9:00-11:00 AM

Full Participation Ages 5 thru 10, \$35.00 per child

Children will bake and bring home Pumpkin Bread,
Corn Bread, Cranberry Bread and Honey Butter.
Please have children eat lunch before the class, as we
will have no time to eat during class.

Kid's Holiday Baking with Jackie Leischner

Saturday, December 13, 1:30-3:30 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.

Gingerbread House Workshop

with Eileen Rooney

Saturday December 20, 9:00-10:00 AM

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

Saturday December 20, 10:30-11:30 AM

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.

Kids Cook Brunch on their Day Off!

with Jackie Leischner

Monday, January 19, 2015, 10:00 AM-1:00 PM

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

French Toast Casserole, Whole Grain Pancakes with
Raspberries, Cinnamon rolls, Chocolate Chip Scones,
Fresh Fruit Parfaits, fresh O.J.

Kid's Italian Kitchen with Jackie Leischner

Saturday, January 24, 12:00-2:00 PM

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

Lasagna Roll -Ups, Chicken Parmigiana, Basic
Marinara Sauce, Cannolis, Lemon Granita

Children's Birthday Parties

**Birthday parties at Classic Thyme are as
much fun for parents as they are for kids!!**

Take photos, enjoy your child's special day, and most of
all leave the planning, facilitation and clean up to us.

We offer four types of birthday parties: "Chef for a
Day," "Recipe for a Bear," "Chocolate! Chocolate!
Chocolate!" and Challenge Parties. Each party offers
multiple menu items to choose from. Parties run from 1
1/2 to 2 hours to 2 1/2 hours, and are led by our
experienced children's class instructors. Parties are for
ages 3 and up and we require a minimum of 10
attendees. Our parties are "drop off" parties; we request
that only the parents and immediate family of the
birthday child remain during the parties.

'Mommy and Me'

with Jackie Leischner

These Classes are designed to introduce children to the
kitchen in a fun and inventive way. Children love to
stir, pour, roll dough, and experiment with volume.
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!

Halloween Tasty Treats

Wednesday, October 29, 10-11:30 AM

Full hands-on, \$49.00 per child with adult

We will conjure up some tasty Halloween treats.

Thanksgiving Feast!

Friday, November 21, 10-11:30 AM

Full hands-on, \$49.00 per child with adult

Turkey Meatball Noodle Soup, Pumpkin Muffins, Mini
Apple Pies, Apple Pie Drink

Holiday Baking

Friday, December 19, 10-11:30 AM
Full hands-on, \$49.00 per child with adult
Join Miss Jackie for a fun class of Holiday Baking.

Breakfast Favorites

Wednesday, January 21, 10-11:30 AM
Full hands-on, \$49.00 per child with adult
Buttermilk Waffles, Chocolate Chip Scones, Fresh Fruit Parfaits, Fresh Squeezed Orange Juice

Our Newest Birthday Party Sensation ‘Cooking with the Kids’

Classic Thyme’s new “Cooking with the Kids” private cooking class party is designed to have parents join in the fun of creating culinary memories with their children. Parents bond with their children and other parents while cooking together and enjoying the results of their activities. Select from our wide variety of class options and our experienced culinary staff will prepare, organize, and lead the party. “Cooking with the Kids” private cooking class parties are ideal for birthday parties, family celebrations, kid’s clubs & play groups.

Age 2 years & up with adult
Parties last 1 ½ hours

‘Working Parent and Me’ Classes with Jackie Leischner

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

This full hands-on class will help children build math skills, improve motor functions, and develop sensory memory while encouraging the fun of cooking with their parent. Each child is expected to be 2 years of age or older and accompanied by a parent or guardian. Come & spend some real bonding time with your child!

Home Cooked Italian

Saturday, October 4, 9:30-11:00 AM
Full hands-on, \$49.00 per child with adult
Homemade Cavatelli Pasta, Quick Marinara Sauce, breadsticks, Lemon Drop Cookies, Smoothie

Thanksgiving Feast!

Saturday, November 22, 11:30-1:00 PM
Full hands-on, \$49.00 per child with adult

Turkey Meatball Noodle Soup, Pumpkin Muffins, Mini Apple Pies, Apple Pie Drink

Holiday Baking

Saturday, December 20, 12:00-1:30 PM
Full hands-on, \$49.00 per child with adult
Join Miss Jackie for a fun class of Holiday Baking.

Breakfast Favorites

Saturday, January 24, 2015, 10-11:30 AM
Full hands-on, \$49.00 per child with adult
Buttermilk Waffles, Chocolate Chip Scones, Fresh Fruit Parfaits, Fresh Squeezed Orange Juice

Gift Certificates Make Great Gifts!
Order on-line at www.classicthyme.com



**Pre-Teen/Teen Cooking Class Club
with Suzanne Lowery**
**Full Participation \$59.00 per student
for each individual class, Ages 10 & up**

Around the World Feast

Thursday, September 18, 4:00-7:00 PM
Vegetable Wontons, French Bacon and Egg Salad
Curried Chicken & rice,
Cheese & Sausage Stuffed Shells,
German Linzer Cookies

Perfect Pies

Wednesday, October 15, 4:00-7:00 PM
Pie dough from scratch and in the food processor
Classic Apple Pie, Cranberry-Pear Galette
Lemon Meringue Pie, Chocolate Cream Pie

Say Cheese!

Monday, November 10, 4:00-7:00 PM
Tomato Mac n’ Cheese, Broccoli-cheddar Soup

Four Cheese Pizza, Grilled Chicken Caesar Salad
Baby Baked Brie, Chocolate Cheesecakes

Holiday Cookie Swap

Friday, December 19, 4:00-7:00 PM

Mini Cinnamon Buns, Pumpkin White Chocolate Chip
Cookies, Chocolate-Cherry Thumbprints
Cranberry Brownie Bars, Flaky Butterballs,
Ice Shortbread Wreaths

Adult Basic Cake Decorating with Suzanne Lowery

**2 Mondays, January 26, & February 2, 2015
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 Classes

Fish on the Grill

with Catherine Titus Felix, CCP & Dedrah Parisen

Thursday, June 5, 6:30-9:30 PM,

\$79.00 per person, Full Participation

(Enrollment Limited to 16)

High School Students may enroll with a Parent

Grilled fish is terrific any time of year but it's
especially awesome for summer.

Chefs Catherine Felix and Dee Parisen are huge fans.

Join them for this full participation class and learn
some of their favorite recipes for fish with a selection
of side dishes to round out the menu.

Grilled Shrimp and White Bean Salad

Broiled Salmon with Cranberry Coulis

Seared Ahi Tuna with Ponzu Sauce & Hot Mustard

Bacon Wrapped Sea Scallops

with Horseradish Cream

Grilled Fish Tacos with Mango Salsa

Grilled Shellfish with Chorizo Sausage
Whole Stuffed Grilled Trout, Cole Slaw, Grilled
Potato Salad, Home-made Vanilla Ice Cream with
Sautéed Peaches

Seafood and More Seafood with Steven Capodicasa
Saturday, June 14, 7:00-10:00 PM

Full Participation \$70.00 per person

Crab spring rolls with savory dipping sauce

Chilled lobster summer pasta salad

with lemon and basil vinaigrette

Pan seared Atlantic Cod with bierre blanc sauce

Jumbo stuffed shrimp

with toasted orzo and toasted tomatoes

Mussels and baby clams with seared Andouille sausage

Prosciutto and sage wrapped grilled tuna

Mediterranean Table with Michael Christiansen
Wednesday, June 18, 7:00-10:00 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Please Join Michael Christiansen in an evening of
cooking Mediterranean cuisine. This will be a full
participation class where we will apply Knowledge of
vegetable cookery in combination with legumes, lean
proteins and more. This will be a perfect way to start
the summer.

**Grilled Butterflied Leg of Lamb with Tomato-
Fennel Vinaigrette,**

Grilled Eggplant with Lebneh

**Roasted Cauliflower with chick peas, cumin and
lemon sesame vinaigrette**

Corn on the Cob with Mint-Feta Butter

Garlic-Oregano Grilled Pita Bread

Mint-Sorbet with chocolate sauce

Grilling Al Fresco with Daniel C. Rosati

Thursday, June 19, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Grilled Crostini with

Handmade Creamy Herbed Goat Cheese

Grilled Stuffed Portobello Mushrooms

Garlic Rosemary Rubbed Grilled Beef Tenderloin

Foil Roasted Potatoes with Cippolini Onions

Sweet & Spicy Pepperonata Salad

Amaretto Tiramisu

Seafood Grills with Steven Capodicasa

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

Full Participation \$75.00 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
Grilled swordfish kebobs with chilled citrus
Mediterranean couscous
Grilled summer fruit bruschetta

**‘Shrimptastic!!’ Shrimp is Big
with James Standridge**

Friday, June 27, 7:00-10:00 PM

Full Participation \$70.00 per person

Shrimp salad in an avocado or early season tomato cup
Grilled shrimp Caesar Salad
Shrimp burger with roasted poblano and avocado
Orange and roasted pecan pasta salad
with cumin and olives
Lisa’s Key Lime Pie

Food of Morocco with Michael Christiansen

Wednesday, July 9, 7:00-10:00 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Please join Michael Christiansen in an evening of cooking some great Moroccan food. This will be a full participation class where you will get to understand the great cooking methods and spices of Moroccan cuisine.

Broiled Eggplant with Cilantro Vinaigrette

Moroccan Lemon Chicken

Minted Blueberries with Lemon Cream

Moroccan-Spiced Scallops with Lentils

Sauteed Kale

Orange-Scented Couscous

Minted Blueberries with Lemon Cream

Chef Steven Family Dinner with Steven Capodicasa

Friday, July 11, 7:00-10:00 PM

Full Participation \$70.00 per person

Savory doughnuts with lobster and truffle
Baby greens served with
roasted garlic & 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

Double Chocolate Cake with fresh whipped cream

Italian Boot Camp with Diana Albanese

Sunday, July 13, 10:00 AM-2:00 PM

Full Participation \$85.00 per person

High School Students may enroll with a Parent

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

**Tomato Caprese withPepperonata Bruschetta
Spaghetti with Uncle Salvatore’s Fresh Tomato and
Basil Sauce, Stuffed Pork Chops with Herbs
Chicken Diavolo, Grilled Stuffed Eggplant Rolls
Ciambotta**

(Southern Italian Summer Vegetable Stew)

Do Ahead Zabaglione Freddo with Fresh Berries

Couples Al Fresco Dining with Arlene Ward

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

Full Participation \$70.00 per person

After a hard day out playing golf or tennis, having friends back at the house can be an enjoyable time when everything is ready to go. Plan your drinks and the following dishes will suddenly appear, ready for sitting out on the deck or yard and just unwinding after a fun filled day.

Stuffed Pizza with Spinach, Onion

and Sun Dried Tomatoes

Roasted Peppers with Raisins and Pine Nuts

Green Beans, Potatoes and Pasta in Parsley

and Basil Pesto

Venetian Style Eggplants

Ricotta, Basil and Tomato Tart

Stuffed Mussels

Caramelized Peaches with Pound Cake

and Toasted Almond Ice Cream

Summertime BBQ with Steven Capodicasa

Saturday, July 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 summer vegetables & feta tart
with roasted garlic pastry dough
Stuffed Butterscotch and Chocolate Brownies

Italian Summer Garden with Diana Albanese

Thursday, July 24, 7:00 -10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Join Diana Albanese of La CucinaD'ana and savor the flavors of dining al fresco Italian style in your own backyard. Enjoy casual cooking and learn how to make summer last a little longer Italian style.

Mussels in Zesty Tomato Sauce

Grilled Chicken Mattone with Panzanella Salad

Tomato and Mozzarella with Pepperonata

**Sliced Steak with Balsamic Vinegar and
Caramelized Onions**

Penne with Eggplant and Roasted Red Peppers

Orange and Rosemary Cake with Orange Sauce

Dinner for Two with Steven Capodicasa

Saturday, July 26, 7:00-10:00 PM

Full Participation \$70.00 per person

Sun dried tomato and roasted pepper mini tarts

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

Fire up the Grill with Daniel C. Rosati

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

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Garlicky Grilled Shrimp "Mozambique" Style

Spice Rubbed Grilled Pork Tenderloin with Zesty

Barbecue Glaze

Roasted Herb Potato Salad

Tuscan Farro Salad

Classic Strawberry Shortcake

Lobster, Lobster, Lobster! with Steven Capodicasa

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

Full Participation \$75.00 per person

Lobster Cannolis , served with Southern Italian

Dipping sauce, Cream of Lobster & Saffron Soup
with cheesy puffs

Lobster and Mache Salad, Chef Stevens World Famous

Summer Shack Lobster Roll

Mini Calzones filled with Grilled Lobster tails

Homemade Peach and Blueberry crumb pies

Cooking Healthy Power Meals

with Michael Christiansen

Thursday, August 7, 7:00-10:00 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Please join Chef Michael Christiansen in an evening of cooking healthy power meals. This will be a full participation class where we will combine whole grains, vegetables and lean proteins to create great tasting meals

Quinoa salad with dry fruit and coconut chicken

Wheat berry salad with beets, walnuts

and feta cheese, Farro salad with Spring vegetables

min and basil, Mongolian edamame stir fry with

black beans, bean sprouts and pork

Flourless chocolate cake

Summer Garden Meltdown with Arlene Ward

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

Full Participation \$70.00 per person

Picking your first tomato is such a thrill. Picking two zillion zucchini is another story. What to do with these prolific veggies is mind boggling. Each year when August arrives, I remember that too soon, the garden will turn yellow and I must cook these dishes before it's over. I throw in Lobster just because we must have it every summer. It's all fresh, beautiful and filled with garden herbs and sunshine.

Penne Pasta with Garden Fresh Tomatoes and Basil

The New, New England Lobster Roll

Stuffed Zucchini Blossoms

Israeli Couscous Stuffed Yellow and Red Peppers

Cherry Tomatoes with Bocconcini and Arugula

Seasonal Fruits Dumplings and Cream

Intimate Dinner for Two with Steven Capodicasa

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

Full Participation \$70.00 per person

Cream of She Crab soup

Baby greens served with French vinaigrette
served with homemade savory croutons

Homemade saffron fettuccine

with lobster and champagne cream sauce

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

The Great Gastronomical Grill

with Daniel C. Rosati

Saturday, August 16, 7:00-10:00 PM

Full Participation \$70.00 per person

Neapolitan Pizza Margarita

Hoisin Glazed Grilled Quail w/ Chinese Scallion Bread

Grilled Kafta Kabobs w/ Arabic Flatbread

Tandoori Shrimp w/ Naan and Spicy Raita

Spanish Coca w/ Grilled Onions, Pepper and Chorizo

New Jersey Tuna Season Take Down

with James Standridge

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

Full Participation \$70.00 per person

Yellow Fin Tuna Poke

with Avocado and Hot chili peppers

Tuna Sushi rolls

Pan seared yellow fin or Big Eye Tuna

with roasted pepper medley and Shiner bock syrup

Cumin Wonton Chips with sea salt

Toasted Quinoa with fresh veggies
and toasted pine nuts

Orange grilled broccolini

Coconut and Ginger crème brulee

What are you Smokin'?

with Catherine Titus Felix, CCP & Dedrah Parisen

Wednesday, August 27, 6:30-9:30 PM,

\$79.00 per person, Full Participation

(Enrollment Limited to 16)

High School Students may enroll with a Parent

Catherine and Dee love to smoke! Let them share their
tricks and techniques with you in this class.

**Smoked Turkey Breast, Smoked Salmon, Shrimp
and Scallops, Smoked Pork Tenderloin, Smoked
Burgers for sides we'll make, Homemade Barbecue
Sauce, Quick Peach Chutney, Herbed Mayonnaise,
Jicama Slaw, Fumi Salad (an Asian Napa slaw-like
salad), Grilled Tomato Pasta Salad, Fresh
Strawberry Parfaits with Almond Melba Cookies**

Dinner for Lovers with Steven Capodicasa

Saturday, September 6, 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 Crabmeat and lobster pot pies

Baked cauliflower and 3 cheese bread topping

Baked Roma tomatoes with Parmesan cheese crackle

Homemade chocolate chip & Macadamia nut cookie ice
cream sandwiches

Harvest Grilling with Suzanne Lowery

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

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Grilled White Spinach Pizzas

Cedar Plank Grill-smoked Salmon

Grilled Pork Tenderloin with Plums

Grilled Balsamic Vegetable Salad

Spice Grilled Corn, Grilled Almond Pound Cake
with Brown Sugar Pineapple

Food of Naples & Campania with Daniel C. Rosati

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

Full Participation \$70.00 per person

La Caponata – Neapolitan Summer Bread Salad

Linguine con le Vongole alla Caprese –

Linguine with Zucchini & Clams

Pollo della Nonna – Butterflied Cornish Hens with Lemon
Garlic & Rosemary

"QUAGLIE" di Melanzane – Grilled Eggplant Tassels with
Basil & Mint Dressing

Patate alla Salernitana – Pan Fried Potatoes with Peppers

Cannoli alla Sorrentina – Mini Cannoli with Vanilla &
Chocolate Pastry Cream

****Daytime Class****

**Pierogi, Empanada & Dumpling Workshop
with Arlene Ward**

Friday, Friday September 19, 10:30 AM -1:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Roll them, wrap them and stuff them. What can be more fun
than having the best loved international dishes in one class.

It's all in the wrapping, you know. But to your surprise,
some new and creative methods will be shown. Don't eat for
a week before hand; you're in for a major eating experience.

Potato and Chive Pierogi

Bacon and Sauerkraut Pierogi

Spicy Beef Empanadas

**Mildly, Spiced Chicken Empanadas
Steamed Gingered Shrimp Dumplings
Thai Dipping Sauce**

**Grilled Crown Roast Pork Dinner
with Steven Capodicasa**

**Friday, September 19, 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
Grilled Crown roast of Pork
with cornbread and pancetta stuffing
Fresh mushroom sauté, Oven roasted herb potatoes
Puff pastry wrapped baked peaches and plums
with caramel dipping sauce

**Italian Boot Camp with Diana Albanese
Sunday, September 21, 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 essential class covers techniques for soups, roasting, sauces, braising, and sautéing.

**Roasted Peppers from Scratch
with Tomatoes and Mozzarella**

**Minestrone Soup with Pesto and Garlic Bread
Mushroom Risotto**

**Orecchietti with Broccoli Rabe and Sausage
Sautéed Chicken Breasts
with Lemon and Prosciutto**

**Pork Milanese with Arugula Salad
Escarole with Garlic, Parmesan Cheese Focaccia
Pine Nut Macarons**

**Simple Seasonal Italian with Diana Albanese
Tuesday, September 23, 7:00 -10:00 PM**

Full Participation \$69.00 per person

High School Students may enroll with a Parent

What makes Italian food so special is the freshness of the ingredients and the simplicity which it is prepared. Join Diana Albanese of La Cucina D'ana for an evening of pure and simple good Italian food.

**Roasted Cherry Tomato and Basil Bruschetta
with Ricotta**

**Scallop Gratin with Red Peppers and Capers
Penne with Kale Pesto**

**with Walnuts and ParmigianoReggiano
Pan Roasted Chicken with Rosemary and Garlic
Smashed Yukon Gold Potato Cakes
with Herb Sauce**

**Warm Cannellini Bean Salad
with Radicchio and Pancetta
Rustic Pear Cake with Whipped Cream**

Sushi Workshop

**The Feeding Frenzy is Back Again!
with Chef David P. Martone, CCP**

\$70.00 per person Full Participation

Friday, October 3, 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!!!

Autumn in Italy with Daniel C. Rosati

Monday, October 6, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Montassio Cheese Frico with Caramelized Onions

Canaderli - Tyrolean Dumplings in Broth

Braised Pork Tenderloin, Sausage & Riblettes

Autumn Salad of Pears, Roasted Beets & Arugula

Potatoes & Celery Root Gratin

Strudele - Fresh & Dried Fruit Strudel

**Favorite Stews and One Pot Dinners
with Michael Christiansen**

Thursday, October 9, 7:00-10:00 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Enjoy an evening of simmering some of your favorite stews with Chef Michael Christiansen. This will be a full participation class where we will sear and simmer some of our favorite winter items/

Beef bourganeon

Chicken Cacciatore

Chicken Tikka masala

Fiery Mexican Green Chili
Pork Poulage with sauerkraut and fennel
Vanilla Bean Rice Pudding

Summer Memories with Steven Capodicasa

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

Full Participation \$75.00 per person

Fresh mozzarella and tomato towers

Scallop ceviche, Fried guacamole bites

Baby greens with roasted tomatoes with Romano

cheese and homemade croutons

Stuffed Lobsters with Pancetta

and Yukon gold potato mash

Espresso Brownie Torte

Soup & Bread Workshop with Kathleen Sanderson

Thursday, October 14, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Soup and Bread perfect together. In this class you will learn the technique of three basic styles of soup and countless variations on those techniques. Also 2 basic breads one with yeast and one quick will fill many of your pairing needs. You will come away from this session with many ideas for a winter warming favorite.

Basic Cream Soup turned into Sherried Mushroom

**Basic Bean Soup Turned into a Pancetta, Arugula
and White Soup**

**Basic Chowder turned into Back Bean, Chipotle and
Corn Chowder**

Rosemary Foccacia

Cheddar & Chive Corn Bread

Orange & Walnut Short Bread

****Daytime Class****

Mediterranean Table with Arlene Ward

Friday October 17, 10:30 AM -1:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Robust, rustic and simple flavors with seasonal freshness, is the key to this popular style of cooking. You'll find all these qualities here on my table. From my past travels, the dishes are peasant fare, tasty, honest and soul satisfying. Join me for this arm chair tour of the Medi.

Eggplant Caviar - Egypt

Sea Food Stew over Spiced Couscous - Morocco

Eggplant Manicotti – Sicily

Mediterranean Swordfish – Greece
Fire Grilled Peppers with Feta – Greek Islands
Pork Tenderloin
with Sun Dried Tomato Glaze – Sardinia
Apple Gratin with
Calvados Creamed Cheese - Provence

Comfort Food Classics

with Catherine Titus Felix, CCP & Dedrah Parisen

Wednesday, October 22, 6:30–9:30 PM,

\$79.00 per person, Full Participation

(Enrollment Limited to 16)

High School Students may enroll with a Parent

These are the dishes you can cozy up with as the long nights of winter creep in. Chefs Catherine Felix and Dee Parisen will share the recipes they prepare in their own homes. Join us to learn their tips and techniques for family favorite dinners.

Yankee Pot Roast with Mashed potatoes

Meat Loaf and Potato Pancakes

Chicken and Dumplings, Beef Pot Pie

Macaroni and Cheese, Baked Beans

Biscuits and Old Fashioned Shortcakes

Chocolate Chip Cookies

Oven Roasted Dinners with Arlene Ward

Friday, Thursday October 23, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

The grilling season has come to an end, and don't be sorry for that. There is so much to look forward to right in the comfort of your own kitchen. Let's learn how to make better use of your oven. From delicate fish to double-thick chops and steaks, the oven can be your best choice when company is coming. Each dish has its own charm; tasty, hearty or delicate, robust and fragrant. Start enjoying your oven this season.

Roasted Cauliflower and Spaetzle Soup

**Roasted Rib-Eye Steak with Herbed Mustard Sauce
and Roasted Root Vegetables**

Oven Roasted Halibut

with Red Pepper and Olive Tapenade

Brined Double-Thick Pork Chops

with Vinegar Peppers,

Broccoli Raab and Puree of White Beans

**Fall Greens with Roasted Beets, Candied Orange
and Nuts with Lemon Dressing**

Roasted Apples in Caramel Sauce

Seafood Grills with Steven Capodicasa

Saturday, October 25, 7:00-10:00 PM

Full Participation \$75.00 per person

Grilled Lobster tails with roasted garlic aioli
Grilled jumbo shrimp wrapped in smoky bacon served
with chilled Yukon gold potato salad
Pan seared sesame coated Ahi tuna with chilled bowtie
pasta salad and wasabi dressing
Grilled clam casino pizza, Grilled swordfish
with chilled citrus Mediterranean couscous
Homemade Éclairs filled with Orange Whipped Cream

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

Full Participation \$69.00 per person

High School Students may enroll with a Parent

This class will feature some exciting flavorful hors
d'oeuvres that can be made in advance of the busy party.

Crispy Shrimp w/ Lime Cilantro Sauce

Rosemary & Walnut Mini Muffins

with ham and honey mustard

Wild Mushroom Tartlets

and Caramelized Onion Tartlets

Pepper Filet Beef with Roasted Garlic Sauce

Mini Quinoa Cakes with Lemon Pepper Sauce

Pizza topped with Onions Prosciutto & Goat Cheese

Antipasto Skewers, Sweet & Spicy Saucisson

Macadamia Nut Ginger Biscotti

****DEMONSTRATION CLASS****

Five Ingredient Recipes in Under 30 Minutes

with Diana Albanese

Monday, October 27, 7:00 -10:00 PM

Demonstration \$69.00 per person

High School Students may enroll with a Parent

This class is about simplicity in cooking and keeping
ingredients to a minimum. If you are looking for
something fast and easy to prepare this class is for you.

Sautéed Shrimp with Mango and Red Pepper Sauce

Shredded Potato Encrusted Fish

with Mustard Sauce

Updated Chicken Parm

Roasted Green Beans with Sun Dried Tomato and

Mango Relish

Spaghetti with Zucchini Carbonara

Fastest ever Beet Salad with Goat Cheese

Mexican Festiva with James Standridge

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

Full Participation \$70.00 per person

Diablo Camerone stuffed mushrooms

Classic Chile Verde

Chile Colorado (Beef in red chile sauce)

Tomatillo Salsa, Black Beans

Seared Asparagus with Lime Butter

Kahlua & Roasted Peanut Crumb Cake

Italian Boot Camp with Diana Albanese

Sunday, November 9, 10:00 AM-2:00 PM

Full Participation \$85.00 per person

High School Students may enroll with a Parent

Improve your Italian culinary skills and find new
inspiration for everyday cooking. In this four hour
class, Diana Albanese of La Cucina D'ana will walk
you through various cooking techniques to help you
prepare these fall inspired dishes at home

Pan Roasted Mushroom Bruschetta

Escarole and Little Meatball Soup

Risotto with Seafood

Homemade Cavatelli

with Spicy Sausage & Fennel Sauce

Chicken Cacciatore

Braised Kale, Swiss Chard and Spinach

Strawberries with Aged Balsamic Vinegar

Almond and Hazelnut Biscotti

Surf & Turf Supper with Suzanne Lowery

Thursday October 30, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Clams Casino, BLT Salad

Shrimp Scampi, Blue cheese Stuffed Beef Filet

Cherries Jubilee with Almond Cookies

Late Fall BBQ with Steven Capodicasa

Saturday, November 1, 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

Homemade Cream Corn with smoky bacon nuggets

Dark Chocolate Brownies with Raspberry Whipped

Cream, topped with 24 carat gold leaf

Holiday Appetizers with Kathleen Sanderson

****DEMONSTRATION CLASS****

Comfort Food Cravings with Diana Albanese

Tuesday, November 11, 7:00 -10:00 PM

Demonstration \$69.00 per person

High School Students may enroll with a Parent

Warm and inviting home cooking is back with all the kudos it deserves. Revisit some of your childhood favorites with a new twist.

Bacon Candy Sticks

Garlic Bread Fries with Cheese and Tomato Fondue

Beef Short Ribs with Vegetables and Red Wine with

Creamy Mashed Potatoes

Roasted Chicken Wings with Orange, Honey and Garlic

Creamy Mac and Cheese with Lobster

Salted Caramel Brownies

Essential Stocks and Favorite Soups

with Michael Christiansen

Thursday, November 13, 7:00-10:00 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Enjoy an evening with Chef Michael Christiansen creating some of your favorite soups. This will be a full participation class where we will create soups starting with stocks on up to soups.

Chicken Stock

Vegetable Stock

Veal Stock

French onion Soup

Split Pea soup

Beef Barley

Cream of mushroom with thyme

French Bread

Chocolate bread pudding

Dinner for Two with Steven Capodicasa

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

Full Participation \$70.00 per person

Bacon and cheddar doughnuts

Baby greens with roasted beet vinaigrette and goat cheese croutons

Grilled beef tenderloin

with oven caramelized shallots and Port

Toasted corn & cheesy mashed potatoes

Sautéed green beans with pancetta and sage

Flour less chocolate cake with fresh whipped cream

A Classic Southern Thanksgiving Dinner

with Daniel C. Rosati

Monday, November 17, 7:00-10:00 PM

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Oyster Gratin Rockefeller

Gingered Carrot Soup with Spicy Cornbread Croutons

Maple Glazed Boneless Butterflied Turkey Breast

Corn Spoon-bread

Bacon Braised Baby Spinach & Kale

Buttermilk Mashed Potatoes

Pumpkin Chiffon Pie with Pecan Praline

Thanksgiving Baking with Suzanne Lowery

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

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Parker House Rolls, Cranberry Orange Bread

Sweet Potato Muffins, Pumpkin Chiffon Pie

Apple Crumb Tart, Cinnamon Streusel Cake

****Daytime Class****

Oven Roasted Dinners with Arlene Ward

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

Full Participation \$70.00 per person

High School Students may enroll with a Parent

The grilling season has come to an end, and don't be sorry for that. There is so much to look forward to right in the comfort of your own kitchen. Let's learn how to make better use of your oven. From delicate fish to double-thick chops and steaks, the oven can be your best choice when company is coming. Each dish has its own charm; tasty, hearty or delicate, robust and fragrant. Start enjoying your oven this season.

Roasted Cauliflower and Spaetzle Soup

Roasted Rib-Eye Steak with Herbed Mustard Sauce

and Roasted Root Vegetables

Oven Roasted Halibut

with Red Pepper and Olive Tapenade

Brined Double-Thick Pork Chops

with Vinegar Peppers,

Broccoli Raab and Puree of White Beans

Fall Greens with Roasted Beets, Candied Orange and

Nuts with Lemon Dressing

Roasted Apples In Caramel Sauce

"I'll Steak Manhattan" with Daniel C. Rosati

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

Full Participation \$70.00 per person

Clams Casino

Sweet Onion & Beefsteak Tomato Tower with "Famous"

Brooklyn NY Steakhouse Sauce

Pepper Crusted Hanger Steak

with Port Wine Shallot Sauce

Truffled Hash Browned Potatoes

Classic Chopped Salad

with Buttermilk Roquefort Dressing
Baked Alaska

Fish Feast with ARLENE WARD

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

Full Participation \$70.00 per person

High School Students may enroll with a Parent

It started as a religious celebration. Now it has become more than just a once a year fish frenzy. Some households do cook seven dishes but most will select a few well chosen preparations that work for their family. Hopefully I have selected a variety that can be used to fill in your already loved dishes and start you on an all year round fish feast.

Shrimp Scampi Loaf

Fillet of New England Cod in Tomato Thyme Broth

Roasted Salmon with Preserved Ginger and Currants

with Ginger, Lemon Butter Sauce

Crispy Panko Fish Fillet

with Sweet Red Pepper Mirin Relish

Herb Stuffed Fillet of Sole

with Warm Herb Butter Sauce

Holiday Salad of Field Greens, Muscat Grapes and

Pomegranate Seeds with Raspberry Vinaigrette

Seafood Dinner for a Group

with Steven Capodicasa

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

Full Participation \$70.00 per person

Clams steeped in saffron and white wine

with crusty garlic bread

Crab stuffed shrimp with creamy buerre blanc sauce

Grilled Sea Bass wrapped in paper

served with Asian slaw

Creamy Marscopne and artichoke and risotto

Sautéed asparagus with roasted peppers

Homemade Apple and Cranberry Cobbler

with Vanilla Ice Cream

Cast Iron Cooking with Michael Christiansen

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

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Join Chef Michael Christiansen in an evening of cooking with good old cast iron. This will be a full participation class where you will learn how to season, maintain, and store your cast iron pans.

The menu will consist of some modern classics

Fried Buttermilk Chicken and Gravy

**Pan Roasted Chicken Marsala with Prosciutto
and Wild Mushrooms**

Seared Flat Iron Steak with Gorgonzola

Cornmeal crusted Catfish with Chipotle remulade

Rosemary and Parmesan Steak fries

Jalapeno Corn Muffins

****Daytime Class****

Celebrating the Holidays with Arlene Ward

Friday, Friday December 12, 10:30 AM -1:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

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

Zucchini and Fresh Basil Soup

Lobster Stuffed Filet Mignon

Béarnaise Sauce

Farro with Shallots and Baby Peas

**Vine Ripened Roasted Tomatoes with Herb Infused
Topping**

**Peppery Greens With Cabernet Pears & Gorgonzola
Mousse**

Chocolate Pot de Crème

A Winter Warming Meal with James Standridge

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

Full Participation \$70.00 per person

Wild Mushroom and Asiago Strudel

Sea Salt & Crushed Thyme Seasoned & Seared Thick-cut

Pork Rib Chop

Pancetta and Herb Roasted Root Vegetables

Quadruple Onion Risotto, Roasted Shallots, Grilled Leeks,

Caramelized Sweet Onions & Roasted Garlic

Lisa's Lemon Jello Cake with Raspberry Icing

Holiday Cookie Workshop with Daniel C. Rosati

Sunday, December 14, 11:00 AM-3:00 PM

Full Participation

Limited Enrollment \$85.00 per person

High School Students may enroll with a Parent

Come and join Daniel as he guides the class in preparing the various doughs and baking a luscious assortment of wonderful holiday cookies that we will then divide up so you can take them home just in time for your holiday celebration. Don't forget to bring some containers or cookie tins.

Biscotti di Regina - Sicilian Sesame Cookies

Oatmeal Apricot Nut Bars, Lime Snow Ball Cookies

Pecan Praline Rugelach

Miniature Carrot Cake Whoopie Pies

Double Chocolate Heath Bar Crunch Cookies

A Night at the Tuscan Table with Diana Albanese

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

Full Participation \$69.00 per person

High School Students may enroll with a Parent

The Tuscan landscape is famous for its hills and mountains sprinkled with olive trees and ancient villas and estate.

Equally impressive is the Tuscan cuisine famous for its breads, wines and olive oil. Come join us for a special night the Tuscan way.

Artichoke, Red Pepper and Caper Bruschetta

Seafood Lasagna

Fillet Mignon with Red Wine Sauce

Home Style Fries with Tuscan Herbs

**Roasted Tomatoes, Cippolini Onions
and Cannellini Beans
Mushroom and Parmigiano Salad
Almond Biscotti**

**Intimate Dinner for Two with Steven Capodicasa
Saturday, December 20, 7:00-10:00 PM**

Full Participation \$70.00 per person

Cream of Roasted Corn Chowder
Baby greens served with French vinaigrette
served with homemade savory croutons
Bacon Wrapped Beef Tenderloin with Roasted Garlic
Cheesy Mashed Potatoes, Sautéed Haricot Verde
with roasted peppers and pignoli
Grilled flatbreads with herbs and garlic oil
Homemade Raspberry filled Doughnuts
served with Chocolate Sauce

**Indian Favorites with Michael Christiansen
Thursday, January 8, 7:00-10:00 P.M.**

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Please Join Chef Michael Christiansen in an evening of
cooking some of your favorite Indian Dishes.

Chicken Tandoori

Chicken Tikka Masala

Butter Chicken, Samosas

Roasted Curried Cauliflower with Raisins

Mango Lasi

Meatless Monday with Suzanne Lowery

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

Full Participation \$69.00 per person

High School Students may enroll with a Parent

Tomato-Basil Soup

Mexican Portobello Burgers with Chili Mayo

Cavatelli with Spinach Pesto

Grilled Greek Romaine Salad

Zucchini and Tomato Mozzarella Pie

Gingered Fruit Crisp with Almond Cream

Tea at Downton Abby

with Catherine Titus Felix, CCP

Wednesday, January 14, 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

A cup of tea is cause for celebration, but also offers solace,
when so much of the drama in Downton Abbey takes place
at Tea. Join Chef Catherine Felix, former Food Editor of
Victorian Homes magazine for a special class that explores
the edibles and etiquette of this most British of meals.

We will be celebrating Robert Burns Day too!

Assorted Classic Tea Sandwiches

Potted Shrimp, Buttery Crumpets

Honey - Wheat Scones with Currants

Treacle Tart, Oatcakes

Lemon Queen Cakes with Vanilla Galze

Claret Cup

Friday, Friday January 16, 10:30 AM -1:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Let France have its *bouillabaisse* and Italy its *zuppa di pesce*
—I raise my spoon for chowders. Born as a crude stew, it
has become a sophisticated fish soup, as suitable for an
appetizer as it is for a hearty, sustaining entrée. They're just
right for blustery winter nights...cozy, comforting, beautiful
chowders.

Shrimp and Corn

New England Clam

Salmon, Scallop and Crabmeat

San Francisco Fish, & Mini Popovers

Chef Steven Family Dinner with Steven Capodicasa

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

Full Participation \$70.00 per person

Savory doughnuts with lobster and truffle

Baby greens served

with roasted garlic and Gorgonzola dressing

Stuffed Surf and Turf, Filet of beef stuffed

with grilled shrimp and sautéed arugula

Grilled asparagus wrapped in prosciutto

Roasted potato and cream pots

Espresso Brownie Torte

Italian Boot Camp with Diana Albanese

Sunday, January 18, 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. Menus will feature the
down to earth cooking of Italy that is comforting,
healthy and delicious.

Butternut Squash Crostini

Chickpea and Pasta Soup

Focaccia with Tuscan Herbs

Spaghetti with Vodka Sauce

Risotto with Zucchini

Roasted Chicken with Sage and White Wine

Baked Branzino with Artichokes and Potatoes

Panna Cotta with Clementine and Balsamic Vinegar

Soup and Bread Workshop

with Catherine Titus Felix, CCP & Dedrah Parisen

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

\$79.00 per person, Full Participation

(Enrollment Limited to 16)

High School Students may enroll with a Parent

Soups: New England Clam Chowder

French Onion w/ Gruyere crouton

Mediterranean Seafood Stew

Classic Minestrone and Variations

****Daytime Class****

Seafood Chowders with Arlene Ward

Chili and Variations

Breads: Whole wheat Honey Grain Boule
Focaccia and variations
Basic White Bread, Tender Wheat Rolls
Biscuits and Variations
Herb Butter

Couples Winter Dinner with Kathleen Sanderson

Friday, January 23, 2015, 7:00-10:00 PM

Full Participation \$70.00 per person

California Chèvre Crostini over Greens
with Beets and Hazelnuts
Pan-Seared Sea Scallops with Lemon Butter
Roasted Rack of Lamb, Seasonal Vegetables
Molten Chocolate Cake with Ice Cream

Tuscan Night with Steven Capodicasa

Saturday, January 24, 2015, 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
Grilled Plums and Apricots
with Port Wine Reduction and Caramel Sauce

**Valentine's Day Dinner for Eight
with ARLENE WARD**

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

Full Participation \$70.00 per person

It's an early start on planning dinner with a friend for that special day when all is forgiven and love is renewed. Gather around with four couples or just you and seven lovers. The menu is special for this day or any other special occasion, & much can be done ahead of time.

**Red Pepper Soup with Candied Ginger Cream
Medallions of Crab on Winter Greens
with Homemade Orange Mayonnaise
Stuffed Tenderloin of Beef
with Creamed Spinach and Prosciutto
Farro with Field Mushrooms and Fresh Herbs
Roasted Brussel Sprouts
with Almonds and Manchego Cheese
Light Coeur a la Crème with Strawberries**

Sushi Workshop

The Feeding Frenzy is Back Again!

with Chef David P. Martone, CCP

\$70.00 per person Full Participation

Friday, February 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!!!

**Classic Thyme Culinary Basics Series I
5 Week Series**

**With Catherine Titus Felix, CCP,
and Mike Christiansen**

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

5 Thursdays,

January 29, February 5, 12, 19, & 26

6:30-10:00 PM

**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 Intro. 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

**Basics Reunion Classes
with Catherine Titus Felix, CCP,
and Mike Christiansen**

If you loved our Culinary Basics series with Chefs Catherine Felix and Michael Christiansen, or are curious about it and have some culinary experience, these classes are for YOU! Cat & Mike do a deep dive into techniques we haven't covered in Basics, with menus designed for easy and fun entertaining

**Picnic on the Beach, Boat, or Anywhere
with Catherine Titus Felix, CCP
& Michael Christiansen
Thursday, July 17, 6:30–9:30 PM,
\$85.00 per person, Full Participation
(Enrollment Limited to 16)**

Red and White Sangrias (Bring your own red wine)
Bean Corn and Tomato Salad Roasted Pepper and
Eggplant Salad, Herbed Focaccia Sandwiches with Quick
Peach Chutney, Prosciutto, and Brie, And Home-Smoked
Turkey, Tomato and Fresh Mozzarella, Shrimp Salad
Stuffed Tomatoes, Coconut Almond Bars, Chocolate
Peanut- Butter Sandwich Cookies

**An Al Fresco Dinner in Late Summer
with Catherine Titus Felix, CCP
& Michael Christiansen
Thursday, August 14, 6:30–9:30 PM,
\$85.00 per person, Full Participation
(Enrollment Limited to 16)**

Tomato Water with Vodka, Seafood Ceviche
Walnut and Gorgonzola Dip, Sesame Flatbread
Grilled Vegetables with Balsamic Vinaigrette
Pasta Salad Provençale, Stuffed London broil
Tiramisu, Champagne Sorbet

**Bistro Dinner
with Catherine Titus Felix, CCP
& Michael Christiansen**

**Thursday, October 2, 6:30–9:30 PM,
\$85.00 per person, Full Participation
(Enrollment Limited to 16)**

Citrus Tomato Soup, Lobster Ravioli with Sage Butter
Sauce, Roasted Rack of Lamb, Baby Green Beans,
Mushroom Risotto, Individual "Black Tie" Chocolate
Soufflés with Raspberry Coulis and Crème Anglaise

**Holiday Hors D' Oeuvres & Dessert Buffet
with Catherine Titus Felix, CCP
& Michael Christiansen
Thursday, November 6, 6:30–9:30 PM,
\$85.00 per person, Full Participation
(Enrollment Limited to 16)**

Hot Crab Dip
Baba Ghanoush (roasted eggplant dip) and
Assorted Hummus with Grilled Pita
Caramelized Onion and Gorgonzola Empanadas
Shrimp Cakes with Chipotle Remoulade
Tomato Cheese Gougere, Mini French Dips

(Small slices of roast tenderloin on baguette and oniony
beef broth), Grand Marnier Crepes filled with Chocolate
Soufflé, "Tootsie Roll" sauce, Lemon Bars, Almond
Tartlets

**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, July 12, 9:00 AM-12:00 PM

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

Saturday, January 10, 2015, 9:00 AM-12:00 PM

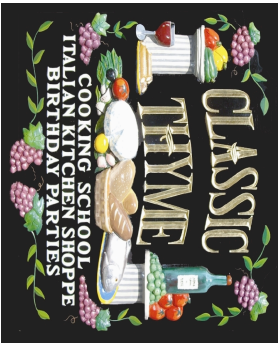
Full Participation/ Limited Seating/ Book Early!

This is a sell out class!

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.

Knife Sharpening, only \$3 per knife.

Class Schedule Thru January 2015



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

www.classicthyme.com