

Classic Thyme At Toscana



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

Cooking Classes May thru October 2011

**Classic Thyme Cooking School
710 South Avenue West, Westfield, NJ
908-232-5445 www.classicthyme.com**

Summer Camp 2011

Classic Thyme Summer Culinary Cooking Camps offer week long, 5 day sessions, in all 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

Kids' and Youth Summer Culinary Cooking Camps

\$229.00 per week per child

These full hands-on camps 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. Each camp series will offer a different variety of activities.

A special Classic Thyme Chef's coat is included in the class registration fee.

Pre-Teen, and Advanced Teen Summer Culinary Cooking Camps

\$249.00 per week per student

This entire series of cooking classes is dedicated to young adults, pre-teen, and advanced teen students. During these 1-week sessions our hands-on classes 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.

A special Classic Thyme Chef's coat is included in the class registration fee.

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

July 5-8, 2011, 10:00 AM-3 PM

\$499.00 per student, Ages 12 & up

(Each student receives a Chef coat)

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. We will supply a chef coat for each student. No open toe footwear. 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.

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.

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

August 2-5, 2011, 10:00 AM-3 PM

\$499.00 per student, Ages 12 & up

(Each student receives a Chef coat)

This 4 day Intensive camp focuses on Italian culinary basics. Students must be at least 12 years to attend. We will supply a chef coat for each student. No open toe footwear. 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.

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.

Registration for YMCA camps direct at the YMCA office 908-233-2700

Regular Summer Camp Schedule

Ages 4 thru 6

- Kids' Camp Series 1: July 11-15, 9:00-11:00 AM
Kids' Camp Series 2: July 18-22, 9:00-11:00 AM
Kids' Camp Series 3: August 8-12, 9:00-11:00 AM

Ages 7 thru 9

- Youth Camp Series 1: July 18-22, 12:00-2:00 PM
Youth Camp Series 2: July 25-29, 9:00-11:00 AM
Youth Camp Series 3: August 8-12, 12:00-2:00 PM

Ages 10 thru 12

- Pre-Teen Camp Series 1: June 27-July 1, 10:00-12:30 PM
Pre-Teen Camp Series 2: July 11-15, 3:30-6:00 PM
Pre-Teen Camp Series 3: July 25-29, 3:00-5:30 PM
Pre-Teen Camp Series 4: August 15-19, 11:30-2:00 PM

Ages, 13 & up

- Advanced Teen Camp Series 1: July 18-22, 3:00-5:30 PM
Advanced Teen Camp Series 2: August 15-19, 3:00-5:30 PM

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

Saturday, May 7, 9:00 - 11:00 AM

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

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

Kids' Father's Day Class – Pops for Pop with Miss Jackie

Saturday, June 18, 9:00 - 11:00 AM

Full Participation Ages 5 thru 8 \$35.00 per child

For Father's Day children will create and decorate creative edible pops to take home for a very special Father's Day surprise.

An Apple A Day with Eileen Rooney

Saturday, September 24, 9:00 - 11:00 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 29, 9:00 - 11:00 AM

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!

'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!

Cupcake Day

Thursday, May 12, 10:00-11:30 AM

Full hands-on, \$45.00 per child with adult

Cupcake Day – Join us as we bake and decorate an assortment of cupcakes.

Breakfast Fun

Thursday, September 22, 9:30-10:00 AM

Full hands-on, \$45.00 per child with adult

Breakfast Frittata, Yogurt Strudel Muffin, Breakfast Milkshake, Fruit Kabobs

Single Day ‘Working Parent and Me’ Classes with Jackie Leischner

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

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 and spend some real bonding time with your child!

Springtime Fun Food

Saturday, May 21, 10:00-11:30 AM

Full hands-on, \$45.00 per child with adult

Pasta Rollups, Parmesan Pretzels, Springtime Smoothie, Quick & Easy Sheet Cake

Breakfast Fun

Saturday, September 17, 9:30-11:00 AM

Full hands-on, \$45.00 per child with adult

Breakfast Frittata, Yogurt Strudel Muffin, Breakfast Milkshake, Fruit Kabobs

New Parent and Child SNAC classes for Elementary and Middle Schoolers with adult (SNAC - School Nutritional Awareness Council)

‘Brown Bagging It’ - A Fresh New Twist on Bag Lunches

Tuesday, May 3, 4:00 - 6:00 PM

Full Participation, grades K thru 5, \$45.00 per child with adult

(\$5 will be donated to the PTC Scholarship Fund for every pair registered.)

Come join us as we explore a whole new packed lunch experience. Think outside the box, or should I say bag.

‘Brown Bagging It’ - A Fresh New Twist on Bag Lunches

Tuesday, May 10, 4:00 - 6:00 PM

Full Participation, grades 6 thru 8, \$45.00 per child with adult

(\$5 will be donated to the PTC Scholarship Fund for every pair registered.)

Come join us as we explore a whole new packed lunch experience. Think outside the box, or should I say bag.

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

Monday, May 23 & Tuesday, May 24, 7:00 -10:00 PM Full Participation

\$129.00 per person includes all 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

Summer Teen Cake Decorating with Suzanne Lowery

Monday, July 25 & Wednesday, July 27, 10:00 AM-1:00 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.

Summer Pre-Teen Cake Decorating with Suzanne Lowery

Tuesday, July 26 & Friday, July 29, 10:00 AM-1:00 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.

Discover Newark's Ironbound

A Culinary Walking Tour With Daniel C. Rosati

Saturday, October 1, 10:00 am to Approx. 3:00 pm

Meet at Newark's Penn Station Information Desk at 10:00 A.M. – Supply your own transportation

(Tour includes tasting & lunch) \$85.00 per person

Dress Code: Casual with Walking Shoes, Rain or Shine.

Join Daniel Rosati on a culinary and cultural tour of one of New Jersey's most talked about neighborhoods, the historic *Ironbound* section of Newark. Tour highlights include visits to an authentic Portuguese bakery (famous for its breads)...Tour a butcher shop (see how Chorizo sausage and Presunto style hams are made)...Fresh poultry, fish and produce markets... Imported giftware and kitchenware shops...Coffee shops...Wine merchants...Get the insiders guide to the many restaurants that have made this city within a city famous. Tour concludes with lunch at one of the many popular Portuguese restaurants in the neighborhood. Lunch is included with the tour.

Knife Skills I Workshop with Steven Capodicasa

Full Participation \$65.00 per person
High School Students may enroll with a Parent

****3 Dates Offered****

Saturday, June 4, 9:00 AM-12:00 PM

Saturday, July 30, 9:00 AM-12:00 PM

Saturday, October 1, 9:00 AM-12:00 PM

Full Participation/ Limited Seating/ Book Early! This is a sell out class! \$65.00 per person

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

Not sure about your old knives. Bring them in for evaluation and sharpening.

We Sharpen Knives Professionally

Culinary Essentials – Basic & Beyond with Daniel C. Rosati

3 Tuesdays, June 7, 14 & 21, 7:00-10:00 PM Full Participation

Limited Enrollment \$199.00 per person

High School Students may enroll with a Parent

Need to sharpen those knife skills? Do you want to learn more than boiling water??

Unorganized in the kitchen and just can't seem to put it all together??? This Class is Just for You!

Session 1: Class Emphasis : Knife Skills

Classic Minestrone with Pesto

Pasta with Bolognese Sauce

Poached Salmon with Green Goddess Sauce

Turkish Chopped Salad

Macedonia - Marinated Fruits with Mascarpone Mousse

Session 2: Class Emphasis : Braising

Braised Leeks & Fennel Tart

Moroccan Lamb

Vegetable Cous Cous

Balsamic Braised Root Vegetables

Honey Roasted Berries

Session 3: Class Emphasis : Sautéing

Sicilian Caponata Crostini

Mussels with Saffron Cream Sauce

Lemon Chicken

Crispy Potatoes with Garlic & Rosemary

Peach Tart Tatin

Beginners and Brides Learn Basics with Steven Capodicasa

Sunday, September 18, 3:00-6:00 PM Full Participation \$70.00 per person

High School Students may enroll with a Parent

Quick Knife skills; Slice, Julienne and Dice™

Basic chicken stock; Chicken Veloute→Cream of chicken soup

Eggs; Poaching eggs→Deviled eggs→ Hollandaise sauce

Chicken 101; Grilling the bird→Roasting the bird→Carving the bird

Cake batter; Chocolate cup cakes with citrus cream cheese frosting

The Classic Thyme Culinary Basics Series I

(5 Week Series Offered Twice)

With Catherine Titus Felix, CCP, and Mike Christiansen

A Complete and Comprehensive 5-Session Basic Techniques Series

5 Thursdays, June 9, 16, 23, 30 & July 7, 6:30-10:00 PM

5 Thursdays, September 29, October 6, 13, 20 & 27, 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

COOKING 101 – The Fundamentals Workshops

Anything is easy if you know how to do it, and cooking is no exception. Our 101 Classes get down to the absolute basics including: Understanding Heat, Knife Skills, How to Read a Recipe, Plan a Menu, How to Select and Prepare Vegetables, Measuring Basics etc.

Chefs Catherine Felix, CCP, and Michael Christiansen will lead you through these topics and more in a group of classes that could just make your home kitchen more convenient than take-out.

Chicken 101 With Catherine Titus Felix, CCP & Michael Christiansen

Thursday, September 15, 6:30–10:00 PM, \$85.00 per person, Full Participation

(Enrollment Limited to 16) High School Students may enroll with a Parent

Understanding Heat:

Honey Balsamic Glazed Grilled Chicken Breasts
Chicken Cacciatore, Sauté of Chicken with Herbs and Cream
Baked Breaded Chicken Cutlets, Pasta with Herbs and Parmesan Cheese,
Salad Caprese (tomato mozzarella salad), Mixed Fruit Crisp.

Pizza 101 With Catherine Titus Felix, CCP & Michael Christiansen

Thursday, September 22, 6:30–10:00 PM, \$85.00 per person, Full Participation

(Enrollment Limited to 16) High School Students may enroll with a Parent

Understanding Flour:

Each student will prepare their own pizza dough
Then the class will collaborate to learn a wide array of pizza toppings including:
Basic Tomato Sauce, Meatballs
Roasted and Grilled Vegetables
Sausage and Pepper Topping, Dessert Pizza and more.

Adult Classes

Cornerstone Steak Dishes with Diana Albanese

Wednesday, May 11, 7:00-10:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

Steak lovers will unite in this class. We'll be cooking up different cuts of beef, from rib eye, skirt, sirloin tips and flank steaks. No need to hide your love of steak in this class.

Black Pepper Coated Steaks with Red Wine Thyme Pan Sauce

Grilled Skirt Steak with Arugula and Creamy Garlic Dressing

Beer Braised Sirloin Tips with Mushroom Sauce

Asian Grilled Flank Steak

Roasted Garlic and Buttermilk Mashed Potatoes

Bananas Foster with Vanilla Ice Cream

Burgers are Beautiful with James Standridge

Friday, May 20, 7:00-10:00 PM Full Participation \$69.00 per person

Chipotle chile and roasted garlic cheeseburger Caesar Salad wrap

California style avocado and fresh pico de gallo Burger

Chesapeake Bay Crab burger on brioche with Tabasco Caper Mayonnaise

Homemade French fried in two styles (homestyle steak wedges and simple shoestring fries)

Fresh berry "burger" served on a country style chocolate seeded biscuit with cream "Mayo"

(Country Style Strawberry and Chocolate Shortcake)

Savory Summer Sampler with Barbara Seelig Brown

Tuesday, May 24, 11:00 AM-2:00 PM Partial Participation \$69.00 per person

High School Students may enroll with a Parent

Join Barbara Seelig-Brown, host and creator of Stress Free Cooking on PBS, to prepare some great summer hors d'oeuvres that are quick, easy, delicious and of course, Stress Free.

Barbara's recipes are versatile and can be used in many ways over the summer entertaining season. For instance, the

Basil Spinach Dip also makes a great summer pasta sauce.

Grana Padano Frico Crisps

Crispy Parmigiano Chicken with Basil Spinach Dip

Asiago & Speck Puff Pastry Pinwheels

Bruschetta Tray (Tomato Basil, White Bean & Garlic, Mushroom)

Orzo & Roasted Vegetable Salad

Lemon Blueberry Cake with Citrus Glaze

Mexican Specialties with Michael Christiansen

Wednesday, May 25, 7:00-10:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

Join Chef Michael Christiansen in an evening of cooking great Mexican specialties. Michael will teach you all the key secrets to creating all of your favorite Mexican dishes.

Avocado Soup with Cilantro Cream

Spicy Seviche with Tequila and Lime

Red Snapper Vera Cruz

Habenero Chicken Tacos with Salsa Cruda

Carnitas with Warm Tortillas and Salsa Verde

Flan

Watermelon Mojito (Bring your own white rum)

Summer Pies & Tarts with Daniel C. Rosati

Wednesday, May 25, 11:00 AM-2:00 P.M. Full Participation

Limited Enrollment \$69.00 per person

High School Students may enroll with a Parent

Pate Sucree

Almond Cream Cheese Dough

Lattice Peach Pie, Raspberry Almond Tart

Cherry Berry Pie, Blueberry Crumb Pie

Classic Strawberry Rhubarb Pie

What are you Smokin? with Catherine Titus Felix, CCP & Dee Parisen

Thursday, May 26, 6:30-9:30 PM, \$79.00 per person, Full Participation

(Enrollment Limited to 16) High School Students may enroll with a Parent

These girls are smoking! Let them share their tricks and techniques with you in this full participation 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 Two with Steven Capodicasa

Friday, May 27, 7:00-10:00 PM Full Participation \$70.00 per person

Sun dried tomato and roasted pepper mini pizzas

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

Dinner for Lovers with Steven Capodicasa

Saturday, May 28, 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 Sweet mango doughnuts with orange whipped cream

Sushi Workshop - The Feeding Frenzy is Back Again!

with Chef David P. Martone, CCP

Limited Enrollment \$69.00 per person Full Participation

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

High School Students may enroll with a Parent

Kick back and enjoy a night out. 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!!!

Italian Boot Camp with Diana Albanese

Sunday, June 5, 12:00-4:00 P.M. Full Participation \$79.00 per person

High School Students may enroll with a Parent

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

Sicilian Bruschetta

My Uncle Salvatore's Fresh Tomato Sauce with Penne

Fish Salmoriglio

Chicken Oregano with Tomato and Onion Salad

Pizza Margherita on the Grill

Grilled Veal Chop with Tomatoes, Arugula and Pecorino Cheese

Eggplant Capanata

Stuffed Red Peppers with Zucchini

Zucchini and Walnut Cake with Lemon Glaze

Farmer's Market Finds with Barbara Seelig Brown

Monday, June 6, 11:00 AM-2:00 PM Partial Participation \$69.00 per person

High School Students may enroll with a Parent

Join Barbara Seelig-Brown, host and creator of Stress Free Cooking on PBS as we prepare some great dishes with ingredients found in our Farmer's Markets. These recipes are versatile and can be tailored to your taste with just a minor tweak here and there.

Classic Panzanella Salad (Tomato, Cucumber, Bread)

Devilled Eggs with Assorted Garnish

Sausage & Peppers

Galicky Potato Salad

Grilled Seasonal Vegetables

Peach Crostata

Do Ahead Backyard BBQ "Southern Style"

with Kathleen Sanderson

Monday, June 6, 7:00-10:00 P.M. Partial Participation \$69.00 per person

High School Students may enroll with a Parent

Vidalia Roasted Onion Dip

Dry Rubbed BBQ Pork Shoulder

Grilled Spicy Shrimp

Black-Eyed Pea, Corn & Tomato Salad

Corn Bread w/ honey butter

Salad w/ Honey Mustard Vinaigrette, Spicy pecans and blue cheese

Seasonal Fruit Cobbler w/ Bourbon Vanilla Sauce

Sweet Tea/lemonade

Fresh Fruit Desserts with Suzanne Lowery

Tuesday, June 7, 11:00 AM-2:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

Grilled Pineapple with Brown Sugar Macadamia Crust and Vanilla Ice Cream, Blueberry Almond Bread Pudding, White Chocolate-blackberry Trifle, Lemon-Strawberry Shortcakes, Peach Crumb Pie

Let's Get Summer Started with Steven Capodicasa

Friday, June 10, 7:00-10:00 PM Full Participation \$70.00 per person

Fresh mozzarella and tomato towers

Scallop ceviche, Fried guacamole bites

Baby greens with roasted tomatoes with Romano cheese and homemade croutons

20 minute Clam bake & Espresso Brownie Torte

The Joy of Summer Cooking with Arlene Ward

Saturday, June 11, 7:00 -10:00 PM, Full Participation \$70.00 per person

It's going to get hot outside, sooner than you think. This is the time to get that festive island look onto your table. Hot and cool, spicy and sweet, it has all the components for a happy time. These are simple dishes made even more exciting by preparing them in different ways. Now I'm not going to give my secrets away, but after today's class, you will think you have seen it all, and you will be right on with:

Screaming Mussels

Gazpacho

Cornmeal Yeast Loaves with Roasted Peppers, Monterey Jack and Cilantro

Mahi Mahi with Corn, Black Bean and Papaya Salsa

**Summer Greens with Heirloom Tomatoes and Watermelon
and Fresh Plum Pudding**

Cooking New Jersey with Michael Christiansen

Wednesday, June 15, 7:00-10:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

Join Chef Michael Christiansen in a class of cooking NJ Style. This will be a hands on cooking class focused on using the fruits of NJ. We will use everything from corn to dandelions,

Dandelion Green salad

Ultimate Caprese

Morel Mushroom soup with Orange Zest

Grilled Quail with fiddle head ferns

Baked Trout with wilted tomatoes and basil

Smashed chive Yukon gold potatoes

Cilantro Grilled Corn with parmesan

Fresh Peaches with Grande Marnier Whipped Cream

Flavors of Calabria with Diana Albanese

Wednesday, June 22, 7:00-10:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

Take a culinary tour of the "toe" of Italy's boot and enjoy rustic and spicy Calabrian cooking. Join Diana Albanese of La Cucina D'ana and enjoy the creativity of the Calabrian cuisine.

Homemade Cavatelli with Pork Meat Balls in Tomato Sauce

Lamb Chops with Baby Artichokes, Mushrooms and Capers

Escarole with Tomatoes, Dried Sausage and Garlicky Herb Bread Crumbs

Stuffed Eggplant Slices

Cauliflower Salad with Black Olives and Roasted Red Peppers

Ricotta Tart with Pine Nuts and Golden Raisins

Seafood Rendezvous with James Standridge

Saturday, June 25, 7:00-10:00 PM Full Participation \$75.00 per person

Back by Popular Demand – This class sold out immediately last schedule!

Pan Seared Rare Yellow Fin Tuna topped with a Fresh Tomato and Raspberry Vinegar "Bruschetta" Topping

Classically Poached Fresh Wild Salmon Served with a Healthy Cucumber Dill Sauce

Truly Blackened Sea Scallops served atop a Classically prepared Caesar Salad

Crispy Fried Oysters served with Chipotle Chile Tartar Sauce

Poached Asparagus Salad tossed with reduced brandy and roasted shallot vinaigrette

Country Style Strawberry and Chocolate Shortcake

Healthy Cooking in a Heartbeat with Michael Christiansen

Wednesday, June 29, 7:00-10:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

Join Michael Christiansen in learning quick healthy recipes; how to cook in a healthier way. The recipes will use limited fat and focus on the reduction of sodium and still maintain flavor.

Ginger and lemon grass steamed salmon with julienned vegetables

Spicy grilled Chicken with satay sauce

Citrus glazed carrots with siracha

Kamut salad with fiddlehead ferns, cucumber, feta and herbs

Quinoa salad with dried fruit and mint

Seafood Grills with Steven Capodicasa

Friday, July 8, 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 pizza

Grilled swordfish kebobs with chilled citrus Mediterranean couscous

Grilled summer fruit bruschetta

Summer Highlights with Arlene Ward

Tuesday, July 12, 7:00 -10:00 PM, Full Participation \$69.00 per person

High School Students may enroll with a Parent

As the mercury rises and days grow longer, you'll be looking for refreshing lighter menus twist.

Heirloom Melon and Tropical Fruit and Melon Salsa,

with Feta and Prosciutto di Parma Frills

Giant Grilled Prawns in Chipotle Orange Vinaigrette

Fingerling Potatoes and Charred Corn with Buttermilk Dressing

South Western stuffed Red and Yellow Peppers

Lemon Roulade with Fresh Blackberries in Lemon Syrup

Black Currant and Lime Iced Tea

Pig Out!!! with Michael Christiansen

Wednesday, July 13, 7:00-10:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

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

Fig and prosciutto stuffed pork tenderloin

Braised and seared pork belly with Apricot rosemary glaze

Asian BBQ Ribs

Pressure cooker pulled pork

Honey Baked Beans

Corn and Avocado salad

Szechwan green beans

The Great Gastronomical Grill with Daniel C. Rosati

Friday, July 15, 7:00-10:00 P.M. Full Participation

Limited Enrollment \$70.00 per person

Grilled Marinated Shrimp

Spice Crusted Grilled Chicken Breasts

Fresh Fennel & Watermelon Salad

Provencal Herb Roasted Tomatoes with Feta

Fresh Fruit Terrine with Ruby Port & Russian Cream

Italian Porterhouse Proper - The Celebration of the Steak with Chef David P. Martone, CCP

Saturday, July 16, 7:00-10:00 PM, \$75.00 per person Full Participation

High School Students may enroll with a Parent

If you love steak you love T-Bone and Porterhouse steaks. The difference between the two is that the Porterhouse has a more substantial cut of the tenderloin, the filet mignon. This class will be all about seasoning and grilling a proper Porterhouse steak. Each person attending will grill their own full size Porterhouse steak. They say the only vegetable served with an Italian steak is red wine so bring your best bottle.

Crisp Sautéed Artichoke Hearts over Baby Arugula with Fresh Lemon Vinaigrette & Shaved Parmigiano-Reggiano

**Grilled Porterhouse Steak Massaged with Olive Oil
and Seasoned with Sea Salt and Fresh Cracked Pepper and**

**Whole Grain Risotto with Asparagus and Fava Beans
Crisp Tuscan Almond Cookies**

(Chef David recommends vin santo for dessert)

Market Basket Cuisine Featuring Farm-To-Table with Kathleen Sanderson

Monday, July 18, 7:00-10:00 P.M. Partial Participation \$69.00 per person

High School Students may enroll with a Parent

This class will feature what is growing at in the season. The menu will be inspired by the seasonal selection from what local Farms are offering. Techniques will include sautéing, blanching roasting or grilling.

Salmon Gremolata w/ Citrus Salsa

Asparagus Tart w/ Meyer Lemons

Yeasted Flat Breads topped w/ the seasons best

Poached w/Egg Salad with Seasonal greens Vinaigrette

Roasted/grilled Seasonal Vegetables

Grand Marnier Soufflé w/ Fresh Berry Sauce

Beach Wear Mexican with James Standridge Jim's version of Healthy Mexican

Friday, July 22, 7:00-10:00 PM Full Participation \$69.00 per person

Papaya, Mango pico de gallo

Tomato Salsa Fresco

Waist line safe tortilla chips

Black Beans

Lime and cumin dry rubbed chicken breast soft taco

Carne Asada topped salad with fire roasted corn, sweet onions, avocado
with a Mango vinaigrette and tortilla crunch

Grilled fresh Corn

Kahlua Accented Angel Food Cake

Summertime BBQ with Steven Capodicasa

Saturday, July 23, 7:00-10:00 PM Full Participation \$75.00 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

Individual coconut white cakes

Vietnamese Cooking with Michael Christiansen

Wednesday, July 27, 7:00-10:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

Join Chef Michael Christiansen in an evening of cooking Vietnamese. This is a very fast and fresh style of cooking. This class will be hands on and be ready to try your hand at the Wok.

Pho

Vietnamese Cold Spring Rolls

Honey Glazed Ginger Chicken

“Hot fish”

Vietnamese steak with lemongrass

Garlic Woked Spinach

Vermicelli stir fry

Fried Bananas

Couples Seafood on the Grill with Diana Albanese

Friday, July 29, 7:00-10:00 P.M. Full Participation \$70.00 per person

Learn new ways to cook seafood on the grill that makes cooking fish simple. Bring your honey and cook side by side at the grill and bring seafood into your kitchen.

Grilled Clams Teriyaki Style

Grilled Salmon with Wilted Arugula, Corn and Roasted Shallot Vinaigrette

Grilled Skewered Halibut Provencal Style

Grilled Shrimp and Mango Salad

Tomato and Basil Crostata

Pomegranate Granite over Vanilla Ice Cream and Mixed Berries

Al Fresco Dining Anti Pasti Style with Arlene Ward

Saturday, July 30, 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 and just unwinding after a fun filled day.

Mushroom and Thyme Bruchetta

Ricotta Basil and Tomato Tart

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

Pepper Rings with Savory Filling

Stuffed Mussels

Orange Zabaglione

An Evening in Santa Fe with Kathleen Sanderson

Monday, August 1, 7:00-10:00 P.M. Partial Participation \$69.00 per person

High School Students may enroll with a Parent

.Goats Cheese, Cheddar and Onion Quesadilla

Spicy Shrimp w/ Chipolte & Quesa Fresco

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

Flour Tortillas, Guacamole and Sour Cream, Jalapeno Corn Bread

Salad of Pepper Greens, Jicama, Oranges, Black Olives and Red onions

Classic Mexican Sangria (Please bring your own red wine for the Sangria)

Pepper Brownies w/ Kahlua Hot Fudge Sauce

Nordic Cuisine and Diet with Michael Christiansen

Wednesday, August 3, 7:00-10:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

Join Michael Christiansen in an evening of cooking Nordic Cuisine. This is newer food trend on the horizon. This will be a full participation class where we explore the Nordic cuisine and diet

Seasoned trout with chanterelles

Apple marinated duck thighs

Smoked Monkfish with lingonberries

Sautéed cabbage

Asparagus with sarrane ham

Boiled samso potatoes with Dill and butter

Warm Nectarines with almonds and vanilla

Grilled Pork Dinner with Steven Capodicasa

Friday, August 5, 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

Chef Steven Family Dinner with Steven Capodicasa

Saturday, August 13, 7:00-10:00 PM Full Participation \$70.00 per person

Savory doughnuts with lobster and truffle

Baby greens served with roasted garlic and Gorgonzola dressing

Stuffed Surf and Turf, Filet of beef stuffed with grilled shrimp and sautéed arugula

Grilled asparagus wrapped in prosciutto

Roasted potato and cream pots

Chocolate jelly roll with fresh whipped cream

Chinese Classics with Michael Christiansen

Wednesday, August 17, 7:00-10:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

Join Chef Michael Christiansen in an evening of cooking Chinese comfort foods.

This menu will include all of the classic Chinese favorites we have come to love.

Michael Christiansen will give you all the tricks and recipes to successful Chinese cooking.

Wonton Soup

Egg Roll

Fried Rice

Chicken Stir Fry

Mongolian Beef

General Tsoes Chicken

Sweet and Sour Chicken

Garlic Shrimp

Much Ado About Lemons with Arlene Ward

Thursday, August 18, 7:00 -10:00 PM, Full Participation \$69.00 per person

High School Students may enroll with a Parent

Pucker up my friends. It's time we paid homage to the most available fruit on the market. Never out of season, lemons contain in their own neat little shell, more punch and zest than almost any other fruit.

Fresh Spinach Fettucine with Walnuts and Lemon Oil

Scallops of Veal with Clotted Lemon Sauce

Spinach and Lemon Stuffed Fillet of Flounder with Lemon Butter Sauce

Lemon Dressed Potatoes Bedded on Spring Greens

Floating Lemon Cake with Fresh Raspberries

Seafood Dinner for a Group with Steven Capodicasa

Friday, August 19, 7:00-10:00 PM Full Participation \$70.00 per person

Filo wrapped roasted tomato and feta triangles

Crab stuffed shrimp with creamy buerre blanc sauce

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

Creamy artichoke risotto

Sautéed asparagus with roasted peppers

Homemade baby apple and cranberry crumb pies

Bacon Lovers Banquet!

with Chef David P. Martone, CCP

Tuesday, August 23, 7:00-10:00 PM, \$69.00 per person Full Participation

High School Students may enroll with a Parent

Wrap, mix, cover, or enhance with bacon and no one can resist it. Small amounts of bacon go a long way. Sweet, savory, warm or cold, any dish with bacon means a winner. Join Chef David as he guides you through a wonderful cooking adventure with bacon in every dish.

**Salad with Smoked Salmon with Avocado, Pink grapefruit,
and Bacon Horseradish Cream Vinaigrette Dressing**

**Red Cabbage Salad with Raspberry Vinaigrette and Bacon
Spicy Bacony Virgin Mary Gazpacho**

Bacon, Jersey Tomato, Caramelized Onion and Potato Tart

Bacon Stuffed Roasted Oysters

Bacon and Ahi Tuna Won Ton Wafers

Bacon and Roasted Garlic Chocolate Break-Away Cookies

A New Twist on Surf & Turf with Daniel C. Rosati

Friday, August 26, 7:00-10:00 P.M. Full Participation

Limited Enrollment \$70.00 per person

Fire Roasted Crab Stuffed Tomatoes

Summer Grilled Bread Salad with Shrimp

Tuscan Calamari & Potato Salad

Grilled Beef Tip Kabobs with Spicy Tomato Avocado Salsa

Meringue Parfaits with Roasted Berries

Intimate Dinner for Two with Steven Capodicasa

Saturday, September 10, 7:00-10:00 PM Full Participation \$70.00 per person

Cream of Squash and Crab soup

Baby greens served with French vinaigrette served with homemade savory croutons

Homemade saffron fettuccine with lobsters 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

Sunday Sauce with Diana Albanese

Sunday, September 11, 12:00-4:00 P.M. Full Participation \$79.00 per person

High School Students may enroll with a Parent

Sunday sauce or some called it gravy, was a way of life growing up in an Italian American home.

After church we all waited for that important meal that was served around 2pm every Sunday.

Come and join us for a memorable Sunday family feast.

Roasted Red Peppers with Mozzarella

Marinated Artichokes and Mushrooms

Homemade Grissini wrapped in Proscuitto

Sunday Sauce with Pork Braciola, Meatballs and Rigatoni

Arugula Salad with Fennel, Red Onions, Tomatoes and Lemon Vinaigrette

Pizza di Scarola

Torta de Nonna

Classic Pan Sauces with Kathleen Sanderson

Monday, September 12, 7:00-10:00 P.M. Partial Participation \$69.00 per person

High School Students may enroll with a Parent

Steak W/ Creamy Brandied Peppercorn sauce

Chicken Breasts with Lemon Pepper & Parmesan Cream Sauce

Shrimp w/ Lemon, Garlic & Vermouth Glaze

Pasta with Bacon, Fire Roasted Tomatoes, Arugula and Goats Cheese Sauce

Salad Vinaigrette

Lemon Pistachio Biscotti

The Pressures of Life – Pressure Cooking with Michael Christiansen

Wednesday, September 14, 7:00-10:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

Join Michael Christiansen in an evening cooking under pressure. This will be hands on class working on recipes which will be cooked in a pressure cooker to get dinner on the table faster and open doors to another variety of foods.

Apple Glazed Pulled Pork

David Martone's Risotto

Hearty Beef Stew

Chicken Cacciatore

Three bean chili

Seafood stew with Rice

Fall Family Favorites-Classic Comfort Foods with Barbara Seelig Brown

Tuesday, September 13, 11:00 AM-2:00 PM, Partial Participation \$69.00 per person

High School Students may enroll with a Parent

As fall approaches and we all return to our busy lives we need to have a repertoire of great family dishes. Join Barbara Seelig-Brown, Host of Stress Free Cooking on PBS, to get some quick tips for our favorite dishes.

Minestrone Soup

Enlightened Macaroni & Cheese

Sautéed Angel Hair Pasta with Tomato & Basil

Really Simple Cheese Soufflé

Herb Meatloaf (or meatballs) & Garlic Mashed Potatoes

Crispy Oven Fried Chicken & Tre Colore Salad

Sausage -The Tube Steak Choice with Arlene Ward

Friday, September 16, 7:00 -10:00 PM, Full Participation \$70.00 per person

No, we're not making our own sausage, but I intend to treat you to the area's best. When you can buy good quality, then it's time to learn how to present them in a delicious manner that they are worthy of. This collection of recipes will treat your family to nice meals that won't break the bank and will be a treat when the weather gets nippy.

Maple Breakfast Sausages with Over Sized German Apple Pancakes

Chicken Sausage, Browned Onion and Spaetzle Soup

Brats and Weisswurst with Red Cabbage and Dark Plums

Italian Crivalata with Pasta and Chickpeas (ring sausages)

Fall Salad with Roasted Figs in Balsamic Reduction

The Menu from the Movie 'Big Night'

with the Famous Timpano

with Chef David P. Martone, CCP

Saturday, September 17, 7:00-10:00 PM, \$75.00 per person Demonstration

High School Students may enroll with a Parent

An evening of fun food good conversation and music from the movie 'Big Night'. Bring your best bottle of wine and sit back and watch David prepare the favorite dishes from a wonderful movie about passions and food.

Fresh Broth

Fish

Timpano

Shrimp Risotto

Suckling pig

Cake

Coffee

and then Scrambled eggs.

Vegetarian Harvest with Suzanne Lowery

Monday, September 19, 7:00-10:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

Gazpacho

Mexican Portabello Burgers with Chili Mayonnaise

Zucchini, Tomato and Mozzarella Pie

Cavatelli and Broccoli with Spinach and Basil Pesto

Grilled Greek Romaine Salad with olives, capers, chickpeas and feta

Mixed Berry Crisp with Vanilla Ice Cream

Perfect Risotto with Diana Albanese

Tuesday, September 20, 7:00-10:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

Join Diana Albanese of La Cucina D'ana and learn how to make risotto from start to creamy finish.

Risotto with Red Wine

Butternut Squash, Leek and Sage Risotto

Clam and Zucchini Risotto

Spinach Risotto with Italian Fontina

Lobster Risotto with Vegetables

Chocolate Biscotti with Berries in Wine Syrup

Classic French Cooking with Daniel C. Rosati

Saturday, September 24, 7:00-10:00 P.M. Full Participation

Limited Enrollment \$70.00 per person

Classic French Cooking (Bring your favorite French wine to enjoy while you dine!)

Croutons with Caramelized Leeks

Goat Cheese & Herbs End of Summer

Vegetable Pistou

Provençal Herb Rubbed Grilled Lamb Steaks with Roasted Garlic Sauce

Salt Roasted Potatoes

Tarragon Green Bean Salad

Cherry Almond Tart

Sensational Seafood with Suzanne Lowery

Thursday, September 29, 11:00 AM-2:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

Lobster Risotto

Shrimp and Scallops over Wilted Garlic Spinach

Zuppa di Clams with Cheesy Garlic Bread

Quick Paella

Lemon, Parmesan and Crab Crusted Tilapia over Angel Hair

Cajun Classics with James Standridge

Saturday, October 1, 7:00-10:00 PM Full Participation \$69.00 per person

Cajun Popcorn Shrimp

Chicken Etouffe

Dirty Rice

Fabulous Seafood Gumbo

Sweet Quick Beignets

Memorable Desserts with ARLENE WARD

Sunday, October 2, 12:00-3:00 PM, Full Participation \$69.00 per person

High School Students may enroll with a Parent

Ending any dinner with a memorable dessert is something to be proud of, whether you're hosting a dinner party or just throwing together supper for family. Let's make it easy to do, and that means easy for everyone, not just for the accomplished.

Rustic Apple Crostata

Lemon Roulade with Blackberries and Rosemary Lemon Sauce

Glazed Citrus Tart

Pineapple Nut Meringue Torte

Spice Cake with Cream Cheese Walnut Icing

Fresh Pasta Workshop with Diana Albanese

Tuesday, October 4, 7:00-10:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

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

Fresh Fettuccine with Lobster Bolognese Sauce

Classic Ravioli with Tomato and Basil Sauce

Lasagna with Tomatoes, Mushrooms and Béchamel Sauce

Fennel Salad with Red Peppers and Calamata Olives

Lemon & Walnut Biscotti

Cast Iron Cooking with Michael Christiansen

Wednesday, October 5, 7:00-10:00 P.M. Full Participation \$69.00 per person

High School Students may enroll with a Parent

Join Chef Michael Christiansen in an evening of cooking with good old cast iron.

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

Pasta, Pasta & More with Steven Capodicasa

Saturday, October 8, 7:00-10:00 PM Full Participation \$70.00 per person

Arugula salad with pancetta croutons with shaved Romano cheese served with a red wine vinaigrette

Homemade cheese manicotti with fresh tomato basil sauce

Baked whole wheat penne with 4 cheeses and prosciutto

Homemade pappardelle pasta with mushroom au lait, (wild mushroom with creamy garlic cheese sauce)

Sautéed Green beans with spicy puttanesca sauce and shaved parmesan cheese

Pastry wrapped summer peaches served with raspberry whipped cream

Italian Boot Camp with Diana Albanese

Sunday, October 9, 12:00-4:00 P.M. Full Participation \$79.00 per person

High School Students may enroll with a Parent

Come join us this fall with new recipes and ideas about Italian food. This 4 hour workshop we will visit Piedmont,

Liguria, Veneto, Tuscany and Latium regions.

Crostini with Roasted Pancetta and Herb Butter,

Shellfish Soup, Risotto with Porcini Mushrooms,

Potato Gnocchi with Spicy Sausage Ragu, Chicken Fricassee with Lemon and Garlic,

Braised Short Ribs with Creamy Polenta, Stuffed Artichokes

Parmesan Focaccia, Hazelnut Panna Cotta

All New Menus!!! Fresh, Fast & Flavorful with Daniel C. Rosati

Monday, Tuesday, Wednesday, October 10, 11 & 12, 11 AM-2:00 P.M. Full Participation

Limited Enrollment \$199.00 per person

High School Students may enroll with a Parent

Day 1

Four Cheese Pasta

Chicken Breast (2 Ways)

Chopped Salad with Buttermilk Herb Dressing

Roasted Aparagus with Parmesan Bread Crumbs & Caramel Apple Crisp

Day 2

Tuscan Vegetable Soup

Seafood (2 Ways)

Basmati Rice Pilaf

Broccoli Gratin & Decadent Chocolate Pudding

Day 3

Herb Quick Bread with Roasted Garlic Butter

Beef (2 Ways)

Classic Creamed Spinach

Oven Roasted Sweet Potato Fries

Cream Cheese Pound Cake with Fresh Berries

Sushi Workshop - The Feeding Frenzy is Back Again!

with Chef David P. Martone, CCP

Limited Enrollment \$69.00 per person Full Participation

Friday, October 14, 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!!!

Getting Ready for the Holidays with Lobster Stuffed Filet Mignon

Surf and Turf with Arlene Ward

Saturday, October 15, 7:00 -10:00 PM, Full Participation \$75.00 per person

Zucchini and Fresh Basil Soup

Holiday Lobster Stuffed Fillet Mignon Served with Bearnaise Sauce

Farro with Shallots and Baby Peas

Vine Ripened Roasted Tomatoes w/ Herb Infused Topping

Peppery Greens With Cabernet Pears & Gorgonzola Mousse

Kiwi & Orange Slices in Grenadine Syrup and Candied Orange Peel