

# Classic Thyme At Toscana



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

Cooking Classes October thru April 2012

710 South Ave. West  
Westfield, NJ 07090 (908) 232-5445

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

email: [info@classicthyme.com](mailto:info@classicthyme.com)

Register for classes on line: [www.classicthyme.com](http://www.classicthyme.com)

## Single Day 'Mommy and Me' with Jackie Leischner

These full hands-on classes help children build math skills, improve motor functions, and develop sensory memory while encouraging the fun of cooking with Mom.

Each child is expected to be 2 yrs. old and accompanied by one adult; Mom, Dad, Grandparent, Caregiver, etc.

*No children under 2 allowed in Cooking School. No strollers please!*

### M&M 1: Thanksgiving Favorites

Wednesday, November 16, 10:00-11:30 a.m.

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

Thanksgiving Favorites with Miss Jackie

Turkey Noodle Soup, Cornbread, Apple Pie Drink, Pumpkin Muffins

### M&M 2: Holiday Baking

Thursday, December 15, 10:00-11:30 a.m.

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

Join Miss Jackie for a fun class of holiday baking

### M&M 3: Breakfast with Bears

Wednesday, January 18, 10:00-11:30 a.m.

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

Teddy Bear Bread with Honey Butter, Cub-cakes

Each child will hand stuff a bear that will go home in a carry box complete with birth certificate.

### M&M 4: Warm Winter Favorites

Tuesday, February 28, 12:30-2:00 p.m.

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

Warm Winter Favorites - Creamy Tomato Soup, Grilled Cheese Sandwiches, Applesauce Bread, Fruit Smoothie

### M&M 5: St. Patrick's Day Celebration

Thursday, March 15, 10:00-11:30 a.m.

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

St. Patty's Day Celebration - Spring Potato Pizza, Irish Soda Bread, Leprechaun Shakes, Shamrock Pops

### M&M 6: Cupcake Day

Friday, April 27, 10:00-11:30 a.m.

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

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

## Kid's and Young Adult Cooking Classes

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

Thursday, November 10, 10:00 a.m.-12:00 p.m.

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

Enjoy a day off from school in the kitchen with Miss Jackie cooking up some wonderful treats.

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

Friday, November 11, 10:00 a.m.-12:00 p.m.

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

Enjoy a day off from school in the kitchen with Miss Jackie cooking up some wonderful treats.

### Thanksgiving Baking with Eileen Rooney

Saturday, November 19, 10:00 -12:00 PM

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

Children will bake and bring home Pumpkin Bread, Corn Bread, Cranberry Bread and Honey Butter.

Please have children eat lunch before the class, as we will have no time to eat during class.

### Gingerbread House Workshop with Eileen Rooney

Saturday December 10, 1:00 - 2:00 PM

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

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

### Gingerbread House Workshop with Eileen Rooney

Saturday December 10, 3:00 -4:00 PM

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

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

### Holiday Baking with Jackie Leischner

Saturday, December 17, 9:30-11:30 a.m.

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.

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

Monday, January 16, 10:00 a.m.-12:00 p.m.

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

Enjoy a day off from school in the kitchen with Miss Jackie cooking up some wonderful treats.

### Miss Jackie's Italian Kitchen with Jackie Leischner

Saturday, January 28, 1:00-3:00 p.m.

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

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

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

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

Full Participation ages 5-10 \$35.00 per child

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

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

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

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

Come and spend some real bonding time with your child!

### Working parent & Me 1: Holiday Baking

Saturday, December 17, 12:30-2:00 p.m.

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

Join Miss Jackie for a fun class of holiday baking

### Working parent & Me 2: Breakfast Brunch

Saturday, January 21, 10:00-11:30 a.m.

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

Classic English Toad in the Hole, Cinnamon Pinwheels, Breakfast Parfait, Blueberry Muffins

### Working parent & Me 3: Warm Winter Favorites

Saturday, February 25 10:00-11:30 a.m.

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

Creamy Tomato Soup, Grilled Cheese Sandwiches, Applesauce Bread, Fruit Smoothie

### Working parent & Me 4: St. Patty's Day Celebration

Saturday, March 17, 9:30-11:00 a.m.

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

Spring Potato Pizza, Irish Soda Bread, Leprechaun Shakes, Shamrock Pops

### Working parent & Me 5: Cupcake Day

Saturday, April 21, 1:00-2:30 p.m.

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

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

## Kid's and Young Adult Classes Continued

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

**Monday, February 20, 10:00 a.m.-12:00 p.m.**

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

Enjoy a day off from school in the kitchen with Miss Jackie cooking up some wonderful treats.

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

**Tuesday, February 21, 10:00 a.m.-12:00 p.m.**

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

Enjoy a day off from school in the kitchen with Miss Jackie cooking up some wonderful treats.

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

**Saturday, March 17, 12:00-2:00 PM**

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

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

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

**Saturday, March 31, 10 AM-12 PM**

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

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

**Kid's Spring Fling with Jackie Leischner**

**Saturday, April 28, 10:00AM-12:00PM**

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

Winters almost over, let's welcome spring with some of Miss Jackie's seasonal favorites.

Hot Pockets, healthy past salad, Milkshakes, Carrot Cake with Cream Cheese Icing

## 3 Day Pre-Teen & Teen Culinary Workshop With Chef Justin Zach

**Tuesday, Wednesday & Thursday, December 27, 28, & 29**

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

**Day 1**

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

**Day 2**

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

**Day 3**

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

## Pre-Teen & Teen Cupcake Workshop with Suzanne Lowery

**Tuesday, April 3 & Wednesday, April 4, 10:00 AM-1:00 PM**

**Full Participation \$99.00 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

## Adult Cake Decoration Classes

### Adult Basic Cake Decorating with Suzanne Lowery

**2 Mondays, January 30 & Feb. 6, 7:00-10:00 P.M. Full Participation (Snow date-Monday, February 13)**

**\$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, High School age where indicated

**American Bounty with Michael Christiansen**

**Wednesday October 26, 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 enjoying an "American Bounty" We will create a dinner full of autumn specialties using local ingredients.

**5 spice pumpkin soup**

**Caramelized onion and leek tart**

**Duet of roasted beet salad w/ balsamic dressing**

**Horseradish mashed potatoes**

**Roasted root Vegetables**

**Apple cider roasted chicken**

**Apple Brown Betty**

**Fall Dinner with Steven Capodicasa**

**Friday, October 28, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Cream oven roasted acorn squash & pear soup  
Hearts of romaine salad with creamy roasted garlic ranch dressing

Grilled beef tenderloin with mushroom gratin

Grilled asparagus wrapped in prosciutto

Grilled redskin potatoes & sautéed mediterranean onions

Individual pear tarte tatin

**Hors D'Oeuvres For the Holidays**

**with Kathleen Sanderson**

**Wednesday, November 2, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

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

Looking for some new ideas to start the holidays with? These flavorful starters are ideal for a cocktail party, to bring to a party or to start a dinner with. Most of these can be made in advance allowing you to be a guest at your own party.

**Polenta Cups w/ Gorgonzola**

**Lemon Ginger mini muffins w/ ham and honey mustard**

**Cherry Tomato & Puff Pastry Stars w/ Boursin**

**French Onion Soup Tartlets**

**Gingered Pork Stuffed Won Ton Flowers**

**Crisp Asian Vegetables with a Wasabi Star Anise Dip**

**Grilled Fillet with Green Peppercorn Butter**

**and Roasted Shallots**

**Apple Walnut Tassies & Key Lime Tartlets**

**Finger Foods for Holiday Events with James Standridge**

**Friday, November 4, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Classic Greek Spanikopita  
Italian Sausage-stuffed Mushroom Caps  
with Balsamic Syrup Glaze  
Pate & Caper Relish on Parmesan Tuile  
Goat Cheese & Fig on Pumpernickel Toast  
Lobster & Brioche Gratin

**Thanksgiving Sides with Daniel C. Rosati**

**Tuesday, November 8, 7:00-10:00 P.M. Full Participation**

**Limited Enrollment \$69.00 per person**

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

Spinach & Feta Stuffed Mushrooms

Autumn Root Mash

Whipped Butternut Squash Gratin

Roasted Brussels Sprouts with Prosciutto and Garlic Chips Green

Bean with Caramelized Onion Sauce Potatoes Paprika Classic

Sausage and Chestnut Stuffing

**Holiday Dinner from your Pressure Cooker  
with ARLENE WARD**

**Wednesday, November 9, 7:00 -10:00 PM,**

**Partial Participation \$69.00 per person**

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

Take the pressure off Thanksgiving dinner by putting pressure on.

You will reward yourself with extra time to enjoy the festivities without the last minute rush. Planning ahead, each dish can be prepared in full before the important day arrives. A few final touches will be needed to present your quick, but beautiful dinner. Menus can comfortably be doubled for 12 people. Start planning to use your pressure cooker for more than just home cooking.

You'll only need one cooker to do this menu.

**Winter Squash and Apple Soup**

**with Pumpkin Ravioli and Seeds**

**Turkey Breast with Wild Mushroom Gravy**

**Corn Pudding**

**Gratin of Carrots and Leeks**

**Compote of Fresh and Dried Fruits**

**Pumpkin Cheesecake with Pecan Caramel  
and Bourbon Sauce**

**Couples Shrimp Dinner with Steven Capodicasa**

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

**Full Participation \$70.00 per person**

Filo wrapped shrimp & feta triangles

Romaine salad with Grilled Shrimp served with lemon vinaigrette

Oven roasted lobster stuffed shrimp with a

shallot beurre blanc sauce

Shrimp and crabmeat risotto

Sautéed baby shrimp, asparagus and roasted peppers

Cream puffs with chocolate sauce

**Harvest Pies with Suzanne Lowery**

**Monday, November 14, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

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

Learn all the tricks of making, handling, and rolling pie dough.

Create Classic Apple and light and  
creamy Pumpkin Chiffon Pies.

Students work in pairs each will make an apple pie and a pumpkin  
chiffon in foil tins. Each student will go home with half of each  
pie and I will cut mine to sample.

**There's a Tuscan in my Kitchen with Diana Albanese**

**Wednesday, November 16, 7:00 -10:00 PM**

**Full Participation \$69.00 per person**

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

Enjoy Tuscan cooking, known for its rustic simplicity and pure  
lusty flavors with Diana Albanese of La Cucina D'ana.

**Roasted Garlic and White Bean Soup  
with Herb Butter Croutons**

**Risotto with Porcini Mushrooms**

**Braised Lemon Chicken with Capers**

**Tuscan Steak with Home Style Fries & Herbs**

**Shaved Fennel and Haricots Verts Salad**

**Almond and Anise Biscotti**

**Cooking with Beer with Michael Christiansen**

**Wednesday November 30, 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 with Beer. We will use seasonal fall ingredients  
accented by beer to create a fabulous fall menu.

**Beer Cheese Dip**

**Mixed Green Salad with Ale poached pears**

**Candied pecans and crumbled goat cheese**

**Lager braised Beef Stew**

**Sierra Nevada Marinated Chicken**

**Creamy braised Leeks**

**Porter mashed sweet potatoes with chives**

**Porter and espresso Rice pudding**

**Cool (No Bake) Holiday Desserts with ARLENE WARD**

**Thursday, December 1, 10:00 AM-1:00 PM,**

**Full Participation \$69.00 per person**

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

Come to this rescue class, because dessert should not be taken  
over by the local bakery. You say you don't like to bake? I'll  
help you plan desserts with as little effort possible, allowing you  
to do a lot ahead and presenting them with all the glitz and  
glimmer that the upcoming holidays allow. This selection of time  
saving, cold desserts will teach you how to plate up your "hate to  
bake" no oven desserts with pride.

Cameras are welcomed and suggested.

**Neptune's Passion**

**(a delicate citrus cream with seasonal fruits)**

**Chocolate Pot de Crème**

**Banana Toffee Compote**

**Coeur a La Crème with Glazed Fresh Strawberries**

**Peppermint and Chocolate Ice Cream Cake**

**Raspberry Tapioca Martini**

**Prime Rib Entertaining Menu with Steven Capodicasa**

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

**Full Participation \$70.00 per person**

Grilled shrimp cocktail with roasted tomato cocktail sauce

Classic Caesar salad with homemade sourdough croutons

Prime rib served with burgundy wine reduction,  
with caramelized onions

Oven roasted baby potatoes, baby carrots, baby beets and shallots

Sautéed green beans almandine

Homemade baby apple and cranberry crumb pies

**Holiday Roasts with Daniel C. Rosati**  
**Tuesday, December 6, 7:00-10:00 P.M. Full Participation**  
**Limited Enrollment \$75.00 per person**  
**High School Students may enroll with a Parent**  
Stuffed Crown Roast of Pork with Cranberry Chutney  
Guard of Honor Rack of Lamb with Home Style Mint Dressing  
Old English Standing Rib Roast with Horseradish Cream Sauce  
Caramelized Shallot Mashed Potatoes  
Parmesan Herb Popovers  
Mascarpone Creamed Spinach  
Pannetone Bread Pudding

**Holiday Buffet with Kathleen Sanderson**  
**Wednesday, December 7, 7:00-10:00 P.M.**  
**Full Participation \$69.00 per person**  
**High School Students may enroll with a Parent**  
Herb Parmesan Toasts  
Fig & Walnut Gorgonzola Tartlets  
Roasted Filet of Beef w/ Wild Mushroom Sauce  
Maytag Blue Potatoes Au Gratin  
Roasted Herb Tomatoes  
Creamy Carrot Puree  
Soft Centered Chocolate Cake w/  
Raspberry White Chocolate Sauce

**Holiday Cookie Workshop with Daniel C. Rosati**  
**Sunday, December 11, 11:00 AM-3:00 PM Full Participation**  
**Limited Enrollment \$85.00 per person**  
**High School Students may enroll with a Parent**  
Pine Nut Cookies  
Raspberry Pecan Pinwheels  
Strawberry Macaroons  
Coconut Squares  
Gingerbread Biscotti  
Double Chocolate Chunk Drop Cookies  
Citrus Wedding Cookies

**Seafood Workshop with Diana Albanese**  
**Tuesday, December 13, 7:00 -10:00 PM**  
**Full Participation \$69.00 per person**  
**High School Students may enroll with a Parent**  
Many home cooks are baffled when it comes to cooking seafood.  
Diana Albanese of La Cucina D'ana is here to show you that  
preparing fish is easy, fast and versatile. With her guidance you'll  
be sautéing, poaching, baking and making sauces to compliment  
each dish.

**Honey Garlic Shrimp in Portobello Cups**  
**with Young Salad Greens**  
**Salmon and Spinach in Puff Pastry with Herb Wine Sauce**  
**Seafood Lasagna**  
**Fish Fillet Francese in Lemon Sauce**  
**Arugula Salad with Blood Oranges, Pomegranates**  
**and Goat Cheese**  
**Individual Lemon Trifle with Raspberries**

**Italian Appetizers with Michael Christiansen**  
**Wednesday December 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 of cooking Italian  
Appetizers. Michael will bring to you some of the classic Italian  
Appetizers and some twist on the classics.  
The menu includes an antipasti platter with a variety of items.  
**Crispy fried calamari with sweet peppers**  
**and spicy marinara sauce**  
**Zucchini rollatini with tomato basil sauce**  
**Spinach and zucchini Stromboli**  
**Risotto balls with porcini mushrooms**  
**Clams oreganato with herbs, parmesan, and roasted garlic**  
**Roasted Egg plant salad with tomatoes,**  
**basil and balsamic glaze**

**Easy and Elegant Holiday Dinner with Suzanne Lowery**  
**Thursday, December 15, 7:00-10:00 P.M.**  
**Full Participation \$69.00 per person**  
**High School Students may enroll with a Parent**  
Smoked Salmon Profiterole Puffs, Sweet Potato Soup, Balsamic  
Roasted Asparagus, Grilled Filet of Beef with Horseradish Cream,  
Spinach and Potato Au Gratin, Gingered Cranberry-Pear Trifle

**Brunch New Orleans Style with ARLENE WARD**  
**Friday, December 16, 10:00 AM-1:00 PM,**  
**Full Participation \$69.00 per person**  
**High School Students may enroll with a Parent**  
When everyone gathers back home for the holiday, this do ahead  
casual menu allows you to enjoy the festivities of the season. As  
any good cook knows, brunch does not have to be just egg dishes.  
An amazing do ahead soufflé that never falls and a wonderful  
array of New Orleans inspired dishes will make this menu a  
favorite all year long.  
**Baked Apple French Toast**  
**Crabmeat and Tarragon Soufflé**  
**Jambalaya**  
**Watercress and Endive Salad with Cajun “ Red Hots”**  
**Pineapple Cornucopia of Fresh and Dried Fruits**  
**Citrus Pound Cake**

**Christmas Dinner with Steven Capodicasa**  
**Saturday, December 17, 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  
Buche de Noel

**Something Asian with Steven Capodicasa**  
**Saturday, January 7, 7:00-10:00 PM**  
**Full Participation \$70.00 per person**  
Shanghai Dumplings  
Japanese ginger dressed salad  
Korean BBQ Short Ribs, Bulgogi  
Grilled Thai shrimp skewers  
Grilled sesame crusted Ahi tuna on a bed of  
chilled potato pasta salad and wasabi dressing  
Sweet Asian pear doughnuts

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

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

**How to Dessert Your Family with ARLENE WARD**

**Sunday, January 8, 11:00 AM -3:00 PM,**

**Full Participation \$75.00 per person**

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

A relaxed afternoon of baking, whether it's created to comfort, delight, satisfy or impress, this menu has it all. Working with good basic techniques and stressing variety, a whole new world of desserts will be created for you. If you love baking, or just love cake, you will learn tips throughout class that provide extra pointers to successful cake baking.

Cameras are welcomed and suggested.

**Lemon Ice Cake**

**Genoise with Coffee Butter Cream Layer Cake**  
**Ch-Ch-Chocolate Cake with Ch-Ch-Chocolate Icing**  
**(Really teeth chattering chocolate)**  
**Carmel Apple and White Chocolate Cheese Cake**  
**Almond Studded Porcupine Cake**

**Mexican Favorites with Michael Christiansen**

**Wednesday January 11, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

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

**Mexican Menu**

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**

**Habenaro Chicken Tacos with Salsa Cruda**

**Carnitas with Warm Tortillas and Salsa Verde**

**Flan Watermelon Mojito**

**By Bread Alone**

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

**Thursday, January 12, 6:30-10:00 PM, \$79.00 per person,**

**Full Participation**

**(Enrollment Limited to 16)**

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

You might just want to live on bread after you've mastered making your own. Let "bread-heads" Catherine and Dee show you how with their tasty versions of: Basic White Bread and variations, Honey Whole Wheat Boule, Pretzel Bread, Focaccia with different toppings, English Muffins and variations

**Flavorful French Bistro Fare with James Standridge**

**Friday, January 13, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Cream of potato soup with toasted pine nuts  
and roasted baguette croutons

Roasted yellow beet salad with creamed garlic, sweet roasted onions, crumbled Roquefort cheese tossed with a sauterne wine vinaigrette and baguette chips smeared  
with creamy roasted garlic spread

Classic steak au poivre ( Sirloin strip)

Crispy Bistro style fries- Shoestring Fries

Vanilla bean and raspberry crème brulee

**'Under the Tuscan Sun' with Kathleen Sanderson**

**Wednesday, January 18, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

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

This class will feature a variety of recipes discussed in Frances Mayes bestselling book (and movie) Under the Tuscan Sun.

**ANTIPASTO PLATTER (Variety)**

**ZUPPA Di CAVOLO NERO CANNELLINI**

**(Kale & Bean soup)**

**POLLO AL MATTONE (Chicken under a brick)**

**ROASTED ROOT VEGETABLES**

**WALNUT OLIVE OIL CAKE**

**Couples Winter Pasta Making Workshop**

**with Steven Capodicasa**

**Friday, January 20, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Smoked mozzarella and roasted plum tomatoes accordions,  
served with basil oil

Homemade manicotti with tomato basil sauce

Homemade fresh black pepper fettuccine with carbonara sauce

Italian chopped salad

Sautéed broccoli rape with seared Italian sausage and garlic chips

Homemade cannolis with fresh citrus cheese filling

**Italian Winter Roasting & Braising with Diana Albanese**

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

**Full Participation \$69.00 per person**

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

This winter learn how to prepare cozy Italian dishes learning techniques for roasting and braising. Roasting lends a unique flavor to vegetables and meats, giving them a robust wintry appeal. Braising is slow cooking that blends flavors and gives budget friendly cuts of meat a tender texture.

**Gemilli with Roasted Fennel, Tomatoes & Yellow Peppers**

**Roasted Halibut with Wine and Herbs**

**Classic Osso Buco**

**Barley Risotto with Roasted Garlic**

**Lemon Braised Artichokes**

**Individual Chocolate Hazelnut Cakes with Melted Centers**

**Spanish Surf & Turf with Daniel C. Rosati**  
**Friday, January 27, 7:00-10:00 P.M. Full Participation**

**Limited Enrollment \$70.00 per person**

Piquillos Rellenos – Crab Stuffed Piquillo Peppers  
Pork Tenderloin "Pinchos"  
with Red & Green "Mojo" Dipping Sauce  
Spanish Fideua Alicantina - Mixed Seafood & Pasta "Paella"  
Esparragos en Vinagreta – Asparagus Salad with Serrano Ham,  
Manchego & Sherry Vinegar Dressing  
Tarta de Naranja – Valencian Orange Almond Cake

**Italian Boot Camp with Diana Albanese**

**Sunday, January 29, 11:00 AM-3:00 PM**

**Full Participation \$79.00 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 broth, soups, sauces, braising, broiling, shallow frying, pastry and pastry cream

**Chicken Soup with Tiny Meatballs, Cabbage and Ancini Pepe**

**Risotto with Artichokes, Tomatoes and Spinach**

**Fusille with Spicy Sausage Tomato Sauce**

**Chicken Spiedini with Onions and Bay Leaves**

**Mashed Potato Pie**

**Braised Broccoli Rape**

**Eggplant Rollatini with Tomato and Béchamel Sauce**

**Cream Puffs with Pastry Cream**

**Chocolate Hazelnut Biscotti**

**Early Valentine's Day Surf & Turf Celebration**

**with ARLENE WARD**

**Friday, February 3, 7:00 -10:00 PM,**

**Full Participation \$70.00 per person**

Valentine's Day, you can mark the occasion with cards, candy or flowers, but there is nothing like expressing your sentiments by cooking. It's not too late to plan a party with friends. Wouldn't you love to be treated to a dinner that will be perfect from beginning to end? This is the menu that will set the stage for all the future gatherings. Let me help make the food a memorable one. The rest is up to you.

**Zucchini and Fresh Basil Soup**

**Lobster Stuffed Fillet Mignon**

**Béarnaise Sauce**

**Farro with Shallots and Baby Peas**

**Vine Ripened Roasted Tomatoes w/ Herb Infused Topping**

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

**Couples Winter Roasting Workshop with Steven Capodicasa**

**Saturday, February 4, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Roasted beets with glazed pecans and goat cheese  
Baby greens served with a caramelized shallot dressing  
Oven roasted Crown Roast of Pork with Cornbread and fruit stuffing  
Oven roasted Yukon gold potatoes with chorizo  
Oven roasted asparagus wrapped in Serrano ham  
Homemade Red Velvet cake

**Soup & Bread Workshop with Daniel C. Rosati**  
**Sunday, February 5, 11:00 AM-3:00 P.M. Full Participation**

**Limited Enrollment \$85.00 per person**

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

Roasted Tomato Bisque  
Tuscan Wheat Bread  
Confetti Pea Soup  
Parmesan Herb Quick Bread  
Chicken & Wild Rice Soup  
Dried Cherry and Walnut Rolls  
Ukrainian Sausage and Potato Soup  
Polish Style Rye Bread  
New England Clam Chowder  
Old Fashioned Snowflake Rolls

**Tapas and Paella – Memories of My Trip to Barcelona**  
**with David P. Martone, CCP**

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

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

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

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

**Valentine's Day Celebration with Daniel C. Rosati**

**Sunday, February 12, 6:00-9:00 P.M. Full Participation**

**Limited Enrollment \$70.00 per person**

Tuscan Leek Soup with White Truffle Croutons  
Herb Crusted Beef Tenderloin with Port Wine  
& Mushroom Sauce  
Classic Potato Gratin  
Confetti Green Beans with Sherry Wine Dressing  
& Roasted Hazelnuts  
Floating Island with Pistachio Creme Anglaise

**Valentine's Day Celebration with Daniel C. Rosati**

**Tuesday, February 14, 7:00-10:00 P.M. Demonstration**

**Limited Enrollment \$70.00 per person**

Caramelized Fennel & Goat Cheese Crostini  
Risotto Arrabbiata  
Peppered Pan Seared Steak  
Steakhouse Potatoes  
Ricotta & Mascarpone Mousse with Fresh Raspberry Compote

**Flavor Infused Fresh pasta Workshop with James Standridge**

**Friday, February 17, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Classic Caesar Salad  
Wild Mushroom and Roasted Shallot Oglio  
tossed with five-pepper tagiatelle  
Shrimp Alfredo with Roasted Garlic Fettucine  
Tiramisu

**Get Stuffed with Michael Christiansen  
Wednesday February 22, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

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

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

**Braised pork empanadas**

**Spinach and Artichoke mini calzones**

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

**Ricotta and prosciutto Stromboli's**

**Steam buns stuffed with BBQ chicken**

**Lamb Popovers**

**My Mom's Macaroni Dinner with Steven Capodicasa**

**Friday, February 24, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Homemade chicken and pastina soup

Romaine salad served with a red wine vinegar dressing, served with sliced avocados, red onion and croutons

Chef David's Homemade cavatelli with meat sauce served with meatballs, braciola and Italian sausage

Sautéed broccoli rabe

Oven roasted parmesan crusted fennel

Homemade cannolis

**PIEROGI, EMPANADA AND DUMPLING WORKSHOP  
with ARLENE WARD**

**Monday, February 27, 7:00 -10:00 PM,**

**Full Participation \$69.00 per person**

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

Roll 'em, wrap'em and stuff 'em. 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**

**Garlic Lovers Menu with Diana Albanese**

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

**Full Participation \$69.00 per person**

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

If you love garlic this is the class for you. Taste the different flavors of garlic that can be delicate, sweet, sharp or intense depending on how you prepare it.

There is a lot more to using garlic  
than just making garlic bread.

**Pan Roasted Mussels in Garlic and Herb Broth**

**Spaghetti with Garlic and Long Zucchini Spirals**

**Chicken with Forty Cloves of Garlic**

**Skirt Steak with Arugula and Creamy Garlic Dressing**

**Green Beans with Garlic, Parmesan Gremolata**

**Focaccia with Garlic and Shallots**

**Caramelized Banana Tart**

**Hearty Chicken Dinners with Kathleen Sanderson**

**Wednesday, February 29, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

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

Thai Green Curry Coconut Chicken

w/ Vegetables Cilantro & Jasmine Rice

Split Roasted Chicken Stuffed

w/ Asiago, Artichokes & Roasted Red Pepper

Sautéed Chicken Breasts w/ Pomegranate Peppercorn Glaze

Grilled Honey Hoisin Chicken Thighs

Orange & Arugula Salad

Croissant Bread Pudding w/ Caramel Sauce

**Italian Vegetarian – (Lacto/Ovo) with Daniel C. Rosati  
Wednesday, March 7, 7:00-10:00 P.M. Full Participation**

**Limited Enrollment \$69.00 per person**

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

Polpettini di Melanzane – Sicilian Eggplant Fritters

Umbrian Lentil Soup

Porcini Mushroom Tart

Butternut Squash & Vegetable Ragu

with Country Style Griddle Bread

La Farinata – Chickpea Crepes stuffed with Mixed Greens,  
Cheese & Herbs

Gianduja – Chocolate Hazelnut Pudding

**Cute as a Cupcake - Cupcakes, Cake Pops and Mini Treats  
With Catherine Titus Felix, CCP**

**Thursday, March 8, 6:30–9:30 PM, \$69.00 per person,**

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

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

Learn to make glorious cupcakes, cake-pops, and other miniature baked goodies in this fun class. Catherine will share her strategies for producing these items quickly and easily. On the menu are:

Black-Out Cupcakes & Cake-pops, One-Bite Brownie Gems,

Cheesecake Brownie Pops, Carrot Cake Minis & Cake-pops,

Golden Glow Cupcakes (yellow cake with Toasted Coconut and

Almonds) German Chocolate Cupcakes & Cake-pops, Nutella

Cupcakes & Cake-pops.

**Dinner for Lovers with Steven Capodicasa**

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

**Full Participation \$70.00 per person**

Cauliflower crostini

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

**Italian Boot Camp with Diana Albanese**

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

**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.

**Crostini with Roasted Pancetta and Herb Butter**

**Ribolitta Soup (Twice Cooked Vegetable Soup)**

**Zuppa di Clams with Garlic Bread**

**Mezze Rigatoni with Pork Sausage, Fennel  
and Parmigiano Reggiano**

**Creamy Polenta with Broccoli Rabe**

**Pork Spare Ribs in Red Wine**

**Fricassee of Chicken with Rosemary and Lemon Juice**

**Cheese stuffed Focaccia**

**Almond and Raspberry Crostata**

**Irish at Heart with ARLENE WARD**

**Saturday, March 17, 7:00 -10:00 PM,**

**Full Participation \$70.00 per person**

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

**Glazed Corned Beef**

**Hot Cabbage Slaw**

**Champ (Mashed Potatoes with Scallions)**

**Soda Bread with Caraway and Drambuie Raisins**

**Brandied Crepes and Apples in Irish Mist  
with Vanilla Ice Cream**

**Making Perfect Pasta with ARLENE WARD**

**Sunday, March 25, 11:00 AM- 3:00 PM**

**Full Participation \$75.00 per person**

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

Join me as we make some of my favorite pastas, some traditional flavors and some that reveal a newer taste and technique. This varied selection will be perfect for entertaining but just in case you don't have time to make pasta, there is always store bought that will satisfy your family. In this workshop class, come prepared to mix, roll, cook and eat.

Nobody goes home until they accomplish making pasta.

That's a promise not a threat.

**Thick Cut Pasta with Red and Yellow Pepper Sauce**

**Pappardelle with Wild Mushroom Sauce**

**Manicotti with Fresh Lite Tomato, Basil Sauce**

**Ricotta Cavatelli with Shrimp, Spinach and Shitake  
Mushrooms**

**Taste of Spain with Diana Albanese**

**Tuesday, March 27, 7:00 -10:00 PM**

**Full Participation \$69.00 per person**

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

From tapas to paella, Spain offers some of the best dishes for entertaining. Little dishes of tapas with a glass of Sherry or big bold paella with a hearty wine will make a great party plan.

**Spicy Spanish Meatballs in Tomato Sauce**

**Little Neck Clams in Green Sauce**

**Paella with Shrimp, Scallops, and Mussels**

**Grilled Skirt Steak with Arugula and Red Pepper Aioli**

**Potato & Chorizo Tortilla with Tomato & Avocado Salad**

**Sweet Cream Puffs with Anisette Honey**

**Seafood with Style with Kathleen Sanderson**

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

**Full Participation \$69.00 per person**

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

**Seafood En Papiotte w/ Citrus, Shallots and Spinach**

**Provençal Steamed Mussels**

**Roasted Cedar Plank Salmon w/ Horseradish Bread Crumbs**

**Panko & Sesame Crusted Tilapia over an Asian Cabbage Slaw**

**Salad w/ Lemon Vinaigrette**

**Key Lime Tart**

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

**with David P. Martone, CCP**

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

**Friday, March 30, 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!!!

**Surf & Turf with Steven Capodicasa**

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

**Full Participation \$70.00 per person**

**Crabmeat cocktail served with lemon aioli**

**Baby greens with grilled shrimp and chorizo bits**

**with homemade goat cheese croutons**

**Bacon wrapped beef tenderloin served with grilled lobster tails**

**Redskin potatoes served with seared chorizo and onions**

**Vegetable tarts with roasted garlic pastry**

**Espresso Brownie Torte**

**Identifying Fresh Fish and How to Cook It**

**Early Spring Seafood Primer with Michael Christiansen**

**Wednesday April 11, 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 demystifying fish and fish cookery. This will be a full participation class where will learn how to identify, filet and cook fresh fish.

**Maple and Soy Glazed Salmon on a Cedar Plank**

**Simple Shrimp Scampi with fresh Linguini**

**Crab and Chive stuffed Tilapia with herb vinaigrette**

**Coriander Crusted Scallops with Lime Butter**

**Seared halibut with pomegranate glaze**

**Szechwan green beans**

**Garlic roasted sweet and red potatoes**

**Early Spring Dinner with Snapper Filet  
with James Standridge**

**Friday, April 13, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Jim's Grilled Shrimp Bruschetta with Montrachet  
Roasted Tomato and Fresh Basil Soup  
Pecan Crusted Red Snapper with Corn and Celery Root Saute  
Truffled Peruvian Mashed Potatoes  
Orange and Chocolate Cream Napoleon

**Book Early – This one Sells Out Quickly!!!**

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

**Saturday, April 14, 7:00-? P.M.**

**Demonstration \$85.00 per person**

Please dress in your best fancy ball outfit!

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

**First Course**

**Canapés à l' Amiral**

**Second Course**

**Potage Saint-Germain**

**Third Course**

**Poached Salmon with Mousseline Sauce**

**Fourth Course**

**Filet Mignon Lili**

**Fifth Course**

**Lamb with Mint Sauce**

**Sixth Course**

**Punch Romaine**

**Seventh Course**

**Sauté of Chicken Lyonnaise**

**Eighth Course**

**Asparagus Salad with Champagne-Saffron Vinaigrette**

**Ninth Course**

**Foie Gras Mousse on Green Apple Slices**

**Tenth Course**

**Peaches in Chartreuse Jelly with Vanilla Ice Cream**

**Sensational Seafood with Daniel C. Rosati**

**Wednesday, April 18, 7:00-10:00 P.M. Full Participation**

**Limited Enrollment \$69.00 per person**

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

Fresh & Smoked Salmon Tartar  
Sardinian Shrimp Crostini  
Roasted Clams with Pancetta & Basil Butter  
Stuffed Calamari with Chick Pea Puree  
Jumbo Lump Crab & Scallop Gratin  
Codfish Livornese  
Double Caramel Crème Brulee

**Sautés and Pan Sauces with Diana Albanese**

**Tuesday, April 24, 7:00 -10:00 PM**

**Full Participation \$69.00 per person**

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

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

**Pork Milanese with Tomatoes and Arugula**  
**Sirloin Tips with Mushroom Madeira Sauce & Garlic Crostini**  
**Sautéed Chicken with Roasted Lemons and Olives**  
**Salmon Fillets with White Wine Herb Sauce**  
**Sautéed Broccoli with Wine**  
**Sautéed Pears with Warm Caramel Sauce and Ice Cream**

**Steak Around the World with Kathleen Sanderson**

**Wednesday, April 25, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

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

Steak Au Poivre (French) with Roasted Potatoes  
Chimi-Churri Steak (Argentinean) with Rice  
Steak with Stilton Herb Butter (English)  
with Popovers  
Mexican Dry Rubbed Steak with Tortillas  
and Mango Bean Salsa  
All-American Fruit Shortcake

**Couples Grill Seafood the Easy Way with Steven Capodicasa**

**Saturday, April 28, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**Grilling Seafood the easy way:**

Homemade savory crab cannolis with  
Roasted tomato ranchero sauce  
Grilled sea scallops served with chorizo and manchego cheese  
Cedar plank grilled salmon with honey soy glaze  
Grilled lobster tail risotto  
Grilled oysters with a shallot champagne reduction  
Grilled miso glazed Cod with Asian slaw

**Italian Boot Camp with Diana Albanese**

**Sunday, April 29, 11:00 AM-3:00 PM**

**Full Participation \$79.00 per person**

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

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

**Artichoke Pesto with Basil Bruschetta**  
**Cannellini Bean, Tomato & Spinach Soup**  
**Penne with Vodka Sauce**  
**Risotto with Spring Vegetables**  
**Baked Fish with Clam Sauce**  
**Sautéed Chicken with Hazelnuts and Balsamic Vinegar**  
**Stuffed Artichokes**  
**Asparagus Fritters**  
**Chocolate and Walnut Torte with Mascarpone Cream and Warm Chocolate Sauce**

## ODE TO THE SAUTE PAN with ARLENE WARD

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

Full Participation \$69.00 per person

High School Students may enroll with a Parent

It's time to turn your ovens off and start thinking of some stovetop cooking. The sauté pans here are ready to fire up for some interesting new and classic dishes that are sure to bring pleasure to your table. Learn good techniques that will bring out the delicious best in each dish. You all know the best dishes from the best restaurants come out of the sauté pan. Dust them off, have them ready to cook some of our best quick dishes.

Scaloppini of Chicken with Grapefruit  
and Pink Peppercorns

Classic Veal Saltimbocca

Fillet of Seasonal Fish, Francese Style

Crab Cakes on Spicy Spring Mix Salad

Sautéed Pork Medallions with Brandy Apples

Mediterranean Style Orzo (to sop up all the goodness)

Pound Cake with Sautéed Fresh Fruit and Ice Cream

Spring Lobster Bake with David P. Martone, CCP

Friday, May 4, 7:00-10:00 P.M. Demonstration

Limited Enrollment \$69.00 per person

High School Students may enroll with a Parent

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

Each student will enjoy:

Spicy Shrimp Appetizer

She Crab Soup

White Wine Garlic Steamed Mussels

1 ¼ pound lobster

Double Stuffed Baked Potato

Corn on the Cob

Blueberry Crumble

## 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, January 19, 26, Feb. 2, 9 & 16, 6:30-10:00 PM  
(Snow date Feb. 23)

or

5 Thursdays, May 31, June 7, 14, 21, & 28, 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 Introduction to Egg Cookery

Introduction to Sautéing and Frying

Moist Heat Methods Continued: Poaching

Mushrooms "En Cocotte" Omelettes, Scrambled and  
Poached Eggs

Sole Meuniere Curried Chicken Salad with

Homemade Mayonnaise

Sautéed Chicken with Lemon Sauce      Grand Marnier

Bread Pudding

### Class V

Sautéing and Frying Continued

More Egg Cookery

Poached Sole "Andalouse"      Beef Stroganoff

Garlicky & Lemon Sautéed Green Beans      Classic

French Fries

Chocolate Soufflé      Crème Anglaise

## Gift Certificates Make Great Gifts!

Order on-line at [www.classicthyme.com](http://www.classicthyme.com)



Perfect for any occasion, Classic Thyme Cooking School Gift Certificates are now available through our new on-line Class Registration System. Without leaving your home or office, easily purchase cooking class gift certificates for your friends and family and have them delivered via email or regular mail.

## Knife Skills Classes

Knife Skills I Workshop with Steven Capodicasa

Full Participation \$69.00 per person

High School Students may enroll with a Parent

\*\*4 Dates Offered\*\*

Saturday, December 10, 9:00 AM-12:00 PM

Saturday, January 28, 9:00 AM-12:00 PM

Saturday, March 3, 9:00 AM-12:00 PM

Saturday, April 21, 9:00 AM-12:00 PM

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

We Sharpen Knives Professionally!

## Fundamentals 101 Classes with Catherine & Mike

Fundamentals of Dumplings – Everyone Loves Dumplings

With Catherine Titus Felix, CCP & Michael Christiansen

Thursday, March 22, 6:30–10:00 PM, \$85.00 per person,

Full Participation

(Enrollment Limited to 16)

High School Students may enroll with a Parent

It's true – virtually every cuisine includes some kind of tender, dough – wrapped item. Come and join Catherine and Michael and learn some of their favorites. Asian Style Pork & Leek Dumplings, Shrimp Shu Mai,

Classic Pierogies, Spicy Beef Empanadas, Lobster Ravioli, Old

Fashioned Chicken & Dumplings, Apple Dumplings

Fundamentals of Pasta

With Catherine Titus Felix, CCP & Michael Christiansen

Thursday, April 19, 6:30–10:00 PM, \$85.00 per person,

Full Participation

(Enrollment Limited to 16)

High School Students may enroll with a Parent

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

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

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

**Quick Toppings:** Sauteed Veggie Topping, Garlic/Oil/ Herbs & Cheese,

**Dessert:** Fresh Fruit with Zabiglione

Fundamentals of Seafood

With Catherine Titus Felix, CCP & Michael Christiansen

Thursday, May 17, 6:30–10:00 PM, \$85.00 per person,

Full Participation

(Enrollment Limited to 16)

High School Students may enroll with a Parent

You can cook terrific seafood dishes at home – thanks to advice from chefs Catherine Felix, and Michael Christiansen. Catherine and Mike will explain the differences in types of fish, preferred cooking methods, and you will prepare delicious recipes that are sure to become family favorites, including: **Salmon Teriyaki, Flounder Filled with Crabmeat Soufflé, Broiled Bacon-Wrapped Scallops with Horseradish Sauce,**

**Shrimp and Crab Cakes, Swordfish Baked in Parchment with Julienne Vegetables, Roasted Seasonal Vegetables, Lemon Amaretto Shortbread Cookies with Chocolate Covered Strawberries**

Let us host your next  
Corporate Team Building Event

## Daytime Series - Fast, Fresh & Flavorful with Daniel C. Rosati

3 Tuesdays, January 17, 24, & 31 10:00 AM-1:00 PM

Full Participation Limited Enrollment \$199.00 per person

High School Students may enroll with a Parent

### Session 1 – A Taste of Italy

Warm Spinach & Fontina Crostini

Classic Penne alla Vodka

Steak Pizzaiola Style

Broccoli Salad with Lemon & Garlic

Chocolate Hazelnut Tart

### Session 2 – Flavors of Asia

Chinese Pot Stickers

Malaysian Shrimp Cakes

Thai Sweet & Spicy Fried Noodles

Shrimp & Scallops with Snow Peas & Lemon Grass

Maple Glazed Banana Wontons

### Session 3 – Down Home American Cooking

Confetti Cornbread

Buttermilk Herb Fried Chicken

Oven Sweet Potato Fries

Cajun Coleslaw

Southern Banana Pudding

## Daytime Techniques Foundations of Cooking Series

with Suzanne Lowery

3 Tuesdays, March 6, 13 & 20, 10:00 AM-1:00 P.M.

Full Participation

Limited Enrollment \$199.00 per person

High School Students may enroll with a Parent

### Day 1 - Grilling

Herbed White Pizza, Grilled Romaine and Pear Salad with Blue Cheese, Grilled Balsamic Vegetables with capers and Goat Cheese, Teriyaki Pork Tenderloin, Grilled Pineapple with Brown Sugar Macadamia nut Topping and Vanilla Ice Cream

### Day 2 – Sautéing

Maple Glazed Scallop Crostini, Eggplant Milanese, Chicken Francese, Flet of Trout with Mustard Sauce, Classic Bananas Foster

### Day 3 - Roasting

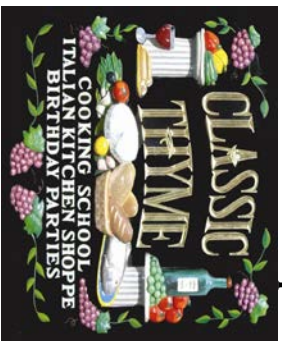
Asian Sticky Wings, Tomatoes Persille, Garlic Roasted Beef, Roasted Root Vegetable Melange, Pecan Stuffed Roasted Caramel Apples with Ginger Cream

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**Class Schedule Thru April 2012**



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