

Classic Thyme Cooking School

Class Schedule April thru September 2022



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

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**APRIL
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SEPT
2022**

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



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

Basic Baking Skills with Miss Sue

**Four Wednesdays, April 27, May 4, 11, & 18, 4-6 PM, Ages 4 thru 9 years old
\$199 per student - Drop-Off No Adults**

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

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

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

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

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

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





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

Basic Kitchen Skills with Miss Sue

**Four Wednesdays, May 25, June 1, 8, & 15, 4-6 PM, Ages 4 thru 9 years old,
\$199 per student - Drop-Off No Adults**

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

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



Menus Kid's Favorite Foods

Class One – safety, tools, knife skills, prep, cook and eat Ricotta Gnocchi with Fresh Tomato Sauce, Zucchini Biscuit Bread, Winter Fruit Salad with Lemon Poppyseed Dressing

Class Two – continue skills, learn about the food groups and basic tastes, prep, cook and eat Ratatouille Pizza, Hash Brown Quiche, Oatmeal Raisin Scones.

Class Three – continue skills, prep, cook and eat Lemon Chicken, Mac & Cheese, M & M Cookies.

Class Four – The Grand Finale – Students will prepare for the last feast, Glazed Meatloaf, Tomato Soup, Chunky Drop Cookies.



****Expanded Program****

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

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

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

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

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

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

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

Drop-off – No Adults

Week 1 (4-Day Camp)

**Monday June 27-Thursday June 30
10AM-2PM - \$329.00 per child ages 4 thru 9**

Week 2 (3-Day Camp)

**Monday July 5-Wednesday July 7
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 3 (4-Day Camp)

**Monday July 11-Thursday July 14
10AM-2PM - \$329.00 per child ages 4 thru 9**

Week 4 (4-Day Camp)

**Monday July 18-Thursday July 21
10AM-2PM - \$329.00 per child ages 4 thru 9**

Week 5 (4-Day Camp)

**Monday July 25-Thursday July 28
10AM-2PM - \$329.00 per child ages 4 thru 9**

Week 6 (4-Day Camp)

**Monday Aug. 1-Thursday Aug. 4
10AM-2PM - \$329.00 per child ages 4 thru 9**

Week 7 (4-Day Camp)

**Monday Aug. 8-Thursday Aug. 11
10AM-2PM - \$329.00 per child ages 4 thru 9**

Week 8 (4-Day Camp)

**Monday Aug. 15-Thursday Aug. 18
10AM-2PM - \$329.00 per child ages 4 thru 9**

Week 9 (4-Day Camp)

**Monday Aug. 22-Thursday Aug. 25
10AM-2PM - \$329.00 per child ages 4 thru 9**

Week 10 (4-Day Camp)

**Monday Aug. 29-Thursday Sept. 1
10AM-2PM - \$329.00 per child ages 4 thru 9**

Summer Camp 2022

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

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

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

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

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

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. June 27, 28, 29, & 30
12 Noon-4 PM - \$329.00 per child ages 4 thru 9**

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

Week 2 3 Day Extended Kid's & Youth Drop-Off No Adults

Combination Summer Culinary Cooking Camp

**Tues. Weds. Thurs. July 5, 6, & 7
12 Noon-4 PM - \$249.00 per child ages 4 thru 9**

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

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

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. July 11, 12, 13, & 14
12 Noon-4 PM - \$329.00 per child ages 4 thru 9**

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

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

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. July 18, 19, 20, 21
12 Noon-4 PM - \$329.00 per child ages 4 thru 9**

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

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

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. July 25, 26, 27, & 28
12 Noon-4 PM - \$329.00 per child ages 4 thru 9**

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

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

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. Aug. 1, 2, 3, & 4
12 Noon-4 PM - \$329.00 per child ages 4 thru 9**

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

**Week 7 4 Day Extended Kid's & Youth
Drop-Off No Adults**

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. Aug 8, 9, 10, & 11
12 Noon-4 PM - \$329.00 per child ages 4 thru 9**

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

**Week 8 4 Day Extended Kid's & Youth
Drop-Off No Adults**

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. Aug 15, 16, 17, & 18
12 Noon-4 PM - \$329.00 per child ages 4 thru 9**

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

**Week 9 4 Day Extended Kid's & Youth
Drop-Off No Adults**

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. Aug 22, 23, 24, & 25
12 Noon-4 PM - \$329.00 per child ages 4 thru 9**

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

**Week 10 4 Day Extended Kid's & Youth
Drop-Off No Adults**

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. Aug 29, 30, 31, Sept. 1
12 Noon-4 PM - \$329.00 per child ages 4 thru 9**

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

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

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

Mon. Tues. Weds. Thurs June 27, 28, 29, & 30

9:00 AM -1:00 PM Full Participation

\$399.00 per person Ages 10 -18 Drop-Off No Adults

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

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

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

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

Based on class discussions recipes changes are possible.

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

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

Monday & Tuesday, June 27 & 28, 2-5 PM

Full Participation \$179.00 per person

ages 10 -18 Drop-Off No Adults, includes materials.

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

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

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

**Summer Teen & Pre-Teen
2 Day Pasta Making Workshop
Plus Fresh Mozzarella Stretching
with Miss Staci**

**Wednesday & Thursday, June 29 & 30, 2-5 PM
Full Participation, Ages 10 -18, \$179.00 per student
Drop-Off No Adults**

We have added Fresh Mozzarella Stretching to this series. Making fresh mozzarella is a technique that produces the smooth creamy handcrafted cheese that never tastes the same after being refrigerated. That's why making it, and then tasting and eating it is an unforgettable experience. It's hard to understand the real taste and texture differences until you have had it freshly made. It truly separates homemade from store-bought in both taste and texture.

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

**3 Day Intensive Culinary Camp
Summer International Foods
Teen/Pre-Teen with Daniel Rosati
Italy, France, & Asia**

**Tues Weds Thurs July 5, 6, & 7, 9 AM-1 PM
\$299.00 per student ages 10 – 18
Drop-Off No Adults**

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

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

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

**3 Day Pre-Teen & Teen
Fresh Pasta, Stuffed Pasta,
Gnocchi, and Crepe Making Workshop
with Diana Albanese**

**Tues. Wed. & Thurs. July 5, 6, & 7, 2-5 PM
\$249.00 per person ages 10 - 18
Drop-Off No Adults**

Learn the simple art of making everyone's favorite food-fresh pasta, stuffed pasta, gnocchi, and crepes. Homemade pasta is really better than anything you can buy. You will learn how to shape, roll and stuff fresh pasta and make simple sauces to match your creations. In the end everyone sits down and enjoys a meal of delicious, sauced pastas.

Fresh Pasta

Baked Caprese Crostini
Fresh Fettuccine with Alfredo Sauce
Pappardella with Caramelized Corn and Pancetta
Spinach Fazzoletti (pasta rags)
with Fresh N. J. Tomato Sauce
Spaghetti alla Chitarra with Meatballs
Fresh Chocolate Fettuccine with Roasted Strawberries

Stuffed Pasta

Antipasto Skewers
Three Cheese Tortellini en Brodo
Cheese Ravioli with 3 Ingredient Tomato Sauce
Spinach Raviolini with Tomato Sauce, Vegetables
and Cream Sauce
Sweet Potato Pansoti with Brown Butter Basil Sauce
(triangle ravioli)
Lemon Glazed Cookies

Gnocchi and Crepe Making

Roasted Cherry Tomatoes with Herb Bruschetta
Best Potato Gnocchi
with Parmesan and Brown Butter Sauce
Spinach Ricotta Gnocchi with Tomato and Mushrooms
Manicotti with Tomato sauce
Crepe Pie with Tomato, Prosciutto and Mozzarella
Crepes with Bananas, Chocolate Sauce and Ice Cream

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



4-Day Intensive Baking Workshop II with Suzanne Lowery

**Mon. Tues. Weds. Thurs. July 11, 12, 13, & 14
9:00 AM -1:00 PM Full Participation**

\$399.00 per person Ages 10 -18 Drop-Off No Adults

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

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

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

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

Based on class discussions recipes changes are possible.

Summer Teen & Pre-Teen Cake Decorating with Suzanne Lowery

**2 Days, Mon. & Tues. July 11 & 12
2-5 PM Ages 10-18, \$199.00 per person**

Includes starter set of tools.

Drop-Off No Adults

THE BASICS OF CAKE DECORATING:

In these two sessions students will learn to create a professionally decorated special occasion cake they take home on day 2. We begin with an introduction to tools, frostings, handling of the pastry bag, and basic borders. Then move on to coloring of frosting, piping of rosebuds, sweet peas, leaves and roses on the nail. Demonstration of filling, frosting, and bordering a cake and practice writing inscriptions will all be covered.

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

Wed. Thurs. July 13 & 14

2-5 PM \$179.00 per student ages 10 – 18

Drop-Off No Adults

Day 1: Fish & Seafood

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

Day 2: Chicken & Meats

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

Special Chef's Kitchen Camp - 4 Day Intensive Culinary Camp with Suzanne Lowery

Mon. Tues. Weds. Thurs.

July 18, 19, 20, & 21, 9AM-1PM

\$429.00 per student

Teen & Pre-Teen Ages 10 -18

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

(No open toe footwear.)

Day 1 - Basic Knife Skills

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

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

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

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

**2 Day Teen/Pre-Teen
International Appetizers
Summer Culinary Cooking Camp
with Daniel Rosati
Mon. Tues. July 18 & 19
2-5 PM \$179.00 per student ages 10 – 18
Drop-Off No Adults**

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

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

**Pre-Teen & Teen 2-Day
Snacking Cakes Workshop
with Daniel Rosati
Mon. Tues. July 25 & 26, 2-5 PM
\$179.00 per person ages 10 -18
Drop-Off No Adults**

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

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

**2 Day Pre-Teen & Teen
Cookie Baking & Decorating
Workshop with Miss Staci
Wednesday July 20 & Thursday July 21, 2-5 PM
\$179.00 per person ages 10-18 includes all materials
Drop-Off No Adults**

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

**Pre-Teen & Teen 2-Day
Celebrating the Bounty of the Summer
Garden with Daniel Rosati
Wed. Thurs. July 27 & 28, 2-5 PM
\$179.00 per person ages 10 -18
Drop-Off No Adults**

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

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

**4-Day Intensive Baking Workshop III
with Suzanne Lowery
Mon. Tues. Weds. Thurs. July 25, 26, 27, & 28
9:00 AM -1:00 PM Full Participation
\$399.00 per person Ages 10-18 Drop-Off No Adults**

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

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

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

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

Based on class discussions recipes changes are possible.

COOKING CHALLENGE PARTY

TEX MEX MENU



TEAM 1
Chilaquiles Verdes
Chicken Enchiladas
Black Bean Salsa with
Lime Chili Chips
Baked Churros

TEAM 2
Spicy Chips with
Tomato and Avocado Salsa
Chicken Tacos
Homemade Ground Beef Tacos
Bananas Flambe'



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

PASTA MENU



TEAM 1
Homemade Pasta dough for Noodles
Alfredo Sauce
Cannoli

TEAM 2
Easy Ricotta Gnocchi with Basilico Sauce
Grandma Rafici's Classic Cheese Cake Singles




**Special Chef's Kitchen Camp - 4 Day
Intensive Culinary Camp
with Daniel Rosati
Mon. Tues. Weds. Thurs.
August 1, 2, 3, & 4, 9AM-1PM
\$429.00 per student
Teen & Pre-Teen Ages 10 -18
Drop-Off No Adults**

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

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

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

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

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

**2 Day Teen/Pre-Teen
Mamma Mia! Mamma Mia!
Fresh Pasta from Scratch Workshop
with Diana Albanese
Mon. Tues. Aug. 1 & 2
2-5 PM \$179.00 per student ages 10 – 18
Drop-Off No Adults**

What could be more fun than making fresh pasta by hand? Learn the art of making, rolling, shaping, cooking, and eating your favorite foods.

Day 1

**Fettuccine with Parmesan and Lemon Butter Sauce
Farfalle with Tomato Sauce and Meatballs
Cavatelli with Bacon and Peas
Garganelli Pasta (hand rolled ridged pasta)
with Crazy Pesto (no nuts)
Tomato, Green Beans, Broccoli Salad
Chocolate Crepes with Strawberries and Cream**

Day 2

**Cheese Ravioli with Fresh Tomato Sauce
Spaghetti with Vegetable Tomato Cream Sauce
Orrechiette (little ears) with Broccoli & Cheese Sauce
Laminated Herbs on Fresh Pappardella
Chopped Caesar Salad with Homemade Croutons
Cream Puffs with Ice Cream and Chocolate Sauce**

**2 Day Pre-Teen & Teen
Mamma Mia! Mamma Mia!
Fresh Pizza from Scratch Workshop
with Diana Albanese
Wed. & Thurs. Aug. 3 & Aug. 4, 2-5 PM
\$179.00 per person ages 10 - 18
Drop-Off No Adults**

What could be more fun than making fresh pizza by hand? Learn the art of making, rolling, shaping, cooking, and eating your favorite foods.

Day 1

**Pizza Margherita
Pepperoni Pizza
Individual Stuffed Pizzas
Bianca Cheese Pizza
Panzanella Salad with Jersey Tomatoes
Skewered Summer Peaches with Basil and Honey Drizzle**

Day 2

**Individual Pizzette with Four Toppings
Pizza of the Four Seasons
Sonny Boy Pizza with Fresh Mozzarella, Salami and Olives
Wise Guy Two Crusted Pizza
Crispy Cracker Pizza with Tomatoes and Basil Oil
Bombolini (Italian Donuts) with Chocolate Dipping Sauce**

Summer Teen & Pre-Teen

2 Day Teen/Pre-Teen

Artisan Yeast Bread Making Workshop with Daniel Rosati

Mon. Aug. 8 & Tues. Aug. 9, 9:00 AM-1:00 PM

\$199.00 per student ages 10 – 18

Drop-Off No Adults

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

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

Summer Teen & Pre-Teen*

2 Day Teen/Pre-Teen

Best-Ever Cookie Jar Cookies

Baking Workshop with Daniel Rosati

Weds. Aug. 10 & Thurs. Aug. 11, 9:00 AM-1:00 PM

\$199.00 per student ages 10 – 18

Drop-Off No Adults

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

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

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

Monday Aug. 8 & Tuesday Aug. 9, 2-5 PM

\$179.00 per person ages 10-18

Drop-Off No Adults

Day 1: Tex-Mex Challenge

Team 1

Chilaquiles Verdes

Chicken Enchiladas

Mole Seasoned Flank Steak

Black Bean Salsa with Lime Chili Chips

Baked Churros

Team 2

Spicy Chips with Tomato and Avocado Salsa

Rosemary Margarita Marinated Shrimp

Chicken Tacos

Homemade Ground Beef Tacos

Bananas Flambe`

Day 2: Pasta Challenge

Team 1

Homemade Pasta dough for Macaroni

Alfredo Sauce

Homemade Sausage

Cannoli

Team 2

Easy Ricotta Gnocchi

Basilico Sauce

Homemade Meatballs

Grandma Rifici's Classic

Cheese Cake Singles

Combined Team Effort

Tossed Green Salad with

Homemade Vinaigrette

Garlic Knots

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

Wednesday Aug. 10 & Thursday Aug. 11, 2-5 PM

\$179.00 per person ages 10-18

Drop-Off No Adults

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

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

4-Day Intensive Baking Workshop IV with Suzanne Lowery

Mon. Tues. Weds. Thurs. Aug. 15, 16, 17, & 18

9:00 AM -1:00 PM Full Participation

\$399.00 per person Ages 10-18 Drop-Off No Adults

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

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

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

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

Based on class discussions recipe changes are possible.

**2 Day Teen/Pre-Teen
Meatballs & Sausage Making Workshop
with Diana Albanese
Mon. Tues. Aug. 15 & 16
2-5 PM \$179.00 per student ages 10 – 18
Drop-Off No Adults**

Spend two days learning the art of making sausage and meatballs. Learn new skills in our full participation classes for young chefs to be.

Meatballs Day 1

Sunday Meatballs

Stuffed Meatball Subs

Swedish Meatballs with Egg Noodles

Mini Buffalo Chicken Balls with Blue Cheese

Dipping Sauce

**Asian Meatballs with Orange Hoisin Sauce
wrapped in Lettuce**

Zeppole with Honey Lemon Sauce

Sausage Making Day 2

Breakfast Burritos with Salsa

Sausage Monkey Bread

Mini Baked Sausage Frittatas

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

**Baked Pizza Rolls with Sausage and Tomato Sauce
Cannoli Cupcakes**

**2 Day Teen/Pre-Teen
Thrill of the Summer Grill II
Summer Culinary Cooking Camp
with Daniel Rosati
Wed. Thurs. August 17 & 18, 2-5 PM
\$179.00 per student ages 10 – 18
Drop-Off No Adults**

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

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

Summer Teen & Pre-Teen

2 Day Choco-Palooza

with Suzanne Lowery

Mon. Tues. Aug. 22 & 23

9:00 AM -1:00 PM Full Participation

\$199.00 per person Ages 10 -18

Drop-Off No Adults

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

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

Class size limited and fills up quickly so register early.

**2 Day Teen/Pre-Teen
French & Italian Pastry Workshop
Summer Culinary Cooking Camp
with Daniel Rosati**

Mon. Tues. August 22 & 23

2-5 PM \$179.00 per student ages 10 – 18

Drop-Off No Adults

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

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

Summer Teen & Pre-Teen

2 Day American Eats

with Suzanne Lowery

Wed. Thurs. Aug. 24 & 25

9:00 AM -1:00 PM Full Participation

\$199.00 per person Ages 10 -18

Drop-Off No Adults

Day 1: Red, white, and blue smoothie, Cucumber-tomato Gazpacho, Blueberry-Watermelon Feta Salad, Tri-color Potato Salad, Roasted Pepper, Mozzarella, Grilled Steak and Chicken Sandwiches

Mixed Berry Crumb Tarts with Whipped Cream

Day 2: Salsa with Blue Corn Chips, Red, White and Blueberry Mashed Potatoes, Sweet Pepper Corn Muffins, Bacon and blue cheese Deviled Eggs, Finger Lickin' Grilled Ribs
Mixed Berry Red Velvet Flag Cake

Class size limited and fills up quickly so register early.

**2 Day Teen/Pre-Teen - Born to Bake
Cupcakes & Cake Making Workshop
with Diana Albanese
Wed. Thurs. Aug. 24 & 25
2-5 PM \$179.00 per student ages 10 – 18
Drop-Off No Adults**

Come and learn the art of making cupcakes and cakes from scratch. You'll learn how to measure, mix, and bake. Then you can show off to your family and friends your new talent.

Day 1 - Cupcakes

**Red Velvet Cupcakes with Cream Cheese Frosting
S'mores Cupcakes
Strawberry Jam Cupcakes with Citrus Frosting
Boston Cream Cupcakes
Mint Filled Brownie Cupcakes**

Day 2 - Cakes

**Yellow Birthday Cake with Chocolate Frosting
Carrot Cake with Cream Cheese Frosting
Vanilla Cake with Pastel Polka Dots
Chocolate Cake with Mocha Frosting
Chocolate Cream Roulade with Strawberries**

**4-Day Intensive Baking Workshop V
with Suzanne Lowery
Mon. Tues. Weds. Thurs. Aug. 29, 30, 31, Sept. 1
9:00 AM -1:00 PM Full Participation
\$399.00 per person Ages 10 -18 Drop-Off No
Adults**

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

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

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

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

Based on class discussions recipes changes are possible.

**2 Day Teen/Pre-Teen
Quick Breads & Such Workshop
Summer Culinary Cooking Camp
with Daniel Rosati
Mon. Tues. Aug 29 & 30
2-5 PM \$179.00 per student ages 10 – 18
Drop-Off No Adults**

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

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

***New* 2 Day Teen/Pre-Teen
Foods of Spain & Portugal
with Daniel Rosati
Wed. Thurs. Aug. 31 & Sept. 1
2-5 PM \$179.00 per student ages 10 – 18
Drop-Off No Adults**

Day 1: Spain: Cheese Stuffed Piquillo Peppers, Potato Tortilla, Paella Valenciana, Mixed Green Salad with Sherry Vinegar Dressing, Almond Cake

Day 2: Portugal: Classic Shrimp with Garlic Sauce, Mussels in Green Sauce, Pork Tenderloin Picadillo, Watercress & Tomato Salad, Caramel Flan

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

Kid's, Youth, Preteen, and Teen Cooking Classes

Kids Cook on their Day Off!
Breakfast for Dinner with Miss Sue
Wednesday, April 20, 10:00 AM-1:00 PM
Full hands-on, \$59.00 per child ages 4-9
No Adults, Drop Off Class

Sausage pancake bake
Cornmeal-blueberry scones
Homemade granola parfait
Homemade waffles

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

Pre-Teen/Teen/Adult
Spring Luncheon with Suzanne Lowery
Saturday, April 9, 11 AM-2 PM
Full Participation \$65.00 per Person
Students Ages 10-18 may register for 1 space and attend alone or register for 2 spaces and attend with a parent or adult.
Pigs in a blanket, Green Goddess Salad, Lemon Chicken Breasts, Sweet Pea Risotto, Mixed Berry Cheesecake

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

Pre-Teen/Teen/Adult
Spring Baking with Suzanne Lowery
Thursday, April 14, 4-7 PM
Full Participation \$65.00 per Person
Students Ages 10-18 may register for 1 space and attend alone or register for 2 spaces and attend with a parent or adult.
Blueberry Ricotta Pound Cake, Classic Lemon Bars, Strawberry Napoleons, Plum Tartlets, Orange Crème Brûlée

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

Pre-Teen/Teen/Adult
American Classics with Suzanne Lowery
Tuesday, May 10, 4-7 PM
Full Participation \$65.00 per Person
Students Ages 10-18 may register for 1 space and attend alone or register for 2 spaces and attend with a parent or adult.
Devilled Eggs, Tomato Soup, Creamy Macaroni and Cheese, Saucy BBQ Ribs, Carrot Cake with Cream cheese Frosting

Pre-Teen/Teen/Adult *2-Day Cake Decorating* Class Prices are Per Person

Pre-Teen/Teen/Adult
with Suzanne Lowery
2-Days Monday & Tuesday
May 16 & 17, 4-7 PM
Full Participation \$199.00 per Person
Students Ages 10-18 may register for 1 space and attend alone or register for 2 spaces and attend with a parent or adult.

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.
(All tips, bags, and other materials are included.)

Students will completely decorate a pre-baked cake; we supply in the second class, which they take home

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

**Pre-Teen/Teen/Adult
Valentine's Day in May
with Suzanne Lowery**

Saturday, May 28, 11 AM-2 PM

Full Participation \$65.00 per Person

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

Strawberry ice Cream Baked Alaska, Chocolate Lava Cakes with Raspberry Sauce, Linzer Jam Sandwich Hearts, Peanut Butter Pops, Cherry Chocolate Chip Scones

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

Pre-Teen/Teen/Adult

Say Cheese Please! with Suzanne Lowery

Thursday, June 2, 4-7 PM

Full Participation \$65.00 per Person

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

Broccoli Cheddar Soup, Grilled Chicken Caesar Salad, Cheesy Vegetable Burritos, Four cheese Pizzas, Chocolate Cheesecakes

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

Pre-Teen/Teen/Adult

Vegetarian Pleasures with Suzanne Lowery

Wednesday, June 22, 4-7 PM

Full Participation \$65.00 per Person

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

Manhattan Vegetable Chowder, Grilled Vegetable Stromboli, Vegetable Fried Rice, Mexican Portobello Burgers with chili mayo, Oatmeal Raisin Baked Apples

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

Pre-Teen/Teen/Adult

Brunch-Bunch with Suzanne Lowery

Saturday, September 17, 11 AM-2 PM

Full Participation \$65.00 per Person

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

Baked Apple French Toast, Homemade Turkey Sausage Patties, Cranberry Spinach Salad, Ham and cheese Pastry Puffs, Cinnamon buns

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

Pre-Teen/Teen/Adult

Harvest Baking with Suzanne Lowery

Monday, September 19, 4-7 PM

Full Participation \$65.00 per Person

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

Apple cinnamon Cake, Cranberry-Pear Crisp, Oatmeal Raisin Ice Cream Sandwiches, Cinnamon sugar Elephant Ears, Pumpkin Magic Cookie Bars

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

Pre-Teen/Teen/Adult

Italian Fest with Suzanne Lowery

Saturday, October 8, 11 AM-2 PM

Full Participation \$65.00 per Person

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

Caesar Salad with Parmesan Croutons, chicken Cacciatore, Ricotta Gnocchi Dumplings, Cheesy Bread, Cannoli cupcakes

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

**Pre-Teen/Teen/Adult
Pizza Party with Suzanne Lowery
Wednesday, October 12, 4-7 PM
Full Participation \$65.00 per Person**

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

**Homemade Pizza Dough, Four-cheese tomato Pizza,
Sausage and Peppers Pizza, Spinach Calzone,
Chocolate covered Strawberry Dessert Pizza**

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

Adult Classes

**Couples Ultimate Culinary Spa Treatment
Rubs, Mops, and Marinades
with Kathleen Sanderson
Saturday, April 9, 6:00-9:00 P.M.
Full Participation \$85.00 per person
Adults 18 & older, No Children Permitted
Couples must register for 2 spaces.**

Southern Style Pork Ribs
slow roasted then finished with bourbon, molasses,
peach & brown sugar mop
with Coleslaw and Cornbread

Asian Glazed Chicken marinated in soy, sesame,
ginger, orange and grilled and glazed
with a spicy hoisin mop

Chile Rubbed Salmon with Sweet Pepper Lime
& Cilantro Vinaigrette with Cooling Cucumbers

Grilled Lemon poundcake with berries and Cream

**Easy Easter with Suzanne Lowery
Wednesday, April 13, 6:30-9:30 PM
Full Participation \$79.00 per person
Children ages 10 & up may enroll with a Parent**

Blue Cheese Pastry Twists
Strawberry-spinach-asparagus Salad
Spice Rubbed Grilled Lamb Chops
with Minted Brown Butter
Crispy Herb Smashed Potatoes
Chocolate Coconut Tart

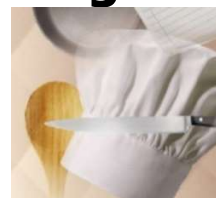
**Couples Dinner for a Group
with Steven Capodicasa
Friday, April 15, 7:00-10:00 PM
Full Participation \$85.00 per person
Adults 18 & older, No Children Permitted
Couples must register for 2 spaces.**

Sicilian 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
Broccoli with 3 cheese panko topping
Chocolate cake with chocolate frosting

**A Meal Inspired by
The Hit Movie
Julie & Julia
with Kathleen Sanderson
Wednesday, April 20, 6:30 AM-9:30 P.M.
Full Participation \$79.00 per person
Children ages 10 & up may enroll with a Parent**

Gougere
Poached Salmon w Tarragon Mayonnaise
Herbed Chicken Pallaird with Arugula
Herbed Tomatoes
Asparagus Mimosa
French Bread
Classical Chocolate Soufflé Cakes Grand Marnier
Crème Anglaise

Private Group Cooking Classes



Select a Chef Select a Menu

**Last Dinner on the Titanic
with Chef Steven Capodicasa
& Chef David Martone**

**After a 4-Year Hiatus-Back by Popular Demand
Book Early – This One Will Sell Out Quickly!!!**

**Friday, April 22, 7:00-?
Demonstration \$120.00 per person
Come as you are
or dress in your best fancy ball outfit!**

Put on your best dress and join Chef Steven and Chef David on a voyage back in time to recreate a modern-day first-class menu for a commemorative Titanic celebration 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.

[Visit our website to see photos of past year's Titanic Dinner.](#)

'2022 Titanic Menu'

First Course

Shrimp and Crab Cocktail with Mariella Rose Sauce

Second Course

Velvety Roasted Garlic Soup Topped with Parmesan Crisps

Third Course

**Pepper Crusted Rare Tuna with Endive and Wasabi
Vinaigrette**

Fourth Course

**Seared Filet Mignon with Roasted Shallot Balsamic Reduction
and Truffled Foie Gras Mousse**

Fifth Course

Grilled Baby Lamb Chops Provencal with Balsamic Glaze

Sixth Course

Spicy Tandoori Eggplant with Yogurt & Toasted Smoky Nan

Seventh Course

**Fleur de Lys Rolled Chicken Breast Filet
Stuffed with Mushroom Duxelles
& Spinach with Hazelnut Jus**

Eighth Course - The Palate Cleanse

**Baby Field Greens with Citrus Vinaigrette
using David's Homemade Vinegar
(David's Homemade Vinegar is fermented
using a 135 + year old Vinegar Mother)**

Ninth Course

**Chef Steven's Legendary
'Individual, Liquid Center, Molten Lava, Cakes'**

Tenth Course

Fresh Berries with Zabaglione

**Knife Skills I Workshop
with Steven Capodicasa**

**Full Participation \$75.00 per person
Children ages 10 & up may enroll with a Parent
Saturday, April 23, 9:00 AM-12:00 PM**

Full Participation/ Limited Seating/ Book Early!

This is a sellout class!

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

Knife Sharpening only \$3 per knife.

Asian Fusion with Suzanne Lowery

Thursday, April 28, 6:30-9:30 PM

**Full Participation \$79.00 per person
Children ages 10 & up may enroll with a Parent
Vegetable Wontons with Hoisin Dipping Sauce**

Thai Coconut Chicken Soup

Steak and Broccoli Stir Fry

Grilled Chili Shrimp and Mango Salad

Crispy Coconut Dumplings with Ice Cream

Couples Spring Pasta Party

with Suzanne Lowery

Friday, April 29, 7-10 PM

**Full Participation \$79.00 per person
Adults 18 & older, No Children Permitted
Couples must register for 2 spaces.**

Roasted Vegetable Salad

Homemade Ricotta Gnocchi with Citrus Cream Sauce

Homemade Linguine with Shrimp Scampi Sauce

Limoncello Tiramisu

Couples Cook Springtime in Italy

with Daniel C. Rosati

Saturday, April 30, 6:00-9:00 PM

**Full Participation \$85.00 per person
Adults 18 & older, No Children Permitted
Couples must register for 2 spaces.**

Individual Spring Onion Frittata

7 Minute Wild Mushroom Risotto

Butterflied Cornish Hens alla Diavolo

Pan Roasted Crispy Smashed Potatoes with Pancetta & Herbs

Sugar Snap Pea & Artichoke Salad

Warm Vanilla Custard Cups with Caramel & Raspberries

****New Class Offering****

Fun for the Whole Family

Bring the Kids, 8 & older!

'Sundays in the Kitchen'

Fresh Pasta & Pizza

with Diana Albanese

Sunday, May 1, 3:00-6:00 PM

Full Participation \$70.00 per person

Students 8yrs old & older may enroll with a Parent

You must register each person attending

Cooking together with your family can be a great way to spend some time together and have an evening of fantastic food and fun.

How much homier can this menu get?

Fresh egg pasta

Homemade pizza dough

Mini Meatball Heroes

Pizza Margarita

Pizza Quattro Stagione (four seasons)

Farfalle with Tomato and Basil Sauce

Fettuccine with al Freddo Sauce

**Chocolate Ricotta Pudding with Whipped Cream
and Chocolate Shavings**

Simple Spring Dinner Party

with Suzanne Lowery

Tuesday, May 3, 6:30-9:30 PM

Full Participation \$79.00 per person

Children ages 10 & up may enroll with a Parent

Individual Portobello Mushroom Quiches

Balsamic Roasted Asparagus and Prosciutto

Parsley and Pea risotto

Sauteed Lemon Chicken

Mixed Berry Cheesecakes

Do Ahead Mother's Day Buffet

with Kathleen Sanderson

Thursday, May 5, 6:30 AM-9:30 P.M.

Full Participation \$79.00 per person

Children ages 10 & up may enroll with a Parent

**Plan the menu ahead, do the prep
and enjoy the party!**

Grilled Citrus Glazed Chicken

Layered Green Salad with Avocado, Tomatoes, Eggs,

Feta, Bacon & Greens

Herbed Orzo and Roasted Peppers Salad

Lemon Ginger Muffins

Fresh Fruit Kabobs with Ginger Yogurt

Hazelnut Biscotti

Double Dipped Chocolate Berries

Couples Southwestern Dinner

with Steven Capodicasa

Saturday, May 7, 6:00-9:00 PM

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Grilled avocados stuffed with Sweet and Spicy Garlic

Chipotle grilled chicken

Lobster tacos

Skirt steak tacos

Crispy Cole Slaw

Crispy Bacon Mac & Cheese

Giant Chocolate Chip Cookies

topped with Caramel glaze and Sea salt

Italian Steakhouse with Diana Albanese

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

Full Participation \$79.00 per person

Children ages 10 & up may enroll with a Parent

**Everyone loves a steakhouse, so what could be better
than an Italian steakhouse.**

From my Italian kitchen to yours.

Zuppa de Clams with Grilled Garlic Bread

Tuscan Steak Tagliata and Arugula

Mashed Potatoes with Olive Oil, Herbs and

Parmesan Cheese

Mushrooms Gratin with Onions and Tomatoes

Fresh Shaved Fennel Salad with Fig Vinaigrette

and Blue Cheese

Coffee Caramel Custard

**Daniel Rosati's Annual
Valentine's Day Celebration
Changed to Saturday May 14**

**Couples Valentine's Day in May
Celebration Dinner**

Saturday, May 14, 6 -9PM

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Arugula, Radicchio, Asiago & Pear Salad

with Pomegranate Dressing

Penne Al' Arrabiatta

Mixed Pepper Crusted Roasted Beef Tenderloin

with Chimichurri & Red Pepper Hazelnut Romesco Sauce

Butter Roasted Potatoes with Herbs

French Green Beans with Bacon & Shallots

Chocolate Soufflé Cakes with Red Berry Whipped Cream

****New Class Offering****

Fun for the Whole Family

Bring the Kids, 8 & older!

‘Sundays in the Kitchen’

**Pierogies, Dumplings, Empanadas, & More
with Diana Albanese**

Sunday, May 15, 3:00-6:00 PM

Full Participation \$70.00 per person

Students 8yrs old & older may enroll with a Parent

You must register each person attending

Learn how to create these treats at home. Most are quite simple to make. Learn the art of forming, filling and folding from around the world.

**Potato and Chive Pierogi from Scratch
with Butter Sauce and Sour Cream
Steamed Pork and Shrimp Dim Sum
Crab and Shrimp Pot Stickers with Dipping Sauce
Spicy Beef, Black Bean Empanadas
with Easy Guacamole
Potato Gnocchi with Tomato Beef Ragu
Chocolate Avocado Mousse**

**Couples Cook Tuscan Classics
with Daniel C. Rosati**

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

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Fresh Spring Pea Crostini with Shaved Parmigiano
Ravioli (“Gnudi”) - Spinach & Ricotta Dumplings
in Sage Brown Butter Sauce

“Tagliata” Tuscan Herb Crusted Sliced Steak
with Roasted Peppers

Tuscan White Bean Salad

Green Beans with Bursting Grape Tomatoes

Raspberry Almond Torta

**Artisan Bread Workshop
with Daniel C. Rosati**

Sunday, May 22, 9:00 AM-1:00 PM

Full Participation

Limited Enrollment \$85.00 per person

Children ages 10 & up may enroll with a Parent

Lower East Side Onion Bread

Classic Cinnamon Swirl Loaf

Fennel Pistachio White Raisin Quick Bread

Ligurian Fruit & Nut Buns

Potato Rosemary Focaccia

Tuscan “Brick Oven Style” Crusty Light Wheat Bread

Cooking with Beer with Daniel C. Rosati

Thursday, May 26, 6:30-9:30 PM

Full Participation \$79.00 per person

Children ages 10 & up may enroll with a Parent

Savory Irish Lager Herbed Soda Bread

IPA Potato Leek Soup with Irish Cheddar

Guinness Braised Pork Tenderloin with Roasted Garlic

Ale Braised Savoy Cabbage

with Caraway, Bacon & Onions

Pale Ale Caramelized Baby Carrots

Chocolate Stout Cake

with Irish Whisky Caramel Sauce

**Couples Spring Seafood Dinner
with Steven Capodicasa**

Saturday, May 28, 6:00-9:00 PM

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Cioppino (Italian Fish stew served with grilled sourdough
bread & roasted garlic aioli)

Grilled jumbo shrimp wrapped in smoky bacon
served with chilled Yukon gold potato salad

Grilled black and white sesame coated Ahi tuna
with chilled bowtie pasta salad

and pickled ginger dressing

Grilled clams with bacon butter

Classic Sponge Cake with Buttercream frosting

**Couples Zing into Spring Casual Dinner
with Daniel C. Rosati**

Saturday, June 4, 7-10 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Parmesan Herb Quick Bread

Ricotta Herb Bread Spread

Spring Fresh Pea Soup with Lemon Herb Oil Drizzle

Butter Poached Chicken Breasts

with Caramelized Shallot Sauce

Asparagus Salad with Prosciutto & Sherry Wine Dressing

Greek Yogurt Honey Scented Panna Cotta with Mixed Berries

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



****New Class Offering****

Fun for the Whole Family

Bring the Kids, 8 & older!

‘Sundays in the Kitchen’

Italian American Sunday Dinner

with Diana Albanese

Sunday, June 5, 3:00-6:00 PM

Full Participation \$70.00 per person

Students 8yrs old & older may enroll with a Parent

You must register each person attending

Cooking together with your family can be a fun way to spend some time together and have an evening of great food and fun. Come and join us for this Italian American menu.

Garlic Bread Fries with Tomato Sauce

Italian Wedding Soup

Homemade Cavatelli with Bacon and Peas

Chicken Francese

Caesar Salad with Croutons

Cannoli Cake

The Big Night with Diana Albanese

Wednesday, June 8, 6:30 -9:30 PM,

Full Participation \$79.00 per person

Children ages 10 & up may enroll with a Parent

Come together, work together and play together for a Big Night out. Learn how to make the most of your partner’s talent in the kitchen. This menu will be a memorable feast.

**Bruschetta with Caramelized Tomatoes
and Herb Ricotta**

**Fresh Fettuccine with Bolognese Sauce
Porchetta Style Roast**

Mashed Potato and Parmesan Pie

The Big Antipasto Salad

Torta della Nonna

Couples Funky Surf n’ Turf

with Suzanne Lowery

Friday, June 10, 7-10 PM

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Hot Spinach and Crab Dip

BLT Salad

Shrimp Scampi

Blue Cheese Stuffed Beef Filets with Cabernet Sauce

**Cherries Jubilee with Almond Lace Cookies
served with Ice Cream**

Seafood Fest with Suzanne Lowery

Tuesday, June 14, 6:30-9:30 PM

Full Participation \$79.00 per person

Children ages 10 & up may enroll with a Parent

- Grilled Shrimp Antipasto Skewers

Zuppa di Clams

Lobster Risotto

Crab Cakes over Lemon Arugula

Mixed Berry Pockets with Vanilla Ice Cream

Lobster, Lobster, Lobster!

with Steven Capodicasa

Friday, June 17, 7:00-10:00 PM

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Lobster bisque with Cheesy croutons

Lobster cannoli with savory Sicilian dipping sauce

**Butter lettuce salad with Roasted tomatoes
and Grilled lemon dressing**

Grilled Lobster tails Fra Diabolo

served with Homemade Fettuccine

Homemade oven baked Italian Baguettes

Peppermint chocolate Crème Brule

****New Class Offering****

Fun for the Whole Family

Bring the Kids, 8 & older!

‘Sundays in the Kitchen’

Springtime Pasta & Pizza

with Diana Albanese

Sunday, June 19, 3:00-6:00 PM

Full Participation \$70.00 per person

Students 8yrs old & older may enroll with a Parent

You must register each person attending

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

Zucchini and Basil Bruschetta

Farfalle Primavera

Pappardella with Chicken Parmesan Sauce

Tomatoes, Milky Mozzarella Pearls

and Fresh Basil Pizza

Individual Pizzettes with Four Different Toppings

Cannoli Mini Tartlets

**Couples Farm to Fork Surf & Turf
with Kathleen Sanderson**

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

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Grilled Eggplant Napoleon's with olive oil & Arugula
Pasta Fresco: Fresh tomatoes, herbs, olives & capers
tossed with olive oil
Shirt Steak Chimichurri with Grilled Potato Wedges
Basil Herb Crusted Salmon Roasted
with Roasted Pepper Sauce
Chopped Seasonal Salad
Lavender Shortbread

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

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

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Clams Casino
Sweet Onion & Beefsteak Tomato Tower
with "Famous" NY Steakhouse Sauce
Herb & Mustard Crusted Hanger Steak
with Port Wine Shallot Sauce
Truffled Hash Browned Potatoes
Classic Chopped Salad
with Buttermilk Roquefort Dressing
Individual Baked Alaska

**Couples Classic Grilled Rib-Eye Dinner
with Steven Capodicasa**

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

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Corn chowder with crispy Pancetta
Butter lettuce served with grilled Avocados
with a red wine dressing
Steakhouse Grilled Rib Eye with rosemary butter glaze
Panko and Parmesan Crusted Broccoli
Roasted potatoes with pancetta paste with onions
Apple tarts with Pomegranate whipped cream

**Couples Flavors with a Punch
with Kathleen Sanderson**

Friday, July 22, 7-10 PM

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Honey & Siracha Glazed Chicken Thighs
with Sweet & Tangy Cucumber Kimchi
Cuban Mojito Pork Shoulder Over Spicy Slaw
Cauliflower Popcorn with Simple Gochujang glaze
Steamed Carrots with Moroccan Lemon Spices
Chicken Almond & Saffron Bastilla
with Morocco's famous chicken pie.
Lemon Cardamom Pound Cake

**Couples Shrimp & Crab Dinner
with Steven Capodicasa**

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

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Shrimp cakes with Savory mayo dipping sauce
Romaine salad with Grilled Shrimp
served with lemon vinaigrette
Crab Gumbo bowls with Basmati rice pilaf
Black pepper and Cheddar biscuits
Sicilian oven roasted cauliflower
Chocolate Crater Cakes with Mango salsa

**Couples New England Seafood Dinner
with Steven Capodicasa**

Saturday, August 20, 6:00-9:00 PM

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

New England Clam Chowder
with homemade cheesy crackers
Jumbo shrimp stuffed with crabmeat served with
Beurre Blanc Sauce
Herb seared Cod wrapped in paper
served with citrus slaw
Artichoke risotto
Espresso Creme Brule

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

Couples Night in Tuscany

with Kathleen Sanderson

Friday, August 26, 7-10 PM

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Fig & Gorgonzola Tartlets

Antipasto Skewers

Roasted Salmon Gremolata

Grilled Citrus Balsamic Glazed Chicken

Toasted Israeli Cous Cous Salad

Mixed Baby Greens with Balsamic Vinaigrette

Berry Crostada with Vanilla Bean Ice Cream

Late Summer Pasta Extravaganza

with Steven Capodicasa

Friday, September 9, 7:00-10:00 PM

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Smoked mozzarella & roasted plum tomato 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 cannoli with fresh citrus cheese filling

Perfect Pasta with Suzanne Lowery

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

Full Participation \$79.00 per person

Children ages 10 & up may enroll with a Parent

Caprese Tomato Mozzarella Salad over Arugula

Homemade Cavatelli with Broccoli

Homemade Ricotta Gnocchi Bolognese

Garlic-Herb and cheese Bread

Tiramisu

Couples Cook a Hearty Provencal Dinner

with Kathleen Sanderson

Friday, September 16, 7-10 PM

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Parmesan Frico

Gorgonzola & Walnut Toasts

Grilled Lemon Herb Chicken Paillards

Herb Roasted Rack of Lamb

Asparagus with lemon dressing

Orzo with herbs & Pine Nuts

Mesclun Salad with Classic Vinaigrette

Chocolate Soufflé Cake

with Vanilla Ice Cream & Berries

****New Class Offering****

Fun for the Whole Family

Bring the Kids, 8 & older!

‘Sundays in the Kitchen’

Making Fresh Pasta by Hand

with Diana Albanese

Sunday, September 18, 3:00-6:00 PM

Full Participation \$70.00 per person

Students 8yrs old & older may enroll with a Parent

You must register each person attending

The focus of this workshop is to perfect making fresh pasta from scratch. In this class you will learn 3 different types of fresh pasta, some long and short, shaping and making ravioli. Sauces will be complimentary to pasta shape and texture, some are timeless and others are recipes that Diana created.

Fresh Egg Pasta

Fresh Egg Pasta with Spinach

Semolina Pasta

Parmesan Frico with Fig Jam

Ravioli with Sage Brown Butter Sauce

Spinach Fazzoletti (pasta rags)

with Arrabiata Sauce

Orecchiette with Caramelized Onions and

Cauliflower with Herbed Breadcrumbs

Chocolate Raspberry Cream with Mascarpone

Cast Iron Cooking

The Original One-Pan Dinner

with Diana Albanese

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

Full Participation \$79.00 per person

Children ages 10 & up may enroll with a Parent

Learn the art of cooking your main dish and sides in one pan. Cast iron pans conduct and retain heat so well, the food comes evenly caramelized which makes the dish have more flavor.

Flattened Chicken Thighs

with Potatoes, Salsa Verde and Charred Lemon

Sausage, Tuscan Kale

& Potatoes Cast Iron Skillet Dinner

Poached Salmon with Caramelized Coconut Chili

Sauce with Noodles

Pork Chops

with Butternut Squash and Apple Cider

One Bowl Rich Chocolate Cake

**Couples Late Summer Surf n' Turf
with Suzanne Lowery**

Friday, September 23, 7-10 PM

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Crab Cakes with Lemon Aioli

Garlic and Pepper Broccoli Rabe

Mozzarella and Roasted Pepper Stuffed Beef Filets
with Cabernet Sauce

Pesto Risotto

Caramel Lava Cakes with Cinnamon Cream

**Knife Skills I Workshop
with Steven Capodicasa**

Full Participation \$75.00 per person

Children ages 10 & up may enroll with a Parent

Saturday, September 24, 9:00 AM-12:00 PM

Full Participation/ Limited Seating/ Book Early!

This is a sellout class!

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

Knife Sharpening only \$3 per knife.

Autumn Grilling with Suzanne Lowery

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

Full Participation \$79.00 per person

Children ages 10 & up may enroll with a Parent

Grilled Romaine Salad

with Balsamic Pears and Blue Cheese

Mustard Crusted Pork Tenderloin with cider Sauce

Maple Grilled Acorn Squash

Caramel Apples en Papilote with Gingered Cream

Couples Pig Out! with Suzanne Lowery

Friday, September 30, 7-10 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Sausage Stuffed Mushrooms

Creamy Cauliflower Soup with Crispy Prosciutto

Currant Glazed Pork Loin

Charcuterie Salad

Maple-Bacon Chocolate Cake

****New Class Offering****

Fun for the Whole Family

Bring the Kids, 8 & older!

'Sundays in the Kitchen'

Making Fresh Pasta by Hand II

with Diana Albanese

Sunday, October 2, 3:00-6:00 PM

Full Participation \$70.00 per person

Students 8yrs old & older may enroll with a Parent

You must register each person attending

Updated for fall, the focus of this workshop is the art of making fresh pasta. Cooking together with your family is a great way to spend time together. We'll be making three different pasta doughs and shapes.

Tomato and Olive Bruschetta

Garganelli with Tomato Meat Sauce

Homemade Cavatelli with Roasted Butternut

Squash, Kale and Caramelized Onions

Spaghetti all' Amatriciana (Tomatoes, Pancetta and
Hot Pepper Sauce)

Caesar Salad with Homemade Croutons

Chocolate Ricotta Pudding with Whipped Cream
and Chocolate Shavings

A Flash in the Pan with Kathleen Sanderson

Thursday, October 6, 6:30 AM-9:30 P.M.

Full Participation \$79.00 per person

Children ages 10 & up may enroll with a Parent

Moroccan Chicken Thigh Sauté

Sauteed Chicken with Balsamic Honey Glaze

Shrimp with Citrus Ginger Sauce over jasmine rice

Steak with a Roquefort Rosemary sauce

and roasted potatoes

Salad Vinaigrette

Pan Roasted Caramel Pears

Couples Autumn Pork Crown Roast Dinner

with Chef Steven Capodicasa

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

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Burrata and sun-dried tomato pesto crostini

Baby greens served with roasted pepper dressing

Savory Pork Crown Roast

Roasted Winter vegetables

Baby Yukon gold mashed potatoes

Individual Baked Alaska

Couples Oktoberfest with Suzanne Lowery

Friday, October 14, 7-10 PM

Full Participation \$79.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Roasted Potato-Leek Soup

Homemade Spaetzle dumplings

Chicken Schnitzel with Dill Sauce

Smoked Bacon Roasted Brussels Sprouts

Raspberry Linzer Tarts

Couples Cook the Italian Way

with Daniel C. Rosati

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

Full Participation \$85.00 per person

Adults 18 & older, No Children Permitted

Couples must register for 2 spaces.

Warm Artichoke Crostini

Umbrian Sausage & Lentil Soup

Braised Chicken with Lemon Rosemary & Garlic

3 Cheese Whipped Potatoes with Herbs

Green Beans

with Sicilian Sun-Dried Tomato Red Pepper Dressing

Orange Scented Arborio Rice Cake

COOKING CHALLENGE PARTY

TEX MEX MENU



TEAM 1
Chilaquiles Verdes
Chicken Enchiladas
Black Bean Salsa with
Lime Chili Chips
Baked Churros

TEAM 2
Spicy Chips with
Tomato and Avocado Salsa
Chicken Tacos
Homemade Ground Beef Tacos
Bananas Flambe





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

PASTA MENU



TEAM 1
Homemade Pasta
dough for Noodles
Alfredo Sauce
Cannoli

TEAM 2
Easy Ricotta Gnocchi
with Basilico Sauce
Grandma Rafici's Classic
Cheese Cake Singles



Corporate Team Building & Private Cooking Class Parties

Private Group Cooking Classes



Select a Chef Select a Menu

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



Class Schedule Thru September 2022



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

Corporate & Private Cooking Class Parties

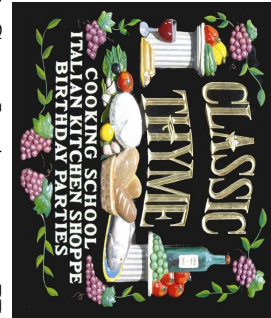
Hosting a party at Classic Thyme is a unique way to entertain your guests.

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

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



Class Schedule Thru April 2022



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