

Classic Thyme Cooking School Summer Camp 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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**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.



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 Napoleans, Plum Tartlets, Orange Crème
Brulee**

***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

****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**