

# **Classic Thyme Cooking School Summer Camp Class Schedule April through September 2021**



**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.  
2021**

**710 South Avenue West, Westfield, NJ 07090 (908) 232-5445  
[www.classicthyme.com](http://www.classicthyme.com)**



# **\*\*Combined Kids & Youth Cooking Series\*\***

## **Basic Kitchen Skills with Miss Sue**

**Four Mondays, April, 5, 12, 19, & 26, 4-6 PM, , Ages 4 thru 9 year olds, \$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 Sautéed Lemon Chicken, Baked Orzo with Eggplant and Mozzarella, plus Ricotta Bread.

**Class Two** – continue skills, learn about the food groups and basic tastes, prep, cook and eat Breakfast Enchiladas, Baked Egg Cups, Breakfast Cookies Energy Bites.

**Class Three** – continue skills, prep, cook and eat Old Fashioned Pot Roast, Mashed Potatoes, Cheese Puffs, and Apple Coleslaw.

**Class Four** – The Grand Finale – Students will prepare for the last feast, Cheeseburger Meatloaf, Corn Chowder, Broccoli Patties, and Chocolate Chip Cookies.





## **\*\*Combined Kids & Youth Baking Series\*\***

### **Basic Baking Skills with Miss Sue**

**Four Wednesdays, April 7, 14, 21, & 28, 4-6 PM, , Ages 4 thru 9 year olds, \$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.



**\*\*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 28-Thursday July 1  
10AM-2PM - \$249.00 per child ages 4 thru 9**

**Week 2 (4-Day Camp)**

**Monday July 5-Thursday July 8  
10AM-2PM - \$249.00 per child ages 4 thru 9**

**Week 3 (4-Day Camp)**

**Monday July 12-Thursday July 15  
10AM-2PM - \$249.00 per child ages 4 thru 9**

**Week 4 (4-Day Camp)**

**Monday July 19-Thursday July 22  
10AM-2PM - \$249.00 per child ages 4 thru 9**

**Week 5 (4-Day Camp)**

**Monday July 26-Thursday July 29  
10AM-2PM - \$249.00 per child ages 4 thru 9**

**Week 6 (4-Day Camp)**

**Monday Aug. 2-Thursday Aug. 5  
10AM-2PM - \$249.00 per child ages 4 thru 9**

**Week 7 (4-Day Camp)**

**Monday Aug. 9-Thursday Aug. 12  
10AM-2PM - \$249.00 per child ages 4 thru 9**

**Week 8 (4-Day Camp)**

**Monday Aug. 16-Thursday Aug. 19  
10AM-2PM - \$249.00 per child ages 4 thru 9**

**Week 9 (4-Day Camp)**

**Monday Aug. 23-Thursday Aug. 26  
10AM-2PM - \$249.00 per child ages 4 thru 9**

**Week 10 (4-Day Camp)**

**Monday Aug. 30-Thursday Sept. 2  
10AM-2PM - \$249.00 per child ages 4 thru 9**



## **Summer Camp 2021**

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 28, 29, 30, & July 1  
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

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

### **Week 2 4 Day Extended Kid's & Youth Drop-Off No Adults**

#### **Combination Summer Culinary Cooking Camp**

**Mon. Tues. Weds. Thurs. July 5, 6, 7, 8  
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

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

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

#### **Combination Summer Culinary Cooking Camp**

**Mon. Tues. Weds. Thurs. July 12, 13, 14, & 15  
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

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

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

#### **Combination Summer Culinary Cooking Camp**

**Mon. Tues. Weds. Thurs. July 19, 20, 21, & 22  
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

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

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

#### **Combination Summer Culinary Cooking Camp**

**Mon. Tues. Weds. Thurs. July 26, 27, 28, & 29  
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

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

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

#### **Combination Summer Culinary Cooking Camp**

**Mon. Tues. Weds. Thurs. Aug. 2, 3, 4, & 5  
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

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

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

**Combination Summer Culinary Cooking Camp**

**Mon. Tues. Weds. Thurs. Aug 9, 10, 11, & 12  
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

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

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

**Combination Summer Culinary Cooking Camp**

**Mon. Tues. Weds. Thurs. Aug 16, 17, 18, & 19  
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

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

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

**Combination Summer Culinary Cooking Camp**

**Mon. Tues. Weds. Thurs. Aug 23, 24, 25, & 26  
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

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

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

**Combination Summer Culinary Cooking Camp**

**Mon. Tues. Weds. Thurs. Aug 30, 31, Sept. 1, & 2  
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

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

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

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

**Mon. Tues. Weds. Thurs. June 28, 29, 30,  
& July 1, 9 AM-1 PM  
\$399.00 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

**Day 4: Spain:** Potato Tortilla, Classic Shrimp with Garlic Sauce, Pork Tenderloin Piccadillo, Sautéed Collard Greens with Chorizo, Crema Catalana Custard

**Pre-Teen & Teen 2-Day  
Sandwich Workshop  
with Dan Slobodien**

**Monday, June 28, & Tuesday, June 29, 2-5 PM  
Full Participation \$159.00 per person  
ages 10 -18 Drop-Off No Adults**

**Day 1: Breakfast Sandwiches**  
Get your day off to a Great Start!

Avocado Toasts  
Breakfast Quesadillas  
Breakfast Burritos  
Texas Breakfast Tacos  
Breakfast Pizza

**Day 2: Great Sandwiches from Around the World**  
Vietnamese BBQ Pork Bánh Mì  
Argentina Chimichurri Beef  
Greek Lamb Gyros  
Mexican Chorizo Pambazos  
Cajun Blackened Catfish Po' Boy  
Pork & Ham Cubanos

**Pre-Teen & Teen 2-Day  
Asian & Mexican Workshop  
with Dan Slobodien**

**Wednesday, June 30, & Thursday, July 1, 2-5 PM  
Full Participation \$159.00 per person  
ages 10 -18 Drop-Off No Adults**

**Day 1: Fun with Asian Noodles**

Japanese Shio Ramen Bowls

Vietnamese Beef Pho

Vietnamese Shrimp & Basil Summer Rolls

Pad Thai

Vegetable Lo Mein

**Day 2: ¡Ole! It's Fun with Mexican Day**

Homemade Flour & Corn Tortillas

Tacos al Pastor

Fish Tacos

Chicken & Tomatillos Tamales

Better-than-Jar Salsa

Guacamole

Baked Churros

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

**\*Summer Teen & Pre-Teen\***

**2 Day Choco-Palooza**

**with Suzanne Lowery**

**Mon. Tues. July 5 & 6**

**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  
The Thrill of the Summer Grill  
Summer Culinary Cooking Camp  
with Daniel Rosati**

**Mon. Tues. July 5 & 6**

**2-5 PM \$159.00 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

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

**\*Summer Teen & Pre-Teen\***

**2 Day American Eats**

**with Suzanne Lowery**

**Wed. Thurs. July 7 & 8**

**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  
International Appetizers  
Summer Culinary Cooking Camp  
with Daniel Rosati  
Wed. Thurs. July 7 & 8  
2-5 PM \$159.00 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

**4-Day Intensive Baking Workshop I  
with Suzanne Lowery  
Mon. Tues. Weds. Thurs July 12, 13, 14, & 15  
9:00 AM -1:00 PM Full Participation  
\$349.00 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.**

**Summer Teen & Pre-Teen Cake Decorating  
with Suzanne Lowery  
2 Days, Mon., July 12, & Tues., July 13  
2-5 PM Ages 10-18, \$179.00 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.

# Private Group Cooking Classes



**Select a Chef Select a Menu**

**Puff Pastry 'Pâte Feuilletée'  
2 Day Workshop  
with Suzanne Lowery**

**2 Days, Wednesday, July 14, & Thursday, July 15  
2-5 PM Full Participation, Ages 10 -18  
\$159.00 per student Drop-Off No Adults**

**Day 1** – Students will make their own puff pastry dough, also known as Pâte Feuilletée, in the traditional as well as quick style. While this new dough students made rests and chills we will work with frozen prepared puff pastry dough to create sweet and savory turnovers, sticks, elephant ears and custard filled Napoleons.

**Day 2** – Students work with the homemade puff pastry the chilled pastry dough students made in day 1 to create fruit, cheese, and chocolate fillings to create pinwheels, pockets, horns, and rolls.

## 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 Suzanne Lowery  
Mon. Tues. Weds. Thurs.  
July 19, 20, 21, & 22, 9AM-1PM  
\$399.00 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  
French & Italian Pastry Workshop  
Summer Culinary Cooking Camp  
with Daniel Rosati  
Mon. Tues. July 19 & 20  
2-5 PM \$159.00 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

**\*\*NEW\*\*2 Day Teen/Pre-Teen  
Quick Breads & Such Workshop  
Summer Culinary Cooking Camp  
with Daniel Rosati  
Wed. Thus. July 21 & 22  
2-5 PM \$159.00 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

**4-Day Intensive Baking Workshop II  
with Suzanne Lowery  
Mon. Tues. Weds. Thurs. July 26, 27, 28, & 29  
9:00 AM -1:00 PM Full Participation  
\$349.00 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.**

## **2 Day Pre-Teen & Teen Cookie Baking & Decorating Workshop with Miss Staci**

**Monday July 26, & Tuesday July 27, 2-5 PM**  
**\$159.00 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.

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

**Wednesday July 28 & Thursday July 29, 2-5 PM**  
**\$159.00 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

## **Special Chef's Kitchen Camp - 4 Day Intensive Culinary Camp with Daniel Rosati** **Mon. Tues. Weds. Thurs.** **August 2, 3, 4, & 5, 9AM-1PM** **\$399.00 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 Saut  ing:** 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 Souffl   Cakes

## **Summer Teen & Pre-Teen Pizza Making Workshop with Miss Staci** **2 Days, Mon., Aug. 2, & Tues., Aug. 3, 2-5 PM** **Full Participation, Ages 10 -18** **Drop-Off No Adults** **\$159.00 per student**

This class will cover pizza making starting with making fresh dough from scratch. Students will learn to make a simple pizza sauce and explore various pizza toppings. This two-day pizza workshop will give students the experience and confidence to make great pizzas and ignite the spark to continue to enjoy fresh pizza at home any time. Class size is limited and will fill up quickly so register early.

## **Summer Teen & Pre-Teen 2 Day Pasta Making Workshop**

**with Miss Staci**

**Wednesday & Thursday, Aug. 4 & 5, 2-5 PM**

**Full Participation, Ages 10 -18 \$159.00 per student**

**Drop-Off No Adults**

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.

## **\*Summer Teen & Pre-Teen\***

**2 Day Teen/Pre-Teen**

**Artisan Bread Making Workshop**

**with Daniel Rosati**

**Mon. Aug. 9 & Tues. Aug. 10, 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

## **2 Day Pre-Teen & Teen Exploring the World of Cheese Making**

**with Miss Staci**

**Monday Aug. 9, & Tuesday Aug. 10, 2-5 PM**

**\$159.00 per person ages 10-18**

**Drop-Off No Adults**

**Day 1** will be a day of delightful cheese making. We will learn Mozzarella stretching, Vitas Homemade Ricotta Cheese, Traditional Italian Basket Cheese and Classic Fondue served with cut up green apple and French Bread.

**Day 2** we will make Mozzarella in Carrozza with Lemon Caper Butter Sauce, Risotto with Fresh Mozzarella Prosciutto and Eggs, Vita's Manicotti, and Pizza Rustica (Italian Easter Pie) using Basket Cheese.

## **Summer Teen & Pre-Teen\***

**2 Day Teen/Pre-Teen**

**Best Ever Cookie Jar Cookies**

**Baking Workshop with Daniel Rosati**

**Weds. Aug.11 & Thurs. Aug. 12, 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, Jam Logs

## **Private Group Cooking Classes**



**Select a Chef Select a Menu**

**2 Day Pre-Teen & Teen**

**Asian and Middle Eastern Mediterranean  
Cuisine with Miss Staci**

**Wednesday Aug. 11 & Thursday Aug. 12, 2-5 PM**

**\$159.00 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 III  
with Suzanne Lowery**

**Mon. Tues. Weds. Thurs. Aug 16, 17, 18, & 19**

**9:00 AM -1:00 PM Full Participation**

**\$349.00 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 Napoleons, Dulce De Leche Caramel Cream  
puffs, Berry Filled Meringues, Iced Lemon Shortcakes**

**Based on class discussions recipe changes are possible.**

**Pre-Teen & Teen 2-Day Workshop**

**Baked Goods with Dan Slobodien**

**Monday, Aug. 16 & Tuesday Aug. 17 2-5 PM**

**\$159.00 per person ages 10 -18**

**Drop-Off No Adults**

**Day 1: Baked Breakfast Treats**

Buttermilk Biscuits, Assorted Muffins  
Assorted Scones, Breakfast Cookies  
Cider Donut Holes

**Day 2: Homemade Bread Baking**

Fresh Olive Oil Bread Dough, Mini Baguettes  
Dinner Rolls, Rosemary & Pepper Focaccia  
"Quick" Seeded Flatbreads

**\*\*NEW\*\* 2 Day Teen/Pre-Teen**

**Thrill of the Summer Grill II  
Summer Culinary Cooking Camp  
with Daniel Rosati**

**Wed. Thurs. August 18 & 19, 2-5 PM**

**\$159.00 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

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

**Mon. Tues. Weds. Thurs. Aug. 23, 24, 25, & 26**

**9:00 AM -1:00 PM Full Participation**

**\$349.00 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.**

**\*\*NEW\*\* Pre-Teen & Teen 2-Day**

**Snacking Cakes Workshop**

**with Daniel Rosati**

**Monday, Aug. 23 & Tuesday Aug. 24, 2-5 PM**

**\$159.00 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

**\*\*NEW\*\* Pre-Teen & Teen 2-Day**

**Celebrating the Bounty of the Summer  
Garden with Daniel Rosati**

**Wednesday, Aug. 25 & Thursday Aug. 26, 2-5 PM**

**\$159.00 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 V with Suzanne Lowery

Mon. Tues. Weds. Thurs. Aug. 30, 31, Sept. 1, & 2  
9:00 AM -1:00 PM Full Participation

**\$349.00 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.**

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

## Private Group Cooking Classes



**Select a Chef Select a Menu**

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

**2 Days, Mon., Aug. 30, & Tues., Aug. 31**

**2-5 PM Ages 10-18, \$179.00 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.

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

**Wednesday, Sept. 1, & Thursday, Sept. 2, 2-5 PM**

**Full Participation \$159.00 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.

## 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**