

OUR NEW “WINE TASTING TEAM BUILDER EVENT”



ADD WINE TASTING TO ANY TEAM BUILDING EVENT

Let Classic Thyme's Wine Expert lead you through an educational wine tasting while dining on a meal your group has prepared. Classes may also be organized as a demonstration where you observe Chef David prepare a sumptuous meal that will be coordinated with a selection of expertly paired wines. The Classic Thyme **“Wine Tasting Team Builder Event”** includes:

- Client consultation to design a custom menu and wine selection for pairing.
- Wine instruction including tasting notes, wine etiquette and pairing wines with food.
- Tips on purchasing wines and navigating restaurant wine lists.

All executed in an informal and fun atmosphere with no pretense.

Call for additional information.

Prices will vary depending on wine selections.

CELEBRATE SUCCESS OR HOST A MEETING AT OUR NEW VENUE

CLASSIC THYME AT TOSCANA



Classic Thyme Clients include:

Abbott Labs	Lucent Technologies
ADP	Maersk Line
Alpharma Inc.	McKinsey & Company
AIG	MedPointe
ADP	Pharmaceuticals
BOC Group	Merck
Broadview Networks	Novartis
Cadbury Schweppes	Organon USA
Colgate-Palmolive	PricewaterhouseCoopers
Dun & Bradstreet	Pfizer
Earth Color	Random House
Eli Lilly & Company	Sanofi-Aventis
EPCOS	Schering-Plough
FINRA	Seton Hall University
Forest Pharmaceuticals	Siemens
GlaxoSmithKline	Sills Cumis & Gross, PC
Health Learning	The Lindy Group
Systems	Wachovia Securities
HP Financial Services	Westfield Group
Johnson & Johnson	Westfield YMCA
L'Oreal	Westfield Optimist Club
Lowenstein Sandler PC	Verizon



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CLASSIC THYME COOKING SCHOOL “CORPORATE TEAM BUILDING EVENTS”



CREATE CAMARADERIE AND CUISINE

Since 1995, Chef David Martone has built a reputation as a leader in culinary team building events for corporations and private groups. Whether gathering employees together or inviting clients for a unique experience, all will enjoy the camaraderie of working as a group in the kitchen and sharing a satisfying meal.

Classic Thyme **“Corporate Team Building Events”** offer a range of choices including full participation cooking classes, chef demonstrations and wine tasting classes.



One of our most popular options is the

"OLD FASHIONED ITALIAN MACARONI DINNER"



A fun filled event where you will learn Old World Traditions,
"Without Tradition you have no soul!"

SUGGESTED MENU

Basic Salad
Zucchini Appetizer with Small Dinner Rolls
Handmade Cavatelli
(We make the dough by hand)
Homemade Meatballs
(Hand mixed, seasoned and hand rolled)
Handmade Italian Sausage
(We grind, season and pipe the meat into the casings)
Marinated Mushrooms
Broccoli Rabe
"The Gravy"
(Most call it the red sauce)
Cassata (Dessert)

In this hands on class, participants enjoy listening to Italian music and seeing old family photos and pasta making equipment that has been in Chef David's family for over 100 years. Participants are broken up into teams and work on different aspects of the menu cajoling each other as they near completion of their work. While cooking, the entire class is shown important culinary techniques. By the time the food is finished, team members are referring to each other by the group that they are working with, for instance, "The Macaroni People." Usually, as each course is served, participants find themselves cheering for the team presenting the course. Our accommodating approach will allow for changes and considerations to be made toward dietary needs including vegetarians in the group.

Buon Appetito!

ENHANCING CORPORATE CULTURE THROUGH TRADITION, ONE MEAL AT A TIME

"The L'Oreal team had such an enjoyable time. We certainly surprised ourselves as the food was outstanding. Thanks for providing such a warm and relaxed atmosphere for us to gather." Eileen Walz, L'Oreal

"Thank you very much for an outstanding event last evening. While I was looking forward to a great, interactive and fun session with our clients, I had no idea how wonderful it would actually be."

Walter D. Roberts, Wachovia Securities

ADDITIONAL SAMPLE MENUS

ELEGANT MENU

Salad with Baby Greens, Poached Pears, Candied Spiced Pecans,
Orange Sections and Crumbled Blue Vein Cheese
Madeira Infused Creamy Soup of Wild Mushrooms and Leek
Individual Beef Wellingtons
Creamy Shrimp and Lobster Risotto
Bananas Flambé over Ice Cream

- Full participation classes run 3 hours which includes dining time
- Additional meeting time is available upon request
- All participants receive recipes for the items prepared



TUSCAN MENU

Panzanella - Bread and Tomato Salad
Pasta with Light Orange Lemon Cream Sauce with Pink Peppercorns
Roasted Rosemary and Shallot Steaks
Pasta with Spicy Pink Sauce with Green Olives,
Ground Pork and Pepperoncini
Sautéed Escarole
Braised Tuscan Chicken
Almond Panna Cotta with Fresh Berries

- Prices start at \$65.00 per person
- Staff gratuity at your discretion
- Ask about our culinary mementos
- A non-refundable deposit is required to secure the date



AL FRESCO MENU

Grilled Portobello Mushroom Cap filled with Classic Caprese Salad
Lobster Cocktail with Tequila
(Fresh Salsa of Tomatoes, Avocado, Cucumber, Red Pepper, Lime Juice, Cilantro with a Lobster Cocktail Topped with Chipotle Aioli)
Roasted Rosemary, Garlic and Lemon Veal Chops Tuscan Style
Stuffed Plum Tomatoes Provencal
A Midsummer Night's Dream
(Luscious Plump Peaches Bursting with Port Sorbet, Dripping with Honey, Hugged by Chocolate Creme Chantilly Kisses)

We invite you to bring your own wine and beer or call ahead and we will make suggestions to pair the wines with your menu and have the wine waiting for you.

Additionally, a wine tasting segment can be included in a participation class.



Or, consult with Chef David to create your own custom menu.