



Private Cooking Classes

Private Class Suggestions*:

- **Vietnamese Inspired Summer Rolls: Choice of – Hoisin Beef, Shredded Chicken, Barbeque Pork, Coconut Shrimp with Hoisin-Peanut Dipping Sauce**
- **Paella & Tapas**
- **Tex-Mex Fiesta Party: Salsas, Guacamole, Fajitas/Tacos**
- **A Beachside Picnic Dinner: Spicy Watermelon Gazpacho, Grilled Shrimp ‘margarita’ with Avocados and Tomatoes, Honey Lime Chicken Kebabs with Mango, Coconut Tapioca Pudding with Mango & Lime**
- **Vegan: Grilled Summer Salad with Avocado, Sweet Potato and Black Bean Enchiladas with Avocado-Cilantro Cream, Chocolate Fudge Birthday Cake (option can be made non-vegan)**
- **The World of Curries: Indian and/or Thai**
- **Stuffed Pastries: Empanadas**
- **Superfood Smoothies: 1-hour class**
- **Cookies, Brownies and Bars**
- **Holiday Feasts**

*These are only suggestions, we are happy to customize a class based on your interests, just let us know what you’re thinking.

The evening starts with greetings and instructions. Then it’s aprons on and down to the task of creating delicious food. Participants will be walked through the recipes and then they will be split into groups where they will be responsible for gathering their Mise en Place. Through guided instruction they will create the recipes presented. As there are a lot of ingredients that need prepping, no participant will be left idle. Finally, the finished product is presented for all to taste and revel in their success while enjoying a hard earned glass of wine.

Participants will learn:

- Knife Skills to cut various vegetables and herbs
- Various cooking techniques: Grilling, Sautéing, Poaching
- Taste profiles of various ingredient combinations
- Cooking tips of the trade

Optional Add-ons: Welcome Drink, Hors d’Oeuvres and Beverage Packages

Pricing: Private classes start at \$1,200.00 minimum per class, anyone over 12 guests would be an additional \$100 per person.



Menu Options

World Cuisines

Florida Inspired

- Pineapple Mojitos
- Grapefruit, Avocado and Fennel Salad OR Watermelon Salad OR Chilled Zucchini Soup with Lemon-Cumin Shrimp and Cilantro Cream
- Halibut-Mango Ceviche
- Steak Tacos with Cilantro-Radish Salsa OR Beer Battered Fish Tacos with Chipotle Crema OR Mahi with Herbed Rice and Coconut-Vegetable Chowder OR Coconut Lime Shrimp

French Bistro

- Salade Chevre Chaud OR Asparagus Vinaigrette
- Coq au Vin OR Steak au Poivre
- Tarte Tatin OR Chocolate Mousse

Greek

- Spanakopita
- Country Greek Salad
- Greek Green Beans
- Baklava

Indian

- Aloo Chaat
- Almond Chicken Curry with Coconut Rice and Green Apple Raita OR Chickpea, Coconut and Cashew Curry OR Steamed Banana Wrapped Fish
- Naan Bread

Italian Vegetarian

- Bruschetta with Goat Cheese, Tomatoes, and Mint OR Prosciutto with Goat Cheese Mousse
- White Bean Soup with Pesto Herb Dumplings
- Polenta and Parmesan Eggplant
- Lemon Olive Oil Cake with Raspberries and Pistachios OR Olive Oil Orange Cake

Mexicana

- Grilled Corn, Crema Mexican & Cilantro Toast
- Local Fish, Mango and Avocado Ceviche OR Lime Chicken Soup
- Black Bean Chili with Crispy Pork and Poblano Salsa
- Mexican Brownies with Cinnamon and Chiles

Spanish Paella & Tapas

- Tapas | Pan Con Tomate | Patatas Bravas
- Paella Mixta | Seafood & Meat



Taste of Thai

- Tom Ka Gai (Lemongrass & Coconut Soup)
- Red Curry with Chicken
- Pad See Ew
- Sticky Rice with Mango

Inspirations

Picnic Dinner

- Crudit  with Spicy Black Bean Dip
- Spicy Watermelon Gazpacho
- Grilled Shrimp 'margarita' with Avocados and Tomatoes
- Honey Lime Chicken Kebabs with Mango Slices
- Coconut Tapioca Pudding with Mango and Lime

Vegan

- Vietnamese Summer Rolls with Hoisin-Peanut Dipping Sauce with Grilled Tofu
- Grilled Salad with Avocado
- Sweet Potato & Black Bean Enchiladas with Avocado-Cilantro Cream
- Chocolate Fudge Cupcakes

Cuban

- Mojito – Classic or Pineapple
- Media Noche – Pressed Ham, Pork and Cheese Sandwiches
- Ropa Vieja “Old Clothes” – Cuban-Style Shredded Beef OR Arroz Con Pollo – Chicken and Rice OR Mojo Roasted Pork Loin with Black Beans and Rice
- Tortitas de Moron - Sugar Cookies with Guava OR Arroz con Leche – Rice Pudding OR Bu uelos de Viento – Cuban Fritters

Latin

- Mojito – Classic or Pineapple
- Ceviche
- Chicken Fricassee OR Pork Adobo

Fast & Fresh

- Autumn Vegetable Soup
- Fresh Local Fish with Olives, Tomatoes and Marjoram served over Creamy Polenta

Hawaiian Cookout

- Pi a Colada
- Ahi Tuna Poke
- Agave Glazed Pork Belly with Grilled Pineapple
- Edamame Fried Rice



Luncheons

- Coconut Lime Chia Fresca
- Salad:
 - Turmeric-Roasted Beets with Avocado and Florida Citrus
 - Apple Fennel Salad with Maple Walnut Vinaigrette and Macadamia "Cheese"
 - Fennel, Tomato and Grapefruit Salad
- Soup:
 - Coconut Chicken Soup with Chilies and Lime
 - Coconut Soup with Mushrooms and Bok Choy
 - Curry Coconut Cauliflower Soup
- Main:
 - Brazilian Seafood Stew: Tomatoes, Coconut, Lime, Cilantro with Shrimp and Seafood
 - Cauliflower & Yellow Lentil Curry
- Dessert:
 - Tahini Chocolate Chip Cookies
 - Vanilla Crepes with Aquafaba Cream and Pomegranate Seeds
 - Caramel Pecan Blondies

Wine List

White Wine

Granbazan Rias Baixas, Albariño, Spain	\$45
Patz & Hall, Chardonnay, California	\$80
Francois Chidaine Touraine, Sauvignon Blanc, France	\$60

Red Wine

Moris Farms Morellino Di Scansano, "Sangiovese", Italy	\$70
Ramirez de la Piscina, Rioja, Spain	\$70