

CLASSIC THYME COOKING SCHOOL

October through March 2019

Classic Thyme At Toscana



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

Cooking Classes October thru March 2019

NEW!

2nd Session



Classic Thyme Culinary Magic Bringing the Science Lab into the Kitchen with Miss Charlotte

**Four Tuesdays, 4-6 PM, November 13, 20, 27 & Dec. 4
Combined Kids & Youth, Ages 4 thru 9 year olds
\$199 per student**

Calling all young food fanatics, budding scientists and curious kids!

We are excited to launch this new four week series to guide students through culinary based experiments exploring science through food.

Spark or nurture your passion for science in this four-week series. From edible science experiments to creating art with food, students will delve into the fascinating worlds of chemistry, physics, biology and engineering through fun, interactive, and sometimes, *magical*, hands-on activities. Each week will feature exciting experiments and the creation of a delicious snack.

For the final class, students may invite one adult to come and watch a presentation of some of the students' favorite experiments
30 minutes prior to class ending, 5:30-6 PM on December 4th.

Call for information at 908-232-5445 and Register on-line at www.classicthyme.com





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

Basic Kitchen Skills with Miss Sue

Four Mondays, 4-6 PM, Jan. 7, 14, 28, & Feb. 4, Ages 4 thru 9 year olds, \$199 per student

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. The capstone event for the last class, students will invite one adult to come and enjoy what they have learned and created.



Menus Kid's Favorite Foods

Class One – safety, tools, knife skills, prep, cook and eat **Homemade Tomato Soup, Shepherds Pie, Zucchini Crisps, and Chocolate Chip, Cranberry Biscotti.**

Class Two – continue skills, learn about the food groups and basic tastes, prep, cook and eat **Stuffed Bell Peppers, Garlic Roasted Potatoes, Crusty Garlic Parmesan Bread, and Lemon Blueberry Hand Pies.**

Class Three – continue skills, prep, cook and eat **Cornflake Chicken Tenders, Baked Macaroni and Cheese, plus Cornbread Casserole.**

Class Four – **The Grand Finale** – Children invite one adult to come and partake in this meal. We will prep, cook, set a proper table, and eat a complete meal with their guest, for all to enjoy.





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

Basic Baking Skills with Miss Sue

Four Mondays, 4-6 PM, March 4, 11, 18, & 25, Ages 4 thru 9 year olds, \$199 per student

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. The capstone event for the last class, students will invite one adult to come and enjoy some of what they have learned and created.

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 – Children invite one adult to come and enjoy a sampling of baked goods they learned in this series.

We will set a proper table, for our guests to all enjoy the fruits of the children's baked creations.



Single Day 'Mommy and Me' with Jackie Leischner

These full hands-on classes help children build math skills, improve motor functions, and develop sensory memory while encouraging the fun of cooking with Mom.

Each child should be at least 2 yrs. old and accompanied by one adult: Mom, Dad, Grandparent, Caregiver, etc.

No children under 2 allowed in Cooking School. No strollers please!

M&M 1: Halloween Fun!

Friday, October 26, 10-11:30 AM

Full hands-on, \$59.00 per child with adult

Join us as we conjure up some tasty fun Halloween treats
Spooky white pizza, Devils' food ghost cupcakes, Halloween popcorn treat, Spider clusters, Wormy orange punch

M&M 2: Thanksgiving Feast

Friday, November 16, 10-11:30 AM

Full hands-on, \$59.00 per child with adult

Turkey Meatball Soup, Pumpkin Muffins, mini apple pies, and apple pie drink

M&M 3: Holiday Baking

Friday, December 14, 10-11:30 AM

Full hands-on, \$59.00 per child with adult

Come join Miss Jackie and bake some wonderful 'Holiday Treats' with your child.

M&M 4: Brunch Favorites

Friday, January 25, 10-11:30 AM

Full hands-on, \$59.00 per child with adult

Mini vegetable quiches, Blueberry muffins, breakfast fruit parfaits, Fresh squeezed orange juice

M&M 5: Valentine's Day

Thursday, February 14, 10-11:30 AM

Full hands-on, \$59.00 per child with adult

Red Velvet cupcakes, Personal size pizza, Chocolate covered strawberries, Heart shaped lollipops, Valentine milkshake

M&M 6: St Patrick's Day

Friday, March 15, 10-11:30 AM

Full hands-on, \$59.00 per child with adult

Spring Potato Pizza, Irish Soda Bread, Shamrock lollipops and Leprechaun milkshake

Single Day 'Working Parent and Me' Classes with Jackie Leischner

Come join in the fun and learning while spending some special quality time with your child.

Each child should be at least 2 years old and accompanied by a parent or guardian.

Come and spend some real bonding time with your child!

Working Parent & Me 1: Halloween Fun!

Saturday, October 27, 9:30-11 AM

Full hands-on, \$59.00 per child with adult

Join us as we conjure up some tasty fun Halloween treats
Spooky white pizza, Devils' food ghost cupcakes, Halloween popcorn treat, Spider clusters, Wormy orange punch

Working Parent & Me 2: Thanksgiving Feast

Saturday, November 17, 11:30 AM-1 PM

Full hands-on, \$59.00 per child with adult

Turkey Meatball Soup, Pumpkin Muffins, mini apple pies, and apple pie drink

Working Parent & Me 3: Holiday Baking

Saturday, December 15, 9:30-11 AM

Full hands-on, \$59.00 per child with adult

Come join Miss Jackie and bake some wonderful 'Holiday Treats' with your child.

Working Parent & Me 4: Brunch Favorites

Saturday, January 26, 9:30-11 AM

Full hands-on, \$59.00 per child with adult

Mini vegetable quiches, Blueberry muffins, breakfast fruit parfaits, Fresh squeezed orange juice

Working Parent & Me 5: Valentine's Day

Saturday, February 9, 11:30 AM-1 PM

Full hands-on, \$59.00 per child with adult

Red Velvet cupcakes, Personal size pizza, Chocolate covered strawberries, Heart shaped lollipops, Valentine milkshake

Working parent & Me 6: St Patrick's Day

Saturday, March 16, 9:30-11 AM

Full hands-on, \$59.00 per child with adult

Spring Potato Pizza, Irish Soda Bread, Shamrock lollipops and Leprechaun milkshake

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



Perfect for any occasion, Classic Thyme Cooking School Gift Certificates are now available through our new on-line Class Registration System. Without leaving your home or office, easily purchase cooking class gift certificates for your friends and family and have them delivered via email or regular mail.

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

Kid's and Youth Cooking Classes

Cooking Up a Mischief for Halloween with Miss Staci
Saturday, October 20, 9-11 AM

Full hands-on, \$39.00 per child ages 4-9

Come have a hauntingly good time as we scare up some Halloween recipes.

Cream Cheese Stuffed Pumpkin Rolls
Pumpkin Chocolate Chip Cookies
Pumpkin Chili
Vampire's Bloodshot Punch

Kids Cook on their Day Off! with Jackie Leischner
Thursday, November 8, 10:00 AM-1:00 PM

Full hands-on, \$49.00 per child ages 4-9

Pasta shells with grilled chicken and mozzarella,
Cheddar Corn bread, Zoodles with parmesan cheese,
Very Berry Shortcakes, Chocolate Covered Bananas,
Berry Smoothie

Kids Cook on their Day Off! Baking Day
with Jackie Leischner

Friday, November 9, 10:00 AM-1:00 PM

Full hands-on, \$49.00 per child ages 4-9

Peach Bread, Banana Cupcakes with frosting,
Vanilla Thumbprint Cookies, Pizza Popovers, Fruit Smoothie

Thanksgiving with Miss Staci

Saturday, November 17, 9-11 AM

Full hands-on, \$39.00 per child ages 4-9

From autumn flavors to traditional Thanksgiving fare, the kids will "fall" for these delicious recipes.

Freshly Made Apple Cider
Homemade Apple Sauce
Pilgrim Sandwiches
Thanksgiving Turkey Cookies

Winter Festival with Miss Staci

Saturday, December 1, 9-11 AM

Full hands-on, \$39.00 per child ages 4-9

Come in from the cold to the warm kitchen as we make some winter holiday recipes.

Potato Pancakes
Homemade Hot Chocolate
Fresh Brewed Children's Winter Tea
Candy Cane Cookies
Marshmallow Snowmen

Kid's Holiday Baking with Jackie Leischner

Saturday, December 15, 11:30 AM-1:30 PM

Full hands-on, \$39.00 per child ages 4-9

Share the gift of giving as we bake treats for the holidays. Children will bake an assortment of cookies to take home for their own enjoyment or to give as gifts.

Kids Cook on their Day Off! with Jackie Leischner

Monday, January 21, 10:00 AM-1:00 PM

Full hands-on, \$49.00 per child ages 4-9

Broccoli Cheddar Soup, Grilled Cheese sandwiches,
cinnamon chips with homemade applesauce,
lemon yogurt snack cake, chocolate chip cupcakes,
Arnold palmers

Kid's Wintertime Cooking with Jackie Leischner

Saturday, January 26, 11:30 AM-1:30 PM

Full hands-on, \$39.00 per child ages 4-9

Homemade Traditional and grilled veggie pizza,
Mixed green salad with garlic cheesy croutons,
Giant chocolate chip cookie, California smoothie

Valentine's Day with Miss Staci

Saturday, February 9, 9-11 AM

Full hands-on, \$39.00 per child ages 4-9

Love is in the air in the kitchen at Classic Thyme. Your Valentine will fall in love with these delicious delights.

Take a Pizza My Heart pizza
Filled with Love Chocolate Cookies
Pretzel Kisses
Sweetheart Smoothie

Kids Cook on their Day Off! with Jackie Leischner

Friday, February 15, 10:00 AM-1:00 PM

Full hands-on, \$49.00 per child ages 4-9

Cheese and veggie quesadillas, Macaroni and cheese,
homemade tortilla chips with guacamole and salsa,
Mexican brownies, handmade churros, Spicy hot chocolate

Kids Cook on their Day Off! with Jackie Leischner

Monday, February 18, 10:00 AM-1:00 PM

Full hands-on, \$49.00 per child ages 4-9

Stuffed Shells in homemade marinara sauce, turkey meatballs,
Garlic Bread, Caesar salad, Baked Palmiers,
Yellow cupcakes with vanilla frosting, strawberry lemonade

Miss Jackie's Easter Egg...Stravaganza
with Jackie Leischner

Saturday, April 13, 9-11 AM

Full hands-on, \$39.00 per child ages 4-9

Join us for a fun-filled class of coloring Easter eggs, making chocolate treats and baking cinnamon rolls. The class would not be complete without stuffing an adorable bunny to take home.

Spring Break Mini Cooking Camp with Miss Jackie

Monday, April 15, 10:00 AM-1:00 PM

Full hands-on, \$49.00 per child ages 4-9

Hot pockets, Creamy pesto pasta salad, carrot fries, carrot cupcakes, breakaway cookies, Milkshakes

Tuesday, April 16, 10:00 AM-1:00 PM

Full hands-on, \$49.00 per child ages 4-9

Lasagna, Mozzarella stuffed meatballs, herb focaccia,
lemon drop cookies, mini cheesecakes, Arnold palmers

Wednesday, April 17, 10:00 AM-1:00 PM

Full hands-on, \$49.00 per child ages 4-9

Breakfast casserole, French toast sticks, banana bread,
raspberry muffins, fruit kabobs with yogurt dipping sauce,
breakfast smoothie

Corporate Team Building & Private Cooking Class Parties

Pre-Teen/Teen Class Offerings ages 10 through 16

Pre-Teen/Teen Cooking & Baking Club with Suzanne Lowery

All New Menu - Pasta Party
Wednesday, October 17, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16
Homemade Cavatelli with Broccoli and Garlic
Tortellini with Citrus Cream
Shrimp Scampi
Basil Pesto Sauce
Cannolis

Happy 'Friendsgiving'
Thursday, November 15, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16
Register with friends or come and make new ones while learning
to prepare this wonderful 'Friendsgiving' menu celebrating the
coming Thanksgiving holiday with friends, new and old.

Maple Glazed turkey and gravy
Peach-Cranberry chutney
Sweet Potato Crumble
Bacon Roasted Brussels Sprouts
Apple Stuffing Cups
Pumpkin Cream Jelly Roll Cake

Holiday Cookie Decorating
Friday, December 14, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16
Students will Roll, Cut-out, Bake and Decorate
Vanilla and Gingerbread Spice Cookies

Pre-Teen/Teen Cooking & Baking Club (Continued) with Suzanne Lowery

Cooking Up a Proper New Years Tea Party
Saturday, January 5, 10:00 AM-1:00 PM
Full Participation \$59.00 per person
Turkey, Brie and Pear Tea Sandwiches
Chicken Salad Puffs
Mini Bacon Quiches
Chocolate-Cherry Scones with Orange Curd
White Chocolate Oatmeal Cookies

Super Soups
Saturday, March 9, 10:00 AM-1:00 PM
Full Participation \$59.00 per person
Homemade Classic Tomato with mini Grilled Cheese Croutons
Broccoli-cheddar with Pastry Twists
Chicken Noodle
Loaded Baked Potato

Valentine's Chocolates
Wednesday, February 6, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16
Chocolate Lava Cakes
White Chocolate Mousse with Raspberry Sauce
Chocolate Truffles
Chocolate Covered Tuxedo Strawberries
Chocolate Crackles Cookies

Springtime in Italy
Thursday, April 11, 4:00-7:00 PM
Full Participation \$59.00 per student
for each individual class, Ages 10 through 16
Antipasto Skewers
Chicken Parmigiana,
Fettuccine Alfredo
Caesar Salad
Chocolate-Strawberry Mascarpone Tarts

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

Adult Classes

Vegetarian Harvest with Suzanne Lowery

Wednesday, October 4, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Garden Fresh Gazpacho

Mexican Portobello Burgers with Chili Mayo

Cavatelli with Spinach-Basil Pesto

Zucchini and Tomato Mozzarella Pie

Grilled Greek Romaine Salad with Cous cous

Mixed Berry Crisp a la mode

Hearty Chicken Dinners with Kathleen Sanderson

Thursday, October 13, 6:30-9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Thai Green Curry Coconut Chicken

with Vegetables Cilantro & Jasmine Rice

Split Roasted Chicken Stuffed with Asiago, Artichokes

& Roasted Red Pepper

Sautéed Chicken Breasts with Pomegranate Peppercorn Glaze

Grilled Chimi-churri Chicken Thighs

Orange & Arugula Salad

Croissant Bread Pudding with Caramel Sauce

Autumn in Italy with Daniel C. Rosati

Wednesday, October 24, 6:30 -9:30 PM Full Participation

Limited Enrollment \$70.00 per person

High School Students may enroll with a Parent

Truffle Scented White Bean & Herb Crostini

Bucatini Pasta all'Amatriciana Style

Classic Chicken alla Cacciatore

Zucchini Gratinati

Raspberry Almond Torta

Lobster, Lobster, Lobster

with Chef Steven Capodicasa

Friday, October 26, 7:00-10:00 PM

Full Participation \$79.00 per person

Lobster bisque with Cheesy croutons

Lobster cannoli's with savory Sicilian dipping sauce

Butter lettuce salad with Roasted tomatoes

and Grilled lemon dressing

Grilled Lobster tails Fra Diabolo served

with Homemade Fettuccine

Homemade oven baked Italian Baguettes

Peppermint chocolate Crème Brule

Fall Hand Made Pasta with Diana Albanese

Thursday November 1, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

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

Fresh Egg Pasta

Fresh Egg Pasta with Spinach

Semolina Pasta

Parmesan Frico with Fig Jam

Ravioli with Sage Brown Butter Sauce

Spinach Fazzoletti (pasta rags) with Arrabiata Sauce

Orecchiette with Caramelized Onions and Cauliflower with Herbed Bread Crumbs

Orange and Lemon Salad with Escarole

Chocolate Raspberry Cream with Mascarpone

Harvest Dinner

with Catherine Titus Felix & Dan Felix

Friday, November 2, 7-10 PM

\$85.00 per person, Full Participation

Class limited to 16, working in teams of four students will create different menus

Cat and Dan Felix bring you a tasty menu for a memorable autumn dinner.

Shrimp Cakes with Autumn Squash Drizzle

Salad of Roasted Beets with Goat Cheese and Caramelized Walnuts

Sautéed Tenderloin of Beef with Wild Mushroom Sauce

Broiled Salmon with Cranberry Coulis

Tomato Basil "Charlottes"

Potato Gratin

"Triple A" Turnovers (Apple, Almond and Apricot)

Italian Boot Camp with Diana Albanese

Sunday, November 4, 9:00 AM-1:00 PM

Full Participation \$85.00 per person

High School Students may enroll with a Parent

Build up your cooking confidence with Diana Albanese's popular Italian boot camp. The menu is always changing with the seasons and there is always something new to learn. This class covers techniques for making soups, risotto, braising, bread making and desserts with EVOO.

Escarole and Little Meatball Soup with Ancini Pepe

Sea and Mountain Risotto

Pasta all Norma (Penne with Tomato, Eggplant and Ricotta)

Oven Baked Fish with Clams and Parsley Sauce

Calabrese Braised Chicken with Tomatoes and Green Olives

Cauliflower with Spicy Sauce

Potato and Artichoke Stew

Herb Focaccia

Chocolate Olive Oil Cake

**Apples, Apples, and More Apples
with ARLENE WARD**

Thursday, November 8, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Apples have always been associated with temptation. In cooking, this delicious fruit is as versatile as it is tempting. Using apples for more than just pie, you'll find you won't be discarding any.

Come and get a hint of what Eden must have been like.

**Apple, Gorgonzola and Rosemary Pizza
Seared Haddock**

with Caramelized Leeks and Granny Smith Apples

Applejack Chicken Breasts

with Shiitake Mushrooms and Golden Delicious Apples

Confit of Fresh and Dried Fruits

Salad of Fall Greens, Honey Crisp Apples

and Nuts in Apple Cider Vinaigrette

Apple Gratin with Calvados Creamed Cheese Topping

Pre Thanksgiving Dinner

with Chef Steven Capodicasa

Saturday, November 10, 6:00-9:00 PM

Full Participation \$79.00 per person

Crab cakes bites with Lemon Mayo dipping sauce

Cream of Wild Mushroom soup with homemade savory crackers

Boneless Turkey breast stuffed

with savory cornbread and mushrooms

Citrus oven baked sweet potatoes

with toasted marshmallow topping

Roma tomatoes with crunchy cheesy topping

with parmesan cheese cookies

Pumpkin Cheesecakes

Thanksgiving Side Dishes and a Dessert

with Daniel C. Rosati

Tuesday, November 13, 6:30 -9:30 PM Full Participation

Limited Enrollment \$70.00 per person

High School Students may enroll with a Parent

Sausage & Chestnut Stuffing

Sweet Potato Gratin

Balsamic Roasted Root Vegetables

Creamed Pearl Onions with Bacon

Green Bean Salad with Sweet Pepper Confetti Dressing

Maple & Mustard Glazed Carrots

Warm Miniature Pumpkin Cheesecake Tarts

Holiday Pie Workshop

with Suzanne Lowery

Wednesday, November 14, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Classic and Quick Pie Dough

Apple and Pumpkin Chiffon Pies

Cranberry-Pear Crostada

Spanish Paella & Fideos Party

with Daniel C. Rosati

Saturday, November 17, 6:00-9:00 PM Full Participation

Limited Enrollment \$79.00 per person

Piquillos Rellenos - Cheese & Herb Stuffed Piquillo Peppers

Fideuà Alicantina - Mixed Seafood & Pasta "Paella"

Paella Valenciana - Saffron Scented Rice with Chicken, Chorizo,
Clams, Mussels & Shrimp

Mixed Green Salad with Sherry Vinegar Dressing & Flaked
Manchego Cheese

Torta di Santiago Almond Cake

Do Ahead Holiday Buffet with Kathleen Sanderson

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

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Be a guest at your own party. Learn all the secrets of pre-planning from the Queen of do ahead, culinary instructor and caterer, Kathleen Sanderson. She will share tips, tricks, and guide you through making this wonderful menu perfect for any holiday or special get-together event.

Artichoke & Herb Pizzas

Spiced Parmesan Puff Pastry Ribbon

Roasted Herbed Filet of Beef with Cabernet Butter Sauce

Oven Roasted Smashed Potatoes

Shaved Brussels sprouts with Bacon & Balsamic

Creamy Spice-scented Carrot Puree

Triple Chocolate & Walnut Triangles

Mini Apple Tart Tartins

Seafood Dinner plus Dessert

with Chef Steven Capodicasa

Friday, November 30, 7:00-10:00 PM

Full Participation \$79.00 per person

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

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

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

Grilled clams with bacon butter

Classic Sponge Cake with Butter cream frosting

Italian Surf & Turf with Diana Albanese

Wednesday, December 5, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Everyone loves Italian food, so what could be better than Italian
Surf and Turf. From my Italian kitchen to yours.

Caramelized Tomatoes with Herb Ricotta Bruschetta

Penne with Shellfish Fra Diavolo

Tuscan Steak Tagliata with Arugula Salad

Potato Croquettes

Mushroom Gratin with Tomatoes and Onions

Orange and Fennel Salad

Coffee Caramel Custard

Open House Entertaining with ARLENE WARD

Thursday, December 6, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

The holiday entertaining season has arrived. Don't panic! Here you'll find the perfect array of bright festive nibbles to go with your open house gathering. Best of all, you get to taste them before you make them. Practice up on your fancy cocktails, wines and beers. Add some new finger foods to your table and sit down and enjoy the night.

Prosciutto and Gruyere Pastry Pinwheels

Spicy Apple and Cranberry Cheese Log with Candied Pistachios

Artichoke and Fontina Quiche Bites

Rosemary Citrus Cocktail Meatballs

Pear and Gorgonzola Phyllo Triangles

Cheddar Cheese Puffs

Dinner for a Group

with Chef Steven Capodicasa

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

Full Participation \$79.00 per person

Sicilian Cauliflower crostini

Saffron and ginger steeped mussels with crusty garlic bread

Baby greens with roasted fennel and citrus yogurt saffron dressing

Individual Crab meat pot pies

Broccoli with 3 cheese panko topping

Baked Roma tomatoes with Parmesan cheese crackle

Chocolate cake with chocolate frosting

Holiday Cookie Workshop with Daniel C. Rosati

Sunday, December 9, 9:00 AM-1:00 PM Full Participation

Limited Enrollment \$85.00 per person

High School Students may enroll with a Parent

Come and join Daniel as he guides the class in preparing the various types of dough, and baking a luscious assortment of wonderful holiday cookies that we will then divide up so you can take them home just in time for your holiday celebration.

Hungarian Apricot Kifli

S'mores Cookies

Coconut Shortbread Cookies

Classic Pecan Bars

Tuscan Almond Biscotti

Maple Glazed Molasses Spice Cookies

We will be providing containers or cookie tins that we will pack up the cookies baked in class for students to enjoy at home.

Winter Roast Workshop

with Daniel C. Rosati

Wednesday, December 12, 6:30 -9:30 PM Full Participation

Limited Enrollment \$70.00 per person

High School Students may enroll with a Parent

Mustard and Apricot Glazed Pork Roast

Sage, Fruit & Nut Stuffing

Roasted Butterflied Leg of Lamb with Hazelnut Herb Crust

Homemade Mint Jelly

3 Cheese Creamed Spinach

30 Minute Beef Tenderloin Roast

with Red Wine Mushroom Sauce

Herb Mashed Potatoes

Spiced Honey & Zinfandel Roasted Pears

Do-Ahead Holiday Appetizers

with Kathleen Sanderson

Thursday, December 13, 6:30-9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

In this class we will feature some exciting flavorful hors d'oeuvres that can all be made in advance of the busy party.

Crispy Shrimp w/ Lime Cilantro Sauce

Cranberry Walnut mini muffins with ham and honey mustard

Wild Mushroom Tartlets and Caramelized onion Tartlets

Peppered Beef with Roasted Garlic Sauce

Crispy potato pancakes

with smoked salmon and crème fraiche

Pizza topped with onions, prosciutto and goats cheese

Sweet & Spicy Saucisson

Macadamia Nut Ginger Biscotti

Couples Contemporary Feast of the Seven Fishes

with Daniel C. Rosati

Saturday, December 15, 6:00-9:00 PM Full Participation

Limited Enrollment \$79.00 per person

Maryland Crab Cake Sliders

Spanish Style Salt Cod Croquettes with Romesco Sauce

Tuscan Style Stuffed Mussels

Salmon Quenelles with Basil Sauce

Portuguese Style "Clams Casino"

Seafood Strudel

Asian Noodle Salad with Shrimp in Lettuce Cups

Elegant Holiday Dinner Party

with Suzanne Lowery

Wednesday, December 19, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Smoked Salmon Profiterole Puffs

Sweet Potato Soup with Spiced Pecans

Balsamic Roasted Root Vegetables

Grilled Beef Tenderloin with Horse Radish Cream

Potatoes Au Gratin, Gingered Cranberry-Pear Trifle

Celebration Table with ARLENE WARD

Friday, December 21, 7:00 -10:00 PM

Full Participation \$79.00 per person

There is something irresistibly romantic about a swank New Year's Eve. This night after all, is the one time each year when we're allowed to pull out all the stops and live in that giddily suspended moment between past and future. That's the spirit we'll celebrate here in this menu for an intimate, urban New Year's Eve dinner. Hope this menu is your first taste of good things to come for the New Year.

Pate of Veal and Pork with Tarragon

Snow Pea, Salmon and Horseradish Boats

Risotto with Broccoli and Almonds

Tenderloin of Beef with Bordelaise Sauce

Gratin of Potato and Butternut Squash

Pistachio Bavarian with Strawberries

**Couples Shrimp and Crab Dinner
with Chef Steven Capodicasa**

Friday, January 4, 7:00-10:00 PM

Full Participation \$79.00 per person

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

Sushi Workshop

The Feeding Frenzy is Back Again!

with David P. Martone, CCP

Limited Enrollment \$75.00 per person Full Participation

Friday, January 11, 7:00-10:00 PM

High School Students may enroll with a Parent

Come and kick back and enjoy a night out. Here is an opportunity to learn the fundamentals of sushi. David will teach you the basic techniques of making great sushi rolls. More and more restaurants are featuring Sushi due to customer interest.

Learn to create your own masterpiece!

David will cover all the essentials.

**Miso Soup, Japanese Ginger Salad Dressing, Miso Dressing,
Gyoza with Ponzu Sauce, California Rolls, Tuna and Spicy
Tuna Rolls, and a wide assortment of ingredients to create
new and exciting rolls: regular and inside-out rolls.**

Many ingredients to create vegetable and non-fish rolls.

David always has new ideas for interesting rolls!!!

Chicken Done Right with Suzanne Lowery

Thursday, January 10, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Braised Chicken with Sweet Pepper Gravy
Chicken-Spinach-Mushroom Burgers
Chicken and Snow Peas with Black Pepper Sauce
Cranberry-Wild Rice Stuffed Game Hens
Chicken Piccata

Soup & Quick Bread Workshop

with Daniel C. Rosati

Wednesday, January 16, 6:30 -9:30 PM Full Participation

Limited Enrollment \$70.00 per person

High School Students may enroll with a Parent

**Confetti Pea Soup
Parmesan Quick Bread**

**Hearty Chicken Soup
Herb Dumplings**

**Polish Sausage Potato Soup
Seeded Rye Quick Bread**

**New England Clam Chowder
Buttermilk Biscuits**

The World at my Table with ARLENE WARD

Thursday, January 17, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Do you sometimes get tired of cooking the same old dinners every week? Here's a suggestion that worked for me when my family wanted take out food. Looking over the list of things, I came up with the original recipes that still remain their favorite. If you can't beat it, then join in. You can cook anything.

**Chicken with Cashew Nuts in Hoisin Sauce—China
Steamed Shrimp Dumplings and Thai Chili Sauce—Thailand
Shanghai Style Noodles with Meat Sauce—China
Fusilli with Spicy Tomato and Roasted Pepper Sauce—Italy
Swedish Meat Balls—Sweden
The Most Unlikely Chicken Wings—Hawaii**

Slow and Savory One Pot Meals

with Catherine Titus Felix & Dan Felix

Friday, January 18, 7-10 PM

\$85.00 per person, Full Participation

**Class limited to 16, working in teams of four
students will create different menus**

Great for your slow cooker, or long winter weekends. Cat and Dan share some of their favorite recipes for flavorful, slow-cooked meals. They're including a few optional side dishes and a dessert to round things out, but these dishes can stand alone.

Chicken and Dumplings

Beef Burgandy

Chunky Chile with Cornbread Topping

Chicken Cacciatore

Baked Polenta

Roasted Root Vegetables

**Warm Gingerbread with Pears with Home-made Vanilla Ice
Cream and Butterscotch Sauce**

Italian Boot Camp with Diana Albanese

Sunday, January 20, 9:00 AM-1:00 PM

Full Participation \$85.00 per person

High School Students may enroll with a Parent

Improve your Italian culinary skills and find new inspiration for everyday cooking. Knife skills and techniques will be stressed along with preparation of several favorite, classic Italian specialties. Diana will walk you through various cooking methods to help you prepare these winter inspired dishes at home.

Herb Parmesan Crostini

Escarole and White Bean Soup

Butternut Squash Risotto

Cacio and Pepe

Chicken Francese with Lemon Sauce

Tuscan Pork Roast with Sage and Potatoes

**Stuffed Red Peppers with Mozzarella Balls, Tomatoes and
Winter Pesto**

Fennel and Parmesan Gratin

Chocolate Hazelnut Cake with Chocolate Glaze

Classic Pan Sauces with Kathleen Sanderson

Wednesday, January 23, 6:30-9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Steak with Roasted garlic, honey and Balsamic Sauce
Chicken Breasts with Lemon Pepper & Parmesan Cream Sauce
Pork tenderloin with Cranberry Orange glaze
Pasta with Wild mushrooms, thyme and Pan Roasted Garlic
Salad Vinaigrette, & Banana Sauté with Ice cream & Pecans

**Soups, Stews and Hearty Winter One Pot Meals
with Diana Albanese**

Thursday, January 24, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

This class is comfort food that we all love to eat, slowly cooked meals that melt in your mouth with aromatic juices. These dishes are not fussy and some improve in a day or two, some can be made ahead to enjoy throughout the busy week.

Pasta Fagioli with Cheese Croutons

**One Pan Shrimp with Penne, Blistered Tomatoes
and Broccoli**

Vegetable Paella

Beef and Beer Stew over Mashed Potatoes

Classic Chicken Pot Pie

Banana and Chocolate Bread Pudding with Salted Caramel

Chocolate Fantasy Workshop

with ARLENE WARD

Sunday, February 3, 9:00 AM -1:00 PM

Full Participation \$85.00 per person

High School Students may enroll with a Parent

For chocolate lovers, this is the class where you can taste all cakes with different frostings. Which do you like, cocoa or chocolate? Learn which ingredients and techniques give you the results you prefer. All delicious, but chocolate lovers know what they want.

Four hours of divine indulging.

Chocolate Almond Cream Pie

Chocolate Hazelnut Perfection Cake

Chocolate Angel Cloud Cake with Chocolate Sauce

The All Occasion Chocolate Cake

Chocolate Walnut Nuggets

Classic Dinner with Chef Steven Capodicasa

Saturday, January 26, 6:00-9:00 PM

Full Participation \$79.00 per person

Corn chowder with crispy Pancetta

Butter lettuce served with grilled Avocados
with a red wine dressing

Steakhouse Grilled Rib Eye with rosemary butter glaze

Panko and Parmesan Crusted Broccoli

Roasted potatoes with pancetta paste with onions

Pear tarts with Pomegranate whipped cream

Chill Chaser Stews and Soups

with ARLENE WARD

Thursday, January 31, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Soup or stew is the choice on cold weather days. We know that - because our mothers told us so. Updating recipes helps with choosing the lighter choices of today. For company or family dinners, choose from a more substantial stew or cream-less soup. Satisfying flavor and fresh ingredients make the chills go away.

Veal Stew Provençal

Country Beef Stew with Butternut Squash and Potatoes

Monk Fish Chowder with Pancetta

Tortellini Soup with Sausage and Two Beans

Polish Dumpling Soup

Italian Sausage Soup

Cucina Rustica with Diana Albanese

Thursday, February 7, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Bring Italian country cooking into your kitchen for pure and simple flavors. These are dishes that you will want to make over and over again.

Mushroom and Pecorino on Grilled Rustic Bread

Pasta Carbonara

Chicken Thighs and Sausage with White Beans and Escarole

Beef Ragu over Easy Stovetop Polenta

Crispy Potato, Tomato and Onion Gratin

Nonna's Green Beans and Garlic

Walnut Olive Oil Cake

Dinner with Chef Steven Capodicasa

Friday, February 8, 7:00-10:00 PM

Full Participation \$79.00 per person

Burrata and pesto crostini

Baby greens served with roasted pepper dressing

Savory Pork Crown Roast

Grilled winter vegetables

Baby Yukon gold smashed potatoes

Individual Baked Alaska

Couples - Tender is the Night

with Kathleen Sanderson

Friday, February 1, 7:00-10:00 PM

Full Participation \$79.00 per person

Roasted Whole Beef Filet with a Roasted Shallot & Cabernet

Sauce and Garlicky Mashed Potatoes

Individual Filet of Beef En Croute

with Wild Mushrooms and Gorgonzola

Herb Stuffed Filet of Pork with Dijon Sauce over rice

Seasonal Vegetable & Salad

Lemon Cardamom Pound Cake with Lemon Cream & Fruit

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

**Daniel Rosati's Annual
Valentine's Day Celebration
3 Dates Offered!!!**

**Valentine's Day Celebration with Daniel C. Rosati
Thursday, February 14, 6:30-9:30 PM**

Full Participation

Limited Enrollment \$79.00 per person

Winter Salad with Spiced Walnuts & Pomegranate Vinaigrette
3 Cheese Roasted Red Pepper Risotto
Pink Peppercorn & Herb Crusted Beef Tenderloin Roast
Beet Mashed Garlic Potatoes
Green Beans with Blistered Grape Tomatoes
Chocolate Raspberry Tiramisu

**Valentine's Day Celebration with Daniel C. Rosati
Friday, February 15, 7:00-10:00 PM**

Full Participation

Limited Enrollment \$79.00 per person

Winter Salad with Spiced Walnuts & Pomegranate Vinaigrette
3 Cheese Roasted Red Pepper Risotto
Pink Peppercorn & Herb Crusted Beef Tenderloin Roast
Beet Mashed Garlic Potatoes
Green Beans with Blistered Grape Tomatoes
Chocolate Raspberry Tiramisu

**Valentine's Day Celebration with Daniel C. Rosati
Saturday, February 16, 6:00-9:00 PM**

Full Participation

Limited Enrollment \$79.00 per person

Winter Salad with Spiced Walnuts & Pomegranate Vinaigrette
3 Cheese Roasted Red Pepper Risotto
Pink Peppercorn & Herb Crusted Beef Tenderloin Roast
Beet Mashed Garlic Potatoes
Green Beans with Blistered Grape Tomatoes
Chocolate Raspberry Tiramisu

Cooking with Winter Herbs with ARLENE WARD

Thursday, February 21, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

It is hard to imagine what cooking would be like without the unique flavors provided by herbs. Come wintertime the herbs may not be as easy to shop for. Using good quality and skills that make things come alive again, are all you need. Learn how to preserve from fresh to dry and how to bring out the best flavor for the dish that is going to receive your special touch.

**Ravioli In Winter Herb Broth Reduction
Shrimp Chowder**

**Stuffed Tomatoes with Ground Meat
in Tropical Herbs and Spices**

Swordfish, Mediterranean Style

**Penne with Zucchini, Sweet Sausage and Winter Herbs
White Bean Salad, Mediterranean Style**

Wintertime Grilled Steak

with Chef Steven Capodicasa

Friday, February 22, 7:00-10:00 PM

Full Participation \$79.00 per person

Grilled baby lobster tails with saffron herb drizzle
Mediterranean chopped salad with grilled lemon vinaigrette
Grilled Spanish chorizo and roasted tomato Bruschetta
Grilled Porterhouse steaks with warm savory potato salad
Oven Roasted Cauliflower with grilled lemon drizzle
Berry Short cakes

Italian Boot Camp with Diana Albanese

Sunday, February 24, 9:00 AM-1:00 PM

Full Participation \$85.00 per person

High School Students may enroll with a Parent

Learn the essentials of Italian cooking from a third generation Italian. Diana Albanese of La Cucina D'ana has Italian cooking in her genes. Her family owned and operated the Albanese Food Market in Hoboken, Jersey City and Bayonne for many years. This class covers techniques for risotto, braising, sautéing, sauces and making doughs.

Sicilian Bruschetta

Ribollita (Twice Cooked Tuscan Minestrone Soup)

Risotto with Artichokes, Tomatoes and Spinach

Orecchietti with Broccoli Rabe and Sausage

Insalata de Mare

Chicken Saltimbucca

Pork Spareribs in Red Wine

Escarole Pie

Pistachio and Cranberry Biscotti

Winter Surf n' Turf with Suzanne Lowery

Wednesday, February 27, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Shrimp and Sweet Pepper Bisque
Grilled Romaine with Lemon Pears and Spiced Nuts
Blue Cheese Crusted Filet Mignon with Red Wine Glaze
Twice Baked Parmesan-Pancetta Potatoes
Cherry Blintzes with Chocolate Brandy Sauce

Tomahawk Steak and Crab Surf & Turf

with Chef Steven Capodicasa

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

Full Participation \$79.00 per person

Crabmeat cocktail served with lemon aioli
Baby greens with chorizo bits
with homemade goat cheese croutons
Tomahawk Rib Eye Steaks served with grilled Sea Scallops
Grilled Redskin potatoes
Roasted cauliflower with Crispy Herb Breadcrumbs
Espresso Raspberry Brownie Torte

**There's a Tuscan in My Kitchen
with Diana Albanese**

**Thursday, March 14, 6:30 -9:30 PM
Full Participation \$70.00 per person**

High School Students may enroll with a Parent

Tuscany, the most traveled spot in Italy, offers wonderful flavors that can be accomplished with a little know how and a good recipe. Diana Albanese of La Cucina D'ana, well-traveled and experienced in Tuscan cooking, will share her mouthwatering menu with you. So let the Tuscan into your kitchen this season and cook along with Diana.

**Sautéed Scallops Gratin with Parsley and Garlic
Risotto with Porcini Mushrooms
Braised Lemon Chicken with Capers and Green Olives
Tuscan Steak with Home Style Fries
and Herb Parmesan Spinach
Chocolate Budino
Almond and Anise Biscotti**

**Couples Cook with Beer – St. Patrick's Eve Dinner
with Daniel C. Rosati**

**Saturday, March 16, 6:00-9:00 PM Full Participation
Limited Enrollment \$79.00 per person**

Classic Irish Soda Bread with Irish Butter
Lager Steamed Mussels with Herbs
Mustard Crusted Pork Tenderloin with Ale Caramelized Onions
IPA Smashed Potatoes with Garlic & Rosemary
Beer & Bacon Braised Greens
Cherry Apple Lambic Crisp

**Egg Cookery 101 with Kathleen Sanderson
Wednesday, March 20, 6:30-9:30 PM**

**Full Participation \$70.00 per person
High School Students may enroll with a Parent**

**Poached, scrambled and fried eggs
Omelet making w/ a variety of filling: Boursin & Smoked
Salmon, Cheddar Cheese & Chives
Virginia Honey Baked Ham, & Gruyere
Light as a feather soufflé w/ variation: Spinach & Gruyere,
Four Cheeses, Salmon & Parmesan
Sauce Anglaise Ice Cream, Custard Sauce/w Variations,
Floating Island
Classic Floating Island with Raspberries
Sous Vide Cream Brulee**

**Exciting Ways to Cook Seafood
with ARLENE WARD**

**Thursday, March 21, 6:30 -9:30 PM
Full Participation \$70.00 per person**

High School Students may enroll with a Parent

Let's put a little snap in your fish recipes. So many cooks are afraid to try something new with home cooking. Learn how easy it is once you know how to judge flavors, timing and cooking styles. Once learned, you will be able to turn an ordinary meal into a special event.

**Salmon Chowder
Artic Char with Potato and Butternut Squash
Spinach and Lemon Stuffed Flounder
with Lemon Butter Sauce
Baked Stuffed Shrimp
Tilapia with Oven Roasted Ratatouille
Fresh Orecchiette with Clams and Mint**

**Breaking Down a Beef Tenderloin
with Catherine Titus Felix & Dan Felix**

**Friday, March 22, 7-10 PM
\$85.00 per person, Full Participation**

**Class limited to 16, working in teams of four
students will create different menus**

In this action-packed class, Cat and Dan Felix will show you how to break down a whole tenderloin and explain the best ways to cook the different cuts. Then you will break into teams to prepare four delicious menus.

**Roast Filet of Beef with Bordelaise Sauce
Steak Diane
Chateaubriand with Horseradish and Chive Sauce
"Chop Chai" - Korean Beef Noodle Salad
Stir Fried Brussels Sprouts with Shallots And Prosciutto
Pan Roasted Potatoes with Chives & Cheese
Triple Chocolate Mousse (white, milk and dark chocolate)**

**Beyond Pizza: The Savory Stuffed
Breads of Southern Italy
with Daniel C. Rosati**

**Sunday, March 24, 9:00 AM-1:00 PM
Full Participation**

Limited Enrollment \$85.00 per person

High School Students may enroll with a Parent

Mpigliati Calabrese - Airy Potato Dough Rosettes Stuffed with Caramelized Onions & Olives
Scacce Ragusane - "Letter Fold" Semolina Dough Stuffed with Tomato, Eggplant & Cheese
Tomasini - Spiral Shaped Buns filled with Fresh Ricotta, Pecorino Cheese & Marjoram
Pitta Rustica - Flaky Pastry Pie Stuffed with Escarole, Leeks, Pine Nuts & Raisins
Panzerotto di Carne - Half Moon Pastry Pockets Stuffed with Sweet Italian Sausage
Sfincione - Thick Crust Focaccia Studded with Mozzarella & Provolone Cheese topped with Tomato, Oregano & Bread Crumbs

**Basics of Cake Decorating Crash Course
with Suzanne Lowery**

**Thursday, March 28, 6:30 -9:30 PM
Full Participation \$79.00 per person**

High School Students may enroll with a Parent

Learn to Ice a smooth and perfect cake, handle pastry bags & tips, pipe simple borders, decorations and inscriptions.

Southwestern Dinner

with Chef Steven Capodicasa

**Friday, March 29, 7:00-10:00 PM
Full Participation \$79.00 per person**

Grilled avocados stuffed with Sweet and Spicy Garlic Chipotle grilled chicken
Lobster tacos
Skirt steak tacos
Crispy Cole Slaw
Crispy Bacon Mac & Cheese
Giant Chocolate Chip Cookies topped with Caramel glaze and Sea salt

Italian Boot Camp with Diana Albanese

Sunday, March 31, 9:00 AM-1:00 PM

Full Participation \$85.00 per person

High School Students may enroll with a Parent

Everyone is cooking Italian! Why not you? For this hands on class, Diana Albanese of La CucinaD'ana guides you through the many courses of Italian cuisine. She'll get you right on track with basic techniques and before you know it, you'll be cooking like an Italian.

Homemade Ricotta Cheese and Caramelized Tomato Crostini

Lentil and Pasta Soup

Butternut Squash, Swiss Chard and Apple Risotto

Linguine with White Clams Sauce

Roman Style Gnocchi

Ciambotta-Italian Vegetable Stew

Stuffed Pork in the Porchetta Style

Chicken Piccata with Lemon Sauce

St. Joseph's Cream Puffs

Tapas & Paella with Diana Albanese

Wednesday, April 3, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

From tapas to paella, Spain offers some of the best dishes for entertaining. Little dishes of tapas with a glass of Sherry or big bold paella with a hearty wine will make a great party plan.

Shrimp Fritters with Aioli

Dates Stuffed with Chorizo, Wrapped in Bacon

Chicken Thighs and Artichoke Paella

Roasted Fish Layered with Tomatoes, Capers and Manchego

Bread Crumbs

Grilled Skirt Steak with Salsa Verde and Spicy Potatoes

Carmella's Orange Cake with Strawberries

and Vanilla Ice Cream

Tenderloin Entertaining Menu

with Chef Steven Capodicasa

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

Full Participation \$79.00 per person

Grilled shrimp cocktail with roasted tomato cocktail sauce

Classic Caesar salad with homemade sourdough croutons

Beef tenderloin stuffed with Lobster and served with burgundy wine reduction, with caramelized onions

Smashed baby Yukon gold potatoes

Sautéed green beans with puttanesca sauce

Homemade Peach and Blueberry crumb pies

Savory Italian Tortas

with Daniel C. Rosati

Wednesday, April 10, 6:30 -9:30 PM Full Participation

Limited Enrollment \$70.00 per person

High School Students may enroll with a Parent

Torta di Carciofi - Artichoke Torta

Torta di Funghi - Porcini & Wild Mushroom Torta

Erbazzone - Spinach & Sausage Torta

Pizza Gain - Mixed Cured Meat & Cheese Torta

Tomato Crostata - Rustic Tomato Tart

The French Connection with ARLENE WARD

Friday, April 12, 7:00 -10:00 PM

Full Participation \$79.00 per person

April in the French country side around Provence, brings to my memory the wonderful simplicity of the food of home cooks. I'll bring you to the Provence area where our menu will focus on the casual, delicious "cuisine of the sun". Come with a partner, help prepare for simple, satisfying success at the table.

Olive Tapenade on Grilled French Loaves

French Baguettes

with Herb Butter, Radishes and Salt Crystals

Rack of Lamb with Herbs of Provence and Garlic

Potatoes Roasted with Olive oil and Bay Leaves

Tomatoes Provencal

Apple Gratin with Calvados Creamed Cheese Topping

Holiday Brunch with Kathleen Sanderson

Tuesday, April 16, 6:30-9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Lobster Benedict with Asparagus & Citrus Hollandaise

Smokey Sweet & Salty Bacon Strips

Sweet Potato & Corn beef Hash

Arranged Citrus & Avocado Salad

Almond Filled Puff Pastry Jalousie

Berry Scones with Maple Butter

Spring Baking with Suzanne Lowery

Wednesday, April 17, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Lemon Curd cheesecakes

Chocolate-Raspberry Jelly Roll

Pineapple Carrot Cupcakes with Coconut Cream Cheese Frosting

Strawberry Crumble Cookies

Almond Filled Pithvier Puff Pastry Torte

Dinner at Our Place – Couples Night Out

with ARLENE WARD

Thursday, April 25, 6:30 -9:30 PM

Full Participation \$70.00 per person

High School Students may enroll with a Parent

Can you use a break about now? To make things a little easier in your kitchen, come together and enjoy this menu planned for ease and style. Simple dishes that are perfectly suited for busy schedules and demanding palates—real food for real life.

Cheese and Sun-dried Tomatoes on Toast

Tagliatelle with Herbs and Buttery Egg Sauce

Grilled Flat Iron Steak with Roquefort Sauce

Pan Fried Smashed Potatoes

Red and Yellow Roasted Peppers Spanish Style

Floating Lemon Cake with Seasonal Berries

**Let us host your next
Corporate Team Building Event
Visit our website for program details
and menus**

**Couples Pizza, Pizza, Pizza
with Chef Steven Capodicasa**

Friday, April 26, 7:00-10:00 PM

Full Participation \$70.00 per person

Come spend an evening with Chef Steven and get a tour through the world of making great pizzas.

Assorted Flat Bread pizzas

White Clam Pizza

Classic Deep dish Grandma pie

Aunt Carmela's Hot and sweet Soppressata pizza

Classic Margherita

Cheesy, Bacon and Tomato Calzones

Garlic Knots with roasted tomato dipping sauce

Surprise dessert pizza

Italian Boot Camp with Diana Albanese

Sunday, April 28, 9:00 AM-1:00 PM

Full Participation \$85.00 per person

High School Students may enroll with a Parent

Build up your confidence with Diana Albanese of La Cucina D'ana popular Italian boot camp. The menu is always changing with the seasons and there is always something new to learn.

Zucchini and Basil Bruschetta

Penne with Vodka Sauce

Risotto Primavera

Baked Fish with Clam Sauce

Sautéed Chicken with Hazelnuts and Balsamic Vinegar

Sweet and Sour Sicilian Potatoes

Asparagus Fritters

Mushroom, Arugula and Parmesan Salad

Torta de Nonna

Sushi Workshop

The Feeding Frenzy is Back Again!

with David P. Martone, CCP

Limited Enrollment \$75.00 per person Full Participation

Friday, April 19, 7:00-10:00 PM

High School Students may enroll with a Parent

Come and kick back and enjoy a night out. Here is an opportunity to learn the fundamentals of sushi. David will teach you the basic techniques of making great sushi rolls. More and more restaurants are featuring Sushi due to customer interest.

Learn to create your own masterpiece!

David will cover all the essentials.

Miso Soup, Japanese Ginger Salad Dressing, Miso Dressing, Gyoza with Ponzu Sauce, California Rolls, Tuna and Spicy Tuna Rolls, and a wide assortment of ingredients to create new and exciting rolls: regular and inside-out rolls.

Many ingredients to create vegetable and non-fish rolls.

David always has new ideas for interesting rolls!!!

Knife Skills Classes

Knife Skills I Workshop with Steven Capodicasa

Full Participation \$69.00 per person

High School Students may enroll with a Parent

****2 Dates Offered****

Saturday, January 12, 9:00 AM-12:00 PM

Saturday, April 20, 9:00 AM-12:00 PM

This full hands-on techniques class is one you can't miss. Even the best of cooks can benefit from a class where you learn the proper way to use your knives. Selecting the proper knife is essential in staying safe and getting the job done effectively. Chef Steven, will teach you the basics while helping to reduce your prep time. Learn all the basics of cutting, slicing, shredding, and mincing. Also learn the proper way to keep your knives well maintained and sharp. Not sure about your old knives. Bring them in for evaluation and sharpening.
We Sharpen Knives Professionally!

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'



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



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.

Class Schedule Thru April 2019



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

Corporate & Private Cooking Class Parties

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

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

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



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Class Schedule Thru April 2019