

# CLASSIC THYME COOKING SCHOOL

October 2016 through March 2017

## 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 2016 thru March 2017

[REGISTER ON-LINE](#)

710 South Ave. West, Westfield, NJ (908) 232-5445

[www.classicthyme.com](http://www.classicthyme.com)



## **\*\*All New Kids & Youth Cooking Series\*\***

### **Basic Kitchen Skills with Miss Kathy**

**Four Fridays, 4-6 PM, October 28, Nov. 4, 11, & 18, Youth 7 thru 9 year olds, \$199 per student**

**Four Fridays, 4-6 PM, January 6, 13, 20, & 27, Youth 7 thru 9 year olds, \$199 per student**

**Four Fridays, 4-6 PM, Feb. 3, 10, 24, & March 3, Kids 4 thru 6 year olds, \$199 per student**

**Four Fridays, 4-6 PM, March 10, 17, 24, & 31, Youth 7 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.

**Class One** – safety, tools knife skills prep, make and eat a veggie soup and rolls or veggie pizza, veggie sauce with freshly made pasta, or roasted veggies.

**Class Two** – continue skills, learn about the food groups and basic tastes, prep, cook and eat baked goods such as cookies, cupcakes, cakes.

**Class Three** – continue skills, prep, cook and eat an easy chicken recipe, a salad and vinaigrette.

**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.



## Late Summer Early Fall Program

### Late Summer & Fall

#### Edible and Living Garden Schoolyard program

Fridays 4-6 PM, Sept. 16, 23, 30, Oct. 7 & 21

Ages 4 through 9, \$35 per student per class

Summer might be ending but we still have time to grow some veggies and herbs! Salad greens and root vegetables, with a shorter growing season, can be planted late summer to harvest before our NJ frost which is typically around Halloween. We continue our Garden to Table camp harvesting, preparing and cooking what we will grow over the next few months as we prepare the garden for next year. The plants we have still growing are broccoli, beets, kale, cauliflower, radishes, peas, tomatoes, peppers, Swiss chard, lettuces, beans and herbs. Join us in the garden as we continue the fun we had throughout the summer harvesting, cooking, and learning about our edible and living garden. Classes will run weekly on Fridays through October.

#### 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 is expected to be 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!**

Monday, October 31, 10:00-11:30 AM

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

Join us as we conjure up some tasty Halloween treats

**M&M 2: Thanksgiving Feast**

Wednesday, November 16, 10:00-11:30 AM

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

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

**M&M 3: Holiday Baking**

Friday, December 16, 9:00-10:30 PM

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

**M&M 4: Italian Favorites**

Tuesday, January 24, 12:00-1:30 PM

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

Handmade Cavatelli, Turkey Meatballs, Marinara Sauce, Garlic Knots

**M&M 5: Valentine's Day**

Tuesday, February 14, 10:00AM-11:30PM

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

Red Velvet Cupcakes, Personal Pizza with Toppings, Chocolate Covered Strawberries, Heart Shaped lollypops

**M&M 6: St' Patrick's Day**

Friday, March 17, 10:00AM-11:30PM

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

Spring Potato Pizza, Irish Soda Bread, Shamrock lollypops and milkshake



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.

#### Single Day 'Working Parent and Me' Classes

Come join in the fun and learning while spending some special quality time with your child. Each child is expected to be 2 years of age or older and accompanied by a parent or guardian. Come and spend some real bonding time with your child!

**Working parent & Me 1: Thanksgiving Feast**

Saturday, November 19, 11:30-1:00 AM

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

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

**Working parent & Me 2: Holiday Baking**

Saturday, December 17, 11:30 AM-1:00 PM

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

**Working parent & Me 3: Italian Favorites**

Saturday, January 21, 10:00-11:30 AM

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

Handmade Cavatelli, Turkey Meatballs, Marinara Sauce, Garlic Knots

**Working parent & Me 4: Valentine's Day**

Saturday, February 11, 12:00AM-1:30PM

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

Red Velvet Cupcakes, Personal Pizza with Toppings, Chocolate Covered Strawberries, Heart Shaped lollypops

**Working parent & Me 5: Family Brunch**

Saturday, March 25, 12:00-1:30 PM

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

Ham & Cheese Strata chocolate Banana Bread Fruit Salad Fresh Squeezed OJ

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

## **Kid's and Young Adult Cooking Classes**

### **An Apple A Day with Eileen Rooney**

**Saturday September 24, 9-11 AM,**

**Full Participation Ages 4 thru 9, \$39.00 per child**

Cultivated for over 3,000 years with varieties well into the thousands, apples have been a mainstay in our culture since the days of Johnny Appleseed. Lemony yellow to bright green to brilliant red, flavors from tart to sweet and a variety of textures. Apples are loaded with fiber and good source of Vitamins A & C.

Apples are convenient to carry for snacking, low in calories, a natural mouth freshener, and still very inexpensive. Children will have fun working with apples creating Individual Apple Cakes, Homemade Applesauce and our special Apple Pie Drink made with Vanilla Ice Cream. We will also do a sample tasting of several apple varieties.

### **Kids' Halloween Spooky Edibles with Eileen Rooney**

**Saturday, October 29, 9:30 - 11:30 AM**

**Full Participation, ages 4 thru 9, \$39.00 per child**

Join Eileen for a spooktacular time as we cook up some ghoulish treats! As always, Eileen will conjure up an assortment of 'Spooky Edibles' from her witch's book of spells. Scary, gooey, sticky, messy; all things kids love!

### **Kids Cook Brunch on their Day Off! with Jackie Leischner**

**Thursday, November 10, 10:00 AM-1:00 PM**

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

Ham and Cheese Strata, Banana Chocolate bread, Buttermilk waffles with homemade ice cream, fruit and yogurt granola cups, fresh squeezed orange juice

### **Kids Cook Fun Food on their Day Off! with Jackie Leischner**

**Friday, November 11, 10:00 AM-1:00 PM**

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

Homemade pizza, Cinnamon rolls, s'more chocolate cupcakes, Oatmeal chocolate chip cookies, green salad with homemade croutons, berry smoothie

### **Thanksgiving Baking with Eileen Rooney**

**Saturday, November 19, 9:00 - 11:00 AM**

**Full Participation Ages 4 thru 9, \$39.00 per child**

Children will bake and bring home Pumpkin Bread, Corn Bread, Cranberry Bread and Honey Butter.

Please have children eat lunch before the class, as we will have no time to eat during class.

### **Kid's Holiday Baking with Jackie Leischner**

**Friday, December 16, 4:00-6:00 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.

### **Kid's Holiday Baking with Jackie Leischner**

**Saturday, December 17, 9:00-11:00 AM**

**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 16, 10:00 AM-1:00 PM**

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

Chocolate Chili, tortilla chips, tortilla soup, homemade salsa, guacamole, churros, fruit sangria

### **Kid's Italian Kitchen with Jackie Leischner**

**Saturday, January 28, 12:30-2:30 PM**

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

Stuffed shells, Chicken parmesan, homemade marinara sauce, meatballs, garden salad, Italian lemon drop cookies, Lemon granita

### **Kids' Valentine's Day Class**

**with Eileen Rooney**

**Saturday February 11, 9:30—11:30 PM**

**Full Participation, \$39.00 per child ages 4-9**

Each child will bring home a decorated chocolate box filled with handmade chocolate candies and baked goods.

### **Kids Cook Pizza on their Day Off! with Miss Lisa**

**Friday, February 17, 10:00 AM-1:00 PM**

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

Come and join us on your day off as we celebrate Pizza Day! Cook a Delicious Selection of Pizza's here at Classic Thyme. We will make and eat: Traditional pizza with toppings, Grilled Cheese Pizza, Dessert Pizza, Cookie and Cream Milkshake

### **Kids Cook Fun After School Snacks on their Day Off!**

**with Miss Lisa**

**Monday, February 20, 10:00 AM-1:00 PM**

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

Pepperoni roll-ups, 7 Layer Taco Dip with crudité's, Pita Nachos, Ham & cheese Snails, Pretzel Melts, Jam Pockets Waffles and Ice Cream and a Fruit Smoothie

### **Celebrate Dr. Seuss's Birthday**

**with Eileen Rooney**

**Sunday, February 26, 9:00 -11:00 AM**

**Full Participation \$39.00 per child ages 4-9**

**Green Eggs and Ham!**

Let's celebrate Dr. Seuss's birthday by making **Green Eggs and Ham, Beezlnut Juice, Cat in the Hat Kabobs, and Cat in the Hat Ice Cream Cone.** Class time will allow for reading of a few good books to celebrate this wonderful author.

### **Kids' St. Patrick's Day Baking Class with Eileen Rooney**

**Sunday, March 12, 9:00-11:00AM**

**Full Participation \$39.00 per child ages 4-9**

In class children will make and eat tea sandwiches and leprechaun shakes. Each child will make and bring home a mini loaf of Irish Soda Bread.

### **Kids Cook Brunch with Jackie Leischner**

**Saturday, March 25, 11:00-1:00 PM**

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

French Toast Casserole, Strawberry Scones Berry Cups with fresh Whipped Cream Breakfast smoothie

## **Pre-Teen/Teen Cooking Club with Suzanne Lowery**

**All New 'Chopped' Chicken**  
**Monday, October 24, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**

Students will be divided into teams, with each team being assigned a tray of ingredients. After inspecting the ingredients and sketching out a plan, teams will meet with Chef Suzanne Lowery and discuss their menu before facing off to create a three course meal; appetizer, entrée and dessert.

**All New 'Chopped' Beef**  
**Monday, November 14, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**

Students will be divided into teams, with each team being assigned a tray of ingredients. After inspecting the ingredients and sketching out a plan, teams will meet with Chef Suzanne Lowery and discuss their menu before facing off to create a three course meal; appetizer, entrée and dessert.

**Holiday Brunch - Monday, December 12, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**

Ham and cheese puffs, Baked Apple French Toast with Cinnamon Syrup, Cranberry Spinach Salad, Turkey Sausage Patties, Sticky Buns, Minted Marshmallow Cocoa

**All New 'Chopped' Fish & Seafood**  
**Monday, January 23, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**

Students will be divided into teams, with each team being assigned a tray of ingredients. After inspecting the ingredients and sketching out a plan, teams will meet with Chef Suzanne Lowery and discuss their menu before facing off to create a three course meal; appetizer, entrée and dessert.

**Comfort Food Classics - Monday, February 13, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**

Creamy Mac 'n cheese, White Pizza with Garlic and Sausage, Spaghetti and Meatballs, Chicken Parmigiana, Hot Fudge Brownie Sundaes

**Perfect Pasta - Monday, March 20, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**

Cavatelli with Broccoli and Sausage, Basil Pesto Bow Ties, Ricotta Gnocchi with Sun-dried Tomato Sauce, Tortellini with citrus Cream Sauce, Chocolate Cherry Ravioli with Ice Cream

## **\*\*All New\*\* Pre-Teen/Teen Baking Club with Suzanne Lowery**

**Autumn Harvest - Wednesday, October 19, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**  
Cinnamon Streusel Coffee Cake, Orange Spice Bread, Pumpkin White chocolate chunk cookies, Dulce de Leche cream puffs, Cranberry-Pear Turnovers

**Pie Workshop - Wednesday, November 2, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**  
Pie dough two ways, Classic Apple Pie, Pumpkin Chiffon Pie, Pear-Berry Crostada

**Holiday Cookie Swap - Wednesday, Dec. 14, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**  
Cinnabun Cookies, Chocolate cherry Thumbprints, Cranberry Brownie Bars, Butterballs, Iced Shortbread Wreaths

**Perfect Pastries - Wednesday, January 25, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**  
Mini Lemon Meringue Pies, Chocolate Coconut Tarts, Double Chocolate Cream Eclairs, Strawberry Napoleans, Berry Cheesecake Cups, Cinnamon Elephant Ears

**Valentine's Treats - Wednesday, February 8, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**  
Strawberry Baked Alaska, Chocolate Chip Cherry Scones, Peanut Butter cups, Heart Shaped Linzer Tarts, Lava Cakes with Raspberry Sauce

**Muffins & Breads - Wednesday, March 22, 4:00-7:00 PM**  
**Full Participation \$59.00 per student**  
**for each individual class, Ages 10 & up**  
Apple Gingerbreads, Nutella Banana Muffins, Tomato and Cheese Focaccia, Dinner Rolls, Sticky Buns

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



# Adult Classes

## Adult Basic Cake Decorating with Suzanne Lowery

2 Mondays, January 30, & February 6, 7:00–10:00 PM  
Full Participation

\$179.00 per person including starter set of tools  
(High School Students may enroll with a Parent)

### THE BASICS OF CAKE DECORATING:

In these two sessions, learn to create a professionally decorated special occasion cake.

Introduction to tools, frostings, handling of the pastry bag, and basic borders.

Coloring of frosting, piping of rosebuds, sweet peas, leaves and roses on the nail.

Demonstration of filling, frosting, and bordering a cake and practice writing inscriptions.

Students will complete an iced and decorated cake of their own design.

\*Students will completely decorate a pre-baked cake, we supply in the second class which they take home.\*

### MASTERY OF TECHNIQUES –

The world's great cuisines are all based on classic techniques. In this new seven part "A la Carte" series Chefs Catherine Felix, CCP and Michael Christiansen, will guide you to a mastery of Western and Eastern cuisine. Enroll in the classes individually or sign up for the full series.

This is an investment in your

Culinary aptitude that will repay amply in the years to come. Classes are full participation, limited to 16 students, Chefs Felix and Christiansen will alternate teaching the classes with the assistance of highly skilled Classic Thyme staff.

**CLASS ONE: - Knife Skills East and West: Stir Fry, Roasting, Baking Essentials**  
with Catherine Titus Felix, CCP  
& Michael Christiansen

Thursday, September 22, 6:30–10:00 PM  
\$85.00 per person, Demonstration  
(Enrollment limited to 16)

High School Students may enroll with a Parent

*Caramelized Onion Croutes*  
*Roast Chicken (with pan gravy)*  
*Roasted Vegetables*  
*Stir Fried Beef with Vegetables*  
*Cat's Butterflake Biscuits*  
*Cinnamon Apple Crisp*

**CLASS TWO - Stocks and Soups, Basic Pastry**  
with Catherine Titus Felix, CCP  
& Michael Christiansen

Thursday, October 13, 6:30–10:00 PM  
\$85.00 per person, Demonstration  
(Enrollment limited to 16)

High School Students may enroll with a Parent

*Classic Chicken, Vegetable and Beef Stock*  
*Classic Chinese Chicken Stock*  
*Japanese Dashi*  
*Japanese Ramen Broth*  
*Minestrone Soup, Onion Soup*  
*Ramen, Miso Soup*  
*Chicken and Sesame Noodles*  
*Spiced Apple Pie*

### CLASS THREE

**Broiling, Pan Broiling, Glaze Grilling, Rice Cookery, Introduction to Sauces: Bechamel/Mornay**  
with Catherine Titus Felix, CCP & Michael Christiansen  
Wednesday, November 9, 6:30–10:00 PM  
\$85.00 per person, Demonstration  
(Enrollment limited to 16)

High School Students may enroll with a Parent

*Broiled Steak, Chicken Breasts, and Salmon*  
*Parsley Potatoes*  
*Creamy Macaroni and Cheese*  
*Korean Glaze-Grilled Beef ( Bul-Go-Gi)*  
*Butterscotch Broiled Fruit*  
*Creamy Rice Pudding*

**CLASS FOUR - Moist Heat Methods Part 1, Poaching, Boiling and Steaming, Home Made Pasta, More Sauces: Vinaigrette, Hollandaise, Mayonnaise**  
with Catherine Titus Felix, CCP & Michael Christiansen  
Thursday, January 12, 6:30–10:00 PM  
\$85.00 per person, Demonstration  
(Enrollment limited to 16)

High School Students may enroll with a Parent

*Deviled Eggs*  
*Eggs Benedict*  
*Chicken Salad 2 ways*  
*Fettucine Alfredo*  
*Shabu-Shabu – Japanese Table-top poached beef and Udon noodles*  
*Steamed Chinese Pot- Sticker Dumplings*  
*Poached Pears with Red Wine Sauce*

**CLASS FIVE - Moist Heat Methods Part II, Braising, Poelage, and Stewing – East and West, More Sauce: Tomato, Potatoes and Polenta**  
with Catherine Titus Felix, CCP & Michael Christiansen  
Thursday, February 16, 6:30–10:00 PM  
\$85.00 per person, Demonstration  
(Enrollment limited to 16)

High School Students may enroll with a Parent

*Sukiyaki*  
*Mediterranean Seafood Stew (Bouillabaisse) with Aioli*  
*Braciolo, Braised in Tomato Sauce with Polenta*  
*Poelage Pork Tenderloin*  
*Korean Braised Beef Shortribs (Kalbi)*  
*Mashed Potatoes – Re-Baked Potatoes*  
*Applesauce*

**CLASS SIX - Sautés, Sauces: Veloute, Pan and Brown Sauces, Pizza and Bread Essentials**  
with Catherine Titus Felix, CCP & Michael Christiansen  
Thursday, March 16, 6:30–10:00 PM  
\$85.00 per person, Demonstration  
(Enrollment limited to 16)

High School Students may enroll with a Parent

*Chicken Marsala*  
*Veal Francaise with Lemon Veloute Sauce*  
*Beef Stroganoff*  
*Pizza Margherita*  
*French Bread and Sautéed Apples*

**New Orleans Seafood Grills with Steven Capodicasa**

**Saturday, October 8, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Crab cakes with Lemon Mayo dipping sauce  
Shrimp Gumbo bowls

Mediterranean chopped salad with grilled lemon vinaigrette

Bacon wrapped beef tenderloin  
served with grilled lobster tails

Roasted potato accordions

Dark Chocolate Layer Cake  
with Chocolate Ganache Frosting

**Under the Tuscan Sun with Kathleen Sanderson**

**Monday, October 17, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Antipasto Selection

Fungi Risotto

Chicken under a brick

Roasted Vegetables

Focaccia

Hazelnut Biscotti w/ Berries and Mascarpone

**Italian Boot Camp with Diana Albanese**

**Sunday, October 16, 9:00 AM-1:00 PM**

**Full Participation \$85.00 per person**

**High School Students may enroll with a Parent**

Join Diana Albanese and learn how to shape up your Italian culinary skills in this comprehensive instruction and hands on class made for early fall.

As all Italians know the best meals are eaten at home.

**Italian Wedding Soup**

**Italian Brodo**

**Risotto with Tomato and Arugula**

**Gemilli with Lemony Artichoke Sauce**

**Brazini Cartoccio**

**Chicken Scarpariello**

**Crispy Potatoes, Tomatoes and Cippolini Onions**

**Pork Loin Bolognese Style**

**Swiss Chard and Parmesan Torte**

**“S” Cookies**

**Bring on the Winter Food with ARLENE WARD**

**Wednesday, October 19, 6:30 -9:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Start getting ready for the change of guard in the kitchen. Away with the pesto and cold soups, salads and dinner so light you're hungry by night. It's now time to fire up the oven and indoor grill pans to receive the bounty of the fall and winter season. Nice enough for both friends and family, you too will enjoy these casual winter dinner selections.

**Mushroom Soup Starter in a cup**

**Cavatelli with Spicy Winter Squash**

**Herb and Cheese Filled Chicken Thighs**

**Whipped Carrots and Garlic Potatoes**

**Soft Polenta with Spinach and Spicy Grilled Shrimp**

**Plum Sponge with Vanilla Sauce**

**Fireside Autumn Dinner with Diana Albanese**

**Thursday, October 20, 7:00 -10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Warm and inviting home cooking is back with all the kudos it deserves. Revisit some of your childhood favorites with a new twist.

**White Cannellini Bean and Tuscan Kale Soup  
with Herb Crostini**

**Pork Tenderloin with Apricot Apple Glaze  
Sautéed Chicken with Balsamic Vinegar and Hazelnuts  
Mashed Potatoes and Sweet Potatoes**

**Pancetta Brussels Sprouts**

**Mixed Green Salad with Apples, Blue Cheese, Walnuts and  
Raspberry Vinaigrette  
Apple Spice Cake**

**Chef Steven's Family Dinner with Steven Capodicasa**

**Friday, October 21 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Savory Filo Filled Cheese, Crab and Herb Triangles  
Baby greens served with roasted garlic and Gorgonzola dressing  
Stuffed Surf and Turf, beef tenderloin stuffed  
with grilled shrimp and sautéed arugula  
Grilled asparagus wrapped in prosciutto  
Roasted potato and cream pots  
Homemade Pound cake with Raspberry Whipped Cream  
and Chocolate sauce

**Thai Home Cooking with Daniel C. Rosati**

**Thursday, October 27, 7:00-10:00 PM Full Participation**

**Limited Enrollment \$70.00 per person**

**High School Students may enroll with a Parent**

Sure take out is easy... Yet, there's nothing like homemade, join Daniel in the Classic Thyme kitchen as we discover the secrets of making delicious Thai food at home, many of which Daniel has learned from his sister-in-law who was born and raised in Thailand and once owned a Thai restaurant in northern NJ!

**Thai Chicken & Shrimp in Lettuce Cups**

**Classic Pad Thai**

**Crab Fried Wontons with Red Pepper Dipping Sauce**

**Pork Tenderloin Medallions with Eggplant in Red  
Curry Sauce**

**Thai Jasmine Fried Rice**

**Coconut Mousse with Fresh Mango Sauce**

**Awesome Autumn Dinners**

**with Catherine Titus Felix & Dan Felix**

**Friday, October, 28, 7-10 PM,**

**\$79.00 per person, Full Participation**

Need some fresh ideas for autumn dinners? Chef Catherine Felix, along with her husband Dan, will share some of their latest, autumnal, recipes. Mix or match the main courses and sides to create easy dinners your guests will dream about until Spring.

**Corn Cakes with Autumn Squash Drizzle**

**Salad of Roasted Golden Beets with Goat Cheese and  
Caramelized Walnuts**

**Tenderloin of Beef with Wild Mushroom Sauce**

**Broiled Salmon with Cranberry Coulis**

**Tomato Basil “Charlottes”**

**Sweet Potato Oven-Fries**

**“Triple A” Turnovers (Apple, Almond and Apricot) with  
Butterscotch Sauce**

**Autumn Harvest Surf & Turf Dinner with Suzanne Lowery**

**Thursday, November 3, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Fennel and Crab Crostini

Roasted Vegetable Goat Cheese Salad

Butternut Shrimp Scampi

Smoked Gouda Stuffed Filet of Beef with Cabernet Reduction

Cinnamon Spice Crème Brulee

**Couples Steak Night with Kathleen Sanderson**

**Friday, November 4, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Chopped Caesar Salad

Shrimp Cocktail Shooters

Pan Seared Filet with Roasted Garlic & Cabernet Reduction

Roasted Tattoo Potatoes

Herb Roasted Tomatoes

Haricot Vert with hazelnuts and Shallots

Apple tart Tartin w/ Freshly Whipped Cream

**Couples in the Kitchen – Too Busy to Cook?**

**with ARLENE WARD**

**Saturday, November 5, 7:00 -10:00 PM**

**Full Participation \$75.00 per person**

There's nothing like home cooking and entertaining. You ask who has the time? I'm saying you will when cooking together and choosing a menu that has fabulous foods done simply and perfectly. Relax by escaping the kids, getting away from work and calming yourself before next week elections. It's surprising how much food can help the stress.

**Fig, Creamy Goat Cheese and Pine Nut Pizza**

**with Arugula Topping**

**Gratin of Scallops with Porcini and Chives**

**Beef Tenderloin Steaks with Gorgonzola**

**and Peppercorn Finish**

**Crusty Potato and Chive Cakes**

**Roasted Garlic and Broccoli**

**Brandied Berries and Fruits with Broiled Pastry Cream**

**Seafood Five Ways Plus Dessert with Steven Capodicasa**

**Friday, November 11, 7:00-10:00 PM**

**Full Participation \$70.00 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 wasabi nut coated Ahi tuna with chilled bowtie pasta salad

and pickled ginger dressing

Grilled clams casino calzones

Grilled swordfish kebobs

with chilled citrus Mediterranean couscous

Classic Sponge Cake with Buttercream frosting

**Couples Cook Northern Italian Favorites**

**with Daniel C. Rosati**

**Saturday, November 12, 6:00-9:00 PM Full Participation**

**Limited Enrollment \$75.00 per person**

When Autumn arrives in Italy there are a lot of things to look forward to, this includes ingredients to cook with found only once a year... like, wild mushrooms, white truffles, freshly pressed olive oil and the release of new wines. What better time to showcase these treasures of the season by entertaining at home, join Daniel as we celebrate the season and learn to cook, the Italian Way!

**Savory Wild Mushroom & Truffle Scented Crostata**

**Pan Fried Chicken Milanese with Grape Tomatoes,**

**Baby Arugula & Parmesan Shavings**

**3 Cheese Zucchini Gratin**

**Crispy Pan Roasted Potatoes with Lemon Garlic Gremolata**

**Raspberry Ganache Tart**

**with Easy "No Roll" Brown Butter Crust**

**Soup...It Cures What Ails with ARLENE WARD**

**Tuesday, November 15, 6:30 -9:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

As soon as I feel a chill coming on, I think about curling up with a good book and a great pot of soup. It's no secret that one way to make a great soup is to begin with a good homemade stock.

Don't think about a quickie can or cup of bouillon, but imagine sniffing the air as you fill your kitchen with the wonderful aroma of a satisfying pot of soup.

**Crispy Onion and Sage Flatbreads**

**Homemade Chicken Stock**

**Escarole and Sausage Soup**

**Meat Ball, Chicken and Ricotta Dumpling Soup**

**Roasted Tomato and Basil Soup**

**Chicken and Barley Soup**

**Cider Baked Apples with Apricots and Nuts**

**A Classic Thyme Thanksgiving Dinner with Daniel C. Rosati**

**Wednesday, November 16, 7:00-10:00 PM Full Participation**

**Limited Enrollment \$70.00 per person**

**High School Students may enroll with a Parent**

Thanksgiving Day gives us a time to reflect and to be thankful for all we have in our lives. It also gives us some time to have fun and be a little more creative in the kitchen, yet keep with the traditions that have made this one of America's best-loved holidays. So, what's your favorite part of the bird? Or, is it everything but the bird? Don't miss out, Thanksgiving is a popular cooking class over the years and is sure to quickly sell out!

**Parmesan Herb Quick Bread, Autumn Corn Chowder**

**Butterflied Herb Grilled Turkey**

**with Pomegranate Molasses Glaze**

**Brioche Sausage Sage Stuffing**

**Sweet Potato Gratin with Caramelized Shallots and Aged Gouda**

**Green Beans with Hazelnut Brown Butter**

**Warm Miniature Pumpkin Cheesecakes**

**Classical Comfort with Suzanne Lowery**

**Thursday, November 17, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Cream of Chicken and Vegetable Soup

Grilled chicken Caesar Salad

Meatloaf with mashed potatoes and creamed spinach

Turkey Tetrazzini,

Chocolate Fudge Cake



**Couples Best of Beef – International  
with Catherine Titus Felix & Dan Felix**

**Friday, November 18, 7-10 PM,**

**\$79.00 per person, Full Participation**

Beef is prized around the world. Join Catherine and Dan Felix for a night of delicious fun with the best of international-style beef.

- Beef Wellington – puff-pastry wrapped tenderloin**
- Boeuf Bourguignon – with roasted potatoes and vegetables**
- Korean Bul-Go-Gi – with rice and Quick Kim Chee**
- Steak Diane – Australian steak with tomato & shallot sauce**
- Classic Philly - Cheese Steak**
- Orange Beef – Chinese –style beef with orange sauce**
- Peanut Butter Cup Brownies**

**Winter Tuscan Menu with Steven Capodicasa**

**Saturday, November 19, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Burrata and crispy prosciutto served with basil oil

Stuffed shells filled with 4 cheeses and

served with tomato basil sauce

Veal Parmesan towers

Italian chopped salad

Sautéed broccoli rape with garlic chips and parmesan cookies

Homemade cannolis with fresh citrus cheese filling

**Italian Boot Camp with Diana Albanese**

**Sunday, November 20, 9:00 AM-1:00 PM**

**Full Participation \$85.00 per person**

**High School Students may enroll with a Parent**

This class introduces you to northern and southern Italian foods along with techniques for making lasagna, risotto, braising meats, and cooking vegetables the Italian way. This is no Olive Garden.

**Seared Beef with Herb Butter Crostini**

**Vegetable Lasagna with Tomato and Béchamel Sauce**

**Seafood Risotto with Shrimp, Scallops, Clams and Mussels  
and Fresh Sweet Peas**

**Braised Pork with Tomatoes and Sage**

**Chicken with Olives, Lemons and Pine Nuts**

**Roasted Potatoes with Mushrooms**

**Cauliflower Torte**

**Broccoli Rabe with Garlic and Hot Pepper**

**Pear and Cornmeal Cake**

**Surf & Turf Dinner with Diana Albanese**

**Wednesday, November 30, 7:00 -10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Here's a new twist on a favorite combination. Diana Albanese shares new recipes to prepare for late fall and winter entertaining.

**Crabmeat and Shrimp Cocktail with Citrus, Avocado  
and Mesclum Mix**

**Hanger Steak with Shallot and Red Wine Sauce**

**Fennel Mashed Potatoes**

**Four Cheese Stuffed Portobello Mushrooms**

**Green Bean with Leeks and Pine Nuts**

**Roasted Pear, Prosciutto and Arugula Salad**

**Salted Caramel Banana and Chocolate Bread Pudding**

**Dinner with Chef Steven Capodicasa**

**Friday, December 2, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Cream of Wild Mushroom Soup

with Homemade Cheddar cheese crackers

Baby greens served with roasted pepper dressing

Savory Rib Roast

Panko and Parmesan Crusted Broccoli

Roasted potatoes with pancetta paste with onions

Tuscan Bread Pudding

**Feast of the Seven Fishes with Daniel C. Rosati**

**Saturday, December 3, 6:00-9:00 PM Full Participation**

**Limited Enrollment \$75.00 per person**

Fresh & Smoked Salmon Crudo (Italian Tartar)

Insalata Russe Cups with Imported Italian Tuna

Sardinian Shrimp Crostini

Tomato Ragu Braised Monkfish & Herb Polpetti with Linguine

Pan Steamed Clams "Stuffed" with Pancetta

& Basil Bread Crumbs

Pomodori Ripieni Roasted Crab Stuffed Tomatoes

Limoncello Tiramisu

**Winter Celebration Dinner with Kathleen Sanderson**

**Monday, December 5, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Creamy Roasted Butternut Squash Soup

w/ Crème Fraiche & Chives

Salad Vinaigrette w/Roasted Beets,

Candied Nuts and Goats cheese

Roasted Rack of Lamb w/ Roasted Garlic sauce

Smashed Potatoes

French Green Beans w/ Shallots & Lemon

Roasted Herbed Grape Tomatoes

Soft Centered Chocolate Soufflé Cakes with Sauce Anglaise

**Daytime with ARLENE WARD – FISH FEST**

**Tuesday, December 6, 10:30 AM -1:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

It started as a religious celebration, now it has become more than just a once a year fish frenzy. Some households do cook seven dishes but most will select a variety that can be used to fill in your already loved dishes. Let's start you on an all year round fish feast.

**Shrimp Scampi Loaf**

**Fillet of New England Cod in Tomato Thyme Broth**

**Crispy Panko coated Fillet**

**with Sweet Red Pepper Mirin Relish**

**Oven Poached Halibut in a Shear Zucchini Wrap**

**Herb Stuffed Fillet of Sole with Hot Herb Butter Sauce**

**Holiday Salad of Field Greens, Muscat Grapes**

**and Pomegranate Seeds with Raspberry Vinaigrette**

**Entertaining Hors d' Oeuvres with Suzanne Lowery**

**Wednesday, December 7, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Olive Tapenade with Garlic Toasts, Pesto and Mascarpone Cheese  
Torta, Spinach and feta Phyllo Triangles, Chicken Satay with  
Sesame Dipping Sauce, Individual Portobello Mushroom  
Quiches, Maple Broiled Scallops with Bacon

**Cocktail Party with Diana Albanese**

**Thursday, December 8, 7:00 -10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Here's a new collection of hors d'oeuvres to add to your holiday entertaining. Learn techniques and do ahead features that will put you at ease while hosting your next great party, open house or with drinks before dinner.

**Beer Steamed Shrimp with Romesco Sauce**

**Seared Beef Tenderloin Crostini with Horseradish Cream**

**Blue Cheese and Pecan Tartlets with Dried Apricots**

**Korean Spicy Pork in Lettuce Wraps**

**Grilled Tuna on Cucumber with Soy Ginger Glaze**

**Mini Zucchini and Chevre Tarts with Grape Tomatoes**

**Nutella Tartlets with Raspberries**

**Dinner for the Winter Blues with Steven Capodicasa**

**Saturday, December 10, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Saffron and ginger steeped mussels with crusty garlic bread  
Baby greens with roasted fennel and citrus yogurt saffron dressing  
Individual Crabmeat and Lobster pot pies  
Baked cauliflower and 3 cheese bread topping  
Baked Roma tomatoes with Parmesan cheese crackle  
Classic Lemon Cake with Citrus Butter cream frosting

**Holiday Cookie Workshop with Daniel C. Rosati**

**Sunday, December 11, 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 doughs 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. Don't forget to bring some containers or cookie tins.

**Miniature Molasses Spice Whoopie Pie Cookies**

**Oatmeal Fruit & Nut Bars**

**Pistachio White Chocolate Cranberry Biscotti**

**Gold Gilded Iced Vanilla Star Cookies**

**Triple Chocolate Drop Cookies**

**Orange Scented Brown Butter Melt Away Cookies**

**Hors d' Oeuvre & Dessert Workshop**

**with Catherine Titus Felix, CCP**

**Tuesday, December 13, 6:30-9:30 PM**

**\$70.00 per person, Demonstration**

**(Enrollment limited to 16)**

**High School Students may enroll with a Parent**

Have a special holiday party in mind? Let Chef Catherine Titus Felix, CCP help with delicious do-ahead hors d'oeuvres and desserts. These recipes are substantial enough to satisfy the hungriest guest, but are easy on the hosts.

**Hot Crab Dip**

**Chef Mike's Hummus with Grilled Pita**

**Caramelized Onion Croutes**

**Shrimp Cakes with Chipotle Remoulade**

**Tomato Cheese Gougere**

**Mini French Dips**

**(Small slices of roast tenderloin on baguette  
and oniony beef broth)**

**Mini Chocolate Souffles**

**Honey Caramel Apple Crepes**

**Lemon Bars**

**Almond Tartlets**

**A French Holiday Table with ARLENE WARD**

**Friday, December 16, 7:00 -10:00 PM**

**Full Participation \$75.00 per person**

Pardon my French. Can't speak it but I sure do love it. French food has certainly taken the back seat in most American kitchens. After spending many hours in search of dishes that were special and doable, I found that the classic foods were really perfect for my taste. My new French neighbors made me realize how easy it is to be mostly Italian and almost French, it is surprising how close together we are at our home tables.

**French Baguettes Smearred with Herb Butter,**

**Radishes and Salt Crystals**

**Cream-less Cauliflower Soup**

**Pork Tenderloin, Rosemary Apples and Calvados**

**Beef Tenderloin Tied on a String with Bordeaux Sauce**

**Potato Gratin - *pommes dauphinois***

**Tomatoes Provencal**

**Ile Floattante - *floating island***

**Home for the Holidays with Diana Albanese**

**Tuesday, December 20, 7:00 -10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

This is the perfect menu for holiday entertaining. Here you will find recipes to take you through your dinner party with ease. Some dishes can be assembled ahead or finished ahead of time and all are delicious and stress-free.

**Sautéed Shrimp with Shiitake Mushrooms, Tomatoes and  
Capers**

**Beef Tenderloin with Caramelized Shallots and Red Wine  
Herb Sauce**

**Do Ahead Potato Gratin**

**French Green Bean Bundles**

**Arugula, Blood Oranges, Pomegranate  
and Goat Cheese Salad**

**Do-Ahead Chocolate Soufflés with Raspberry Sauce**

**Grilled Pork Dinner with Steven Capodicasa**

**Saturday, January 7, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Lobster Bisque

Baby greens with roasted shallot vinaigrette  
and goat cheese croutons

Grilled Crown roast of Pork with cornbread and pancetta stuffing

Oven roasted Brussel Sprouts with bacon

Oven roasted herb potatoes

Puff pastry wrapped baked Apples with caramel dipping sauce

**Italian Steakhouse with Diana Albanese**

**Tuesday, January 10, 7:00 -10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Everyone loves a steakhouse, so what could be better than an Italian steakhouse. From my Italian kitchen to yours.

**Zuppa de Clams with Grilled Garlic Bread**

**Tuscan Grilled Steak Tagliata**

**Mashed Potatoes with Olive Oil, Herbs and Parmesan Cheese**

**Mushrooms Gratin with Onions and Tomatoes**

**Green Beans with Lemon Garlic Bread Crumbs**

**Coffee Caramel Custard**

**Meatless Mains with Suzanne Lowery**

**Wednesday, January 11, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Tomato-Orzo Soup with Parmesan Croutons, Mexican Portobello

Burgers with Chili Mayo, Cavatelli with Broccoli, Roasted Pepper  
and Onion, Tomato Mozzarella Pie, Grilled Greek Romaine

Salad, Gingered Apple Berry Crisp a la mode

**Artisan Ancient Grains  
Bread Making Workshop**

**with Daniel C. Rosati**

**Sunday, January 15, 9:00 AM-1:00 PM**

**Full Participation**

**Limited Enrollment \$85.00 per person**

**High School Students may enroll with a Parent**

We've come a long way since the days of Ezekiel Bread, inspired by Biblical passage this bread filled with ancient grains, seeds, legumes and pulses was a 60's health craze standard! These nutritious "Super Grains" are enjoying great popularity again.

Using modern bread making techniques we will prepare a delicious array of baked goods incorporating Amaranth, Farro, Kamut, Millet, Sorghum, Spelt & Teff.

While our dough's rise we will make an assortment of tasty accompaniments to enjoy.

**4 Grain Maple Drop Biscuits with Vermont Maple Butter**

**Farro Knot Rolls with Olivada**

**& Rosemary Garlic White Bean Dip**

**Lower East Side Style Kamut Onion Board**

**with Savory Lox Spread**

**Mixed Super Grain Pullman Loaf with Home Made Butter**

**Miniature Pepita Rolls with Honey Roasted Pumpkin Jam**

**Hearty Crusted Boule with Herb Infused Olive Oil**

**Risotto – Gold Metal Choice with ARLENE WARD**

**Thursday, January 19, 6:30 -9:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Risotto lovers unite for this challenging trial of cooking procedures. It's sauté pan verses pressure cooker or oven. There are wonderful results with each method and you will be able to taste and draw your own conclusion as to which method fits your life style. Recipes will include both cooking methods. Lunch, dinner or whenever... risotto is a hit.

**Ricotta, Pear and Pecan Crostini**

**Baked Risotto with Fine Herbs and Lemon**

**Artichoke and Pecorino Risotto**

**Pumpkin and Sweet Pea Risotto**

**Risotto with Shrimp and Sugar Snap Peas**

**Salad of Tender Greens dressed with EVOO and Lemon**

**Sushi Workshop**

**The Feeding Frenzy is Back Again!**

**with David P. Martone, CCP**

**Limited Enrollment \$75.00 per person Full Participation**

**Friday, January 20, 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!!!

**Surf & Turf with Steven Capodicasa**

**Saturday, January 21, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Crabmeat cocktail served with lemon aioli

Baby greens with grilled shrimp and chorizo bits  
with homemade goat cheese croutons

Bacon wrapped beef tenderloin served with grilled lobster tails

Redskin potatoes served with seared chorizo and onions

Roasted cauliflower with Crispy Herb Breadcrumbs

Espresso Brownie Torte

**Italian Boot Camp with Diana Albanese**

**Sunday, January 22, 9:00 AM-1:00 PM**

**Full Participation \$85.00 per person**

**High School Students may enroll with a Parent**

Join Diana Albanese and learn something new about Italian cooking. Menu feature hearty slow cooked meals that are do ahead, comforting, healthy and delicious.

**Roasted Tomato and Herb Ricotta Bruschetta**

**Chickpea and Pasta Soup**

**Focaccia with Tuscan Herbs**

**Pasta all' Amatriciana**

**Risotto with Zucchini**

**Chicken Fricasee with Rosemary and Lemon**

**Baked Branzino with Artichokes and Potatoes**

**Panna Cotta with Clementine's and Balsamic Vinegar**

**Almond Biscotti**

**Gearing up for Cold Weather with Kathleen Sanderson**

**Tuesday, January 24, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

**Roasted Tomato & Farro Soup**

**Buttermilk Braised Pork Tenderloin with Tender Biscuits**

**Beef Tagine w/ Apricot Cous-Cous**

**Braised Chicken w/ 40 cloves Garlic w/ creamy oven polenta**

**Focaccia /Salad Vinaigrette**

**Ginger cookies w/Poached Spiced Pears**

**Italian Country Soup Workshop with Daniel C. Rosati**

**Wednesday, January 25, 7:00-10:00 PM Full Participation**

**Limited Enrollment \$70.00 per person**

**High School Students may enroll with a Parent**

**Istrian Cabbage, Sausage and Potato Soup**

**Tuscan Ribollita Soup**

**Creamy Cauliflower Soup with Peppared Asiago Frico**

**Porcini Mushroom and Farro Soup**

**Calabrian Red Onion Soup**

**Make Room for Gnocchi with ARLENE WARD**

**Tuesday, January 31, 6:30 -9:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Learn how to make your own feather light gnocchi handling and working with different shapes and flavors. In this workshop, special preparations will show off the versatility and lightness by combining and cooking them with new and more modern sauces.

**Cheese and Sun-Dried Tomato Toasts**

**Spinach Gnocchi with Pancetta, Sage Butter  
and Parmesan Cheese**

*(Pan Saute of Frozen Gnocchi)*

**Potato Gnocchi with Shiitake Mushroom  
and Oven Dried Tomato**

*(Gratin Style)*

**Pumpkin Gnocchi in Porcini Mushroom Sauce**

*(Poached Style)*

**Winter Greens, Pomegranate Seeds and Goat Cheese  
in Port Wine Vinaigrette**

**Winter BBQ with Steven Capodicasa**

**Saturday, February 4, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**Grilled Clams with bacon butter**

**Mediterranean chopped salad with grilled lemon vinaigrette**

**Grilled Spanish chorizo and roasted tomato Bruschetta**

**Grilled Porterhouse steaks with warm savory potato salad**

**Grilled winter vegetables**

**Dulce De Leche Bread Pudding**

**Bake a Better Breakfast & Brunch**

**with Catherine Titus Felix, CCP**

**Tuesday, February 7, 6:30-9:30 PM**

**\$70.00 per person, Demonstration**

**(Enrollment limited to 16)**

**High School Students may enroll with a Parent**

*What could be more welcome on a blustery morning than the aroma  
of fresh-baked goods*

*Wafting through the kitchen. Chef Catherine Felix loves to entertain  
at breakfast and brunch and you will too with these easy and  
delicious recipes.*

**Cinnamon Apple Cake**

**Blueberry Streusel Muffins**

**Pumpkin Bread with Vanilla Glaze**

**Sticky Buns**

**Buttery- Buttermilk Doughnuts – filled and unfilled**

**Crepes with Sweet and Savory Fillings**

**Classic Quiche Lorraine and variations**

**Chicken-Smothered with Love and Onions**

**with ARLENE WARD**

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

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

In February even the chickens have to be loved. Smothering them with passionate additions make slow and low cooking take the lead over the fry pan. Time well spent in the preparation makes for a leisurely down time. Best of all, it taste better the next day.

**Smothered Chicken with Onions**

**Chicken, Leeks and Garlic In a Sealed Vessel**

**Chicken Drumsticks**

**with Smothered Onions, Carrots and Potatoes**

**Chicken Cacciatore with Pasta**

**Classic Roman Bruschetta**

**Endive Salad with Pomegranate Vinaigrette**

**and Lemon Cream**

**Winter Hors d' Oeuvre Party with Kathleen Sanderson**

**Monday, February 13, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

**Roasted Filet of beef on Spring Garlic toast rounds with creamy  
horseradish chive sauce**

**Spring Rolls:** Rice paper wrappers host seasoned rice noodles,  
shredded lettuce, spring asparagus and cilantro and peanuts.

**Serve with a spicy peanut sauce**

**Crispy Shrimp W/ Lime Chili Dipping Sauce**

**Mango Shrimp on Tortilla Chips:** Cooked shrimp is mixed with  
diced avocado, mango, and cilantro, scallions, chipotle and lime juice  
on served on a crispy tortilla

**Pizza Bianco:** caramelized onions are topped with a three cheese  
blend, roasted garlic and a drizzle of olive oil and cracked pepper

**Wild Mushrooms & taleggio Tartlets:** Fillo tartlets are filled with a  
wild mushroom & Thyme sauté finished with a touch of cream and  
taleggio cheese

**Biscotti Variety:** Several flavors of Biscotti,

end the party on a sweet note/

# Daniel Rosati's Annual Valentine's Day Celebration Dinner Class 3 Dates Offered

**Valentine's Day Celebration with Daniel C. Rosati**  
**Saturday, February 11, 6:00-9:00 PM**  
**Full Participation**

**Limited Enrollment \$75.00 per person**

Savory Herbed Goat Cheese Puff Pastry Turnovers  
French Cream of Spinach Soup  
with Red Pepper Pistou Crouton Hearts  
30 Minute Mustard & Herb Crusted Beef Tenderloin Roast with  
Ruby Port Sauce  
Whipped Potatoes with Caramelized Red Onions  
Radicchio, Fresh Fennel & Orange Salad  
Orange Ricotta Mousse with Raspberry Sauce

**Valentine's Day Celebration with Daniel C. Rosati**  
**Sunday, February 12, 5:00-8:00 PM**  
**Full Participation**

**Limited Enrollment \$75.00 per person**

Savory Herbed Goat Cheese Puff Pastry Turnovers  
French Cream of Spinach Soup  
with Red Pepper Pistou Crouton Hearts  
30 Minute Mustard & Herb Crusted Beef Tenderloin Roast with  
Ruby Port Sauce  
Whipped Potatoes with Caramelized Red Onions  
Radicchio, Fresh Fennel & Orange Salad  
Orange Ricotta Mousse with Raspberry Sauce

**Valentine's Day Celebration with Daniel C. Rosati**  
**Tuesday, February 14, 7:00-10:00 PM**  
**Full Participation**

**Limited Enrollment \$75.00 per person**

Savory Herbed Goat Cheese Puff Pastry Turnovers  
French Cream of Spinach Soup  
with Red Pepper Pistou Crouton Hearts  
30 Minute Mustard & Herb Crusted Beef Tenderloin Roast with  
Ruby Port Sauce  
Whipped Potatoes with Caramelized Red Onions  
Radicchio, Fresh Fennel & Orange Salad  
Orange Ricotta Mousse with Raspberry Sauce

**Dinner for Two with Steven Capodicasa**  
**Saturday, February 17, 7:00-10:00 PM**  
**Full Participation \$70.00 per person**  
Mozzarella and pesto Bruschetta  
Baby greens with roasted onion vinaigrette  
Grilled beef tenderloin with oven caramelized shallots and Port  
Toasted corn & cheesy mashed potatoes  
Sautéed green beans served with crispy chorizo and sage  
Individual lemon meringue pies

**Italian Boot Camp with Diana Albanese**  
**Sunday, February 19, 9:00 AM-1:00 PM**  
**Full Participation \$85.00 per person**  
**High School Students may enroll with a Parent**  
Join Diana Albanese of La CucinaD'ana who can make a novice  
cook more confident in the kitchen and benefit all who wish to  
improve on their Italian skills.  
**Polenta Crostini with Mushrooms and Fontina**  
**Tuscan Soup with Cabbage and Beans**  
**Penne with Kale Pesto with Walnuts and ParmigianoReggiano**  
**Baked Fish with Clam Sauce**  
**Stuffed Chicken Thighs with Herbs in Wine Sauce**  
**Pork Spiedini (rolls) with Cheese and Pancetta**  
**Stuffed Yellow Peppers with Sicilian Tomato Sauce**  
**Little Broccoli Rabe Cakes**  
**Walnut Cake**

**Winter Dinner Party with Suzanne Lowery**  
**Thursday, February 23, 7:00-10:00 PM**  
**Full Participation \$70.00 per person**  
**High School Students may enroll with a Parent**  
Shrimp and Sweet Pepper Bisque, Grilled Romaine with Pears  
and Spiced Pecans, Blue Cheese Crusted Filet Mignon with Red  
Wine Glaze, Twice Baked Parmesan-Pancetta Potato Bites,  
Cherry Blintzes with Chocolate Brandy Sauce

**Daytime with ARLENE WARD Soup-It Cures What Ails**  
**Tuesday, February 28, 10:30 AM -1:30 PM**  
**Full Participation \$70.00 per person**  
**High School Students may enroll with a Parent**

As soon as I feel a chill coming on, I think about curling up with a  
good book and a great pot of soup. It's no secret that one way to  
make a great soup is to begin with a good homemade stock.  
Don't think about a quickie can or cup of bouillon, but imagine  
sniffing the air as you fill your kitchen with the wonderful aroma  
of a satisfying pot of homemade soup.

**Crispy Onion and Sage Flatbreads**  
**Homemade Chicken Stock**  
**Escarole and Sausage Soup**  
**Meat Ball, Chicken and Ricotta Dumpling Soup**  
**Roasted Tomato and Basil Soup**  
**Chicken and Barley Soup**  
**Cider Baked Apples with Apricots and Nuts**

**Italian Kitchen with Diana Albanese**  
**Tuesday, February 28, 7:00 -10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

The earthy cuisines of Sicily, Naples, Calabria, Bari and Puglia are the inspiration for this menu.

**Golden Fennel and Shrimp Crostini**

**Pasta with Tomato and Sausage Sauce with Winter Greens and Chickpeas**

**Chicken Cutlets with Lemon and Basil**

**Crispy Potato, Tomato and Cippolini Onions**

**Artichokes with Pancetta and Herbs**

**Zabaglione with Berries**

**Down East with Kathleen Sanderson**

**Monday, March 6, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Lobster Rolls

Corn, bacon and shrimp chowder

Cider Brined Pork loin w/ Molasses Glaze

Molasses Baked Beans

Creamy Corn pudding

Blueberry Streusel Cake

**Spring Supper with Suzanne Lowery**

**Wednesday, March 8, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Individual Portobello Mushroom and Spinach Quiches, Sautéed Lemon Chicken, Balsamic Roasted Asparagus with Prosciutto, Peas and Onions Risotto, Mini Mixed Berry Cheesecakes with Chantilly Cream

**A Fine Kettle of Fish with ARLENE WARD**

**Friday, March 10, 7:00 -10:00 PM**

**Full Participation \$75.00 per person**

If you love seafood as much I do, then learn to create tantalizing new dishes that bring taste, excitement and a new twist to your table. From simple to exotic, fish has now commanded new respect at our dinner table. Come enjoy my not so common selections

**Spanish Stuffed Mussels**

**Spinach and Lemmon Stuffed Fillet of Flounder**

**Lemon Butter Sauce**

**Monk Fish and Pancetta Chowder**

**Tilapia with Oven Roasted Ratatouille**

**Oyster Stew with Baby Peas and Herbs of Provence**

**Red, White and Green Winter Salad**

**with White Balsamic Dressing**

**Chocolate-Raspberry Cookies & Cream**

**Seafood Dinner for a Group with Steven Capodicasa**

**Saturday, March 11, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Classic New England Clam Chowder with Homemade Crackers  
Crab stuffed shrimp with creamy buerreblanc sauce  
Herb seared Cod wrapped in paper and served with citrus slaw  
Creamy artichoke risotto  
Sautéed asparagus with roasted peppers  
Homemade Butter Cakes

**The Artful Sauté with Diana Albanese**

**Wednesday, March 15, 7:00 -10:00 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

Want to get dinner on the table fast? Make a great sauté with a pan sauce and you'll be done in 30 minutes. Learn the techniques and secrets of pan sautéing that produce quick flavorful meals with Diana Albanese.

**Sautéed Chicken with Artichokes and Mushrooms**

**Steak au Poirve with Crispy Garlicky Potatoes**

**Fettuccine with Tiny Meatballs, Mushrooms and Peas**

**Pork Milanese over Mixed Greens, Multi Colored Grape**

**Tomatoes and Pecorino Cheese**

**Sautéed Salmon with Asian Sauce**

**Roasted Pears with Caramel Sauce**

## **Sushi Workshop**

### **The Feeding Frenzy is Back Again!**

**with David P. Martone, CCP**

**Limited Enrollment \$75.00 per person Full Participation**

**Friday, March 17, 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!!!

**End of Winter Italian Dinner Party with Daniel C. Rosati**

**Saturday, March 18, 6:00-9:00 PM Full Participation**

**Limited Enrollment \$75.00 per person**

**Fennel & Onion Crostata**

**"Farrotto" Farro Risotto Style with Butternut Squash & Sage**

**Tuscan Red Wine Braised Pork Belly, Sausages & Ribs**

**Crispy Herb Fried Cannellini Beans**

**Warm Bitter Greens Salad with Zesty Anchovy Garlic Dressing**

**Almond Amaretto Arborio Rice Cake**

**Prelude to Spring with ARLENE WARD**

**Thursday, March 23, 6:30 -9:30 PM**

**Full Participation \$70.00 per person**

**High School Students may enroll with a Parent**

It's finally coming. Spring with all its glory includes happy holidays and celebrations for a family get together. If there is one essential element for the success of a spring dinner, it would be a perfectly roasted smoked ham. There may still be a nip the air this year, but I have included the fresh taste of spring in this menu.

**Shrimp Spread with Assorted Vegetables**

**Sticky Glazed Baked Virginia Ham**

**Asparagus with Crispy Bacon Wraps**

**Roasted Carrots**

**Sweet Potato Grand Mariner with Meringue Topping**

**Spring Greens with Asian Pears, Fennel**

**And Homemade Raspberry Tarragon Vinegar**

**Orange Ladyfinger Cake**



**Early Spring BBQ with Steven Capodicasa**

**Friday, March 24, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Sweet and Spicy Garlic Chipotle Chicken wings

with dipping sauce

Fried green Tomatoes

Creole Deviled Eggs

BBQ Beef Ribs

Fish tacos with salsa verde salsa with chopped tomatoes

and citrus crème fraiche drizzle

Crispy Cole Slaw

Mashed Potatoes with Gravy

Mac & Cheese

Classic Blondies with Chocolate sauce

**Couples Cook Spanish Surf & Turf with Daniel C. Rosati**

**Saturday, March 25, 6:00-9:00 PM Full Participation**

**Limited Enrollment \$75.00 per person**

Clams with Chorizo & Pan con Tomate

Classic Shrimp with Garlic

Pork Tenderloin Picadillo

Chicken Marbella

Mixed Green Salad with Roasted Asparagus, Manchego Cheese &

Sherry Vinegar Dressing

Torta Santiago Almond Cake

**Italian Boot Camp with Diana Albanese**

**Sunday, March 26, 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

CucinaD'ana by coming to her popular

Italian boot camp. The menu is always changing with the seasons

and there is always something new to learn.

**Baked Caprese Crostini**

**Escarole and Bean Soup**

**Pasta Arrabbiata**

**Eggplant Agrodolce**

**Porchetta made with Pork Tenderloin, Pancetta and Fennel**

**Chicken Thighs stuffed with Herbs and Cheese**

**Marinated Green Bean Salad**

**Stuffed Artichokes**

**Chocolate Walnut Cake**

**Couples Cook Asian Noodles**

**with Catherine Titus Felix & Dan Felix**

**Friday, March 31, 7-10 PM,**

**\$79.00 per person, Full Participation**

There are endless, wonderful, noodles made and enjoyed all over

Asia. Catherine and Dan Felix have lived in and traveled

extensively through the region and will share some of their noodle

favorites in this savory class.

**Korean Chop Chai**

(sweet potato noodle salad with vegetables)

**Japanese Udon with Chicken Soup**

**Sesame Noodles**

(Chinese Somen noodles with vegetables & sesame seed sauce)

**Shrimp Yaki Soba**

(Japanese stir-fried shrimp and vegetable noodles)

**Classic Ramen with Pork Belly**

**Thai Curry Beef & Noodle Salad**

**Quick Kimchee (Korean-style pickled cabbage)**

**Vietnamese Pho (Beef Noodle Soup)**

**Chinese Egg Tarts**

(Chinese-style custard tartlets – popular at Dim-sum)

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

## Knife Skills Classes

**Knife Skills I Workshop with Steven Capodicasa**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

**\*\*3 Dates Offered\*\***

**Saturday, November 26, 9:00 AM-12:00 PM**

**Saturday, January 28, 9:00 AM-12:00 PM**

**Saturday, March 18, 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!

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

**Gift Certificates Make Great Gifts!  
Order on-line at [www.classicthyme.com](http://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.

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

**Class Schedule Thru March 2017**



710 South Avenue West, Westfield, NJ 07090

908-232-5445

[www.classicthyme.com](http://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

