

****Expanded Program****

The Classic Thyme

**Edible and Living Garden Schoolyard
Farm-to-Table Summer Camp Program,
Now including
kitchen science and arts & crafts.
with Sue Constantine**

Classic Thyme Cooking School continues the summer camp series that will teach kids about gardening and what “farm to table” really means. When kids participate in any aspect of gardening and cooking it changes their approach to food and causes them to think about food differently. For years we have worked with kids, of all ages, teaching them basic culinary skills and introducing them to new foods through hands-on participation in culinary preparation and education. Now we are taking it to the grass-roots level by introducing this new program.

Campers will learn while participating in the planting, growing, weeding, watering, and harvesting, of a living schoolyard garden. Each day will consist of activities including hands on work in the garden, indoor classroom activities, science, preparation of all natural healthy foods and treats, as well as some good old fashion getting dirty with our hands in the dirt fun.

Each week is independent and the curriculum will change based on seasonally available vegetables and herbs. Recipes will be supplemented by purchased ingredients as necessary.

Camps run 4 days per week, Monday through Thursday. All camps are 4 hours per day, which includes time for eating whatever we prepare from the day’s harvest.

****Extended 4 hour Class Times****

**Edible and Living Garden Schoolyard
Farm-to-Table Summer Camp Program
10AM-2PM \$249 per child
Kids & Youth Ages 4 thru 9**

Drop-off – No Adults

Week 2 (4-Day Camp)

**Monday July 6-Thursday July 9
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 3 (4-Day Camp)

**Monday July 13-Thursday July 16
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 4 (4-Day Camp)

**Monday July 20-Thursday July 23
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 5 (4-Day Camp)

**Monday July 27-Thursday July 30
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 6 (4-Day Camp)

**Monday Aug. 3-Thursday Aug. 6
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 7 (4-Day Camp)

**Monday Aug. 10-Thursday Aug. 13
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 8 (4-Day Camp)

**Monday Aug. 17-Thursday Aug. 20
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 9 (4-Day Camp)

**Monday Aug. 24-Thursday Aug. 27
10AM-2PM - \$249.00 per child ages 4 thru 9**

Week 10 (4-Day Camp)

**Monday Aug. 31-Thursday Sept. 3
10AM-2PM - \$249.00 per child ages 4 thru 9**

Summer Camp 2020

Classic Thyme Summer Culinary Cooking Camps offer week long 4day sessions, for age groups starting at 4 years old. Our program introduces students to the culinary world giving them the opportunity to develop basic skills that will build the foundation to cook and create culinary treasures with proficiency throughout their entire life. On the first day of each class we get right down to the business of cooking. We always try to work in some of the foods they claim they don't like as this helps to broaden their horizons and make them more willing to be adventurous. I still remember a student claiming they would never eat snails. To this day conch fritters is one of the most popular dishes older campers request. Perhaps after a week with us your aspiring chef will be preparing and eating foods you never imagined they would try. Unlocking and opening the door to develop good kitchen skills, sound nutrition and inspiring the gourmand in students is an important step for providing a better path for life.

**"Give a Man a Fish and you Feed Him For a Day.
Teach a Man to Fish and you Feed Him For a
Lifetime" - Lao Tzu**

**"Teach a man to fish and you feed him for a
lifetime. Unless he doesn't like sushi—then you also
have to teach him to cook." - Auren Hoffman,
Herald Philosopher**

Kid's & Youth Summer Camps Ages 4 thru 9, Drop-off – No Adults

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

Combination Summer Culinary Cooking Camp

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

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

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

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. July 13, 14, 15, & 16
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

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

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

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. July 20, 21, 22, & 23
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

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

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

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. July 27, 28, 29, & 30
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

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

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

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. Aug. 3, 4, 5, & 6
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

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

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

Combination Summer Culinary Cooking Camp

**Mon. Tues. Weds. Thurs. Aug 10, 11, 12, & 13
12 Noon-4 PM - \$259.00 per child ages 4 thru 9**

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

Week 8 4 Day Extended Kid's & Youth

Drop-Off No Adults

Combination Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. Aug 17, 18, 19, & 20

12 Noon-4 PM - \$259.00 per child ages 4 thru 9

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

Week 9 4 Day Extended Kid's & Youth

Drop-Off No Adults

Combination Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. Aug 24, 25, 26, & 27

12 Noon-4 PM - \$259.00 per child ages 4 thru 9

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

Week 10 4 Day Extended Kid's & Youth

Drop-Off No Adults

Combination Summer Culinary Cooking Camp

Mon. Tues. Weds. Thurs. Aug 31, Sept. 1, 2, & 3

12 Noon-4 PM - \$259.00 per child ages 4 thru 9

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

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

Pre-Teen & Teen Summer Camps

***Ages 10 - 18* Drop-off - No Adults**

Summer Teen & Pre-Teen

2 Day Choco-Palooza

with Suzanne Lowery

Mon. Tues. June 29 & 30

9:00 AM -1:00 PM Full Participation

\$199.00 per person Ages 10 -18

Drop-Off No Adults

Day 1: Cakes, Candy and Ice Cream - Chocolate Cannoli Cupcakes, Chocolate Lava Cakes, Chocolate Covered Tuxedo Strawberries, Chocolate Truffles, Chocolate-Toffee Ice Cream

Day 2: Pastry, Pies and Tarts - Chocolate Eclairs, Double Chocolate Elephant Ears, Cinnamon-Sugar Chocolate Kiss Puffs, Chocolate-Coconut Cream Tarts, Chocolate-Strawberry Brownie Pie

Class size limited and fills up quickly so register early.

Summer Teen & Pre-Teen

2 Day American Eats

with Suzanne Lowery

Wed. Thurs. July 1 & 2

9:00 AM -1:00 PM Full Participation

\$199.00 per person Ages 10 -18

Drop-Off No Adults

Day 1
Red, white and blue smoothie, Cucumber-tomato Gazpacho, Blueberry-Watermelon Feta Salad, Tri-color Potato Salad, Roasted Pepper, Mozzarella, Grilled Steak and Chicken Sandwiches
Mixed Berry Crumb Tarts with Whipped Cream

Day 2
Salsa with Blue Corn Chips, Red, White and Blueberry Mashed Potatoes, Sweet Pepper Corn Muffins, Bacon and blue cheese Deviled Eggs, Finger Lickin' Grilled Ribs
Mixed Berry Red Velvet Flag Cake

Class size limited and fills up quickly so register early.

Pre-Teen & Teen 2-Day Cupcake Workshop

with Suzanne Lowery

Monday, June 29, & Tuesday, June 30, 2-5 PM

Full Participation \$159.00 per person

ages 10 -18 Drop-Off No Adults, includes materials

Day 1 Bake Vanilla, Lemon, Devil's Food and Red Velvet cupcakes, Prepare butter cream

Day 2 Prepare, Chocolate Ganache and Boiled Frosting, Frost and decorate with frostings, fondant, candies, and graham crackers to create, S'more, Jam-filled, Lemon meringue flavors, and flower, snowmen and polka dot designs

Summer Teen & Pre-Teen

****2 Day Pizza Workshop****

with Suzanne Lowery

2 Days, Wednesday, July 1, & Thursday, July 2

2-5 PM, Ages 10 -18 \$159.00 per student

Drop-Off No Adults

This class will cover pizza making starting with making fresh dough from scratch. Students will learn to make pizza sauce & explore various pizza toppings. This two day pizza workshop will give students the experience and confidence to make great pizzas and ignite the spark to continue making fresh at home any time.

4 Day Intensive Culinary Camp

Summer International Foods

Teen/Pre-Teen With Daniel Rosati

Italy, France, Asia & Spain

Mon. Tues. July 6, 7, 8, & 9

9:00 AM-1:00 PM

\$399.00 per student ages 10 – 18

Drop-Off No Adults

Day 1: Italy: Tomato Crostata, Tuscan Ribollita Vegetable Soup, Handmade Ricotta Ravioli with Pesto, Butterflied Roasted Chicken with Rosemary, Sautéed Spinach with White Beans & Garlic, Frozen Tiramisu

Day 2: France: Gougere Cheese Puffs, Potage St.Germain - Fresh Pea Soup, Chopped Steak Haché with Rich Brown Sauce, Asparagus with Hollandaise Sauce, White Chocolate Mousse with Raspberries

Day 3: Asia: Chinese Shrimp & Pork Pot Stickers, Cold Sesame Noodle Salad with Chicken Sate, 5 Spice Roasted Baby Back Ribs, Summer Vegetable Stir Fry, Banana Wontons with Maple Glaze

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

All New 4-Day Vegan Cooking

4 Day Teen/Pre-Teen

Summer Vegan Culinary Cooking Camp

with Eileen Mallor

Mon. Tues. Weds. Thurs. July 6, 7, & 8, & 9

2-5 PM \$299.00 per student ages 10-18

Drop-Off No Adults

Day 1: Breakfast: Morning Muffins, Banana Pancakes, Tofu and Vegetable Scramble, Smoothies, Pumpkin Oatmeal

Day 2: Sandwiches: Baked Stuffed Quesadillas, Grilled Vegan-cheese and Tomato, Sandwiches, Mushroom-Lentil Burgers, BLTs with Tempeh-bacon and Avocado, Chickpea Salad Wraps

Day 3: Dinners: Lasagna with Homemade Ricotta, Chorizo-spiced Tacos, Asian Tofu Stir Fry, Macaroni and Cashew-cheese, Pizza with Pesto Drizzle

Day 4: Snacks and Desserts: Guacamole and Cashew Sour Cream, Layered Bean Dip, Chocolate Cream Pie, Apple Cake, Chocolate Chip Cookies

4-Day Intensive Baking Workshop I

with Suzanne Lowery

Mon. Tues. Weds. Thurs July 13, 14, 15, & 16

9:00 AM -1:00 PM Full Participation

\$349.00 per person Ages 10 -18 Drop-Off No Adults

Day 1 - Pie Dough - Chocolate Cream, Lemon Meringue and Peach Crumb Pies

Day 2 - Breads – Yeast, Banana & Zucchini Breads, Blueberry and Chocolate Chip Muffins

Day 3 - Pastry – Custard, Cream Puffs and Éclairs, Napoleons, Tartlets and Turnovers

Day 4 - Cookies - Cookies: Sugared Linzers, White Chocolate Oatmeal, Iced Cut-outs, Raspberry Bars, Mini-Cinnabuns

Based on class discussions recipes changes are possible.

**Don't forget to book your
child's**

**'Chef For A Day'
Cooking Birthday Party**

Summer Teen & Pre-Teen Cake Decorating
with Suzanne Lowery
2 Days, Mon., July 13, & Tues., July 14
2-5 PM Ages 10-18 \$179.00 per person
Includes starter set of tools
Drop-Off No Adults

THE BASICS OF CAKE DECORATING:

In these two sessions, 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.

Summer Teen & Pre-Teen
2 Day Pasta Making Workshop
with Suzanne Lowery
Wednesday & Thursday, July 15 & 16, 2-5 PM
Full Participation, Ages 10 -18 \$159.00 per student
Drop-Off No Adults

Homemade pasta comes in a wide variety of styles and shapes. It involves different types of dough and some are stuffed or filled. This class will be a primer to explore the world of homemade pasta. Students will learn the art of making pasta dough, forming some shapes by hand, utilizing machines, some manual and some mechanized, to form the shapes, and finally some simple versatile accompanying sauces.

COOKING CHALLENGE PARTY

TEX MEX MENU



TEAM 1

Chilaquiles Verdes
Chicken Enchiladas
Black Bean Salsa with
Lime Chili Chips
Baked Churros

TEAM 2

Spicy Chips with
Tomato and Avocado Salsa
Chicken Tacos
Homemade Ground Beef Tacos
Bananas Flambe'



Grab an apron and roll up your sleeves. Nothin' like a little competition to heat up the kitchen. Challenge your friends and family members to an outright COOK-OFF.

PASTA MENU



TEAM 1

Homemade Pasta
dough for Noodles
Alfredo Sauce
Cannoli

TEAM 2

Easy Ricotta Gnocchi
with Basilico Sauce
Grandma Rafici's Classic
Cheese Cake Singles



Special Chef's Kitchen Camp - 4 Day
Intensive Culinary Camp
With Suzanne Lowery
Mon. Tues. Weds. Thurs.
July 20, 21, 22, & 23, 9AM-1PM
\$399.00 per student
Teen & Pre-Teen Ages 10 -18
Drop-Off No Adults

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 10 years old to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. We sometimes change-up menus based on class discussions and or student skill ability.

(No open toe footwear.)

Day 1 - Crab and Brie Bisque, Gorgonzola Toasts
Herbed New Potatoes, Lyonnaise Salad with Poached Eggs and Mustard Vinaigrette, Mushroom Crusted Hanger Steak, Balsamic Zucchini and Tomatoes, Apple Tart Tatins, Vanilla Ice Cream Base

Day 2 - Chicken, Sausage and Shrimp Gumbo, Sticky Wings, Salmagundi Salad, Mexican Portobello Burgers with Chile Mayonnaise, Zucchini Casserole, Chocolate Brioche Bread Pudding with Cinnamon Whipped Cream, Raspberry Bars

Day 3 - Sausage and Kale Zuppa Toscana, Caesar Salad with Parmesan Croutons, Zucchini Lasagna Bow Ties with Fresh Basil Pesto Sauce, Grilled Rosemary and Lemon Chicken, Stuffed Strawberries, Biscotti, Chocolate Lava Cakes

Day 4 - Garlic and Herb Stuffed Mushrooms, Cream of Broccoli-Cheddar Soup, Buttermilk Cornbread, Broiled Salmon with Tomato Orange Salsa, Sweet Potato Pancakes, Tomato and Cucumber Quinoa Salad, Mixed Berry Shortcakes with Chocolate Sauce

Corporate Team
Building
& Private Cooking
Class Parties

**2 Day Teen/Pre-Teen
French & Italian Pastry Workshop
Summer Culinary Cooking Camp
with Daniel Rosati
Mon. Tues. July 20 & 21
2-5 PM \$159.00 per student ages 10 – 18
Drop-Off No Adults**

Day 1: French: Cream Puffs & Éclairs, Strawberry Napoleons, French Style Cheesecake, Lemon Tart, Chocolate Pot du Crème

Day 2: Italian: Cherry Crostata Jam Tart, Double Chocolate Biscotti, Vanilla Gelato, Panna Cotta with mixed Berries, Cannoli

**2 Day Teen/Pre-Teen
Miniature & Plated Dessert Workshop
Summer Culinary Cooking Camp
with Daniel Rosati
Weds. & Thurs. July 22 & July 23
2-5 PM \$159.00 per student ages 10 – 18
Drop-Off No Adults**

Day 1: Warm Blueberry Cakes with Almond Brittle, Miniature Lemon Mousse/Coconut Domes, Pistachio & White Chocolate Brioche Bread Pudding Cups, Mocha Meringue Tartlets, Normandy Apple Tarts

Day 2: Strawberry Rhubarb Tarts, Miniature Flourless Chocolate Cakes, Tuscan Nutella Filled Bomboloni Doughnuts, Le Train Bleu Strawberry Phyllo Napoleon's, Sticky Toffee Pudding Cups

**4-Day Intensive Baking Workshop II
with Suzanne Lowery
Mon. Tues. Weds. Thurs. July 27, 28, 29, & 30
9:00 AM -1:00 PM Full Participation
\$349.00 per person Ages 10 -18 Drop-Off No Adults**

Day 1 - Tarts - Mixed Berry Tart, Fresh Fruit Pizzas, Peach-Raspberry Galette

Day 2 - Breads and Muffins - Chocolate-cherry Scones, Cheddar Biscuits, Orange-Spice Muffins, Pita Bread with Peanut butter and banana

Day 3 - Pastries - Baked Apple Dumplings, Strawberry Ice Cream Baked Alaska, Fudge Brownies, Toasted Marshmallows

Day 4 – Chocolate - Truffles, Lava Cakes, White Chocolate Mousse with Raspberry Sauce, Chocolate Crackle Cookies, Chocolate Covered Strawberries

Based on class discussions recipes changes are possible.

**4 Day Teen/Pre-Teen
Summer Culinary Cooking Camp
with Suzanne Lowery
Mon. Tues. Weds. & Thurs. July 27, 28, 29, & 30
2-5 PM \$299.00 per student ages 10-18
Drop-Off No Adults**

This 4 day camp series of cooking classes is dedicated to teen and pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

Day 1 – Wagon Wheel Soup, Quick Yeast Bread, BLT Salad, Grilled Rosemary & Lemon Chicken, Confetti Sweet Pepper Pilaf, Salted Caramel Brownies

Day 2 – Split Pea Soup, Waldorf Apple Slaw with Candied Nuts, Buttermilk Cornbread, Tortilla Turkey Burgers, Oatmeal Raisen Ice Cream Sandwiches

Day 3 – Cream of Chicken Soup, Shaved Brussels Sprout Salad, Tomato & Cheese Focaccia Bread, Clams, Shrimp & Sausage over Linguine, Mixed Berry Turnovers

Day 4 – Red Curried Chicken Soup, Homemade Pita Bread, Mixed Bean Salad, Chimichurri Hanger Steak, Oven Fried Potatoes, Lemon Cheesecakes

***Summer Teen & Pre-Teen*
2 Day Teen/Pre-Teen
Artisan Bread Making Workshop
with Daniel Rosati**

**Mon. Aug. 3 & Tues. Aug. 4
9:00 AM-1:00 PM \$199.00 per student ages 10 – 18
Drop-Off No Adults**

Day 1: Yeast Breads I: Hearty Oatmeal Bread, Pecan Sticky Monkey Bread, Parmesan Pesto Ring, Braided Challah Bread, Soft Knot Rolls, Flaky Buttermilk Biscuits

Day 2: Yeast Breads II: Miniature Butter & Herb Focaccia, French Savory Walnut Onion Boule, Sesame Semolina Bread, English Muffins, Chocolate Swirled Loaf Bread, Parmesan Herb Quick Bread

Summer Teen & Pre-Teen*

2 Day Teen/Pre-Teen

Best Ever Cookie Jar Cookies

Baking Workshop with Daniel Rosati

Weds. Aug. 5 & Thurs. Aug. 6

9:00 AM-1:00 PM \$199.00 per student ages 10 – 18

Drop-Off No Adults

Day 1: Bar, Sliced & Drop Cookies: Raspberry Pecan Bars, Blondie Bites, Chocolate Chunk Cookies, Everything Oatmeal Cookies, Ginger Cookies, Slice & Bake Cherry Almond Cookies, Evoo Double Chocolate Cookies

Day 2: Rolled & Shaped Cookies: Chocolate Dipped Coconut Macarons, Fork Pressed Peanut Butter Cookies, Nutella Linzer Hearts, Citrus Melt Away Cookies, Cinnamon Rugelach, Apricot Thumbprint Cookies, Jam Logs

4 Day Teen/Pre-Teen

Summer Culinary Cooking Camp with Pat Crew

Mon. Tues. Weds. & Thurs. Aug. 3, 4, 5, & 6

2-5 PM \$299.00 per student ages 10-18

Drop-Off No Adults

This 4 day camp series of cooking classes is dedicated to teen and pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

Day 1 - Tomato-Garlic Soup, Asparagus Salad with Sweet Balsamic Vinegar, Crusty Yeast Rolls, Chicken Cacciatore, Pasta Dough, Strawberry Lemon Shortcakes

Day 2 - Tortellini-Sausage Minestrone, Rosemary Bread or Rolls, Grilled Panzanella Bread Salad, Zucchini Noodles with Seafood Arrabiata Roasted Tomato Sauce, Raspberry Poached Pears with Mascarpone Cream

Day 3 - Roasted Potato-Leek Soup, German Potato Salad, Beef Stroganoff, Quick Biscuits, Oatmeal-Raisin Baked Apples' Elephant Ears

Day 4 - Thai Coconut-Chicken Soup with Jasmine Rice

Grilled Greek Romaine Salad, Herbed Flatbread Mu-Shu Pork and Pancakes, Sweet Coconut Dumplings with Ice Cream

Special Chef's Kitchen Camp - 4 Day

Intensive Culinary Camp

with Daniel Rosati

Mon. Tues. Weds. Thurs.

August 10, 11, 12, & 13, 9AM-1PM

\$399.00 per student

Teen & Pre-Teen Ages 10 -18

Drop-Off No Adults

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 10 years old to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. Day 1 will focus on knife skills. Menus for the subsequent days will utilize knife skills practiced from day 1.

We sometimes change-up menus based on class discussions and or student skill ability.

(No open toe footwear.)

Day 1: Essential Knife Skills, Beef, Chicken & Vegetable Stocks, Soups & Salads: A Trio of Potato Salads, Mixed Green Salad with Mustard Vinaigrette, Grilled Caesar Salad, Classic Minestrone, Creamy Corn Chowder, Italian Fruit Salad

Day 2: From Pan to Plate, The Art of Sautéing: Nacho Tuesday with Homemade Chips, Salsa & Guacamole, Crispy Chicken Strips, Turkey Cutlets Marsala Style, Pan Fried Pork Chops Milanese, Marinated Beef Flank Bulgogi Style with Thai Fried Rice, Bananas Foster

Day 3: Stove Top & Oven Braising: Beef Stew with Baked Polenta, Chicken Paprikash with Dumplings, Stuffed Meatballs with Marinara & Herbed Cavatelli, Milk & Herb Braised Pork Loin with Whipped Potatoes, Poached Pears

Day 4: Dry & Moist Heat Roasting & Baking: Stuffed Roasted Vegetables, Oven Fried Parmesan Chicken Legs, Butterflied Roasted Chicken with Herbs, Crispy Roasted Rosemary Potatoes, Roasted Cauliflower Salad, Chocolate Soufflé Cakes

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

Monday Aug. 10, & Tuesday Aug. 11, 2-5 PM

\$159.00 per person ages 10-18 includes all materials

Drop-Off No Adults

In this 2-Day workshop students will learn to prepare sugar, chocolate and spice cut-out cookies, in various shapes, and learn decorating techniques with butter-cream, royal icing and fondant, as well as 'glitter', 'paint' and other specialty decorations.

Summer Teen & Pre-Teen

Pizza Making Workshop with Miss Staci

2 Days, Wednesday, Aug. 12, & Thursday, Aug. 13

2-5 PM Full Participation, Ages 10 -18

Drop-Off No Adults

\$159.00 per student

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

4-Day Intensive Baking Workshop III with Suzanne Lowery

Mon. Tues. Weds. Thurs. Aug 17, 18, 19, & 20

9:00 AM -1:00 PM Full Participation

\$349.00 per person Ages 10-18 Drop-Off No Adults

Day 1 - Cookies-Cream Cheese Carrot Cake Sandwiches, Iced lemon Shortbreads, Cheesecake Brownies, Strawberry Thumbprints

Day 2 - Cupcakes & Frozen Treats-Vanilla, Devil's Food & Red Velvet Cupcakes, Vanilla Ice Cream, Fruity Frozen Bavarian Creams

Day 3 - Frostings and Cones - Butter Cream, Cream Cheese Frosting, Whipped Cream Frosting, Almond and Vanilla Cones

Day 4 - Pastries - Fruit Filled Phyllo Turnovers, Chocolate Napoleans, Dulce De Leche Caramel Cream puffs, Berry Filled Meringues, Iced Lemon Shortcakes

Based on class discussions recipes changes are possible.

2 Day Teen/Pre-Teen

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

Mon. Tues. Aug 17 & 18

2-5 PM \$159.00 per student ages 10 - 18

Drop-Off No Adults

Day 1 Fish & Seafood: Baja Style Shrimp Tacos, Barbecued Grilled Clams, Asian Inspired Grilled Salmon in Foil Packets, Three Bean Salad, Mixed Green Salad with Avocado Herb Dressing, Grilled Peaches with Raspberry Sauce

Day 2: Chicken & Meats: Greek Chicken Kabobs with Tatziki, Grilled Flank Steak with Argentinian Chimichurri Sauce, Chinese Grilled Hoisin Pork Tenderloin with Grilled Scallion Toast, French Potato Salad, Turkish Chopped Salad with Lemon Feta Dressing, Summer Cherry Crumble

2 Day Teen/Pre-Teen

International Appetizers Summer Culinary Cooking Camp with Daniel Rosati

Wed. Thurs. Aug 19 & 20

2-5 PM \$159.00 per student ages 10 - 18

Drop-Off No Adults

Day 1 Asia: Kataifi Wrapped Shrimp with Raita Sauce, Chinese Scallion Pancakes, Vietnamese Pork Bahn Mi Sliders, Sweet & Sticky Chicken Wings, Thai Shrimp Cakes with Cucumber Salad, Vegetable Samosa, Coconut Mousse Cups

Day 2 Mediterranean Classics: Provençal Pizza, Sicilian Rice Balls, Panzanella Crostini, Trio of Greek Dips with Pita Triangles, Spanish Chorizo Stuffed Potatoes, Moroccan Chicken Cigares, Lebanese Baklava

4-Day Intensive Baking Workshop IV with Suzanne Lowery

Mon. Tues. Weds. Thurs. Aug. 24, 25, 26, & 27

9:00 AM -1:00 PM Full Participation

\$349.00 per person Ages 10-18 Drop-Off No Adults

Day 1 - Super Snacks - Granola Parfait, Nutella-Banana Muffins, Blondie Bars, Strawberry Sherbert, Sticky Buns, Orange=Cranberry Oatmeal Cookies

Day 2 - Breakfast Baking - Baked Apple French Toast, Sausage and Egg Strata, Banana-Cottage cheese Pancakes, Classic Quiche, Blueberry Muffins, Waffle Sundaes

Day 3 - Homestyle Desserts - Apple Crisp, Chocolate Fudge Cake, Strawberry Shortcakes, Blueberry Bread Pudding, Red Velvet Whoopie Pies, Magic Cookie Bars

Day 4 - Restaurant Desserts - Creme Brulee, Cherries Jubilee, Panna Cotta, NY cheesecake, Crepes Suzette, Chocolate Souffles, Tiramisu

Based on class discussions recipe changes are possible.

Summer Teen & Pre-Teen Cake Decorating with Suzanne Lowery

2 Days, Monday, Aug. 24, & Tuesday, Aug. 25

2-5 PM Full Participation, Ages 10 -18

Drop-Off No Adults

\$179.00 per person including starter set of tools

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.

2 Day Teen/Pre-Teen Summer Culinary Cooking Camp with Suzanne Lowery

Weds. Aug. 26 & Thurs. Aug. 27
2-5 PM \$159.00 per student ages 10-18
Drop-Off No Adults

This 2 day camp series of cooking classes is dedicated to teen and pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

Day 1 – Cheeseburger Soup, Green Bean Caesar Salad, Cloverleaf Rolls, Honey-Garlic Chicken with Garlic, Creamy Risotto, Chocolate Banana Bread Sundaes

Day 2 – Beef Barley Soup, Grilled Romaine Salad with Bacon & Avocado Dressing, Oven-Fried Potatoes, Cheddar Potato Bread, Crab & Salmon Cakes with Red Pepper Remoulade, Mixed Berry Crisp with Whipped Cream

4-Day Intensive Baking Workshop V with Suzanne Lowery

Mon. Tues. Weds. Thurs. Aug. 31, Sept. 1, 2, & 3
9:00 AM -1:00 PM Full Participation
\$349.00 per person Ages 10 -18 Drop-Off No Adults

Day 1 – FRUITS: Peach pop-tarts, Plum-crumble pie, Fresh Cherry Clafoutis, Lemon Cream Jelly Roll, Br. Sugar Grilled Pineapple

Day 2 – CHOCOLATE: Chocolate Ravioli, Chocolate Fudge Ice Cream, Cream cheese brownies, Chocolate covered coconut macaroons, Chocolate Fudge cake

Day 3 – CHEESE: Cherry cheesecakes, Strawberry Mascarpone Tart, Carrot Cakes with Cream Cheese Frosting, Blackberry Baked Brie,

Ricotta Pancakes with Orange Syrup

Day 4 – BERRIES: Raspberry Poached pears, Blackberry Dumplings, Blueberry-Banana Bread,

Strawberry Brownie Pie, Mixed Berry Sorbet

Based on class discussions recipes changes are possible.

Puff Pastry ‘Pâte Feuilletée’ 2 Day Workshop with Suzanne Lowery

2 Days, Monday, Aug. 31, & Tuesday, Sept. 1
2-5 PM Full Participation, Ages 10 -18
\$159.00 per student Drop-Off No Adults

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

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

2 Day Teen/Pre-Teen Summer Culinary Cooking Camp with Suzanne Lowery

Weds. Sept. 2 & Thurs. Sept.3
2-5 PM \$159.00 per student ages 10-18
Drop-Off No Adults

This 2 day camp series of cooking classes is dedicated to teen and pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

Day 1 – Seafood Chowder, Broccoli Salad with Mustard Vinaigrette, Buttermilk Biscuits, Meatloaf with Mashed Potatoes, Roasted Strawberry-Buttermilk Sherbet, Brownie Crisps

Day 2 – Curried Carrot Soup, Corn & Asparagus Pasta Salad, Homemade Pita Bread, Teriyaki Pineapple Pork Tenderloin, Rainbow Cupcakes with Butter Cream Frosting

Don't forget to book your
child's
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Cooking Birthday Party

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