

2019 Corporate and Private Culinary Menu

This season we're offering 6 menu categories to choose from:

- *You Can't Beat-a My Pita (Middle Eastern/Northern Africa)*
- *Iberian Interlude (Mediterranean)*
- *Thai One On (Thailand)*
- *Passionate for Pasta (Italian)*
- *Show Me the Sushi (Japanese)*
- *Taco Fiesta (Mexican)*

Corporate Team Culinary Challenges

Want a challenge that will get the competitive people in your group up and moving? Consider spicing things up a bit with one of our culinary competitions to take your experience to the next level.

Iron Chef

Pick from our menu, and we'll introduce a secret ingredient that your team must work into their recipes as they battle it out for bragging rights.

Ambiguity Assassins

Can your team work their way through a culinary challenge with little to no instructions and a heaping pile of ambiguity...eh maybe or maybe not?

Reverse Engineering

We start with a sampling of dishes based on the menu you choose, then teams must work together to deduce the recipes and prepare the dishes for judging to see who can get closest to the original recipe.

Cutthroat Kitchen

Get ready for our most competitive, nail-biting, hair-pulling challenge yet! Teams will battle each other against the clock to create the best dishes while trying to avoid the sabotages.

You Can't Beat-a My Pita

We start with just-off-the-griddle flatbreads and top them with an amazing array of fresh flavors inspired by the Middle East and North Africa.

ENTREE (choose 1)

Falafel - Crispy fritters made from a blend of chickpeas, cilantro, parsley, garlic, and spices.

Chicken Shawarma – Pan-braised chicken marinated in a blend of lemon, olive oil, cumin, cardamom, and coriander.

Spiced Lamb - Fresh ground lamb seasoned with a blend of savory spices and pan-fried in crusty golden-brown patties.

SIDES (choose 2)

- Sweet potato and peanut soup
- Couscous
- Moroccan carrot salad
- Quinoa tabbouleh
- Algerian fennel and olive salad
- Hummus and olives

Served with:

Fresh flatbreads, mint yogurt sauce, and fresh vegetables

Iberian Interlude

Have a laid-back experience as we prepare a delicious pan of paella. While we wait for the rice to cook, teams will prepare classic tapas to share and enjoy.

ENTREE (choose 1)

Each dish of paella starts with a rich sauté of vegetable base of garlic, onions, and tomato in Spanish olive oil, medium grain rice, saffron, aromatics, broth, and topped with peas, roasted red peppers, parsley and lemon.

Chicken, Chorizo, and Shrimp - The classic version of this festive meal.

Chicken and Chorizo - The classic combination of chorizo and chicken, just without the seafood.

Roasted salmon, shrimp, and shells - An all seafood version usually found in the coastal regions of Spain.

Mushroom, Eggplant, and Leek - A vegetarian/vegan option for those looking for the essence of the dish without the meat.

Served with:

Flaming chorizo and peppers

Spanish tomato bread

Pan roasted garlic mushrooms

Vegetables a' la plancha

And/or other assorted seasonal tapas and fresh baked bread

Thai One On

One of the most interesting and delicious types of cuisine in the world, the food of Thailand fuses elements of Indian and Chinese cooking while remaining distinctly Thai. Join us to enjoy some of our favorite recipes from Thailand, that will quickly become yours, too.

ENTREE (choose 1)

Chicken with Basil - Long considered peasant food, this simple dish of ground chicken, garlic, shallots, and chilies is complimented by tons of fresh Thai basil and a hint of plum sauce.

Pad Thai - The perfect pairing of sweet shrimp, sour tamarind, crunchy peanuts, bean sprouts, and scallions, making this one of the most iconic Thai noodle dishes.

Garlic and Pepper Pork - A stir fry from the north with a perfect balance of sweet and savory: pork tenderloin paired with garlicky Asian greens, served with jasmine rice and a sweet chili sauce.

Coconut Curry Stew - A fragrant hand-ground curry paste of ginger and garlic paired with rich coconut milk and vegetables, simmered to perfection and served over rice with your choice of chicken, shrimp, pork, beef or vegetable.

Drunken Noodles - The best late-night noodles ever! Tender marinated flank steak and chewy fresh noodles in a sweet and salty sauce with Asian broccoli.

Thai Fried Rice - A lesser-known version of the Chinese classic uses thick and sweet black soy to balance a spicy blend of chilies and garlic, with your choice of chicken, shrimp, pork, beef or vegetable.

SIDES (choose 2)

- Fish cakes
- Green papaya salad
- Lemongrass soup
- Fresh veggie spring rolls
- Sweet corn fritters
- Rice noodle salad
- Sizzling crepes
- Lettuce wraps

Passionate for Pasta

Eggs + Semolina + Olive Oil + Elbow Grease = the best plate of pasta you will ever eat. Hand-rolled and made from scratch with love... you may never want to buy a box of dried pasta again!

ENTREE (choose 1 for every 6-7 people in your group)

White Bean and Pancetta Spaghetti with Seared Garlic Greens - The classic combination of beans and greens with delicious bits of Italian bacon folded into fresh turned spaghetti .

Sicilian Roasted Eggplant Pappardelle - Roasted eggplants blended in a simple San Marzano tomato sauce served over wide hand-cut pasta.

Farfalle with Olives, Garlic, and Herbs - The folds of the bowtie pasta perfectly hold the light sauce with a blend of Mediterranean olives, sun dried tomatoes, garlic, and fresh herbs.

Lemon Basil Linguini and Zucchini - A simple and elegant dish that focuses on the fresh flavors of spring in a lightly-sauced pasta.

Angel Hair with Pomodoro - A delicate pasta combined with the classic flavors of garlic, perfectly-ripened cherry tomatoes, imported extra virgin olive oil and fresh basil.

Tablesides Fettucine Alfredo - Developed over 100 years ago in Rome, fresh pasta, butter, and Parmigiana-Reggiano are quickly combined to perfection with some tableside flair in this classic Italian dish.

SIDES (choose 2)

- Classic Caesar salad
- Italian garden salad with red wine vinaigrette
- Chickpeas and escarole
- Niçoise salad
- Seasonal vegetable gremolata

Served with:

Chef Justin's fresh baked focaccia bread

Show Me the Sushi

From maki to inside out rolls, we will show you everything you need to know to get you rolling like a sushi boss. Don't like raw fish? We have plenty of delicious rolls to choose from, along with some classic Japanese sides.

SUSHI ROLL MENU (choose 1 roll for every 4 people in your group)

- California roll
- Vegan California roll
- Ginger mushroom roll
- Spicy cucumber and cream cheese roll
- Shrimp tempura roll
- Tomago (*egg*)
- Vegetable tempura roll
- Spicy tofu roll
- Avocado and red pepper roll
- Smoked salmon roll
- Ahi tuna roll
- Straight off the Boat Jet Flown Hawaiian Fish (*please ask for options if you would like as it must be delivered overnight*)

SIDES (choose 2)

- Tempura vegetables
- Miso soup
- Soba noodle salad
- Udon noodles in dashi broth

Served with:

Soy sauce, pickled ginger and vegetables, and wasabi

Taco Fiesta

From fresh pressed corn tortillas to tacos pastor and everything in between, this class will teach you everything you need to know to throw your own amazing taco party.

ENTREE (choose 1)

Chicken Pastor - A delicious combination of golden-seared pineapple, a made from scratch Guajillo chili sauce, and tender shredded chicken.

Chorizo and Potato - Roasted poblano peppers and onions combined with the classic Mexican sausage and freshly made queso fresco.

Carnitas - Delicious roasted pork with just a hint of savory spice, shredded and pan-fried golden brown.

Mushrooms in Oaxacan Cream Sauce - Perfect pairing of hearty mushrooms and squash in a chipotle cream sauce.

Choose:

Corn tortillas
Flour tortillas
Areapas

SIDES (choose 2)

- Pineapple kale and avocado salad
- Roasted poblano and corn chopped salad
- Classic yellow rice
- Black bean and corn pilaf
- Refried beans
- Drunken beans
- Citrus slaw

Served with:

Assorted salsas, hot sauces, and tortilla chips