

# Culinary Parties

Create a one-of-a-kind experience for your group this season!

Select a tier from our options below and let us help you with all of the heavy lifting that comes with planning an event!



## Tier One

3 hours, \$110/person (6 person minimum)

A 3-hour party including happy hour with appetizers and sodas, 90-minutes of cooking with Chef Shaun, and time to enjoy your meal together!

Select one themed meal from our "**Tier 1 Menus**" options

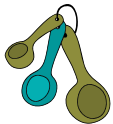


## Tier Two

2 hours, \$95/person (7 person minimum)

A 2-hour party including 90 minutes of cooking with Chef Shaun and time to enjoy your meal together!

Select one themed meal from our "**Tier 2 Menus**" options



## Tier Three

1.5 hour, \$60/person (12 person minimum)

A 1.5-hour party including 60 minutes of cooking with Chef Shaun and time to enjoy your meal together!

Select one themed meal from our "**Tier 3 Menus**" options





# Tier 1 Menus

1

## Passionate for Pasta

Eggs + semolina + olive oil + elbow grease = the best plate of pasta you will ever eat! Made from scratch with love, you may never want to buy a box of dried pasta again!



### Appetizers - Choose 2

**Tomato Bruschetta** - Grilled bread, marinated tomatoes, fresh basil, parmesan Reggiano, and balsamic reduction (V, can be made VE)

**Garlic White Bean Dip** - Creamy blend of garlic, lemon, cannellini beans and fresh herbs with pita bread OR veggies (VE, GF with veggies option)

**Spinach Artichoke Dip** - Blend of seared spinach, artichoke hearts and cheeses with pita bread OR veggies (V, GF with veggie option)

**Sicilian Garlic Cheese Dip**- Garlic herb cheese baked in rich tomato sauce with toasted pita bread

### Entrée - Choose 1

#### Garlic Shrimp Fettuccini

Shrimp, marinated tomato, roasted garlic, and fresh herb in a light garlic butter white wine sauce

#### Sicilian Roasted Eggplant Pappardelle

Roasted eggplant blended in San Marzano tomato sauce served over wide hand cut pasta

#### Farfalle with Olives, Garlic, and Herbs

Bowtie pasta perfectly holds a light sauce with blend of Mediterranean olives, sun dried tomatoes, garlic and fresh herbs

#### Ravioli De Saggio

Fresh ricotta stuffed ravioli, served with a prosciutto, sage, sun dried tomato cream sauce, and fresh grated parmesan

#### Angel Hair with Pomodoro

A delicate pasta combined with classic flavors of garlic, ripe San Marzano tomatoes, imported extra virgin olive oil and fresh basil

#### Tableside Fettucine Alfredo

Fresh pasta, butter, and Parmigiana-Reggiano are quickly combined with some table side flair

#### Chicken Pesto Fettucini

A basil pesto cream sauce, with sundried tomatoes, artichoke hearts ,and grilled chicken

#### Classic Manicotti

Large noodles rolled with fresh ricotta filling, with classic marinara sauce, Italian cheese, and herbs

### Sides - Choose 2

Classic Caesar Salad

Italian Garden Salad with Red Wine Vinaigrette

Garlic White Bean dip with Crostini

Nicoise Salad

Seasonal Vegetable Gremolata

Cherry Tomato Brushcetta

**SERVED WITH:** Chef Shaun's Fresh Baked Focaccia Bread!



# Tier 1 Menus

## 2 - Taco Fiesta

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



### Appetizers - Choose 2

**Pico do Gallo** - served with tortilla chips (VE, GF)

**Queso**- Four cheese queso, served with tortilla Chips (V, GF)

**Flaming Chorizo and Peppers** - Chorizo Sausage and mixed peppers sauteed and topped with chihuahua cheese, served with tortilla chips (GF)

**Cilantro Lime Chicken Skewers** - with salsa verde

**Black Bean Hummus** - with Arepas (VE, GF)

### Entrée - Choose 1

#### Chicken Pastor

A delicious combination of tender shredded chicken, golden seared pineapple, and a made from scratch chipolte chili sauce

#### Taco De Papas

Roasted poblano peppers, roasted seasoned potatoes, rojo sauce, and onions combined with pico de gallo and queso fresco

#### Carnitas

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

#### Hinojo

Vegetarian taco with caramelized fennel, roasted purple potatoes, broccolini, Moroccan Chermoula, and garlic Agliata

#### Birra

Slow roasted beef, fried crispy in a corn tortilla, with a savory pan dipping sauce, fresh cilantro and chopped onion

### Sides - Choose 2

Pineapple Kale and Avocado Salad

Roasted Poblano and Corn Chopped Salad

Classic Yellow Rice

Black Bean and Corn Pilaf

Latin Black Beans

Drunken Beans

Peruvian Jicama Slaw

Jalapeño Avocado Crema

Assorted Salsas

**SERVED WITH:** Corn & flour tortillas, hot sauces, and tortilla chips



# Tier 1 Menus

3

## You Can't Beat-A My Pita

We start with fresh off the griddle flatbreads and then top them off with an amazing array of fresh flavors inspired from the Middle East and North Africa!



### Appetizers - Choose 2

**Roasted Garlic Hummus** - Blend of chickpea, lemon, roasted garlic, tahini and olive oil with pita bread OR veggies (VE, GF with veggie option)

**Zucchini Cakes with Tzatziki Sauce** - Crispy fried blend of zucchini, panko bread crumbs and parmesan cheese

**Spinach Artichoke Dip** - Blend of seared spinach, artichoke hearts and cheeses, served with pita bread OR veggies (V, GF with veggie option)

**Mediterranean Dip Trio** - Sun-dried tomato spread, kalamata olive tapenade, garlic whipped feta with pita bread (V)

**Pork Souvlaki Skewers** - with whipped feta and roasted garlic oil

### Entrée - 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

#### Kofta Kebab

Mix of ground beef and lamb, with a blend of herbs, spices, lemon, and garlic formed onto skewers and grilled

#### Shish Tawook

Lemon, garlic, and tomato marinated chicken cubed, skewered, and grilled to perfection

#### Shish Kabob

Lemon, garlic, and tomato marinated beef cubed, skewered, and grilled to perfection

### Sides - Choose 2

Couscous

Moroccan Carrot Salad

Quinoa Tabbouleh

Greek Orzo Pasta

Cucumber Tomato Salad

Grilled Veggie Skewers

Hashwai

Lemon Garlic Roasted Potatoes

**SERVED WITH:** Fresh pita bread, feta cheese, and tzatziki



# Tier 1 Menus

4

## Iberian Interlude



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

### Appetizers - Choose 2

**Pan Con Tomate** - Blend of purred tomato, lemon, garlic, and herbs baked on crusty bread and topped with Manchego cheese (V)

**Garlic Roasted Shrimp** - Shrimp roasted with garlic, olive oil and lemon (GF)

**Lamb and Mint Meatballs** - Roasted and served in a savory tomato sauce

**Tomatillo Toast** - Toasted bread topped with salsa verde, prosciutto ham and Manchego cheese

### Entrée - 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

#### **Mushroom, Eggplant and Leek**

A vegetarian/vegan option for those looking for the essence of the dish without the meat

#### **Chicken and Chorizo**

A combination of chorizo and chicken, without a seafood component

#### **Chicken, Chorizo and Shrimp**

The traditional version of this meal

#### **Roasted Salmon, Shrimp and Shells**

An all seafood version of this dish, usually found in the coastal regions of Spain

### Served with:

**Flaming Chorizo and Peppers**

**Pan Roasted Garlic Mushrooms**

**Vegetables A' La Plancha**

**Patatas Bravas**

**And/ or Assorted Seasonal Tapas and Fresh Baked Rolls**



# Tier 1 Menus

5

## Thai One On

One of the most interesting and delicious types of cuisine in the world - The food of Thailand has influence from and fuses elements of Indian and Chinese cooking. Join us and enjoy some of our favorite recipes from Thailand!



### Appetizers - Choose 2

**Chicken Satay**- Marinated grilled chicken skewers with peanut sauce (GF upon request)

**Veg Satay** - Marinated grilled veggie skewers with peanut sauce (V, GF upon request)

**Spring Rolls** - Crispy fried spring roll wrappers filled with Asian veggies and served with sweet chili sauce (V)

**Thai Lettuce Wraps** - Marinated and seasoned ground pork stuffed into lettuce leaves and topped with Thai basil, cilantro, and chopped peanuts (GF upon request)

**Sweet Corn Fritters** - Blend of sweet corn rice flour and spices fried golden and served with sweet chili sauce (V, GF)

### Entrée - Choose 1

#### Chicken with Basil

A simple dish of ground chicken, garlic, shallots and chilies, complimented by loads of fresh Thai basil and a hint of plum sauce

#### Pad Thai

A perfect pairing of sweet shrimp, sour tamarind, crunchy peanuts, bean sprouts and scallions makes this one of the most iconic Thai noodle dishes

#### Red Curry Noodles

A stir fry with a balance of sweet, savory and spice flavors - mixed vegetables, rice noodles, and chicken, topped with Thai basil.

#### Coconut Curry Stew - Chicken, Shrimp, Pork, Beef or Vegetable

A fragrant hand ground curry paste of ginger and garlic paired with rich coconut milk and vegetables, then simmered to perfection and served over rice

#### Drunken Noodles

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

### Sides - Choose 2

Fragrant Jasmine Rice

Green Papaya Salad

LemonGrass Soup

Fresh Veggie Spring Rolls

Thai Fried Rice

Asian Cucumber Salad

Thai Sesame Salad

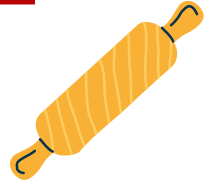
Sweet Potato Peanut Soup



# Tier 2 Menus

## 1 - Passionate for Pasta

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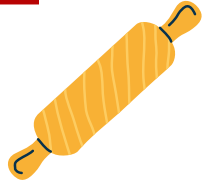


# Tier 2 Menus

2

## Taco Fiesta

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



### Entrée - Choose 1

#### Chicken Pastor

A delicious combination of tender shredded chicken, golden seared pineapple, and a made from scratch chipolte chili sauce

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#### Hinojo

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Latin Black Beans

Drunken Beans

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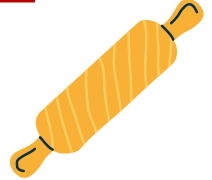


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Thai Fried Rice

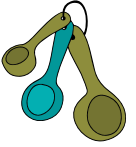
Asian Cucumber Salad

Thai Sesame Salad

Sweet Potato Peanut Soup



# Tier 3 Menus



## 1 Appetizer Party

Learn how to make some terrific appetizers!

Groups of 12 and under - Pick 2 | Groups of 12 and over - Pick 3

**Tomato Bruschetta V**

With toasted focaccia bread, balsamic reduction and parmesan reggiano

**Garlic White Bean Dip VE GF**

With fresh pita bread and assorted vegetables

**Fried Zucchini Fritters V**

With cucumber dill sauce

**Pan Con Tomate V**

Toasted ciabatta topped with a blend of tomato, garlic, lemon, and herbs. Toasted and topped with shaved manchego cheese

**Flaming Chorizo and Peppers GF**

A blend of chorizo and Mexican peppers with a blast of fire and chihuahua cheese with fresh made tortillas

**Chicken Satay GF**

Grilled marinated chicken skewers with Asian cucumber salad

**Fresh Thai Spring Rolls V GF**

With spicy peanut sauce

**Spinach and Artichoke Dip V**

With toasted pita

**Cauliflower Quinoa Cakes V**

With pomegranate yogurt sauce

**Mixed Mezza Platter V**

Roasted garlic hummus, sun dried tomato spread, olive tapenade and pita bread

**Kofta Kebab GF**

Blend of ground meat, herbs and spices grilled on skewers with cucumber dill sauce

**Black Bean Hummus V GF**

With fresh made arepas

## 2 Tacos

Pick a taco filling

Create 2 salsas/sauces with the group

Served with tortillas, cheese, & toppings

Pork Carnita

Chicken Al Pastor

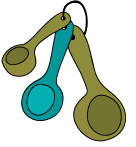
Carne Asada

Cactus V

Papas V



# Tier 3 Menus



3

## Pasta

Pick a sauce + a pasta

Served with fresh focaccia bread and salad

Marinara **V**

Spaghetti

Pomodorro **V**

Fettuccinne

Pesto Cream **V**

Parpadelle

Alfredo **V**

Italian Sage

Herb Garlic Butter and White Wine **V**

All pasta options are vegetarian, excluding Italian Sage. \*Cannot accommodate Gluten Free

4

## Asian

Pick an entree

Served with Thai Sesame Salad

**Coconut Curry Rice Noodles**

Mixed veggies, red curry, coconut milk, rice noodle

**Chinese Beef and Broccoli**

With white rice

**Drunken Noodle**

Beef, mixed vegetables, Thai brown sauce, rice noodle

**Sweet and Sour Chicken**

With mixed vegetables and white rice