



# Holiday Parties

Create a one-of-a-kind experience for your group this holiday 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

Up to 4 hours, \$110/person (6 person minimum)

A 4-hour party including happy hour with a charcuterie board appetizer, 1 hour of cooking together with Chef, and 2 hours to enjoy your meal and company!

Select one themed meal from our "**Tier 1 & 2 Menus**" options



## Tier Two

Up to 3 hours, \$95/person (7 person minimum)

A 3-hour party including 90 minutes of cooking together with Chef, and 90 minutes to enjoy your meal and company!

Select one themed meal from our "**Tier 1 & 2 Menus**" options



## Tier Three

Up to 2 hours, \$60/person (12 person minimum)

A 2-hour party including 60 minutes of cooking together with Chef, and 60 minutes to enjoy your meal and company!

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



## Dessert Add-Ons

Dessert options and pricing can be found on the last page of this menu



# Tier 1 & 2 Menu

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!

### 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 cherry tomatoes, imported extra virgin olive oil and fresh basil

#### Mushroom Manicotti

Large pasta sheets filled with a blend of mushrooms, onion, garlic, gruyere cheese and fresh herbs, topped with a white garlic sauce and baked until bubbly brown

### Sides - Choose 2

Classic Caesar Salad

Italian Garden Salad with Red Wine Vinaigrette

Garlic White Bean dip with Crostini

Baked Burrata

Italian Chopped Salad

Cherry Tomato Brushcetta

SERVED  
WITH:

Fresh Baked  
Garlic Bread!



# Tier 1 & 2 Menu

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 Guajillo 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

### Shell - Choose 1

Corn Tortillas

Flour Tortillas

Areapas (a corn pancake)

**SERVED**

**WITH:**

Assorted salsas, hot sauces, and tortilla chips



# Tier 1 & 2 Menu

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!

### 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

#### Spiced Lamb

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

### Sides - Choose 2

Quinoa Tabbouleh

Couscous

Babaganoush

Quinoa Tabbouleh

Roasted Garlic Hummus

Greek Orzo Pasta

Cucumber Tomato Salad

**SERVED  
WITH:**

Fresh tzatziki, and  
fresh vegetables



# Tier 1 & 2 Menu

4

## SPANISH TAPAS



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!

### 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

Spanish Tomato Bread

Pan Roasted Garlic Mushrooms

Vegetables A' La Plancha

And/ or Assorted Seasonal Tapas and Fresh Baked Rolls



# Tier 1 & 2 Menu

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!

### 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

#### Thai Fried Rice - Chicken, Shrimp, Pork, Beef or Vegetable

A less known version of the Chinese classic uses thick and sweet black soy to balance a spicy blend of chilies and garlic

### Sides - Choose 2

Fragrant Jasmine Rice

Green Papaya Salad

LemonGrass Soup

Fresh Veggie Spring Rolls

Sweet Corn Fritters

Rice Noodle Salad

Asian Cucumber Salad

Lettuce Wraps



# 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

2

## TACOS

Pick a taco filling

Create 2 salsas/sauces with the group

Served with tortillas, cheese, & toppings

Pork Carnita

Cactus **V**

Chicken Al Pastor

Papas **V**

Carne Asada



# 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 a 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





Thought Design

# Add-On Menu

## DESSERTS



No holiday party is complete without a sweet finale! Our in-house pastry chef, Liz, has curated an irresistible selection of hand-crafted desserts, perfect for adding a touch of indulgence to your celebration.

### **Plated Desserts - \$6 per guest, per plate**

Rich vanilla cheesecake with fresh berry compote

Flourless chocolate cake with chocolate ganache and fresh berries

### **Chef Liz's Famous Whoopie Pies - \$2.50 ea. Mini \$5 ea. Full**

Available in a wide variety of flavors

Gluten free options available

### **Cookies & Brownies - \$2 ea.**

Chocolate chip

White chocolate macadamia nut

Peanut Butter cookies

Sugar cookies

Fudge brownies

Peanut butter brownies

### **Cakes & Cupcakes**

Available per request. Prices vary based on quantity, flavor, and style.