

OUR MOST POPULAR MENUS for TEAM BUILDINGS & PRIVATE EVENTS

Below are the menus and prices per person

We will do our best to accommodate dietary needs and food allergies. Just pick your menu and we will do the rest.

Minimum of 6, maximum of 60. **Deposit to hold date is the minimum of 6@ \$80=\$480**

If you would like to plan an event with less than 6 and more than 60, please call we have options.

We accept cash, check and all major credit cards. Please call to book your event or an appointment to pay in person and see our venue 484-674-7748. **Final count and balance are due one week prior to the event.**

Our classes are hands on and yes you eat everything you make and take home any leftovers and all recipes.

It is a full meal including appetizer, Sangria and dessert!

Let us know what you would like us to write on the Welcome Board.

We have a karaoke machine and photo booth for added fun that you are welcome to use.

We also have a 65' HDTV with HDMI to use for presentations, play a video or favorite movie, etc.

We are a **5 Star Cooking Studio** with reviews online:

Google, Yelp, Trip Advisor, Facebook and our Team Build page on our website.

All Private Events and Team Building Events are 3hrs long, if you wish to stay longer and we can accommodate it is billable at \$100 per hour. Our events come with complimentary Sangria, hot appetizer, and dessert unless dessert is in the menu.

You are also welcome to BYOB to enjoy with your meal.

PLEASE REMEMBER OUR LICENSE DOES NOT ALLOW ANY OUTSIDE FOOD



I hate to cook! \$80 per person Not after this class, you will love it!

Lemon Parm Pasta, Lo-Carb Chicken Parm, Grilled Caesar Salad with homemade creamy Caesar dressing & Parm Crisp



Old School Italian with a new twist \$80 per person

Wedding Soup, Parm Crisp, Chicken Piccata with pasta



Thai One On! \$85 per person

Thai Marinated Chicken, Peanut Coconut Sauce, Coconut Rice, Asian Cucumber Salad. Spring Rolls w/fusion sauce



My Big Low-Fat Greek Dinner \$85 per person

Spanakopita, Quinoa Tabbouleh Salad, Homemade Gyro Meat with Tzatziki sauce, OPA!



Snack Attack \$80 per person

Lo Carb Cheesesteak eggrolls w/ kicked up ketchup, Whole wheat Mozzarella Sticks w/ homemade Marinara sauce,
World's Healthiest Easiest Cookie

You'll never know it was healthy for you and that you are eating veggies, we guarantee!



Happy Heart \$90 per person

Salmon with Roasted Cherry Tomatoes, Caramelized Onions, Baby Spinach, Very Veggie Fried Rice.



Stinking Rose - Garlic! \$80 per person

40 Cloves of Garlic Roasted Chicken, Garlic Herb Smashed Potatoes, Grilled Garlic Caesar Salad. Vampires beware!



Friends Fiesta \$80 per person

Guacamole, Green Chili Chicken Enchiladas, Black Bean Corn Salsa, Red Rice



There's an App for Everyone! \$85 per person

Shrimp Puffs, Roasted Red Pepper Dip, Bloomin Onion Bread, Bruschetta Stuffed Baby Bellas



Cloudy with a Chance of Meatballs II \$85 per person

Mozzarella Stuffed Italian Meatballs with Rockin Red Sauce and Pasta, Asian Turkey Meatballs with Lime dipping sauce, Buffalo Chicken Meatballs with homemade blue cheese dip and veggies.



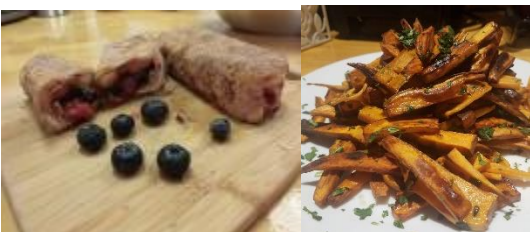
Rustic French Cooking \$85 per person

Coq au Vin with buttered noodles, 1hr Homemade Rustic French Bread



Morning in Mexico \$80 per person

French Toast Burritos, Baked Green Chili Omelet, Mexican street fries with salsa ketchup



P H F of the Mediterranean \$80 per person

Pita, Hummus and Falafel all Homemade!



Cooking with Fresh Herbs \$80 per person

Fresh Herb Chicken Cutlets & Pasta with brown butter sage roasted carrots, Herb Dressing, Infuse your Drinks!

Basil, Rosemary, Sage, Thyme, Mint, Parsley



Cheese Making 101 \$80 per person

Learn how to make Fresh Mozzarella and Fresh Ricotta Cheese. Each student will make a Mozzarella cheese ball to create a Margarita Pizza, and Fresh Ricotta cheese to make Zucchini Ricotta Fritters.



SUSHI PARTY! \$95 per person

Create your own signature roll while learning the fundamentals of sushi making! We will cover everything from how to make the perfect sushi rice to rolling, slicing and decorating techniques. Each student will go home with a bamboo roller mat to practice at home.

California Rolls, Philadelphia Rolls, Japanese Tuna Salad Rolls, Robin's Crunchy Shrimp Rolls!

(For your safety, we do not use any raw fish, only high quality cooked, smoked and canned).



Don't Cry for me Argentina...\$95 per person

Baked Jalapeno Poppers, Gaucho Steak with Chimichurri Sauce, Buenos Aires Pasta.



Beef Fillets with Cognac-Onion & Spinach Sauce \$95.00 per person

Beef Fillets with Cognac-Onion & Spinach Sauce, Smashed herb potatoes, Seared tomatoes w/creamy horseradish dressing.



Ultimate Night \$95 per person

Beef Wellington (no pâté, veggies only) with Crab Mac & Cheese and Grilled Caesar Salad.



Land & Sea \$95.00 per person

Filet Mignon with Maitre'd Butter & Crab Cakes, Herb Smashed Grilled Potatoes, Chopped Salad.



Surf n Turf \$95 per person

Surf n Turf: Angry Colossal Shrimp and Filet Mignon w/herb butter, Lemon Parm Pasta, Grilled Romaine salad with balsamic glaze.



Pierogi & Prosecco Party \$85 per person (Polish Dumplings with Sparkling Wine)

Bring your favorite bottle of Prosecco and enjoy while you learn to make the most amazing Pierogi!

We will be making homemade dough. Techniques will be taught how to roll and fill.

Fillings will be Filet Mignon with caramelized onions and white sharp cheddar, Sweet Potato & Zucchini with an Asian flare, and Three Cheese Jalapeno!

Not your Babcia's pierogi! Pierogi will be boiled and sautéed in butter to enjoy!



Iron Man III - Cast Iron Cooking \$95 per person

The lost art of Cast Iron Cooking. Learn the benefits of cooking with Cast Iron. Add Iron to your meals with little or no effort. Gaelic Steak (Seared Filet mignon with Caramelized Onions & Mushrooms in a Whiskey cream sauce), Sweet Potato Bake with sage brown butter sauce, Green Bean Bundles with Peppery Bacon and Brown Sugar, Very Berry Crisp.



For added fun you can add paper chef hats for an additional \$3.00 per person

