

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 40+.

Deposit to Reserve Date

- Minimum of 6 guests \$85 per person: **\$510**
 - Private Event Fee: **\$100**
 - 3% Surcharge: **\$18.30**

Total Deposit Due: \$628.30

Note: Deposit is non-refundable and will be applied to the final balance.

Private Event Information

We accept **cash, check, and all major credit cards**. Please call **484-674-7748** to reserve your event date, make an appointment to pay in person, or schedule a tour of our venue.

Payments & Policies

- Final guest count and remaining balance are due **one week prior to the event**.
- All private and team-building events are **3 hours in length**. If you wish to extend your event and our schedule allows, additional time is billed at **\$125 per hour**.
- Deposit is **non-refundable** and applied to the final balance.

Event Experience

- Our classes are **hands-on**, and guests enjoy everything they prepare.
- Each event includes a **full meal** with appetizer, sangria, and dessert (unless dessert is already included in the menu).
- **Complimentary sangria, a hot appetizer, and dessert** with every private/team-building event.
- You are welcome to **BYOB** to enjoy with your meal.
- For added fun, we offer **karaoke and photo booth**.
- A **65" HDTV with HDMI connection** is available for presentations, videos, or movies.

Personal Touch

- Let us know what you would like displayed on the **Welcome Board** for your event.

Additional Notes

- We are proud to be a **5-star rated cooking studio**, with reviews on Google, Yelp, TripAdvisor, Facebook, and our Team Building page.
- **Please note:** Due to our licensing, **outside food is not permitted**.

Hot appetizer



Complimentary Sangria



Chocolate Brownie



I hate to cook! \$85 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 \$85 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.



Stinking Rose - Garlic! \$85 per person

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



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

Spanakopita, Quinoa Tabbouleh Salad, Gyro Meat made with ground chicken, Tzatziki sauce, OPA!



Snack Attack \$85 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!



Friends Fiesta \$85 per person

Guacamole, Green Chili Chicken Enchiladas, Black Bean Corn Salsa



Joy of Pasta \$85 per person (class size limited)

Learn how to make homemade pasta dough for tagliatelle pasta. Each student will make their own pasta to enjoy; we will also teach how to make a Mock-Bolognese sauce to enjoy with your pasta. Sorry, we cannot accommodate any gluten allergies for this class.



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

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



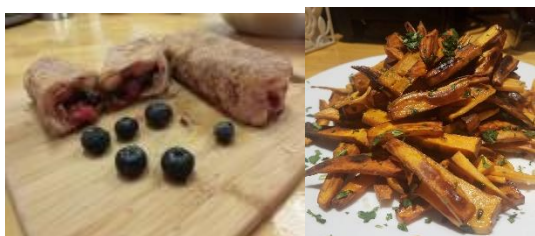
Rustic French Cooking \$85 per person

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



Morning in Mexico \$85 per person

French Toast Burritos, Baked Green Chili Omelet, Mexican street fries with homemade hot honey mustard



P H F of the Mediterranean \$85 per person

Pita, Hummus and Falafel all Homemade!



Cooking with Fresh Herbs \$85 per person

Fresh Herb Chicken Cutlets & Herb Pasta and brown butter sage roasted carrots, SpringMix w/Herb Dressing, Infuse your Drinks!

Basil, Rosemary, Sage, Tarragon, Mint, Parsley



Cheese Making \$85 per person (class size limited)

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.



Pierogi & Prosecco Party \$95 per person (class size limited)

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 Philly Cheesesteak with caramelized onions and copper sharp cheese, 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! Sorry, we cannot accommodate any gluten allergies for this class.



SUSHI PARTY! \$100 per person (class size limited)

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.

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).



Ultimate Night \$100 per person (class size limited)

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



Land & Sea \$100 per person

Filet Mignon with Matre'd Butter & Crab Cakes, Herb Smashed Grilled Potatoes, Organic Spring Mix Salad w/homemade balsamic honey vinaigrette.



Surf n Turf \$100 per person

Surf n Turf: Angry Colossal Shrimp and Filet Mignon w/herb butter, Lemon Parm Pasta, Organic SpringMix Salad w/homemade balsamic honey vinegarett.



Iron Man III - Cast Iron Cooking \$100 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 \$3.50 per person

