TEACHING KITCHEN

Delaware 2024 Available after 3pm

1-hour experience with food, beverage and a "burst of learning" for 10 – 25 guests. \$26 per guest, all packages include an assortment of spiced nuts and infused water.

Choose your package and customize your event by adding on of our enhancements.

PACKAGES:

HUMMUS ど

Discover how to make traditional hummus and master the art of creating diverse flavor profiles. Tasting menu: assortment of flavored hummus, soft pita wedges, crispy pita chips and vegetable batons

BRUCHETTA 🕐

Elevate your culinary skills by mastering the art of pairing fruits and vegetables to create the perfect, delicious combinations. Tasting menu: variety of fruit and vegetable bruschetta, toasted crostini, vegetable batons and fresh sliced fruit

EGGROLLS

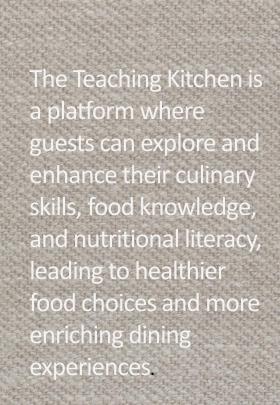
Prepare to impress your guests at your next dinner party by learning how to make your own sweet and savory eggrolls. Tasting menu: assortment of savory and sweet house made eggrolls and fresh sliced fruit

DRESS IT UP

Stay fresh by learning how to make your own dressings and explore the nuances between creamy dressings and vinaigrettes. Tasting menu: assortment of salads with roasted vegetables, grilled chicken, variety of house made dressings and fresh sliced fruit

BREAD

Master the art of transforming your leftover bread into a delectable savory or sweet casserole, perfect for your next brunch! Tasting menu: selection of savory and sweet bread casseroles and fresh sliced fruit



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ENHANCEMENTS:

Per guest

MOCKTAILS Assortment of three seasonal mocktails	\$4.50
DESSERT TRAY Selection of seasonal mini desserts	\$4.50
BEER & WINE BAR *available after 4pm	\$16.00

Variety of beer, red & white wine and sparkling seltzer

The Teaching Kitchen is a platform where guests can explore and enhance their culinary skills, food knowledge, and nutritional literacy, leading to healthier food choices and more enriching dining experiences.