

TEACHING KITCHEN

One hour experience with food, beverage and a “burst of learning” for 10 – 25 guests. \$30.00 per guest, all packages include an assortment of spiced nuts and infused water. Available starting at 4pm

HUMMUS

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

BRUSCHETTA

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



Price includes one chef; labor additional for support staff based on number of guests and add ons. .

ENHANCEMENTS:

per guest

Beer and Wine Bar	16.00
Canned Soda	2.50
Chopped Caesar Salad	3.65
Caprese Salad	3.65
Fresh Fruit Salad	4.75
Mini Cannoli's	4.65



BUILD Pizza by Design

Two-hour experience with food, beverage and build your own pizza for 10 – 25 guests.
Available starting at 4pm. \$20.95 per guest.

Includes infused water and two mocktails, chef hats and aprons for all participants, to-go pizza boxes to take home your masterpiece

Whether you are a fan of classic cheese and pepperoni or enjoy experimenting with unique toppings, our interactive pizza event lets you create the perfect pie to suit your taste buds.

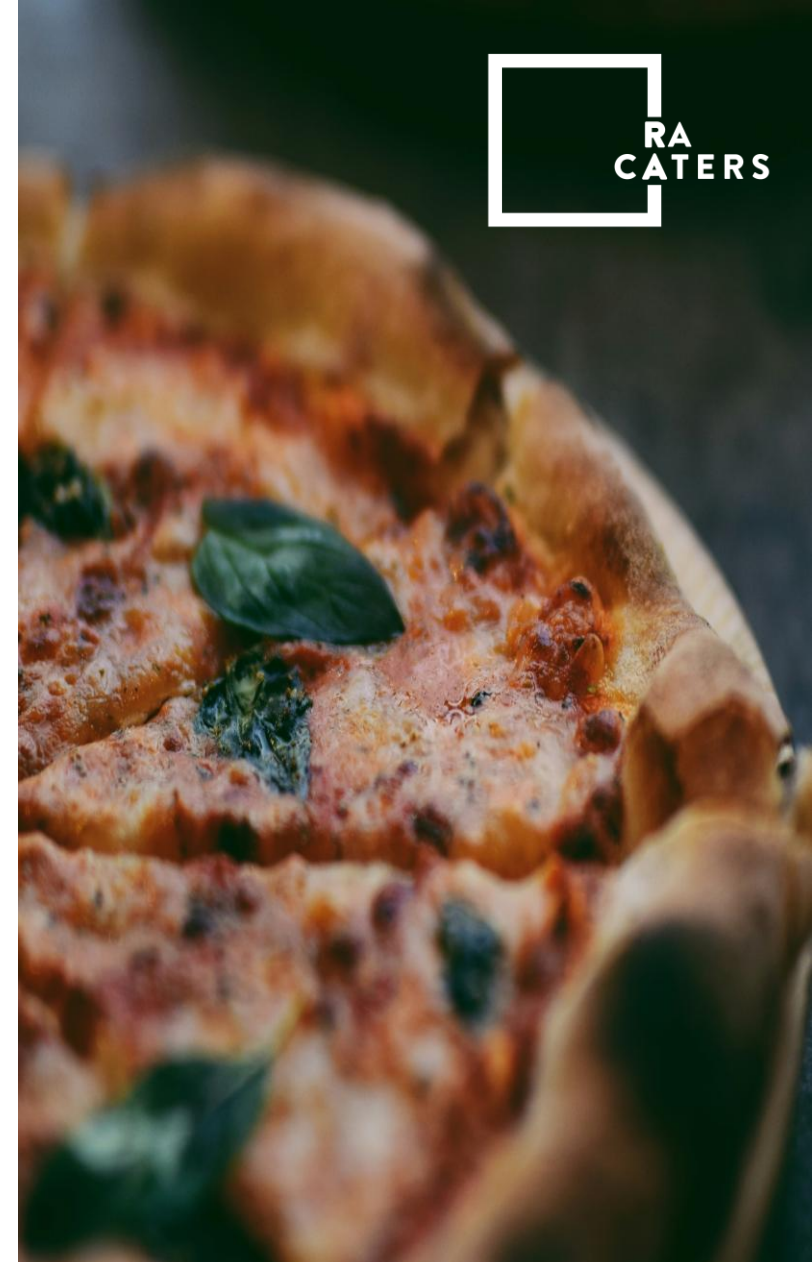
Build your own personal pizza and our chef's will help cook it in our state-of-the-art pizza ovens.

Choose from an assortment of personal sized crusts, traditional, cauliflower or flatbread.

Assorted sauces, cheese and toppings.

ENHANCEMENTS: per guest

Beer and Wine Bar	16.00
Canned Soda	2.50
Chopped Caesar Salad	3.65
Caprese Salad	3.65
Fresh Fruit Salad	4.75
Mini Cannoli's	4.65



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