



1. Name _____
2. Email _____
3. Phone Number _____
4. Today's Date _____

1. Preferred Date For Event _____

- a. Require a Minimum of 2 Weeks' Notice

2. Desired Location

- a. Building 27
- b. Building 16
- c. Building 44

3. Time of Event

- a. 2 p.m. to 4 p.m. (2 p.m. - 3 p.m. for 1 Hour Course)
- b. 3 p.m. to 5 p.m. (3 p.m. - 4 p.m. for 1 Hour Course)

4. Approximate Number of People _____

- a. Minimum of 8 People, Maximum of 20 People

5. 2 Hour Courses (Select 1 Option From Section 5 OR 6)

- a. **Homemade Pasta** (\$65 per person)
 - i. Make Dough, Form the Dough in Pasta, and Cook a Composed Pasta Dish
- b. **Advanced Pasta** (\$70 per person)
 - i. Make Your Own Pasta Dough and Learn to Shape, Fill, Cook and Create a Dish of Your Own
- c. **Global Street Foods** (\$65 per person)
 - i. Make Authentic Street Foods From Choice of 1 Country: Mexico, India, Thailand, Greece
- d. **Assorted Asian Rolls and Dumplings** (\$60 per person)
 - i. Make Traditional Summer Rolls, Spring Rolls, Egg Rolls, Dumplings, and Accompanying Sauces
- e. **Sushi Rolling and Poke Bowls** (\$75 per person)
 - i. Create Exotic Sushi Rolls, Traditional Japanese Salads, and Poke Bowls
- f. **Pizza Making** (\$55 per person)
 - i. Create and Build Your Own Pizza With a Variety of Ingredients
- g. **Custom Offering** – give us some ideas you'd like to incorporate, and our chef will customize a menu just for your group

6. 1 Hour Courses (Select 1 Option From Section 5 OR 6)

- a. **Mother Sauces** (\$50 per person)
 - i. Learn the Basics of Mother Sauces and How to Make a Few
- b. **Sauteing and Stir Frying** (\$50 per person)
 - i. Make Four Types of Stir Fry Using Different Techniques
- c. **Egg Cooking** (\$50 per person)
 - i. Learn How to Make Boiled Eggs, Poached Eggs, Fried Eggs, Scrambled Eggs, and Omelets
- d. **Guacamole, Salsa and Chips** (\$50 per person)
 - i. Make Two Types of Guacamole, Two Types of Salsa, Tortilla Chips and Plantains
- e. **Salads and Vinaigrettes** (\$50 per person)
 - i. Make Three Salads With Accompanying Vinaigrettes and Practice Knife Cuts
- f. **Custom Offering** – give us some ideas you'd like to incorporate, and our chef will customize a menu just for your group

7. Dietary Restrictions? If So, Please List Them Here.

11. What is Your Cost Code? (We Will Receive Payment At the Time of the Event.) _____

12. General Notes, Comments and/or Questions.

Please fill in this form and send a copy to IOPsteachingkitchens@cpGPLC.onmicrosoft.com.

A member of the Prime Team will be in touch to confirm availability and coordinate details.