



2017/2018 ADULT COOKING PARTIES

Wednesday & Thursday 15 person minimum

Friday & Saturday 18 person minimum

***Premium Competition Party is a minimum of 25 ppl**

Party Package Pricing:

Just a Little Cooking

-1 Appetizer

-1 entrée

-1 dessert

\$55 per person plus 20% service charge

The whole group splits up and makes one part of the meal and eats together at the end.

Happy Appy Hour

-4 Appetizers

-Your choice of a non-alcoholic punch or a

Soon to be Sangria Base for you to bring the spirits to add to.

\$60 per person plus 20% service charge

Each appetizer will be cooked as a group and eaten throughout the party.

Everyday I'm Cheffin' It

-2 appetizers

-1 entrée

-1 salad

-1 dessert

\$75 per person plus 20% service charge

The group will do two appetizers together to eat throughout the party and then split into groups to prepare the rest of the meal. Everyone will then sit down together to enjoy. This is a great option for couples and team building groups.

The Heat is On

This is our premium competition party and requires a minimum of 25 people.

-Each group will be split up into four groups and given a basket of 4 ingredients.

-3 groups will be given a different protein each and one group will be given a vegetarian item.

-Groups will have 10 minutes to plan, 90 minutes to cook an entrée and a side and 10 minutes to plate.

-3 judges from your group who are not actively cooking will judge each group for: Creativity, Teamwork, Taste, Visual to award each team with one.

- An overall winner will be chosen by the judges.

This is a great teambuilding activity or a really fun night with family or couples.

A full fresh and dry pantry is included.

\$95 plus 20% service charge.

Appetizers:

-Roasted White Shoepeg Corn and Poblano Guacamole with Fresh Tortilla Chips

-Italian Arancini Balls

(Risotto balls stuffed with mozzarella cheese, breaded, fried and served on marinara sauce)

-Pulled Pork Caramelized Apple Empanadas (Fried or Baked)

-BLT Deviled Eggs

-Chicken Rangoon Dip with Wonton Crisps

-Cranberry BBQ Chicken Meatballs

-Three Cheese Mini Mac Bites

Salads:

Red Skin Dill Potato Salad

French Green Bean Bacon Dijon Potato Salad

Grilled Caesar Hearts

Cajun Caesar Pecan Salad

Texas Two Step Salad

Italian Arugula Spinach Mozz Salad

Greek Grain and Green Salad with Feta

Entrees:

-Bbq Chicken Tostados with Green Chile Verde Rice

-Chicken Tikka Masala with Basmati Rice and Torn Naan Crisps

-Brown Sugar Maple Blackened Chicken with Bourbon Mashed Sweet Potatoes

-Grilled Chicken Scampi with Roasted Garlic Red Mashed Potatoes

-Blackened Chicken Cavatappi Alfredo

-Dijon Horseradish Crusted Beef Tenderloin with Hasselback Potatoes (add \$10 per person)

-Balsamic Glazed Flat Iron Steaks with Parsley Butter Roasted Potatoes (add \$8 per person)

-Cuban Vaca Frita (shredded fried lime garlic beef) with Tomato Coulis and Cuban Black Beans (add \$4 per person)

-Maple Chili Roasted Salmon with Mashed Sweet Potatoes & Chunky Apple Sauce(add \$3 per person)

-Cioppino – Italian Seafood Tomato Stew (contains shellfish) (\$3 extra pp)

-Baked Lump Crabcakes with Salt Crusted Roasted Yukon Potatoes (\$6 extra pp)

Desserts:

-Cookie Creations – One dough base, lots of mix ins!

-Red Velvet Cheesecake Brownies

-Fresh Strawberry Shortcake with Vanilla Whipped Cream

-French Apple Galette

-Southern Hot Fudge Pudding Cake

-Purple Velvet Cupcakes with Vanilla Buttercream

(please note: we reserve the right to substitute any items or ingredients due to commodity market shortages, or local supplier shortages due to season and weather.)

The other details:

FRUIT INFUSED WATER WILL BE INCLUDED

ALL ALCOHOL IS BYOB

Additional Beverage Package

CHOOSE 3 -\$3 PER PERSON plus tax and 20% service charge

coke, diet coke, sprite

sparkling water

assorted sparkling juices

blueberry lemonade

strawberry sparkling lemonade

apple cider ginger sparkler

lemonade iced tea

spiced orange iced tea

peach cobbler iced tea

Soon to be Sangria

Per flavor-\$5 per person plus tax and 20 % service charge

You bring the wine and spirit to add to it (we would be happy to help you with quantities needed)

Apple Pie White Sangria

Mango Strawberry White Sangria

Strawberry Jalapeno Marga-sangria

Pineapple Prosecco Sangria

Blueberry Acai Red Sangria

Traditional Red Sangria

Cranberry Citrus Red Sangria

Additional Options:

All items are plus sales tax

Disposable dishes, plastic cutlery – included in price

Upscale disposables - \$1 extra pp

Real Dishes and Flatware \$2 extra per person

Fresh Flower Centerpieces (our choice) - \$75

Feel Free to Add a Grazing Tray or Two from our Catering Menu for your groups arrival!

We do allow Birthday cakes to be brought in for birthday parties

Deposits and Bookings

-A non-refundable save the date deposit of \$50 is required for all cooking parties.

-The person booking the party is wholly responsible for any minimums due and will be asked to make up the difference if their group does not meet the minimum.

-If you would like your party to pay individually this may ONLY be done by emailing them a link we supply to you and they pay using our online registration.

-No cancellations may be made prior to 14 days of the party and will result in the person booking the party to be billed the full amount of the minimum guest count for the Just a Little Cooking Party. (15 guests at \$55 per person)

-Any add ons must be ordered and paid for by the person booking 3 days prior to the party. Any requests for last minute items will be honored if available.