



What you will learn in Casual Dinner Parties

There's nothing like the magic of a fun, casual dinner party with friends. During these parties and classes, everyone will feel relaxed and enjoy creating a deliciously simple dinner party menu.

- All our experiences are priced at a **minimum attendance of 6 people**
- Fresh Chef Experiences are conducted in the privacy of our customers' homes
- All experiences teach fundamental cooking skills for a lifetime of great cooking
- Our experiences are between 2 to 2 1/2 hours unless otherwise noted
- We supply all the equipment and food for prep and cooking
- All classes are hands-on and instructed by a professionally trained chef
- You will be standing, prepping and cooking for most of the class so please wear comfortable shoes and an apron
- All recipes will be prepared from raw ingredients
- Each menu has generous servings

What To Expect: Great cooking isn't just implementing recipes—it's all about the techniques. So in our classes, you'll work together with our Professionally-trained Chef Instructors in a fun, hands-on environment. All our classes start at six people or more.

07-01 Tres Tacos – Taco Bar, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Beer Battered Fish Tacos
- Korean Marinated Steak Tacos
- Chinese Five Spice Dusted Shrimp Tacos

It's Taco Time in a whole new way. In this cooking Experience, our Chefs will teach three delicious taco bars featuring Steak, Fish, and Shrimp Taco with all the fixings.

07-02 Pan-Fried Trout, \$85 per person/ 6 people \$510

This Cooking Experience Includes:

- Crispy Pan-Fried Trout with Lemon Sauce
- Derby City Crunchy Potatoes
- Market Fresh Vegetable Salad with Blue Cheese Buttermilk Dressing

Our Chefs will teach you the technique on how to lightly pan-fry perfect trout in cast iron while making a tasty lemon sauce. You will also learn how to make Derby City crunchy potatoes and a salad with freshly made dressing.

Continued on Page 2

07-03 Sesame Tuna, \$85 per person/ 6 people \$510

This Cooking Experience Includes:

- Black & White Sesame Crusted Tuna with Wasabi Butter
- Soba Noodles Salad
- Edamame Hummus with Rice Crackers

This delicious and healthy dinner party is focused on Asian spices. Our Chefs will teach you how to make perfectly seared tuna served with spicy hot wasabi butter. For the sides, you'll learn to make a tangy Soba noodle salad and Edamame Hummus for dipping rice crackers.

07-04 Cedar Plank Salmon, \$85 per person/6 people \$510

This Cooking Experience Includes:

- Cedar Plank Salmon with Fresh Dill Sauce
- Crispy Baby Potatoes
- Roasted Radishes with Rosemary Brown Butter

Our Chefs will teach you the Northwest method for preparing salmon on a cedar plank with a delicious fresh dill sauce. They will also teach how to make crispy potatoes and sweet roasted radishes. NOTE: This experience does require a barbecue grill to prepare the cedar plank salmon.

07-05 Enchilada Party, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Chicken and Cheese Enchiladas
- Roasted Kale and Vegetable Enchiladas
- Fresh Made Smoky Salsa and Homemade Tortilla Chips

It's an enchilada party! Our Chefs will teach you how to make two types of enchiladas - chicken & cheese and roasted vegetables. Then show you how to use a smoker gun to finish the meal with a delicious salsa and homemade fried tortilla chips.

07-06 Homemade Pizzas, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Homemade Pizza Dough
- Call us for all our Pizza options

It's Pizza time! You'll have fun with our Chefs making homemade dough and two large or three small or six mini pizzas. Our Chefs have lots of pizza ideas, too many to list, so call us for options! This can also be grilled on your BBQ grill if you'd like to learn how to grill pizza.

07-07 Traditional Jamaican Style Jerk Chicken, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Jamaican Style Jerk Chicken
- Jamaican Rice and Black Beans (Rice & Peas)
- Pineapple & Coconut Relish

With this traditional Caribbean meal, our Chefs will teach you how to make jerk chicken, traditional Jamaican rice and peas (black beans) and a cool pineapple coconut relish!

Continued on Page 3

07-08 Pork Chop with Ginger Beer Glaze, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Roasted Pork Chop with Ginger Beer Glaze
- Creamy Polenta with Corn
- Fresh Vegetable Ragout

In this Fresh Chef Experience, our Chefs will teach you how to make pork chops glazed in a delicious ginger sauce, creamy Parmesan and corn polenta, and a tasty combination of fresh vegetables sautéed with tomato.

07-09 Chicken with Blistered Cherry Tomato Sauce, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Perfect Pan Seared Chicken
- Blistered Cherry Tomato Sauce with Pasta
- Charred Corn Salad with Mint, Parsley and Cilantro

In this cooking Experience, Our Chefs will teach you how to perfectly sear chicken breasts. Then teach how to flash sauté fresh cherry tomatoes into a delicious sauce served over pasta with charred corn salad on the side.

07-10 Salmon & Watercress Quiche, \$85 per person/ 6 people \$510

This Cooking Experience Includes:

- Salmon & Watercress Quiche
- Dandelion Greens Pesto & Vegetable Pasta Salad
- Fresh Fruit In a Creamy Orange Sauce

In this Fresh Chef Experience, our Chefs teach the art of making quiche. Learn from our chefs how to make a quick quiche crust and delicious filling. Additionally, you will learn from our chefs how to make a fresh pesto pasta salad and seasonal fruit with a creamy orange sauce.

07-11 Shrimp Burgers with Duck Fat Fries, \$85 per person/ 6 people \$510

This Cooking Experience Includes:

- Shrimp Burgers with Lemon Aioli Sauce
- Duck Fat Oven-Fried Potatoes
- Baby Green Salad with House Dressing

Learn to make perfect Shrimp burgers and delicious duck-fat oven fries. Our chefs will also teach the art of making tasty homemade salad dressings to go with a fresh seasonal vegetable salad.

07-12 Breakfast for Dinner, \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Pecan & Bacon Waffles with Bourbon butter
- Candied Bacon with red peppercorns
- Melon Salad with Ginger Dressing & Pecans

Everyone loves Breakfast for Dinner! Learn to make savory bacon and pecan waffles topped with bourbon butter and pecan liquor spiked maple syrup, candied bacon topped with red peppercorns and a melon salad with ginger dressing and pecans.

Continued on Page 4

07-13 Seared Chicken in Peanut Sauce \$80 per person/ 6 people \$480

This Cooking Experience Includes:

- Seared Chicken with Peanut Sauce
- Coconut Cilantro Basmati Rice with Togarashi
- Thai Cucumber Salad

Learn to make a delicious peanut sauce to go with seared chicken served over Coconut Cilantro Basmati Rice topped with chopped peanuts and Togarashi. Our chefs will also teach you how to make a Thai Cucumber salad.

Want to create your own Cooking Class or Party menu? Call us for details and pricing.

All Fresh Chef Experience Cooking Classes and Parties start at a minimum of 6 people.

Recipes can be interchangeable, call us for details and pricing.

*Additional recipes or people may be added to any Fresh Chef Experience
Cooking Class or Party.*

*Please contact Fresh Food Ideas for final pricing kathy@freshchefexperience.com
or 502-386-5241.*