



## **What you will learn in Master the Dinner Party**

**Our most popular cooking classes, Master the Dinner Party will teach you how to take the stress out of hosting an amazing dinner. Have fun with your friends as you explore new ideas in entertaining.**

- All our experiences are priced at a **minimum attendance of 6 people**
- Fresh Chef Experiences are conducted in the privacy of our customer's 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.

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### **02-01 Perfect Strip Steaks with Herbed Compound Butter, \$75 per person/6 people \$450**

This Cooking Experience Includes:

- Perfect Pan-Seared Strip Steaks with Herbed Compound Butter
- Spicy Sautéed Kale with Shredded Cheese
- Duck-Fat Roasted Fingerling Potatoes

It's the all-American steak and potato dinner with a twist. Enjoy this party while our Chefs instruct how to make a delicious pan seared, juicy steaks served with an herbed butter, a hardy kale side dish and crunchy duck fat potatoes.

### **02-02 Traditional Ragu Alla Bolognese , \$75 per person/ 6 people \$450**

This Cooking Experience Includes:

- Tomato Tapenade Crostini
- Traditional Ragu Alla Bolognese with Pasta
- Arugula, Charred Onion, and Mushroom salad

This Italian dinner starts with our Chefs teaching a tasty crostini, followed by a traditional Bolognese sauce cooked in a pressure cooker then served over pasta. They will also teach how to make a delicious Mushroom & Charred Onion salad.

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### **02-03 Fresh Mussels, \$70 per person/6 people \$420**

This Cooking Experience Includes:

- Steamed Mussels in Wine Sauce & Steamed Mussels in Beer with Crème Fraîche
- Garden Slaw
- Lemon Rice with Fresh Dill

Learn from our Chefs how to master cooking Mussels with this dual entrée cooking class. For this dinner party, our chefs will teach how to make two kinds of mussels, a tasty garden slaw and fresh lemon and dill rice. Plus, there will be lots of fresh bread to go with the delicious mussels.

### **02-04 Tuna Steaks, \$75 per person/ 6 people \$450**

This Cooking Experience Includes:

- Grilled Tuna with Balsamic Reduction
- Caramelized Carrot and Parsnip
- Spicy Sautéed Kale

This classic and healthy seafood dinner starts with our Chefs teaching how to make tasty grilled tuna steaks in a balsamic reduction. Our Chefs will also instruct how to make caramelized carrots and parsnips, plus a delicious sautéed spicy kale.

### **02-05 Fried White Fish, \$75 per person/ 6 people \$450**

This Cooking Experience Includes:

- Fried White Fish with Ginger Reduction
- Shredded Beet & Carrot Slaw
- Wild Rice - Pilaf Style with Toasted Almonds

This dinner party may look like a traditional fish dinner but it's far from it! Our Chefs will teach you how to make delicious, lightly fried white fish served with a spicy ginger reduction. They will also teach a colorful shredded beet and carrot slaw and some wild rice with toasted almonds.

### **02-06 Pork Tenderloin, \$70 per person/ 6 people \$420**

This Cooking Experience Includes:

- Fennel Crusted Pork Loin w/Cumberland Pan Sauce
- Pan Sautéed Apples & Baby Potatoes
- Salad of Bitter Greens

During this dinner party, our Chefs will teach a fennel crust for pork tenderloin with a delicious pan sauce. They will also instruct how to make delicious sautéed apples with potatoes and salad of bitter greens with a fresh dressing.

### **02-07 Lamb Lollipops, \$75 per person/ 6 people \$450**

This Cooking Experience Includes:

- Lamb Lollipops with Parsley and Lemon Crust
- Asparagus with Hollandaise
- French Salad with Maché and Champagne Vinaigrette

Our Chefs will instruct the techniques for preparing a rack of lamb that is oven roasted with a delicious crust. Our chefs will also instruct how to make a traditional hollandaise sauce & asparagus plus a maché salad with homemade dressing.

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**02-08 Salt and Pepper Spicy Shrimp with Pasta- \$70 per person/ 6 people \$420**

This Cooking Experience Includes:

- Salt and Pepper Spicy Shrimp
- Angel Hair Pasta with Oven-Roasted Tomatoes and Fresh Basil Sauce
- Market Fresh Vegetable Salad with Sherry Vinaigrette Dressing

During this Experience, our Chefs will instruct how to lightly pan-fry salt and pepper shrimp, make an oven roasted tomato basil sauce with angel hair pasta, and salad with freshly made dressing.

**02-09 Bourbon Chicken- \$65 per person/ 6 people \$390**

This Cooking Experience Includes:

- Pan Seared Chicken in Bourbon Sauce
- Creamy Polenta with Corn Sauté
- Seared Garden Carrots with Sorghum Butter

This Fresh Chef Experience is all about Kentucky. Our Chefs will instruct how to pan-sear perfect chicken and make our special bourbon sauce. They will also teach a creamy polenta with fresh corn sauté and delicious garden carrots in Kentucky sorghum.

**02-10 Stuffed Pork Chops- \$70 per person/ 6 people \$420**

This Cooking Experience Includes:

- Citrus Marinate Pork Chops Stuffed with Cheese and Ham
- Avocado, Orange, and Cashew Salad
- Scalloped Potato Stacks

Learn from our Chefs how to make thick delicious stuff chops marinated in citrus. You'll also learn to make a tasty sauce, delicious salad, and scalloped potato stacks.

**02-11 Steak Diane with Brandy Cream Sauce - \$70 per person/ 6 people \$420**

This Cooking Experience Includes:

- Steak Diane with Brandy Cream Sauce
- Crispy Stove Top Potatoes with Crème Fraîche
- Sweet Pea Puree

Learn from our Chefs how to sear perfect sirloin steaks then make a creamy mustard, mushroom, and brandy pan sauce. You will also learn how to prepare crispy stove-top potatoes and tasty pea puree.

**02-12 Seared Sea Scallop with Lemon Cream Sauce - \$75 per person/ 6 people \$450**

This Cooking Experience Includes:

- Sea Scallops with Lemon Cream Sauce
- Fresh Corn Polenta
- Crisp Baby Greens with pea sprouts and house made dressing

Learn from our Chefs how to sear perfect scallops and make a delicious cream sauce. Also, learn to make creamy corn polenta with fresh corn and a crisp green salad with pea sprouts and house made dressing.

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**02-13 Harissa Chicken with Fingerling Potatoes- \$75 per person/ 6 people \$450**

This Cooking Experience Includes:

- Harissa Spiced Chicken
- Fingerling Potatoes with Aioli
- Oven Roasted Seasonal Vegetables

Learn how to cook with the Northern Africa Spice, Harissa, in a tasty chicken dish. Our chefs will teach you how to make homemade aioli to go with roasted fingerling potatoes and a delicious seasonal oven roasted vegetable dish.

**02-14 Grilled Brook Trout with Whole Artichokes- \$75 per person/ 6 people \$450**

This Cooking Experience Includes:

- Grilled Brook Trout with Lemon Butter Sauce
- Grilled Whole Artichokes
- Orzo stuffed grilled Peppers

Learn how to perfectly grill trout and whole artichokes served with a home-made lemon butter sauce. Our chefs will also teach how to stuffed grilled peppers with delicious Orzo pasta, cheese, and vegetables

***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 and attendees may be added to any Fresh Chef Experience  
Cooking Class or Party.*

*Please contact Fresh Food Ideas for final pricing [kathy@freshchefexperience.com](mailto:kathy@freshchefexperience.com)  
or 502-386-5241.*