



What you will learn in Party! Hors d'oeuvres, Small Plates & Tapas

We love to party and these cooking experiences are all about the party. Our most popular selling experiences, you will learn to create delicious party food for celebrating a special occasion, or any special time.

- All our experiences are priced at a **minimum attendance of 8 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 experiences 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
- Depending on the location, some Fresh Chef Experiences may have an extra gas surcharge added

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.

01-01 Hors d'oeuvres I, \$110 per person/8 people \$880

This Cooking Experience Includes:

- Bang-Bang Chicken Tartlets
- Spicy Shrimp w/Crispy Fried Wontons
- Blistered Edamame with Chilies and Lime
- Soba Noodles with Peanut Sauce in Asian Spoon
- Skewered Salmon with Pineapple and Pepper Glaze
- Asian Cucumber Salad

Hors d'oeuvres with a new twist, this is our most popular Party Experience.

01-02 Hors d'oeuvres II, \$110 per person/8 people \$880

This Cooking Experience Includes:

- Asian Soba Noodle Fork with Szechuan Pepper Sauce
- Smoked Salmon Parfait with Chive Oil
- Gruyere Gougères
- Chilled Carrot Ginger Soup
- Fava Bean Soup with Seared Scallops
- Steamed Fresh Artichokes with Hollandaise Sauce

Our Chefs teach some new recipes specially created for the advanced foodies.

Continued on Page 2

01-03 Tapas, \$110 per person/ 8 people \$880

This Cooking Experience Includes:

- Tapenade of Olives and Figs with Lemon on Crostini
- Grilled Eggplant with Roasted Red Pepper & Pomegranate Molasses
- Crispy Chorizo Quesadillas
- Thyme Mushrooms Cups with Serrano Ham Garnish
- Shrimp and Romesco Sauce Canapés
- Roasted Spiced Chickpeas

These Spanish-influenced plates are perfect for passing around the party.

01-04 Small Plates I - \$110 per person/ 8 people \$880

This Cooking Experience Includes:

- Lemon Chili Shrimp Skewers
- Roasted Tomato & Basil with Roasted Garlic
- Smoked Salmon Filo Tartlets
- Stovetop Roasted Baby Potatoes with Romesco Spread
- Lime-Marinaded Chicken Skewers with Avocado Crema
- Pan Fried Eggplant rounds with tomato and Mozzarella

Our small plates favorite, these are delicious light foods.

01-05 Small Plates II - \$110 per person/ 8 people \$880

This Cooking Experience Includes:

- Salmon Skewers with Ginger Soy Sauce
- Chunky Eggplant Sticks with Lemon & Parmesan Cheese
- Minted Feta and Pine Nut Filo Rolls with Lemon Aioli
- Creamy Blue Cheese and Scallion Fromage Spread with Herbed Pita Chips
- Ginger Hoisin Chicken Drumettes
- Bruschetta with roasted tomatoes and goat cheese

Another small plates experience our Chefs teach with delicious options.

01-06 Champagne & Caviar, Market price, call for pricing

This Cooking Experience Includes:

- Baby Potatoes with Caviar and Crème Fraîche
- Steak Tartar on Canapés
- Smoked Trout Mousse with Crostini
- Baked Filo Wrapped Figs with Grand Marnier Mascarpone
- Prosciutto-Wrapped Scallops with Sauce Béarnaise
- Mini Lobster rolls

For a very special event, this is our most luxurious party food.

01-07 Kentucky Derby Party - \$110 per person/ 8 people \$880

This Cooking Experience Includes:

- Country Ham Bouchée with Pepper Jelly
- Benedictine & Bacon Canapés
- Hot Brown Skewers with Cheese Dipping Sauce
- Pimento Cheese Filo Triangles
- Bourbon and Mint Chicken Skewers
- Dark Chocolate Bourbon Mousse Cups with Pecan

Get ready for the big day with these “appetizer riffs” on some favorite Kentucky dishes.

Continued on Page 3

01-08 Southern Style Cocktail Party I - \$110 per person/ 8 people \$880

This Cooking Experience Includes:

- Hot and Spicy Pimento Cheese
- Shrimp Deviled Eggs
- Southern Style Glazed Chicken Wings
- Country Ham and Pepper Jelly Spread
- Deviled Crabmeat Balls
- Sweet Potato Pie tartlets

Learn a southern style party for those big events though out the year.

01-09 Southern Style Cocktail Party II - \$110 per person/ 8 people \$880

This Cooking Experience Includes:

- Old Bay Shrimp Cakes with Spicy Tartar Sauce
- Okra Fritters with Homemade Thousand Island Dressing
- Vidalia Onion and Goat Cheese Pie
- Mini Kentucky Hot Browns
- Charlestown Cheese Dip
- Buttermilk Tarts with Fresh Raspberries

Celebrate in southern style with this experience for the perfect party.

01-10 Winter Holiday Cocktail Party - \$110 per person/8 people \$880

This Cooking Experience Includes:

- Brie cups with Raspberry Jam and Almond
- Smoked Salmon and Cream Cheese Filo Triangles
- Wild Mushroom and Thyme Cups
- Pan-seared Tomato over Fresh Mozzarella and Basil
- Fried Halloumi Cheese and Oven Roasted Vegetable Crostini
- Dark Chocolate Cups with Strawberry and White Chocolate Mousse

Celebrate the Winter Holidays with this fun cooking experience.

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.