

sample cooking party menus

COOK, LEARN, FEAST

(individuals will cook in small teams and come together for family-style feast)



HANDMADE PIZZA!

Caprese Skewers

A twist on the traditional Caprese salad, featuring fresh basil and tomatoes.

Italian Chopped Salad

With fresh produce, a lemon vinaigrette, crunchy chickpeas and oregano.

Individual Sized Pizzas or Calzones

Featuring your choice of homemade pesto or marinara sauce and gourmet toppings.

Cannoli

Fried pastry dough with sweet ricotta filling and custom toppings.

HARRY POTTER'S WINTER FEAST

Mocktail Demo

Three Broomsticks Butterbeer for your enjoyment!

Roasted Red Pepper and Goat Cheese Tartlets

Caramelized onion, goat cheese and roasted red peppers.

Molly's Stuffed Squash (other options available)

Seasonal squash with spinach, cranberries, nuts, warm spices and couscous (sausage available)

other options (add'l fee) include: Hagrid's Homely Feast (roast chicken w/herb butter and root vegetable); Creature's Porc & Apples (honey glazed pork tenderloin w/roasted apples and parsnips).

Hogwarts' Savory Apple and Sage Stuffing

Mini Pumpkin Cheesecake



Please note that due to availability of ingredients, substitutions may occur.

www.CookLearnFeast.com

(661) 713-9464

UNDER VENUS' SPELL (ITALIAN)

Seasonal Bruschetta

Seasonal fruit, ricott, balsamic vinega and fresh basil on baguette crostini.

Seafood en Papillote

Fresh seafood, herbs, seasonal vegetables and lemon-pesto potatoes.

Italian Chopped Salad

Cool, crisp greens, fresh vegetable, artichoke heart, briny olives and a robust Italian dressing.

Lemon Ricotta Mousse

Whole milk ricotta chees, fresh lemon and heavy cream.

MEDITERRANEAN MASTERPIECE

Mezze Platter

Choice of two: artichoke hummus; vegan pesto; Israeli salad

Herb Crusted Pork Tenderloin or Tofu

with Red Wine Tomato Reduction and Greek compound butter

Warm Orzo Salad

Baby, spinach, yellow squash, sun-dried, tomatoes, roasted chickpeas, and feta in a lemon dressing

Citrus-almond Olive Oil Mousse

Eggs, honey, citrus, almonds, and heavy cream

MEDITERRANEAN TABLE

Greek Wedge Salad

Cucumber, tomatoes, onion and fresh oregano dressing)

Warm Lentil Salad

Hearty lentils, sweet bell peppers, green onion and tangy olives with a light garlic-lemon dressing.

Stuffed Salmon

Sustainable salmon, sun dried tomatoe, baby spinach and feta.

Zesty Lemon Biscotti

With a fresh lemon glaze.

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