

# 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

Carmelized onion, goat cheese and roasted red peppers.

### Molly's Stuffed Squash (other options available)

Seasonal squash with spinach, cranberry, 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](http://www.CookLearnFeast.com)

(661) 718-9464

## UNDER VENUS' SPELL (ITALIAN)

### Seasonal Bruschetta

Seasonal fruit, ricotta, balsamic vinegar 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 cheese, 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.

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