



PRIVATE DINNER COOKING CLASS

Choice of Hands On or Demonstration

Meal includes

- 1 First course item
- 1 Entrée
- 2 Sides
- 1 Dessert

Classes run for 2 1/2 hours. Additional 1/2 hour is \$10 per person

- Monday-Thursday \$75 p/p
- Friday-Sunday \$95 p/p
- Fish, Beef, lamb, or veal is an additional \$5 p/p

Items on our menu are suggestions. We can work with you to fulfill any other options upon request. Wine, or your favorite alcoholic or non alcoholic beverage is welcome

Please call or visit our website for details

45 New Hyde park Road, Garden City New York.

516.488.1008.

www.ssculinaryarts.com

PRIVATE DINNER COOKING CLASS MENU

FIRST COURSE- choose 1

- Baked Brie
- Crostini w/ choice of topping:
 - Brushetta
 - Broccoli Rabe and Pecorino Romano
 - White bean and arugula
 - Fresh tomato and basil
- Roasted shrimp cocktail
- Onion and goat cheese tart
- Bacon and leek quiche
- Buffalo chicken meatballs
- Salads:
 - Field greens with gorgonzola, pears and walnuts
 - Greek
 - Caesar with homemade croutons
- Soup:
 - Baked French onion soup
 - Creamy tomato with grilled cheese croutons
 - Zucchini, potato and leek

ENTREE- choose 1

- *Chicken Caprese*- chicken topped with fresh tomatoes, basil and mozzarella
- Grilled chicken
- Roasted, butterflied chicken with compound butter
- Chicken breast stuffed with prosciutto and Fontina cheese
- *Chicken Marsala*-chicken breast cooked with mushrooms and a Marsala wine sauce
- Roasted chicken with lemon, garlic, wine and Thyme
- Chicken Rollintini

- Swedish meatballs with homemade noodles
- New York Strip steak with compound butter
- Filet of beef with red wine reduction
- Boneless short ribs
- Pan seared lamb chops with gremolita
- Grilled Salmon with herb butter
- Pan seared Halibut
- Roasted shrimp
- *Sole Meunière* - Sole filet cooked in a brown butter sauce

SIDE DISHES- choose 2

- Pasta:
 - Orecchiette pasta with broccoli rabe and sausage
 - Penne with Prosciutto sauce
 - Buccatini with caramelized onion and goat cheese
 - Pasta primavera
 - Creamy orzo
 - Macaroni and cheese- American or Italian
 - Stuffed shells
 - Lasagna Rollitini
- Potatoes:
 - Twice baked
 - Roasted potato wedges
- Vegetables:
 - Roasted vegetables in season
 - Ratatouille with goat cheese
- Rice Pilaf
- Risotto

DESSERTS- choose 1

- French apple tart
- Apple crisp
- Chocolate Bundt cake with ganache and whipped cream
- Vanilla Bundt cake with fresh strawberries and whipped cream
- Pecan coffee cake
- Homemade ice cream
- Vanilla cheesecake
- Pumpkin cheesecake
- Berry cobbler

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