

# COOKING CLASS MENU OPTIONS

## ITALIAN

Fresh Pasta or Ravioli with fresh pesto, marinara and/or alfredo

Gourmet pizzas

Calzones and strombolis with marinara

Risotto

Chicken cacciatore

Chicken Piccata

Eggplant parmesan roll ups

Focaccia bread

## SOUTHERN

Shrimp + grits (DF available)

Charleston red rice

Fried green tomatoes

Pimento cheese

Pecan crusted chicken with stone ground honey mustard

Fried shrimp with cocktail sauce

Pickle Plate (okra, carrot, green beans, red onion, cucumbers)

Candied pecans

Banana pudding

Pecan tarts/pie

## BRUNCH

Scrambled eggs

Perfect Pancake (Allergy friendly \$) with blueberry compote

Eggs Benedict

Tropical Fruit tray (\*knife skills\* pineapple, mango, kiwi)

Baked salmon filet with tropical salsa and rice

## GRILLING

Steaks

Shrimp

Chicken (bone in and boneless)

BBQ ribs

Marinades

## FRENCH

Canapes

Baked brie cups with apricot jam + fresh herbs

Gougeres

Clams casino

Oysters rockefeller

Beef wellington with red wine reduction

Salmon wellington with Marjoram lemon cream sauce

French onion soup

Ratatouille

Leafy green salad with vinaigrette

Julia Child's beef bourgogne

Pan seared fish

Rack of Lamb

## BUTCHER KNIFE SKILLS

Whole chicken

Peeling Shrimp

Salmon

Whole Fish

Shucking CLams + Oysters

Cleaning Scallops