



The Cookery offers many great options for private parties! Our parties are affordable, hassle free, and most importantly, fun and educational. We provide a personal touch to every party to make sure your evening is not only unique, but well organized and thoughtfully prepared. Many Adults use this opportunity for fellowship, team building, family parties, or just to have fun!

General Information:

- You must bring a specific amount of attendees. Up to the day of the event, you may change the number, as long as it falls within these specifics:
 - Minimum of 8 attendees for a weeknight
 - Minimum of 10 attendees for a Friday/Saturday
 - Minimum of 12 attendees for a Sunday

If the number of attendees is decreased the day of the event, you must still pay for the original number of attendees.

- A Deposit of \$100 is required to hold your date. Your date is not guaranteed until we receive the deposit. The deposit comes off of your total
- The total must be paid in full the night of your event. We accept cash, check, and all major credit cards. There is a 4% processing fee to run any credit card.
- Adult Beverages welcome!

Included in your time slot, you receive:

- Instruction from trained chefs
- Hands on practice
- Education on your theme/cooking in general
- A full meal
- Drinks
- Time for socializing/fellowship
- Recipes emailed to you after your class

Listed recipes and class ending times are subject to change. The Cookery reserves the right to add or remove recipes to a class as seen fit do to product availability.

Team Building:

By far, our most popular Adult Private Parties are for team building! You really have to work together to ensure your recipes are completed in time, helping to build those teamwork skills! After your hard work, you can relax and enjoy the fruits of your labor. Our most popular team building class is our Chopped Mystery Basket.

Private Workshops:

You don't have to sign up for a public class to have a fun day at The Cookery! We often host Bridal Showers, Baby Showers, and Adult Birthday Parties!

Available Themes:

- Chopped Mystery Basket: \$65 per person

Ever seen the hit Food Network show *Chopped*? We turn our kitchen into the Chopped Arena, to see which team reigns supreme! Attendees are divided up into equal groups, given a basket of mystery ingredients, and must work together to make a meal out of the ingredients inside. We provide a large pantry of ingredients to round out your meal. Typically, we do two rounds: the first is appetizers, the second is entrees. For an additional charge, a dessert round can also be added! We hand out rubrics, and everyone judges the other teams to determine a winner!

- ½ Chopped, ½ Instruction: \$65 per person

Want to combine the fun of the mystery basket, with some real instruction from our chefs? We have the perfect option! Attendees can be divided into groups and work through a mystery basket to make appetizers. Once the appetizers are consumed and judged, we'll get back into the kitchen to make entrees with recipes and chef instruction. This ensures the drama of the competition, while also ensuring a delicious meal!

- French Cuisine: \$70 per person

Calling all fancy eaters and home chefs! This class is a blast for people who love to cook, and love to eat delicious food! In this class we'll make all the French classics such as: Steak au Poivre, Ratatouille, Raspberry Clafoutis, Fromage Fort, Crepes Suzette, Chicken Cordon Bleu, and a Bacon and Leek Quiche!

- Homemade Pasta Making: \$60 per person

Love fresh pasta, but have always been too intimidated to try to make it yourself! It's simpler than you would think! In this class, each team makes a basic pasta dough, and then turns it into a different dish. We'll make Fettuccine with Bolognese, Roasted Chicken Canneloni, Goat

Cheese Ravioli, and Vegetable Lasagna! We also make a salad in this class to lighten up the card overload!

- Knife Skills: \$60 per person

This class is essential for cooks of all skill levels! We will go over buying, caring for, and using your knife in the beginning of class. We will then practice basic chopping skills. Once everyone is comfortable using a knife, we will work through over 20 different varieties of produce to create some delicious and fresh dishes such as: Fruit Salsa with Cinnamon Chips, Vietnamese Spring Rolls, Roasted Corn Guacamole, Veggie Ranch Pizza, Eggrolls, and Broccoli Cauliflower Salad. Leave a more safe, efficient cook!

- Spanish Tapas: \$60 per person

A "tapa" is an appetizer or snack in Spanish cuisine, but recently it's been transformed into an incredibly sophisticated way to eat. You get to try a large variety of dishes, but without ordering a whole menu of entrees! In this class we'll cover many classic Spanish Tapas dishes. We'll make Fried Manchego Cheese, Garlic Shrimp, Ham Croquettes, Spanish Omelet, Chorizo Filled Dates, Flatbread with Wild Mushrooms, and Stuffed Peppadews!

- Asian Invasion: \$55 per person

Do you love Asian food but are scared to cook with unfamiliar products and recipes? This is the class for you! This class is fresh, diverse, and packed full of flavor with amazing dishes like Lemongrass Chicken, Pho Beef Noodle Bowls, Chinese Fried Egg Rolls and Vietnamese Spring Rolls with Dipping Sauces, Tikka Masala, Naan, and Dim Sum Dumplings.

- Chinese Takeout: \$55 per person

If you're like most people, you love the *idea* of takeout, but by the time you order, go get your food, and get home, it's a soggy mess. After taking this class, you'll be able to prepare your favorite Chinese Takeout dishes right in your own home! We'll tackle all the classics such as: Veggie Lo Mein, Beef and Broccoli, Eggrolls, Crab Rangoon, Orange Chicken, Egg Fried Rice, and even a Banana Spring Roll for dessert!

- Appetizers: \$55 per person

Some of the best food in the world comes in the form of an appetizer. Little bites of food, packed full of flavor. Appetizer recipes are a must have for people who throw frequent parties. All of these dishes are no fuss, and ensure you can enjoy the party with your guests instead of working away in the kitchen. We'll make apps such as: Crab Rangoon with Sweet and Sour Dipping Sauce, Creamy Spinach and Artichoke Dip, Baked Cranberry Brie in Puff Pastry, Caprese Skewers, Stuffed Mushrooms, and Chocolate Bark Popcorn

- Middle Eastern: \$55

Middle Eastern food is a nearly untapped resource in America. Unfamiliar names keep a lot of people away from this cuisine, but in reality it's some of the most delicious food in the world. We'll make vibrant, fresh dishes such as: Falafel, Kafta, Kanafeh, Tabbouleh, Sfeeha, Baklava, Baba Ganoush, and Fattoush!

- Mediterranean: \$55

There are over 20 countries that border the Mediterranean Sea. From Egypt and Morocco, to Syria and Turkey. Let's explore the mediterranean together! We'll make dishes such as: Roasted Red Pepper Hummus, Freshly made Flatbread, Banana Parfaits, Kaftah, Tzatziki Sauce, Fried Manchego, Panzanella, Basbousa, and more! Come explore one of the most diverse and beautiful regions of the world!

- Italian: \$55 Per Person

Italian food is always a crowd pleaser! In this workshop we'll make things like Panna Cotta, Cannoli Dip, Tomato Pesto Panini, Rustic Napolitano Pizza, Bolognese Pappardelle, and Seafood Gnocchi. This class is probably second best to actually being able to fly everyone to Italy!

- Global: \$55 Per Person

Join us for Global cooking, and take at least your taste buds all the way around the world. We'll make dishes such as: Gnocchi in Brown butter sauce, Korean Bibimbap, Fried Manchego, Pad Thai, Chiles Rellenos, and Potato Latkes with homemade Cinnamon Applesauce. Traveling around the world has never been easier!

- Foods On Film: \$55 Per Person

Great for movie enthusiasts! In our film party, the focus is on food from iconic films. We'll make dishes such as: Spaghetti and Meatballs from The Godfather, Diner Burger and \$5 shake from Pulp Fiction, a Double Stacked Pizza Slice from Saturday Night Fever, and Lembas Bread from Lord of the Rings. We'll wash it all down with Willy Wonka's Fizzy Lifting Drinks! This class also comes with movie trivia!

- Freezer Meal Swap: \$55

Let us teach you the secrets of the make ahead freezer meal, and some pretty dynamite recipes as well! We'll make things such as: Tex-Mex chili, sausage breakfast casserole, turkey and bean burritos with salsa verde, Italian pasta bake, calzones, and chicken and pinto bean burgers. Come learn something new, taste all of the meals and go home with a variety of dishes to add to your freezer selection too!

- Just Desserts: \$55

A great class for people who already love to bake, or for those who are often intimidated by baking! Come learn the basics of several categories of desserts, such as Pies, Cakes, Cupcakes, and No Bake Desserts!

- Chicken Change Up: \$55

We use chicken breasts, thighs, wings, and whole rotisserie chickens to illustrate all the different ways you can prepare this versatile protein. We'll make Chicken and Pineapple Stir-fry over Sesame Noodles, Chicken Buffalo Flatbread, Chicken and Bean Burritos with Salsa Verde, Chicken and Butternut Squash Chili, and Honey Garlic Chicken Wings!

Healthy Options:

- Vegetarian: \$55

We are here to prove that veggies can be completely delicious and craveable as well, with just a little help. In this class, we'll make dishes such as: Vegetarian Pad Thai, Black Bean and Butternut Squash Chili, Goat Cheese and Roasted Red Pepper Pasta, Tabbouleh Salad, Spicy Succotash, Crispy Zucchini Patties with Lime Sour Cream, and even a Tofu Scramble for breakfast!

- Keto: \$55

Not only is this diet gluten free, but it's also a delicious way to eat that will keep you full and satisfied! In this class we'll make dishes such as: Skillet tacos with Cauliflower Rice, Spaghetti Squash with Bacon and Parmesan, Shrimp and Avocado Salad in Lettuce Cups, Cheesy Cauliflower "Bread" Sticks, Goat Cheese and Asparagus Frittata, and even a couple Keto baking recipes like Keto Blueberry Muffins and a basic Sandwich "Bread."

- Paleo: \$55

This class is geared toward people already on the diet who need new recipes to shake things up, or for people who are interested in the diet, and want some ideas on what they can eat. We'll make dishes such as: Spicy Lemongrass Chicken, Steak Fajita Lettuce Wraps, Loaded Cauliflower Bake, Omelet Muffins, Hemp Seed Porridge, Sweet Potato "Noodles" In Spicy Ginger Sauce, and even an Avocado Chocolate Pudding that's so indulgent you won't believe it's actually healthy!

- Gluten Free: \$55

We've got tons of dishes that are zero/low carb and still incredibly satisfying. We will also work with popular gluten free grains! We'll make dishes in this class like Gluten Free Pizzas, Chicken and Pineapple Stir fry, Gluten Free Meatballs, Corn and Shrimp Fritters, Cheesy Butternut Squash, Chicken Caesar Lettuce Wraps, and much more!