

## THE KITCHEN PRIVATE COOKING CLASSES

**559 BROAD  
STREET,  
HARTFORD**

TO BOOK A CLASS CALL  
CATERING SALES MANAGER  
SUE HAYES:  
860-727-8752 OR EMAIL  
SUE@THEKITCHENCATERING  
.ORG



## PIZZA CLASS

**\$55 PER PERSON  
12 PERSON MINIMUM,  
20 PERSON MAXIMUM  
2 HOUSE BEER OR WINE PER  
PERSON  
UPON GUEST ARRIVAL,  
A SNACK FROM THE CHEF  
WILL BE PROVIDED  
2.5 HOURS**

The class is under the direction of the Kitchen's chef and will include instruction on the full process of making a pizza, from handling dough to arranging the toppings. Guests will take turns rolling out their fully rested dough and using a variety of sauces and toppings to create an exciting array of options for the group to share together in the cafe.

## CHILI AND CORNBREAD

**\$55 PER PERSON  
12 PERSON MINIMUM,  
20 PERSON MAXIMUM  
2 HOUSE BEER OR WINE PER  
PERSON  
UPON GUEST ARRIVAL,  
A SNACK FROM THE CHEF  
WILL BE PROVIDED  
3 HOURS**

Come in and try your hand at 3 kinds of chili: classic, turkey, and vegetarian. Learn how to make a classic cornbread to accompany this southwestern classic. From mild to spicy, this class will make you think of warm weather, tropical flavors or your next football watching party.

## SALSA AND SANGRIA

**\$45 PER PERSON  
12 PERSON MINIMUM,  
20 PERSON MAXIMUM  
2 HOUSE BEER OR WINE  
PER PERSON  
UPON GUEST ARRIVAL,  
A SNACK FROM THE  
CHEF WILL BE PROVIDED  
2 HOURS**

Become your own sangria mixologist with classic and fruity recipes. Add salsas of your own creation from tomatoes, jalapenos, peppers, mangoes, red onion, cilantro and more! Mix and match ingredients, taste your sangria blends to determine the best pairing, and even bring some salsa home. Learn how to use salsa in a main dish too.

## SLIDER PARTY

**\$55 PER PERSON  
12 PERSON MINIMUM,  
20 PERSON MAXIMUM  
2 HOUSE BEER OR WINE  
PER PERSON  
UPON GUEST ARRIVAL, A  
SNACK FROM THE CHEF  
WILL BE PROVIDED  
2.5 HOURS**

Discover how to make restaurant quality sliders of all sorts, from beef to salmon, vegetarian to lamb. Add some potato side dishes and you are ready for the warm weather and your own slider party!

## BRUNCH, BREAKFAST AND BLOODY MARYS!

**\$65 PER PERSON  
12 PERSON MINIMUM,  
20 PERSON MAXIMUM  
2 HOUSE BEER OR WINE  
PER PERSON  
UPON GUEST ARRIVAL, A  
SNACK FROM THE CHEF  
WILL BE PROVIDED  
2.5 HOURS**

Breakfast for dinner? Looking to host a brunch party? Learn how to feed a crowd with a baked egg soufflé dish utilizing local cheese and seasonal vegetables, lemon ricotta pancakes, fruit salad, biscuits, and candied bacon (Everyone loves bacon!)

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## KITCHEN BATTLE CLASS

**\$75 PER PERSON  
12 PERSON MINIMUM,  
18 PERSON MAXIMUM  
2 HOUSE BEER OR WINE  
PER PERSON  
UPON GUEST ARRIVAL,  
A SNACK FROM THE CHEF  
WILL BE PROVIDED  
3 HOURS**

No two classes are ever the same, in this Iron Chef meets Chopped cooking experience! What would you do with a mystery basket full of ingredients directly from the market? Two or more groups will gather and be divided into teams. After examining the "Mystery Basket", teams will have 20-30 minutes to brainstorm and strategize with a chef mentor. Each team will be guided through techniques, presentation, and time management for multi-tasking. Platters ready for presentation will be judged and shared by the group.

## ITALIAN TRIO

**\$75 PER PERSON  
12 PERSON MINIMUM,  
18 PERSON MAXIMUM  
2 HOUSE BEER OR WINE  
PER PERSON  
UPON GUEST ARRIVAL,  
A SNACK FROM THE CHEF  
WILL BE PROVIDED  
3 HOURS**

Start with a glass of wine and some bruschetta and then come on in to the kitchen with our professional "Nonnas". Learn the basics of handmade gnocchi, fresh mozzarella, and risotto making. Pair with a freshly made pesto, that will become a staple in your cooking arsenal. Bellissimo!

## GREEK TAVERNA

**\$95 PER PERSON  
LIMITED TO 12 GUESTS  
2 HOUSE BEER OR WINE  
PER PERSON  
UPON GUEST ARRIVAL,  
A SNACK FROM THE CHEF  
WILL BE PROVIDED  
3 HOURS**

Start your visit to the Greek Isles with some Ouzo and Greek appetizers. Continue your visit by learning how to make homemade hummus and tzatziki with toasted pita, lamb kabobs, spinach spanakopita, and orzo with feta and olives. End with some delicious kourabiethes (Greek wedding cookies) OOPA!

## FARM TO TABLE

**\$95 PER PERSON  
LIMITED TO 12 GUESTS  
2 HOUSE BEER OR WINE PER  
PERSON  
UPON GUEST ARRIVAL,  
A SNACK FROM THE CHEF  
WILL BE PROVIDED  
3 HOURS**

Experience what our local farmers and artisans have to offer and then create Firebox quality dishes that will impress your family and friends. Utilize ingredients such as exotic mushrooms grown in Mystic to cheeses from Colchester. The vegetables change weekly and help to create the inspiration for you that our own chefs enjoy. Learn how to pickle vegetables to intensify flavor and extend their season. Ever try harissa yogurt carrots.... ?? Creativity rules and the menus change weekly. Come join the locavore movement!

**CLASS PARTICIPANTS WILL  
GO HOME WITH A RECIPE  
PACKET FROM CLASS,**

**CUSTOMERS WILL BE  
CHARGED \$25 PER HALF  
HOUR IN OVERTIME IF  
GUESTS EXCEED THE  
CLASS TIME.**

