

# THE KITCHEN

**CATERING & PRIVATE  
COOKING CLASSES**



Home to our cozy cafes and farm-to-table catering business, The Kitchen creates access to job training skills and employment for the Greater Hartford community.

**Big or Small We Do It All**

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## PRIVATE COOKING CLASSES

### PIZZA CLASS

\$55 PER PERSON | 2.5 HOURS  
12 PERSON MIN | 20 PERSON MAX  
2 HOUSE BEER OR WINE PER PERSON  
ANTIPASTO PLATTER UPON ARRIVAL

Bring your work colleagues or friends for a night at your own “pizzeria!” This 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 toppings. Guests will roll out their fully rested dough and use a variety of sauces and topping to create an exciting array of options. These creations will be shared together at the end of the class with a fresh green salad.



### KITCHEN BATTLE

\$75 PER PERSON | 3 HOURS  
12 PERSON MIN | 18 PERSON MAX  
2 HOUSE BEER OR WINE PER PERSON

No two classes are ever the same in the 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 brainstorm and strategize with a chef mentor. Platters ready for presentation will be judged and shared by the group. A perfect class for teambuilding or a great alternative to a cocktail party with friends.

### DATE NIGHT

\$150 PER COUPLE | 3 HOURS  
4 COUPLES MIN | 8 COUPLES MAX  
MATCHING WINE AND CRAFT BEER  
TASTINGS WILL BE SHARED THROUGHOUT EVENING

Bring your friend group of couples and work together to create a multi-course meal, using seasonal ingredients and classic techniques. Tell us your interests and food preferences and we will create your amazing menu. Do something different in entertaining.

### PAELLA CLASS

\$75 PER PERSON | 3 HOURS  
10 – 18 PEOPLE  
2 HOUSE BEER OR WINE PER PERSON

For a taste of seaside Spain, come with your friends or colleagues to create Paella, the classic Valencian rice pilaf dish of chicken, chorizo sausage, and seafood studded with saffron. Work together to create this signature dish from Spain served in one large pan. We will start with classic Spanish olives and Manchego, and then dine together on Paella, salad, and Spanish wine. Our feast will conclude with the flan your group creates.

### TASTE OF FRANCE

\$75 PER PERSON | 3 HOURS  
10 – 18 PEOPLE  
2 HOUSE BEER OR WINE PER PERSON

Let’s start out classic French dinner with our amuse bouche of gougères, a French style cheese puff. Our appetizer will be poached salmon with asparagus and hollandaise sauce. The classic steak Diane with lyonnaise potatoes and haricort vert will follow. And crème brulee for dessert! Come learn classic French techniques while having fun with your cooking friends.

## PRIVATE COOKING CLASSES

### LET'S GET SAUCY

*\$55 PER PERSON | 2.5 HOURS*

*12-20 PEOPLE FOR CLASSES HELD IN THE KITCHEN*

*30-35 PEOPLE FOR CLASSES HELD IN  
THE STUDIO AT BILLINGS FORGE*

*2 HOUSE BEER OR WINE PER PERSON*

Split between teams of four and battle it out over Italy's classic and regional pasta sauces. Learn how to make carbonara, arabiata, linguini and clams, pesto, and sausage Bolognese. Each team creates one of these classic along with a matching salad and dressing. Dishes will be judged and winners selected. Then sit together and enjoy your creations with some bread and a glass of Italian wine.

Mangiare!

### INTERNATIONAL SMALL PLATES

*\$55 PER PERSON | 3 HOURS*

*12-20 PEOPLE FOR CLASSES HELD IN THE KITCHEN*

*30-35 PEOPLE FOR CLASSES HELD IN  
THE STUDIO AT BILLINGS FORGE*

*2 HOUSE BEER OR WINE PER PERSON*

From France, create mussels moules with white wine, garlic shallots and parsley served with crusty French baguette. Speaking of bread, let's move on to Italy's bruchetta utilizing fresh tomatoes, mozzarella, basil, prosciutto and olives. Thailand does not serve bread, but they make a mean wrap! Learn how to make your own rice wrappers, bok choy, ginger, cilantro, mint and soy sauce at your fingertips. Travel to South America with classic seafood ceviche. India is represented by Poppadoms, mango chutney dip, riata and onion salad. Let's end up in the USA with chipotle bacon deviled eggs. This is how you travel the globe in 3 hours!

### PRIVATE PARTIES

Rent our beautiful café for small family or professional gatherings and events. We seat 24 or can host a cocktail party for up to 30 guests. The Kitchen café is available after 5:00 pm during the week or anytime Saturday and Sunday. Think of us for your professional dinner, family reunion or birthday, baby or bridal shower. Visit our catering menus for inspiration or menus can be created specifically for you by our Executive Chef. Prices start at \$25 per person. Please call us to arrange your special event.

