

## **Adult Private Party Menus**

### **Dinner on the Patio \$55 per guest**

Orange-Rosemary Chicken, Grilled Vegetable Pasta Salad with Parsley Vinaigrette, and Lemon Biscuits with Strawberry- Maple Compote

### **Fresh Pasta Dinner \$60 per guest**

HOMEMADE SEMOLINA PASTA WITH ARRABIATA SAUCE, GREEN BEANS WITH BACON VINAIGRETTE, AND MOCHA CHEESECAKE BROWNIE BARS.

### **Brunch Time! \$55 per guest**

Quiche Lorraine, Cheesy Bacon Potatoes, and Cinnabon Cinnamon Rolls.

### **Thai Cuisine \$60 per guest**

THAI RED CURRY SHRIMP, JASMINE RICE, BEET AND MANGO SALAD WITH CURRY MANGO DRESSING, BLUSHING PEAR GRANITA

### **Chinese Cuisine \$55 per guest**

SHRIMP & PORK POT STICKERS, LO MEIN W/ BEEF, AND ALMOND COOKIES. (VEGETARIAN OPTIONS CAN BE AVAILABLE. PLEASE LET US KNOW PRIOR TO THE EVENT)

### **Sushi 101 \$60 per guest**

MAKE VARIOUS TYPES OF SUSHI, MISO SOUP, AND GREEN TEA ICE CREAM.

### **Fall Classic \$55 per guest**

LEMON CHICKEN WITH ARTICHOKE AND SUNDRYED TOMATOES, ROASTED BABY VEGETABLES WITH HERB BUTTER AND, CHOCOLATE MOUSSE TRIFLE

### **French Quarters \$60 per guest**

HOMEMADE JAMBALAYA WITH WHITE RICE, BEIGNETS, AND MINT JULEP (*Sorry, non-alcoholic*)

### **Mexican Beer Lovers \$55 per guest**

BEER BATTERED FISH TACOS W/ CHIPOTLE CREME DRIZZLE, PICO DE GALLO, MEXICAN STREET CORN, AND GUINNESS STOUT BROWNIES!

### **"Chopped" or "Iron Chef" Team Building**

This class is designed for a true culinary competition. Using our 2 kitchens, teams will be divided into 2 groups and they will each create their own unique recipes with the guidance of their own dedicated chef.

All classes will involve:

-2 teams that must battle for the "main" ingredients including a starch, meat, vegetable, and dessert item

-dedicated chefs helping to guide each team

-a selection of mutual ingredients to choose from

-2.5 hours of hands-on cooking and creating!

-each team will be judged in taste and presentation by a local chef from our neighboring restaurant chefs (if available)

-everyone eats what was created at the end. There will be plenty of food!

Water will be provided but outside beverages can be brought in.

Cost starts at \$75 per person with a 12 person minimum/ 30 max. This cost covers all materials, ingredient, and chef expertise. Gratuity is not included but is appreciated!

**ALL EVENTS HAVE A \$500 MINIMUM OR 10 GUEST MINIMUM.**

**GRATUITY IS NOT INCLUDED BUT IS ENCOURAGED.**

**EVENTS ARE 2 TO 2.5 HOURS LONG AND REQUIRE A \$100 DEPOSIT TO BOOK.**