

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 Artichokes and Sundried 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.