

Holiday Cooking Class Dinner Party Options

This hands-on event is perfect for team building, client entertaining, networking groups and social parties.

- Simply set the date with Nina, choose a menu and invite your friends . . .
- No worries, no clean-up – just fun for you and your guests.

Types of Cooking Classes:

You and your guests will do the cooking in this cooking class/dinner party class. I'll have all the ingredients ready for you when you arrive.

Most of my classes are 3 hours in length, but they can be shortened to 2-hour classes. The price starts at \$55 per person. I have lots and lots of menu options, but I have listed some examples below:

Holiday Brunch – (Featuring examples like: a brunch casserole, Creamy Scrambled Eggs in Puff Pastry, Stuffed French Toast, Eggs Benedict, Italian Frittata, Fruit Spritzers, Baked Bacon, Smoked Pork Chops with Apricot Glaze, etc.)

Holiday Dinner – (Featuring examples such as: Bruschetta, Spinach Salad, Chicken Piccata or Marsala, Beef Tenderloin, Angel Hair Pasta, Tiramisu (traditional, parfaits or ice cream).

Appetizer/Cocktail Party Class - (Featuring examples such as: Bruschetta with Various Toppings, Various types of Hummus, Roasted Red Pepper Dip with Veggies, Caramelized Onion Dip, Grilled Brie on Maple Plank, Roasted Raspberry-Chipotle Dip, Caprese Salad on a Stick, etc.)

Dessert Buffet: Special desserts (Coure ala Crème (heart-shaped cream dessert), Tiramisu Parfaits, Mango Mousse, Chocolate Mousse Cake, Molten Chocolate Cake), etc.

Please call Nina at 319-393-7675 to discuss specific menus and budgets. I am happy to work with you to customize your event.

Perks: When you book a cooking party for at least 10 people, for everyone shopping in my boutique after the class, a \$5 coupon will be given.

Party Favors: If you purchase your party favors from my boutique, a 25% discount will be given.