

## **Menu Options for Team-Building Classes: (\$75.00 unless marked)**

### **Meal Option #1: *Take a culinary journey to Mexico with this menu.***

Appetizer – Roasted Vegetable Quesadillas  
Salad – Tossed Mixed Greens with Chipotle-Ranch Dressing  
Soup – Corn Chowder  
Entree – Herb-rubbed Pork Tenderloin (roasted or grilled)  
Side Dishes – Black Bean Salsa and Rice  
Dessert – Honey Sweet Fruit Salsa Sundaes

### **Meal Option #2: *Take a culinary journey to Italy with this menu.***

Appetizer – Bruschetta with Artichoke Topping  
Salad – Italian Spinach Salad  
Soup – Caramelized Onion Soup  
Entree – Biaggi-Style Italian Chicken and Vegetables with Balsamic Reduction  
Side Dishes – Sugar Snap Peas with Browned Butter Sauce  
Dessert – Individual Puff Pastry Cherry Cheesecakes

### **Meal Option #3: *Take a culinary journey to the Great Northwest (US) for this menu.***

Appetizer – Zucchini and Tomato Puff Pastry Tart  
Salad – Mixed Greens with Pears and Cherries with Hazelnut Vinaigrette  
Soup – Creamy Potato-Leek Soup  
Entrée – Rubbed and Grilled Salmon  
Side Dishes – with Mango Salsa served with Jasmine Rice  
Dessert – Cherry Crisp

### **Meal Option #4: *Take a culinary journey to Trinidad and Tobago for this menu.***

Appetizer – Pan-Fried Plantains  
Salad – Mixed Greens with Strawberry, Mango and Avocado with Passion Fruit Vinaigrette  
Soup – Callaloo (spinach) and Crab Soup  
Entree and Bread – Curried Chicken and Potatoes in Roti (flatbread)  
Dessert – Homemade Mango Sorbet, plus Toasted Coconut Cookies

### **Meal Option #5: *Take a culinary journey to Italy for this menu.***

Appetizer – Tomato Basil Topping on Bruschetta  
Salad- Italian Salad and Red Wine Vinaigrette  
Soup – Italian Sausage and Potato Soup  
Entree – Italian Panko-Coated Tilapia (or chicken) with Balsamic Butter Sauce  
Side Dishes – Penne Pasta with Asparagus and Glazed Carrots  
Dessert – Tiramisu Parfaits

### **Meal Option #6: *Take a culinary journey to Hawaii for this menu.***

Appetizer – Creamy Pineapple-Macadamia Nut Spread on Melba Toasts  
Soup – Curried Chicken and Potato Soup  
Salad – Tropical Fruit Salad with Passion Fruit Dressing  
Entree – Jerk-Rubbed Pork Tenderloin  
Side Dishes – Mango-Red Bell Pepper Salsa and Coconut Rice  
Dessert – Individual Black Lava Cakes with Chantilly Cream

### **Meal Option #7: *Take a culinary journey to Mexico for this menu.***

Appetizer – Roasted Vegetable Quesadillas  
Salad – Tossed Greens with Cilantro-Lime Vinaigrette,  
Bread – Cheesy Herb Biscuits  
Soup – Mexican Beef Soup with Chipotle Corn Chutney  
Dessert – Honey-Sweet Salsa Sundaes

### **Meal Option #8: *Take a culinary journey to celebrate! (Available October through February)***

Appetizer – Creamy Cranberry-Pecan Spread over Ginger Cookies  
Salad – Tossed Greens with Apples, Pears, Almonds and Almond Vinaigrette

Soup – Butternut Squash Soup  
Entrée – Roasted Beef Tenderloin with Creamy Cranberry Sauce  
Side Dishes – Roasted Potatoes, Green Beans with Browned Butter  
Dessert – Chocolate Molten Pie or Cake (\$85.00 pp)

**Menu Option #9: *Take a culinary journey to the Jungle for this menu.***

Appetizer – Sweet and Spicy Dip with Animal Crackers  
Salad – Mango Salad with Lime Dressing  
Bread – Monkey Bread  
Soup – Black Bean Soup served over Jasmine Rice  
Entrée – Grilled Wild and Wacky Chicken Breasts or Marinated and Grilled Flank Steak  
Side dishes – Roasted or Grilled Vegetables  
Dessert – Zebra Cake

**Menu Option #10: *Take a culinary journey that is all Black and White for this fun menu.***

Appetizer – Black and White Pasta Kabobs  
Soup – Creamy Potato Soup with Black Bean Puree  
Salad – Cauliflower and Raisin Salad  
Entrée – Chicken in Puff Pastry with Balsamic Reduction  
Side Dish – Sautéed Mushrooms  
Dessert – Flourless Chocolate Cake (or Zebra Cake)

**Menu Option #11: *Take a culinary journey to the tropics.***

Appetizer – Fried Plantains with Mango Salsa  
Soup – Curried Potato Soup  
Salad – Pineapple, Banana and Mango Salad  
Entrée – Rum-Raisin Chicken Breasts  
Side Dish – Jasmine Rice and Steamed Broccoli (or Sugar Snap Peas)  
Dessert – Cream of Coconut Cake

**Menu Option #12: *Take a culinary journey to celebrate pizza.***

Appetizer – Chicken and Asparagus Chilled Pizza  
Salad – Tossed Greens with Vinaigrette  
Entrée – Margarita Pizza on the Grill  
          Gourmet Italian Sausage Pizza on the Grill  
          BBQ Chicken Pizza on the Grill  
Dessert – Fruit Pizza in the Oven