

"Cooking in the Kitchen with Nina" Cooking Classes - 2019

Special Groups - Cooking Class

You need to have at least 8 people to schedule a special class/meal for your group. (Or, pay a minimum of \$400.00.)

1. **Elegant 3-Course Dinner – On the menu:** Mock Wine Spritzers, Tossed Greens with Apples, Pecans and Hazelnut Vinaigrette, Balsamic-Butter Glazed Chicken Breasts, Jasmine Rice and Mini Chocolate Mousse Parfaits. \$50.00
2. **4-Course Dinner - On the menu:** Cranberry Spritzers, Tossed Spinach with Roasted Red Peppers and Pine Nuts with Red Wine Vinaigrette, Creamy Asparagus Soup, Pork Wellington with Raspberry-Chipotle Sauce or Apricot Sauce, Sugar Snap Peas with Browned Butter Sauce and Decadent Chocolate Molten Pie or Cake. \$55.00
3. **4-Course Dinner - On the menu:** Blueberry-Pomegranate Spritzers, Tossed Spinach with Roasted Red Peppers and Pine Nuts with Red Wine Vinaigrette, Creamy Potato-Leek Soup, Pork Medallions with Maple-Brandy Sauce, Green Beans with Browned Butter and Toasted Walnuts and Cream Brulee. \$60.00
4. **4-Course Dinner - On the menu:** Cranberry Spritzers, Tossed Greens with Braeburn Apples, Dried Cherries and Toasted Pecans with Hazelnut Vinaigrette, Butternut Squash Soup, Tilapia with Balsamic-Butter Sauce, Golden Raisin Couscous and Individual Turtle-Pecan Puff Pastry Cheesecake. \$50.00
5. **4-Course Dinner - On the menu:** Cranberry-Pomegranate Spritzers, Caprese Salad, Light Italian Sausage and Potato Soup, Chicken Marsala, Jasmine Rice and Individual Tiramisu Parfaits. \$50.00
6. **4-Course Dinner - On the menu:** Cran-Raspberry Spritzers, Tossed Greens with Pears, Cherries and Pecan Vinaigrette, Creamy Potato Leek Soup, Beef Wellington, Glazed Carrots and Caramel-Apple Pie. \$65.00
7. **Elegant 4-Course Dinner - On the menu:** Passion Fruit Spritzers, Citrus Fruit Compote, French Onion Soup, Shrimp in Creamy Wine Sauce, Steamed Sugar Snap Peas and Caramel Macchiato Cake or Mango Mousse in Puff Pastry. \$60.00
8. **Elegant 4-Course Dinner - On the menu:** Cran-Raspberry Spritzers, Tossed Greens with Pears, Cherries and Pecan Vinaigrette, Creamy Potato Leek Soup, Roasted Beef Tenderloin, Orange-Glazed Carrots, Steamed Sugar Snap Peas and Caramel-Ice Cream Dessert or Bananas Foster in Puff Pastry. \$65.00
9. **Elegant 4-Course Dinner – On the menu:** Mock Wine Spritzers, Tossed Greens with Apples, Pecans and Hazelnut Vinaigrette, Caramelized Onion Bisque, Puff-Pastry-Wrapped Italian Chicken Breasts with Balsamic Reduction, Glazed Carrots and Chocolate Mousse Cake. \$55.00
10. **4-Course Dinner - On the menu:** Cranberry Spritzers, Tossed Spinach with Roasted Red Peppers and Pine Nuts with Red Wine Vinaigrette, Creamy Asparagus Soup, Pork Wellington with Raspberry-Chipotle Sauce or Apricot Sauce, Sugar Snap Peas with Browned Butter Sauce and Decadent Chocolate Molten Pie or Cake. \$55.00
11. **4-Course Trinidadian Dinner - On the menu:** Rum Punch, Passion Fruit Spritzers, Tropical Fruit Salad, Callaloo Soup, Curried Chicken and Potato with Roti (flatbread), Coconut Bread and Mango Sorbet. \$50.00
12. **4-Course Dinner – On the menu:** Cranberry Spritzers, Creamy Olive Dip, Tossed Greens with Apples, Dried Cherries and Toasted Pecans with Hazelnut Vinaigrette, Baked Tilapia, Citrus Couscous and Individual Caramel-Apple Puff Pastry Cheesecake. \$50.00
13. **4-Course Dinner - Thai – On the menu:** Passion Fruit Spritzers, Beef Sate, Pineapple Fried Rice and Mango Mousse in Puff Pastry. \$50.00
14. **4-Course Dinner - Chinese – On the menu:** Passion Fruit Spritzers, Egg Rolls, Crab Rangoon, Sweet and Sour Sauce, Sweet and Sour Chicken, Beef Lomein and Chinese Almond Cookies. \$55.00
15. **4-Course Dinner - Tropical – On the menu:** Passion Fruit Spritzers, Pineapple-Macadamia Nut Spread, Curried Coconut and Snow Pea Soup, Rum-Raisin Chicken Breasts on Jasmine Rice, Molten Chocolate Cake. \$55.00

"Cooking in the Kitchen with Nina" Cooking Classes Recipes are provided as part of your class fee.

For more information about these recipes or to register for another cooking class, please contact all Nina at 319-393-7675 or by email: swankohler@cs.com or visit her web site at: www.cookingwithnina.net

16. **4-Course Dinner - Tropical #2 – On the menu:** Party Pina Coladas, Coconut Chicken Tenders with Mango Salsa, Tossed Greens with Strawberry and Avocado with Passion Fruit Vinaigrette, Caribbean Flank Steak with Coconut Rice, Coconut-Macadamia Tart. \$55.00
17. **4-Course Dinner – Hawaiian Luau – Gluten Free – On the menu:** Party Pina Coladas, Macadamia Nut and Pineapple Dip with Nut Thins, Tossed Greens with Strawberry and Avocado with Passion Fruit Vinaigrette, Jerk-Rubbed Pork Tenderloin with Mango Salsa and Coconut Macaroon Cookies and Mango Sorbet. \$55.00
18. **4-Course Dinner #1 - A Little Italy in Iowa –On the menu:** Mock White Wine Spritzers, Bruschetta with Artichokes, Caprese Salad, and Panko Coated Chicken served with a Balsamic Reduction over Parmesan Pasta and Tiramisu. \$55.00
19. **4-Course Dinner #2 - A Little Italy in Iowa: On the menu:** Mock Wine Spritzers, Bruschetta with Artichoke Topping, Creamy Tomato Basil Soup, Chicken Marsala over Rice with Roasted Asparagus and Poached Pears with Chantilly Cream. \$50.00
20. **4-Course Dinner # 3 - A Little Italy in Iowa: On the menu:** Mock White Wine Spritzers, Bruschetta with Roasted Red Pepper Topping, Italian Spinach Salad, Chicken Pietro with Vegetables and Coconut Cake. \$55.00
21. **“Spring Fling”:** **On the menu:** Passion Fruit Spritzers, Creamy Olive Dip with Crackers, Caprese Salad, Herb-Marinated Rib-Eyes, Roasted Potatoes, Carrots and Asparagus (or Stir-grilled Vegetables), and Tiramisu. \$60.00
22. **4-course Dinner – Mediterranean: On the menu:** Bruschetta with Artichoke Topping **or** Roasted Red Pepper Hummus, Chicken with Sun-dried Tomatoes, Mushrooms and Olives served over Fresh Sautéed Spinach and Israeli Couscous with Almond Tart. \$55.00
23. **30-Minute Meals – On the menu:** Cranberry Spritzer, Mexican Lasagna, Crispy Panko-Coated Chicken with Fruit Salsa, Maple-Glazed Pork Medallions, Quick and Easy Skillet Lasagna (Italian) \$50.00
24. **All-American Brunch – On the menu:** Fruity Spritzers, Seasonal Fresh Fruit Salad, Creamy Scrambled Eggs with Tomatoes and Chives in Puff Pastry, Maple-Pecan Braided Brunch Loaf, Spring Vegetable Medley. \$50.00
25. **French Brunch – On the menu:** Blueberry Smoothies, Citrus Fruit Cup, Baked French Toast with Honey-Butter Glaze, Grilled Smoked Pork Chops, Madeleine’s (French butter cookies). \$50.00
26. **Italian Brunch – On the menu:** Cherry Spritzers, Asparagus with Basil Mayonnaise, Italian Sausage Brunch Casserole with Bruschetta Topping, Roasted Rosemary Potatoes and Tiramisu. \$50.00
27. **Mexican Brunch – On the menu:** Pomegranate Spritzers, Sangria Grape Fruit Salad, Mexican Brunch Casserole with Bell Pepper Salsa, Savory Double Corn Muffins and Honey-Sweet Fruit Sundaes. \$50.00
28. **European Brunch – On the menu:** Fruity Spritzers, Scandinavian Fruit Soup, Spinach, Italian Sausage and Roasted Red Pepper Strata, Mini Double Dutch-Chocolate Muffins and Norwegian Kringla Cookies. \$50.00
29. **Tropical Brunch #1 – On the menu:** Mango Smoothies, Tropical Fruit Salad, Coconut-Pecan Waffles with Warm Rum-Raisin Sauce, Glazed Canadian Bacon, Macadamia-Nut Scones with Pineapple Preserves. \$50.00
30. **Healthy Brunch Featuring Foods High in Antioxidants – On the menu:** Blueberry-Pomegranate Smoothies, Honey-Nut Chicken Salad, Toasted Almond Scones, Oatbran Muffins, Dark Chocolate and Walnut Granola Bars. \$50.00
31. **Appetizers, Appetizers and more Appetizers: On the menu:** Mock Sangria, Roasted Vegetable Quesadillas, Honey-Nut Ham Spread, Chicken Appetizer Pizza, Bruschetta with Artichoke Topping, Tapenade on Crostini. \$50.00
32. **Tea Party Favorites: On the menu:** Various Hot Teas, Scones with Devonshire Cream, Mini Fruit and Yogurt Muffins, Chicken Salad on Puff Pastry or Cucumber and Roasted Red Pepper Sandwiches and Madeleine’s. \$50.00

“Cooking in the Kitchen with Nina” Cooking Classes Recipes are provided as part of your class fee.

For more information about these recipes or to register for another cooking class, please contact all Nina at 319-393-7675 or by email: swankohler@cs.com or visit her web site at: www.cookingwithnina.net

33. **Taste and See. . . that the Lord is Good! - On the menu:** Pomegranate-Cranberry Spritzer, Mount of Olives - Tapenade served on Crostini, Sea of Galilee – St. Peter’s Fish - Panko-Coated Tilapia, Roasted Vegetables, Israeli Couscous, and “The Land of Milk and Honey” Cookies. \$50.00
34. **Taste and See. . . that the Lord is Good! – Take 2 - On the menu:** Pomegranate-Blueberry Spritzer, Mount of Olives - Tapenade served on Zucchini or Jicama, Sea of Galilee – St. Peter’s Fish – Plank-grilled Tilapia, Stir-Grilled Vegetables, Israeli Couscous, and “The Land of Milk and Honey” Fruit Parfaits. \$50.00

The following menus are Gluten Free:

1. **Eat Healthy – Tropical-Style: On the menu:** Passion Fruit Spritzers, Tossed Green Salad with Passion Fruit Vinaigrette, Herb Rubbed Pork Tenderloin with Pineapple Salsa and Mango Sorbet. \$50.00
2. **Eat Healthy – European-Style: On the menu:** Mock Wine Spritzers, European Tossed Green Salad with Red Wine Vinaigrette, Rosemary Roasted Chicken, Jasmine Rice and Chocolate Dipped Strawberries. \$50.00
3. **Eat Healthy – Southwestern-Style: On the menu:** Mock Sangria Spritzers, Southwestern Beef Soup with Chipotle Corn Chutney, BBQ-Ranch Chicken Salad and Honey-Sweet Salsa Sundaes. \$50.00
4. **Healthy and Elegant 3-Course Dinner - On the menu:** Passion Fruit Spritzers, Tossed Greens with Light Vinaigrette, Honey-Ginger Salmon with Mango Salsa, Citrus Rice and Pavlova (meringue with fruit). \$50.00
5. **Healthy and Elegant 3-Course Dinner #2 - On the menu:** Passion Fruit Spritzers, Strawberry-Avocado Salad with Walnut Vinaigrette, BBQ Salmon on Cedar Plank with Mango Salsa, Coconut Rice and Fresh Fruit Parfaits. \$50.00
6. **Elegant 3-Course Dinner – On the menu:** Mock Wine Spritzers, Tossed Greens with Apples, Pecans and Hazelnut Vinaigrette, Balsamic-Butter Glazed Chicken Breasts, Jasmine Rice and Chocolate Mousse. \$50.00
7. **4-Course Dinner - On the menu:** Cranberry Spritzers, Tossed Spinach with Roasted Red Peppers and Pine Nuts with Red Wine Vinaigrette, Creamy Asparagus Soup, Grilled and Herb-Marinaded Pork Tenderloin, Sugar Snap Peas with Browned Butter Sauce and Decadent Flourless Chocolate Cake. \$55.00
8. **4-Course Dinner # 1- On the menu:** Blueberry-Pomegranate Spritzers, Tossed Spinach with Roasted Red Peppers and Pine Nuts with Red Wine Vinaigrette, Creamy Potato Soup, Pork Medallions with Maple-Brandy Sauce, Green Beans with Toasted Walnuts and Cream Brulee. \$50.00
9. **4-Course Dinner #2 - On the menu:** Cranberry Spritzers, Tossed Greens with Braeburn Apples, Dried Cherries and Toasted Pecans with Hazelnut Vinaigrette, Roasted Red Pepper Bisque, Tilapia with Balsamic-Butter Sauce and Coconut Cream Brulee. \$55.00
10. **4-Course Dinner #3 - On the menu:** Cran-Raspberry Spritzers, Tossed Greens with Pears, Cherries and Pecan Vinaigrette, Creamy Potato Leek Soup, Beef Tenderloin with Cranberry Wine Sauce, Glazed Carrots and Caramel-Apple Meringues. \$60.00
11. **“Cherry” Dinner – On the menu:** Cherry Spritzers, Tossed Red Leaf Lettuce with Dried Cherries and Nuts with a Toasted Pecan Vinaigrette, Rubbed and Roasted “Peppered Pork Tenderloin,” served with Cherry Cream Sauce or Cherry Salsa served over rice and Cherry-Chocolate Flourless Chocolate Cake. \$55.00
12. **Special Occasion Dinner – On the menu:** Cranberry Spritzers, Bibb Lettuce with Fresh Mozzarella Cheese, Roasted Red Pepper and Toasted Pine Nuts with Balsamic Vinaigrette, Herb-Rubbed Rib-eye Steaks, Sugar-Snap Peas, Coeur ala Crème with Raspberry Sauce served on Dark Chocolate Doilies. \$65.00
13. **Elegant Tropical Dinner – On the menu:** Passion Fruit Spritzers, Pineapple-Macadamia Nut Spread on Pecan Thins, Coconut and Snow Pea Soup, Tossed Greens with Mandarin Oranges with Almond Vinaigrette, Rum-Raisin Chicken Breasts on Jasmine Rice, Coconut Meringues with Caramelized Pineapple. \$55.00

“Cooking in the Kitchen with Nina” Cooking Classes Recipes are provided as part of your class fee.

For more information about these recipes or to register for another cooking class, please contact all Nina at 319-393-7675 or by email: swankohler@cs.com or visit her web site at: www.cookingwithnina.net

14. **All-American Brunch** – *On the menu:* Fruity Spritzers, Seasonal Fresh Fruit Salad, Creamy Scrambled Eggs with Tomatoes and Chives, Baked Bacon with Apricot Topping, Spring Vegetable Medley and Cheesecake Parfaits. \$50.00
15. **Taste and See. . . that the Lord is Good!** - *On the menu:* Pomegranate-Cranberry Spritzer, Mount of Olives - Tapenade served on Gluten Free Crackers, Sea of Galilee – St. Peter’s Fish – Pecan-Crusted Tilapia, Roasted Vegetables, and “Fruits of the Spirit” Cheesecake Parfaits. \$50.00
16. **Taste and See. . . that the Lord is Good! – Take 2** - *On the menu:* Pomegranate-Blueberry Spritzer, Mount of Olives - Tapenade served on Zucchini or Jicama, Sea of Galilee – St. Peter’s Fish – Plank-grilled Tilapia, Stir-Grilled Vegetables, and “The Land of Milk and Honey” Fruit Parfaits. \$50.00
17. **A Little Italy in Iowa** –*On the menu:* Mock White Wine Spritzers, Caprese Salad, Creamy Tomato Basil Soup, Pan-fried Chicken served with a Balsamic Reduction, Jasmine Rice and Poached Pears with Chantilly Cream. \$50.00
18. **Dinner from the Grill** – *On the menu:* Curried Chicken Tenders (Appetizer), Salmon with Mango-Chipotle Sauce (entrée), Stir-Grilled Seasonal Vegetables (vegetable) and Honeyed Grilled Peaches & Ice Cream (dessert). \$50.00
19. **Sensational Summer Dinner Menu** – *On the menu:* Crunchy Coleslaw with Honey Dressing, Pecan-Crusted Catfish, Creamy Iowa Corn, and Raspberry Cheesecake Parfaits. \$50.00
20. **Sensational Summer Dinner Menu #2** – *On the menu:* Creamy Mango Soup, Italian Chicken Salad, Summer’s Bounty Roasted Corn Salad, Sweet Potato Salad, and Fresh Peach and Raspberry Cheesecake Parfaits. \$50.00

Prices subject to change. Some substitutions can be made on menus above.

“Cooking in the Kitchen with Nina” Cooking Classes Recipes are provided as part of your class fee.
 For more information about these recipes or to register for another cooking class, please contact all Nina at 319-393-7675 or by email: swankohler@cs.com or visit her web site at: www.cookingwithnina.net