

Menu Options for Team-Building Classes: (\$80.00 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 or Cilantro-Lime Vinaigrette

Soup: Triple Corn Chowder

Entrée: Herb-rubbed Pork Tenderloin (roasted or grilled) or Mexican Beef Soup with Chipotle Corn Chutney

Side Dishes: Black Bean Salsa and Rice

Dessert: Tres Leches Cake or Honey-Sweet Salsa Sundaes

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

Appetizer: Bruschetta with Tomato-Basil Topping

Salad: Italian Mixed Greens and Balsamic Vinaigrette

Soup: Caramelized Onion Soup or Italian Sausage and Potato Soup

Entrée: Biaggi-Style Italian Chicken and Vegetables with Balsamic Reduction or Chicken Marsala

Side Dishes: Angel Hair Pasta and Roasted Asparagus

Dessert: Traditional Tiramisu or Light and Lemony Tiramisu

Meal Option #3: *Take a culinary journey to the Mediterranean with this menu.*

Appetizer: Bruschetta with Artichoke Topping or Tomato-Basil Topping

Salad: Spinach Salad with Red Wine Vinaigrette

Soup: Caramelized Onion Soup or Italian Sausage and Potato Soup

Entrée: Mediterranean Chicken and Vegetables served with

Side Dishes: Israeli Couscous and Steamed Spinach

Dessert: Almond Cake with Fresh Fruit and Chantilly Cream

Meal Option #4: *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: Cucumber-Avocado Salsa served with Jasmine Rice

Dessert: Warm Cherry Crisp over Ice Cream or Cherries Jubilee over Ice Cream

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

Appetizer: BBQ Shrimp with Crunchy Bread

Salad: Sliced Tomatoes with Remoulade Sauce

Soup: Chicken and Sausage Gumbo

Entrée: Skillet-Fried Cajun Shrimp

Side Dishes: Rice or Dirty Rice

Dessert: Banana's Foster over Ice Cream

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

Entrée: Marinated Pork Tenderloin or Tilapia

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 Trinidad and Tobago for this menu.*

Appetizer: Pan-Fried Plantains

Salad: Mixed Greens with Strawberry, Mango, and Avocado with Passion Fruit Vinaigrette

Bread: Roti Flat Bread

Entrée: Curried Chicken

Side dish: Jasmine Rice

Dessert: Homemade Mango Sorbet, plus Toasted Coconut Cookies

Meal Option #8: *Take a culinary journey to Asia (China and Thailand)*

Appetizer: Crab Rangoon

Salad: Turkey Lettuce Wraps

Soup: Wonton Soup

Entrée: Pineapple Fried Rice with Chicken or Shrimp or Sweet and Sour Chicken

Side Dish: Jasmine Rice

Dessert: Chinese Almond Cookies

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

Appetizer: Sweet and Spicy Dip with Animal Crackers

Salad: Mango/Banana Salad with Lime Dressing

Bread: Monkey Bread

Soup: Black Bean Soup served over Jasmine Rice

Entrée: Grilled Wild and Wacky Chicken Breasts

Side dish: 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 with Chantilly Cream (or Zebra Cake)

Menu Option #11: *Take a culinary journey to Caribbean Islands.*

Appetizer: Fried Plantains

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

Entrée: Gourmet Italian Sausage Pizza on the Grill

Entrée: BBQ Chicken Pizza on the Grill

Dessert: Fruit Pizza in the Oven

Meal Option #13: *Take a culinary journey to celebrate summer! (Available May through September)*

Appetizer: Bruschetta with Fresh Tomato-Basil Topping

Salad: Summer Pasta Salad with Roasted Corn, Tomatoes and Parmesan

Entrée: Marinated and Grilled Ribeye Steaks

Side Dish: Grilled Zucchini, Peppers and Mushroom Kabobs

Dessert: Fresh Strawberry Shortcakes (\$95.00 pp)

Meal Option #14: *Take a culinary journey to celebrate Winter Holidays! (Available Oct. 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 Dish: Roasted Potatoes, Green Beans with Browned Butter

Dessert: Chocolate Molten Pie or Cake (\$95.00 pp)