

## **Team Building Class Menus**

A cooking class provides an opportunity for employees to learn more about their work styles in a different setting. There are some that direct, some that take charge, some that chop and some that like to clean; who are *those* people?

Choose a menu below, or let Chef Alice customize a menu in one of the below-listed menus incorporating dietary requests.

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### **Italian Herb Garden**

- Antipasto Chopped Salad - lettuce, assorted salume, fresh mozzarella, tomatoes, artichoke hearts, chickpeas, pepperoncini, fresh oregano, parsley red wine vinaigrette
- Lemony Pasta and Salmon Alfredo, Asparagus, Sun Dried Tomatoes, Dill, Chives
- Strawberry-Balsamic Sundaes-Basil-Flecked Vanilla Ice Cream, Balsamic-Macerated Strawberries, Pound Cake Croutons, Whipped Cream, optional

### **Latin Eats & Beats (dancing is encouraged!)**

- Mexican Shrimp Cocktail
- Jerk Chicken (boneless, skinless thighs) served with Pineapple Chutney
- Warm Quinoa, Toasted Corn and Black Bean Salad GF VN
- Mango Caramel Sundaes

### **Mexican Gourmet**

Gluten Free, Vegetarian options

- Mexican Caesar
- Grilled Tuna over Black Beans Chorizo Vinaigrette, Cilantro-Pepita Pesto
- Esquites (Mexican Street Corn) - mayo, crema, Cotija cheese, Tajin, served in bowls
- Mexican Hot Fudge Sundaes - DF ice cream available

## **Mouthwatering Mediterranean**

- Yayla Corbasi (Turkish soup) Chicken (or vegetable) broth, yogurt, Basmati rice, chickpeas, mint, garlic-paprika butter
- Pomegranate and Date-Glazed Roasted Salmon Side served with Orange, Olive, Toasted Walnut Relish
- Bulgur and Grilled Zucchini Salad, Dates, Shelled Edamame, Toasted Almonds - VN
- Poached Dried Apricot Rice Pudding (chef-prepared ahead)

## **Rock the Casbah: Middle Eastern**

- Fattoush - (Lebanese salad) lettuce, tomato, cucumber, bell peppers, feta, radish, mint, scallions, parsley, pomegranate molasses vinaigrette and toasted pita croûtons
- Chicken (or Mushroom) Shawarma and Vegetable Kabobs, Garlicky White Sauce
- Basmati and Vermicelli Pilaf with Toasted Almonds, Currants and Herbs
- Moroccan Date and Walnut Briouats (Filo Triangles)

## **Southeast Asian: A Feast for the Senses**

*Gluten Free, Dairy Free and Vegan Options*

- Cucumber-Carrot Salad
- Tamarind-Glazed Roasted Side of Salmon with Crispy Shallots, Toasted Coconut, Herbs
- Pineapple Fried Rice - bell pepper, beans sprouts, scallions, cilantro, tofu upon request
- Vietnamese Iced Coffee & Peanut Sundaes

## **Sushi: That's How We Roll!**

*Up to 8 attendees | Gluten Free, Dairy Free and Vegetarian Options*

- Chef-Prepared Miso Ramen and Vegetable Soup - chili sauce served separately
- California Rolls - surimi, avocado, cucumber
- Hand Rolls - shredded carrot, lettuce, herbs, tuna or tuna
- Fresh Seasonal Fruit Macerated in Ginger-Star Anise Syrup, Toasted Coconut, Fresh Mint

## **Wok and Roll: Stir-Fry and Dumplings!**

- Pork (or chicken) Pot Stickers - shiitake mushrooms, napa cabbage served with soy-vinegar dipping sauce
- Asian Cucumber Salad
- Kung Pao Chicken or Tofu - spicy Szechuan stir fry, chilis, bell pepper, water chestnuts in spicy brown sauce
- Jasmine Rice
- Fresh Seasonal Fruit Macerated in Ginger-Star Anise Syrup, Toasted Coconut, Fresh Mint