



# HUNGRY FOR TIME?

## *Personal Chef Services*

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**Experience:** Perfect Risotto

**Class menu courses:** Antipasto Salad, Lobster Risotto, Creme Brûlée

**Description:** In this hands-on class, Chef Samantha will provide you with the know how to make a knock out dinner. By the end of the class, you'll be able to whip up a risotto even Nonna would be proud of. To finish off the evening we'll fire up the creme brûlée torch for the perfect caramelized sugar crust. Guests are welcome to bring wine and beer to enjoy during the class.

Duration (min): 120

Price: \$95 per person

Min-max amount of guests: 2 - 4

**Experience:** Meat and Potatoes

**Class menu courses:** Wedge salad with home made blue cheese dressing, Filet mignon with brandied mushrooms, Caramelized shallot mashed potatoes, Roasted asparagus, Chocolate mousse

**Description:** Join Chef Samantha in the exploration of an indulgent three-course menu of classic dishes that never go out of style and are proven to be time-honored crowd pleasers. Everything taste better from scratch. That's why we'll begin by whipping up a dressing made with fresh herbs and smooth blue cheese crumbles. Learn the secrets of a perfect seared filet topped with creamy decadent brandied mushrooms. End by scraping the bowl of our rich dark chocolate mousse with sweet fresh berries. Guests are welcome to bring wine and beer to enjoy during the class.

Duration (min): 120

Price: \$95

Min-max amount of guests: 2 - 4

**Experience:** Chinese take-IN

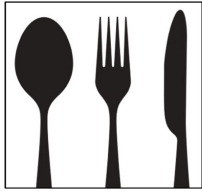
**Class menu courses:** Egg drop soup, Fried rice, Sesame chicken, Banana-Mango wontons with ice cream and ganache

**Description:** Next time you're thinking take-out, make take-IN! Discover exciting techniques and flavorful recipes that you can devour for any weeknight night dinner. In this class, you will be expertly guided through the creation of traditional American-Chinese dishes that are sure to please your tastebuds and impress family and friends. Guests are welcome to bring wine and beer to enjoy during the class.

Duration (min): 120

Price: \$85

Min-max amount of guests: 2 - 4



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**Experience:** Mediterranean Flavour

**Class menu courses:** Baba ganoush with pita, Panzanella salad, Halibut with saffron broth, Baklava with nuts and honey

**Description:** Transport your tastebuds to Greece with fresh fish, herbs and aromatic saffron. You'll enjoy a classic treat, baklava, with sweet honey, flaky pastry dough and assorted nuts. Guests are welcome to bring wine and beer to enjoy during the class.

Duration (min): 120

Price: \$105

Min-max amount of guests: 2 - 4

**Experience:** A Taste of Latin America

**Class menu courses:** Fresh ceviche, Grilled skirt steak with roasted red pepper sauce and avocado relish, Cilantro rice, Dulce de leche bread pudding

**Description:** You'll think your on a tropical island with these dishes full of fresh cilantro and lime. You'll learn to make delish accompaniment sauces for grilled steak and bread pudding so sticky and sweet. Guests are welcome to bring wine and beer to enjoy during the class.

Duration (min): 120

Price: \$95

Min-max amount of guests: 2 - 4

**Experience:** Bayou Favorites

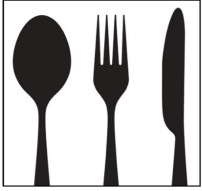
**Class menu courses:** Chicken, sausage and shrimp gumbo, Fried chicken, Pimento mac and cheese, Bananas foster with vanilla ice cream

**Description:** The south is rich in culture and good food! Create and taste the depth of flavor in traditional gumbo. Will then dive into making the perfect crunchy chicken skin, decadent mac and cheese and braised greens. To round out the evening we'll flambé rum and bananas for a southern classic. Guests are welcome to bring wine and beer to enjoy during the class.

Duration (min): 120

Price: \$95

Min-max amount of guests: 2 - 4



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\*All classes are held at our commercial kitchen in Carnegie PA