



## Workshops

Spend some time in the kitchens with our chefs. Learn a new skill, make some delicious food and sit down to enjoy the meal you prepared with your team. Take a printed menu and recipe cards home with you.

### Pasta Making

Make and create two types of pasta: Choose one cut pasta: pappardelle or fettuccine and one filled pasta: tortellini or ravioli.

Three sauces: pesto, carbonara, and al amatriciana

### Sweet or Savory Baking

Choose 3 items:

#### Sweets

Macarons, Fresh Fruit Tarts, Scones, Stout Chocolate Cake, Candied Pecans, or Holiday Cookies

#### Savory

Focaccia Bread, Meat/Vegetable hand pies, Sausage in Puff Pastry, or Bierocks

### Beer Brewing Workshop

Coming soon.

### Cocktail/Mocktail Workshop

Coming soon.

#### Pricing:

\$65/person, 10 – 15 people. Allow 3- 2 ½ hours

## Custom Tasting Menu

Discover the delicate process of pairing food with the perfect beverage to elevate your dining experience. Our team will work with you to create a unique food and beverage pairing.

- Choose from, Asian, Latin American, or American Continental cuisines.
- Choose a beverage category from beer, wine, spirits, or a combination.

#### Pricing:

\$150-250/ per person, minimum 10 guests. Allow 2-2 ½ hours



## Beverage Sensory Analysis

A faculty led beverage tasting with charcuterie and crudité provided

### Beer

Beers of the world  
Regional craft beer

### Wine

Regional selection of wine  
Varietal specific tasting  
Vintner's selection

### Spirits

Whiskey, Vodka, Tequila, Gin, Liqueur

### Non-Alcoholic

Coffee, Tea, and Trendy Bevs  
NA Beer, NA Wine, or NA Spirits

### Pricing:

\$45-100/ per person, 12-24 guests. Allow 2-2 ½ hours



## Dining with Hospitality

Host a luncheon with your team or community partners. These menu items are some of the very same recipes that our students learn in class. Served with a beverage package of coffee service, water, and iced tea. Menu options provided upon request.

3 course meal: select a salad, entrée, and dessert

**Pricing:** \$40-75/ per person

4 course meal: select an appetizer or soup, a salad, entrée, and dessert

**Pricing:** \$50-85/ per person

Event Request Form

