



Private Cooking Class for 10 people

Menu 1 – Fusion Cuisine

Appetizer:

Pan Seared Scallops with Tarragon White Wine Sauce on a bed of Mixed Green Salad with Champagne dressing

Entrée:

Coconut Chicken Curry served with Cumin Rice
Cabbage Medley with Poppy and Mustard Seeds

Dessert:

Chilled Lemon Buttermilk Pudding with Blueberry Compote

Menu 2 - Appetizer/Tapas Style Party

Vegetable Cabbage Kofta's with Quail Eggs and Tamarind Dressing
Caprese Kabobs
Smoked Salmon with Cognac Mayonnaise on Crisp Crostini
Prosciutto and Jalapeno Poppers with Herbed Cream Cheese
Spanish Potatoes
Coronation Chicken Cups
King Prawn Brochettes
Garlic Mushrooms in Sherry
Tandoori Chicken on skewer with apple chutney
Seasonal Fruit Salad in light Mint Syrup Dressing
Herbed Scallion, Ham and Pecan Cheeseball with crackers

Menu 3 – Vegetarian/Gluten Free Option

Appetizer:

Vegetable Pakoras (Fritters) with Apple Mint and Carrot Chutney **or**
Spiced Moong Dhal (Soup) with Crusty Bread

Entrée:

Individual Veggie Pot Pies with Gravy
Green Salad with Toasted Walnuts & Mustard Vinaigrette

Dessert:

Rum Butter Bananas in Caramel Sauce, served with Vanilla Ice
Cream