

CHILDREN BIRTHDAY COOKING PARTIES

Chef Walters Cooking School provides cooking themed parties, classes, camps, and specialty events for children in the state of Rhode Island. Our cooking events are a fun way for kids to flex their creative muscles, spend time working in peer groups, and best of all:

A great way to introduce them to the joy of cooking and baking!

Cooking teaches kids valuable skills that they can carry with them through life. Children practice basic math when they measure ingredients, reading comprehension as they follow a recipe, team building as they work in groups, and they also build a strong foundation for healthy eating. All of these skills are mixed in with delicious food and fun. We present another view of foods much more intricate and elevated in style because we feel that children could enjoy the art of discovering new flavors and textures, and move them forward the knowledge of better nutrition and healthy lifestyle. We do not endorse manufactured ingredients, Trans-fats, or GMO. We support sustainable agriculture, organic and **“back to roots cuisine”**.

▪ Kid's Birthday Parties

Girls and boys, ages anywhere from 8-14, will get to learn by applying personal skills, and are encouraged to explore their imagination and creativity while learning basic cooking techniques, nutrition and safety in the kitchen.

▪ Children will:

Eat the foods they prepare
Learn the fundamentals of nutrition
Receive printed recipes
Receive a paper chef hat

▪ What's included?

Experienced staff to instruct and assist
Choice of one delicious party meal theme & all ingredients
Individual birthday cupcake decorating & candles
Paper plates, napkins, utensils and cups
Beverages / Unsweetened, nutritious and wholesome / No soft drinks
Set up and clean up / free parking

Party prices:

Package ① price \$375 for 12 children

Includes 1 entrée and 1 choice of either appetizer or dessert /each additional child above 12 will be \$ 30 per child. Our facility can accommodate up to 24 participants. Time 2 hours

Package ② price \$450 for 12 children

Includes 1 appetizer 1 entrée and 1 dessert / each additional child above 12 will be \$ 35 per child. Our facility can accommodate up to 24 participants. Time 2 ½ hours

Birthday party menu selections

▪ Appetizers

Mozzarella in carriage with delicious dipping sauce
Tomato and Bon Petisco cheese bruschetta
Muffins of organic spinach & carrots
Stuffed mushrooms with vegetable puree
Roasted Peppers cylinders stuffed with rice and fresh herbs
Pizza making with ham & roasted pineapple
Tricolor fresh green salad with condiment
Home-made, hand-cut fries with cream cheese artichoke dip
Fresh savory scones with salami, Fontina cheese and thyme

▪ Entrée

Chicken tenders with creamy leeks and dill
Turkey burgers with homemade barbecue sauce
Mac & Cheese, the original version baked in cast-iron
Fresh pasta making with tomato or butter and Parmigiano sauces
Stuffed puff pastry with asparagus and pears
Stuffed Calzone with ricotta and Parma prosciutto
Country frittata of vegetables and Yukon potatoes
Fish & Chips traditional Irish recipe
House-made Chili traditional Kentucky recipe

▪ *Dessert*

Tiramisu individual trifles...mastering an artistry
Banana, Strawberry and chocolate gelato parfait
Biscotti traditional, our Tuscan favorite
Chocolate beet cake.... They will never know it!
Chocolate rice pudding cooked in almond milk
Orange flan and lemon zest with ginger bits
Nutella Crepes with Belgian chocolate sauce
Roasted pears with cloves and balsamic-honey glaze

Extras

▪ **Artsy favor bags**

Party Favor bags are \$7.00 ea and contain 1 rubber baking spatula, and 1 autographed Chef Walters Cookbook "Flavors & Knowledge"

▪ **Cancellation Policy for Kid's birthday parties**

When you reserve a kitchen for a birthday party we require a 50% deposit. The deposit is non-refundable and non-transferrable (meaning rescheduling the event) within 30 days of the party date. We will refund or reschedule only if we can rebook the kitchen.

If you cancel at least **14 days** prior to your event: Your payment will be refunded in full.

If you cancel less than 7 calendar days before your event/class: **No refunds**, transfers, gift cards or credits will be issued for cancellations. We cannot provide refunds, transfers, or makeup sessions for classes missed because of illness, job loss, personal emergencies or events beyond our control.

▪ **Children should:**

Wear closed-toe shoes to class and to dress appropriately for a cooking environment. Open-toed shoes, and flip flops are not allowed to be worn during class. Hair tied back. We will provide an apron during the cooking class or you may bring in your favorite apron as well.

▪ **Nut Allergies:**

Chef Walters Cooking School is NOT a nut free facility. Any nuts that are on site are stored in enclosed containers. All pans, pots, bowls, etc are run through our ware washing machine which reaches sanitizing temperatures during the cycle. In the classes most recipes we select allow the option of including or excluding nuts and we set up for each child accordingly. For the birthday parties NONE of the recipes include nuts.

- **Other food allergies or religious dietary restrictions:**

We also try to accommodate children with other allergies like milk allergies, sesame, soy, etc. As long as you inform our staff when you register your child that there are food allergies or dietary restrictions like no pork or no shellfish we will always try to find a substitution for the student unless the recipe restricts it. **It is VERY IMPORTANT** that you indicate these issues during the registration process.



Chef Walters Cooking School 286 Atwells Avenue Providence Rhode Island 02903

Chefwalterscookingschool.com

401.273.2652