



Cooking Class Event Styles

Hands-on Cooking Parties

Guests are divided into groups and guided by the chef instructor. Each group prepares one course of the chosen menu. Hands-on parties last 2-3 hours and finish with guests sitting down to enjoy the family-style meal they prepared. Sufficient courses must be selected to limit groups to 4-5 people/group (i.e. an event for 14 guests must consist of at least 3 courses). Each guest will receive copies of all recipes prepared in the party.

- Pricing: Starting at \$65/person*
 - based on menu selection and number of courses
 - ** plus beverages, sales tax, 20% service charge, facility rental/standard travel fee, any premium menu/date upcharges, and possible extended travel fees (beyond 25 mile radius of 63104 or 40 mile radius of 46307);*
- Capacity: Maximum of 14 guests on-site at Vicini; (variable based on host's kitchen for in-home events)
- Length: 2-3 hours

Demonstration Classes and Demo/participation Classes

Guests sit-back, relax, and watch the chef instructor demonstrate how to prepare the chosen menu.

Demo/participation classes are modified demo classes where the chef prepares and demonstrates the recipes with some hands-on help from guests who would like to be involved. Host may choose a full demonstration class or to have only 1 or 2 dishes demonstrated to allow more time for guests to mingle and visit with each other. Choose either a full-meal or smaller taste portions of the demonstrated recipes. Each guest will receive copies of all recipes prepared in class.

- Pricing: Starting at \$50/person* (taste portions); Starting at \$65/person* (full meal)
 - Based on menu selection and number of courses
 - ** plus beverages, sales tax, 20% service charge, facility rental/standard travel fee, any premium menu/date upcharges, and possible extended travel fees (beyond 25 mile radius of 63104 or 40 mile radius of 46307);*
- Capacity: Maximum 16 guests (full meal); Maximum 20 guests (taste portions) on-site at Vicini (variable based on host's kitchen for in-home events)
- Length: 2 – 3 hours

Additional options (call for pricing)

- Custom aprons to commemorate your event
- Paper chef hats
- Prizes for culinary competitions
- Goody bags/guest favors

All dishes are subject to change/substitution based on ingredient availability and seasonality.

A New Dawn cooking school & personal chef service/Vicini pastaria, café, & market

1916 Park Ave, St. Louis,

314-827-6150, anewdawnchef@gmail.com



Private Event Policies

- ****Pricing exclusive of beverages, facility rental fee/standard travel charge, premium menu/special diet upgrade charges, extended travel charges (beyond 40 mile radius of 46307 or 25 mile radius of 63104), premium date upgrade charge (Fri-Sun weekend upcharge, Holiday upcharge), sales tax, and service charge that will be added to your final bill.****
- Event may be hosted in your home or our café space in Lafayette Square in St. Louis
- The following minimums must be met for all on-site or off-site private events in STL (\$2800 minimum for all Chicagoland events)
 - Weekends (Fri, Sat, Sun): \$1500 minimum on-site at cafe/\$1800 minimum off-site
 - Weekdays: \$500 minimum on-site at cafe/\$1000 minimum off-site
- A \$500 deposit is required to officially book your event and reserve the date and is NON-REFUNDABLE within 6 weeks of your event.
- Your final guest count & final menu must be confirmed at least 1 week prior to your event. Once confirmed, NO changes may be made except with prior approval of Vicini/A NEW DAWN at our discretion. Host will still be charged for any “No show” guests accounted for in the confirmed Final guest count.

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Sample Menus

Choose from one of our sample menus below or work with our chef instructors to customize an event unique to your group. Menus/prices are subject to change based on ingredient availability and variable food cost. Most menus are appropriate for either a demonstration (D) or hands-on (HO) format as indicated. A dinner party format (no instruction) is also available. Please specify your format preference at time of booking.

Small plates (\$70-90/person*)

Asian fusion (D or HO):

Sushi-California rolls and spicy tuna rolls
Vietnamese spring rolls
Crab rangoon
Shrimp and pork shumai
Potstickers

Elegant Hors d'oeuvres (D or HO):

Cherry tomatoes stuffed with roasted garlic cream cheese
Baked Crab Rangoon in wonton cups
Freshly Shucked Oysters with Mignonette
Smoked salmon canapés

These items will be available when guests arrive:

- Cheese plate served with assorted crackers
- Crudités with Tzatziki Cucumber Yogurt Dip

Spanish Tapas (D or HO):

Chimichurri flank steak crostini
Crab croquettes with red pepper dipping sauce
Potato and saffron tortilla
Garlic steamed mussels

These items will be available when guests arrive:

- Cheese plate with assorted crackers
- A selection of Spanish olives and nuts

Delectable Dinners (\$75-100/person* full meal; \$55-75/person* taste portions)

Hands-on Pasta Workshop (HO only):

Attention pasta lovers! Join us for this hands-on pasta workshop where you'll learn techniques for preparing fresh pasta dough and create a variety of hand-rolled, stuffed, and machine-cut pasta shapes. Antipasti will be

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provided to snack on throughout class. We'll conclude class with a pasta meal of some of your creations (if desired) and/or students will leave with a selection of handmade pastas to enjoy at home.

Pasta Party (HO or D):

Hors d'oeuvres (prepared in advance): Antipasti platter

Made-from-scratch pasta: Choice of 1 ravioli, 1 non-stuffed pasta, and 2 sauces

- Ravioli (choose 1): mushroom, butternut squash, spinach-ricotta, 3 cheese, basil and goat cheese, Sweet corn-lobster (+\$4/person), Seasonal
- Non-stuffed Pasta (choose 1): fettucine, spaghetti, tagliatelle, farfalle, garganelli
- Sauces (choose 2): Arugula-almond pesto, Three cheese sauce, Vodka tomato-cream, Pomodoro, Puttanesca, Roasted red pepper pesto

Dessert: Torta Caprese (flourless chocolate-almond cake)

Italian comfort foods (D or HO)

Antipasti platter (prepared in advance)

Mushroom-truffle risotto

Butternut squash ravioli with sage brown butter

Gianduja mousse (chocolate-hazelnut mousse)

Quick and Easy Meals (D or HO)

Pan-seared chicken breast or pork tenderloin with pan sauce

- Choice of chicken breast OR pork tenderloin
- Choice of piccata, marsala, apricot-orange, brown ale, michelada, mojito, cherry-port, balsamic-fig, or mustard-cider sauces

Glazed wild salmon

- Choice of honey-chipotle, balsamic-tarragon, honey-lemon, maple-horseradish, ginger-orange, or michelada glazes

Roasted seasonal vegetable and chef-selected grain

Taste of China (D or HO):

Crab Rangoon

Hot and Sour Soup

General Tao's Chicken

Gingered pear crisp with five-spice whipped cream

French Classic Sauces (D only):

Vinaigrette-Walnut arugula salad with Champagne vinaigrette

Béchamel-Leek and Potato au gratin

Hollandaise-over asparagus

Bordelaise-Steak au poivre with Bordelaise sauce (add \$5/person for filet mignon)

Coulis-Flourless chocolate cake with raspberry coulis

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French Country Fare (D only):

Brie en croute
Walnut arugula salad
Coq au vin (chicken stewed in red wine) **OR** Beef Bourguignon
Crème Brulee

An Evening in Provence (D or HO):

White wine steamed mussels with tarragon
Halibut Provençal
Baked ratatouille
Lavender Crème Brulee

Vegetarian Winter Squash (D or HO):

Butternut squash and apple soup
Squash Risotto served in roasted acorn squash
Pumpkin Mousse with pumpkin seed brittle

Regional Italian (D or HO):

Caprese or Winter Caprese Salad
Basil Artichoke Risotto
Tuscan Seafood Stew
Tiramisu

Southern Celebration (D or HO):

Fried green tomato stacked salad
Cheddar Grits
Baked macaroni and Cheese
Pomegranate-glazed Ham
Peach cobbler

Mexican Fiesta (D or HO):

Classic guacamole with tortilla chips
Chile rellenos de queso
Seared tuna tacos with grilled pineapple salsa
Coconut sorbet with mango-lime coulis

Elegant Dinner (D or HO):

Crab croquettes with red pepper dipping sauce
Basil artichoke risotto
Herb-crusted rack of lamb
Dark chocolate espresso mousse

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Night on the town (D or HO):

Oysters Rockefeller

Basil and goat cheese ravioli with red pepper pesto

Red pepper steak roulade with creamy parmesan polenta

Champagne and roses sorbet (prepared in advance)

Latin Fusion (D or HO):

Potato and chorizo empanadas

Tomato gazpacho with cilantro-lime cream

Argentinean flank steak with chimichurri

Mexican chocolate cake with toasted almonds

Flavors of Japan (D or HO):

Miso soup

Sweet and sour cucumber salad

Assorted maki rolls (California, spicy tuna, asparagus)

Chicken teriyaki

Green tea mochi

Sushi (D or HO)

Miso soup

Sweet and sour cucumber salad

Assorted maki rolls (California, spicy tuna, asparagus)

Assorted nigiri

Gadget Party (HO only):

The perfect party for a wedding shower to show the bride and groom what to do with all those kitchen gadgets they registered for. Group is split into teams and paired with an appliance often found on wedding registries to prepare a course for all the guests to enjoy.

Stand mixer: Mushroom Empanadas

Blender: Tomato Gazpacho with cilantro-lime cream

Food Processor: Argentinean flank steak with chimichurri

Ice cream maker: Coconut Sorbet with Mango-lime Coulis

Luscious Lunches/Brunches (\$65-85/person* full meal; \$50-70 taste portions)

Bistro Lunch (D or HO):

French onion soup

Croque monsieur **OR** Mushroom and Leek Quiche

Nicoise Salad

Chocolate mousse

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Sunday Brunch Buffet (HO or D):

Potato pancakes with smoked salmon and crème fraiche
Asparagus, leek, and prosciutto quiche
Citrus Salad
Challah French toast with maple apple butter
Parmesan Pear Scones

Afternoon Tea (HO or D):

Cranberry Orange Scones
Assorted Tea sandwiches
Lemon cakes with lemon glaze
Caramelized onion tartlets
Assorted Hot and iced teas

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