



## 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 croustade  
Walnut arugula salad  
Coq au vin (chicken stewed in red wine) **OR** Beef Bourguignon  
Crème Brûlée

An Evening in Provence (D or HO):

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

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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