



## 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 5 people/group (i.e. an event for 20 guests must consist of at least 4 courses). Each guest will receive copies of all recipes prepared in the party.

- Pricing: Starting at \$60/person\*
  - based on menu selection and number of courses
  - \* *plus sales tax, 20% gratuity, facility rental/standard travel fee, any premium menu/date upcharges, and possible extended travel fees (beyond 25 mile radius of 63104 or 46307); \$500 minimum must be met for all private events in STL (\$1000 minimum for Chicagoland events)*
- Capacity: Maximum of 16 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 \$45/person\* (taste portions); Starting at \$60/person\* (full meal)
  - Based on menu selection and number of courses
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- Capacity: Maximum 16 guests (full meal); Maximum 25 guests (taste portions) on-site at Vicini (variable based on host's kitchen for in-home events)
- Length: 2 – 2 ½ hours

### Additional options (call for pricing)

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

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*A New Dawn cooking school & personal chef service/Vicini pastaria, café, & market  
1916 Park Ave, St. Louis,*

*314-827-6150, anewdawnchef@gmail.com*



## Sample Menus

Choose from one of our sample menus below or work with our event coordinators 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 (\$60-85/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

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## **Delectable Dinners (\$60-95/person\*)**

### 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 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, 3 cheese, basil and goat cheese, Sweet corn-lobster (+\$2/person), Seasonal
- Non-stuffed Pasta (choose 1): spaghetti, tagliatelle, farfalle, pici, gnocchi sardi
- Sauces (choose 2): Arugula-almond pesto, Three cheese sauce, Vodka tomato-cream, Pomodoro, Puttanesca, Basil pesto, Roasted red pepper pesto

Dessert: Tiramisu

### 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

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*Bordelaise-Steak au poivre with Bordelaise sauce (add \$5/person for filet mignon)  
Coulis-Flourless chocolate cake with raspberry coulis*

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 Provencal  
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

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Elegant Dinner (D or HO):

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

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

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## **Luscious Lunches/Brunches (\$60-80/person\*)**

### Bistro Lunch (D or HO):

French onion soup  
Croque monsieur **OR** Mushroom and Leek Quiche  
Nicoise Salad  
Chocolate mousse

### 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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