

## *Cooking Classes*



Looking for a one-of-a-kind experience as a special birthday or anniversary gift?

Want to spend an afternoon with your friends turning flour and eggs into fresh home crafted pastas?

Are you interested in learning healthy cooking techniques and menu planning that has been customized to meet your needs and the preferences of your family?

Or how about an evening in the warmth and comfort of your own kitchen learning authentic techniques for preparing Thai cuisine?

Hands-on, personal cooking classes are always available at Madeline's Table.



Classes are customized based on whether you want focused instruction, or simply a great time learning something new with your friends.

Classes can be held in your home, or after hours at the Jersey Girl Cafe kitchen in Hamilton, NJ.



## *Cooking Classes, more...*

Some example of recent classes:



### *Pasta Making*

Starting with flour, eggs, and water, we make pasta dough from scratch, then roll it out into strands of fresh fettuccini.

We will also prepare fresh spaetzle dumplings along with our fabulous dessert ravioli.

While the pasta cooks, and to round out the meal we make a salad, and salad dressing, from scratch. We include 2 sauces to serve on top of the pasta. BYOB!



### *Bachelorette Bash*

Recipes and techniques to impress the groom –

- ✓ Low Fat Pasta Primavera
- ✓ Pan Roasted Salmon with Tomato and fresh Oregano
- ✓ Tuscan White Bean Salad
- ✓ Chocolate Molten Lava Cakes

### *Learning Gluten Free Cookery (not the pasta making class)*

Bad news, the doctor says you've got to cut the gluten out of your diet. Learn how to easily substitute easily found gluten free products for wheat based ingredients.

We make

- ✓ Gluten free Chicken Francaise
- ✓ "Breaded" Shrimp
- ✓ Alfredo Sauce
- ✓ Sweet Coconut Rice for dessert



## *Cooking Classes, more...*



- ✓ Classes are scheduled after café hours, and last about 2.5 – 3 hours, including time to eat.
- ✓ Access to the café 30 minutes before the class if decorating for a special occasion.
- ✓ Let us know of any allergies so we are sure to exclude those items from the class.

### **Includes**

- ✓ Use of café
- ✓ Ingredients and equipment
- ✓ Chef instructor for duration of class
- ✓ Copies of the recipes
- ✓ Time to enjoy the food you've made
- ✓ Water, coffee, and brewed iced tea

### **Cost**

- ✓ Classes for 1 to 4 people - \$250
  - \$35 for each additional person, up to 7 total
- ✓ Classes of 8 people or more - \$35 for each person, with a \$350 minimum
- ✓ Classes held in your home - \$50 to \$75 additional travel fee.
- ✓ An additional \$25 for every additional half hour of café use over 3 hours.

Call Chef Kathy at 609-838-9799 to plan a fun and informative evening where we try new recipes, perfect old favorites, or work on some new kitchen skills!

