

# Blue Apron Cooking School

## Cooking Class Schedule – 2021

*All classes will include wine, cocktail and non-alcoholic option even if not listed below.*

**Brunch Buffet in the Garden**    Participation | \$50    Tue. 6/29 @ 10:30am or Wed. 6/30 @ 10:30am

*Fresh and light dishes to savor while enjoying dining outdoors!*

Cool & Creamy Cucumber Soup, Cucumber Salsa, Fresh Tomato & Basil Tartlets, Spring Vegetables with Egg Vinaigrette, Sweet & Spicy BBQ Chicken, Egg Pancetta & Avocado Tea Sandwiches, Savory Cheddar Pepper Mini Muffins, Cowboy Cookies made with Homemade Granola & a trio of mini dessert tarts – Lemon Raspberries, Strawberry Chocolate & Sugar Cookie Fruit.

**Grilled Summer Salads, Breads & Sweets**    Participation | \$50    Wed. 7/14 @ 10:30am or Thur. 7/15 @ 10:30am

*We'll be using indoor grills to create these fun & fabulous dishes, but all would be perfect for outdoor grilling as well.*

Apple Pancetta Bites, 3 succulent topped Grilled Flatbreads, Coffee Cocoa Grilled Rubbed Steak Salad, Grilled Veggie Cobb Salad, BBQ Chicken Cobb, Brown Sugar Chile Rubbed Grilled Salmon Salad, Grilled Angel Food Cake & Fruits with Ice Cream & Rum Sauce.

**Days of Wine & Roses**    Participation | \$50    Tue. 7/27 @ 10:30am or Wed. 7/28 @ 10:30am

*Celebrating the beauty, fragrance and amazing savory & sweet flavors of Roses. Just imagine the table decor for this one!*

Rose Petal & Veggie Spring Rolls with Rose Dipping Sauce, Rose & Radish Soup, Rose Raspberry & Pistachio Salad with Rose Water Dressing, Roasted Chicken with Rose Petal & Prickly Pear Glaze, Stuffed Dates with Pistachios & Roses, Apple Rose Tarts with Rose Petal Ice Cream or Strawberry Rose Eton Mess.

**Dog Days of Summer**    **Demonstration | \$30**    Wed. 8/11 @ 10:30am

*A buffet to sample all demonstrated recipes included!*

*When it's just too hot to spend much time in the kitchen – quick, easy and cool recipes!*

Pickled Beet and Orange Salsa, Watermelon Feta and Mint Salad, No Bake Chicken Spaghetti, Italian Panzanella, Spicy Thai Veggie Wraps, Shrimp Ceviche Tostadas, Curry Chicken Salad Croissants, Vanilla Ice Cream with Dulce de Leche Swirl & Candied Pecans.

**Late Summer Supper**    Participation | \$50    Tue. 8/24 @ 10:30am or Wed. 8/25 @ 10:30am

*Savoring summer's bounty with an Asian flair!*

Asian Inspired Rainbow Rolls with Dipping Sauce, Spicy Shrimp with Creamed Corn, Lamb Curry with Condiments, Sticky Sweet Coconut Rice, Crispy Mango Slaw, Pickled Cucumbers & Beets, Grilled Naan, Raspberry Vanilla Ice Cream Cookie Sundaes.

## All-A-Board!

Participation | \$60

Tue. 9/14 @ 10:30am or Wed. 9/15 @ 10:30am

*In this class you will learn how to plan and assemble a wide variety of creative and fun charcuterie boards as well as make delicious accompaniments for each selection.*

- Classic Charcuterie, perfect for entertaining or happy hour
- Elegant Brunch, for that special occasion
- Game's On, with all of our half-time favorites
- Vegetarian Board, so good no one will miss the meat!
- Tea Party Favorites, just imagine this fun one!
- Decadent Dessert Boards, such as, Sundae Social, and S'mores-ga-Board!

## Breakfast at Tiffany's

Participation | \$70

Wed. 9/29 @ 10:30am or Thur. 9/30 @ 10:30am

*A semi repeat of one of our most popular classes ever.  
The table setting alone is worth coming for!*

Creamy Lox on Toast Points, Peach Champagne Bisque, Fennel & Fig Scones with Maple Butter, Blueberry & Lemon Ricotta Mini Pancakes, Strawberry Goat Cheese & Basil Tea Sandwiches, Truffle Eggs with Crème Fraiche & Caviar, Asparagus with Bacon & Egg, Chilled Devonshire Soufflés and Espresso Biscuits.

## Classic Italian Dinner Party

Participation | \$50

Wed. 10/13 @ 10:30am or Thur. 10/14 @ 5:30pm

*This class will have all the "bells & whistles"  
of a traditional multi course classic Italian meal – all 8 courses!*

Mushroom & Fontina Crostini, Antipasto of traditional meats, cheeses and veggies, Pappardelle Pasta with Sausage, Mushrooms & Peas, Classic Seafood Cioppino, Hearty Salad with Homemade Croutons & Italian Dressing, Balsamic Glazed Figs with Goat Cheese, Italian Amaretti Tortoni, and Lemoncello.

## Soups & Sandwiches

Participation | \$50

Tue. 10/26 @ 10:30am or Wed. 10/27 @ 10:30am

*Soup & Sandwiches – always a welcome combination.  
Today we will enjoy quite a unique and yummy variety.*

Mulligatawny Soup with Kasundi-Bengali Chicken Sandwich, Apple Brie Soup with Green Apple Brie Crostini, Spicy Thai Shrimp Soup with Shrimp Salad Sandwich, Creamy Southwest Pumpkin Soup with Crispy Black Bean Tacos with Feta & Cabbage Slaw, Classic Chicken Noodle Soup with "Duke of Windsor" Grilled Sandwich, White Chocolate & Fruit Dessert Soup with Dulce de Leche Cinnamon Sandwich Cookies.

## Warm Winter Mornings

Participation | \$50

Tue. 11/9 @ 10:30am or Wed. 11/10 @ 10:30am

*Time to get cozy 'cause it's getting chilly!  
Start your day with these satisfying and delicious dishes.*

Lemon Ricotta Cheese Danish, Homemade Granola & Fruit & Yogurt Parfaits, Brown Sugar Glazed Ham & Sweet Potato Biscuit Sliders, Classic Eggs Sardou, Fruit & Cream Topped Dutch Baby Pancakes, Savory Egg Strata, Espresso Biscuits, Chocolate Espresso Soup with Toasted Marshmallows.

## Christmas Eve Dinner

Participation | \$60

Tue. 12/7 @ 10:30am or Wed. 12/8 @ 10:30am

*If you celebrate your special meal on Christmas Day, this meal would be perfect then as well!*

Fancy & Fun Christmas "Tree" Appetizer Board, Cranberry & Pecan Cheese Wafers, Roasted Chestnut Soup with Thyme Cream and Rosemary Cookies, Classic Crown Roast of Lamb or Pork, Roasted Brussels Sprouts with Bacon, Pecans & Cranberries, Duchess Potatoes or Carrot Soufflé, Sugarplums, Winter-White Yule Log with Eggnog Ice Cream. And will toast the holidays with a fabulous Sparkling Champagne Holiday Cocktail!