



"Where Culinary Excellence Begins"

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	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
August 2008						1 Dinner Party Hors D'oeuvres	2 Grilling Secrets
	3	4 Office Hours 10-6	5 Quick-n-Easy Meals	6 Breads IV	7 Tailgating Favorites	8 Date Night: Thailand	9 Desserts 101
	10	11 Happy 27th Chef Bugher	12 Kids Camp Appetizers	13 Kids Camp Entrees	14 Kids Camp Desserts	15 Kids Camp Graduation	16 Advanced Desserts
	17	18 Private Function	19 "Wrap It Up II" Latin- Style	20 Private Function	21 Steak House Favorites	22 Private Function	23
	24	25 Office Hours 10-6	26 New Student Orientation	27 New Student Orientation	28 New Student Orientation Open House	29 New Student Orientation	30

AUGUST 2008 | CLASS DETAILS

- Denotes Hands On Class - Denotes Demo Class

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| <p>8/01 Dinner Party Hors D'oeuvres </p> <p>Create delicious hors d'oeuvres such as Bruschetta, stuffed mushroom caps, antipasto skewers!
6—8:00 pm \$30</p> <p>8/02 Grilling Secrets </p> <p>Learn the art of grilling from dry rubs and marinades to finishing techniques!
1-3:00 pm \$25</p> <p>8/05 Quick -n-Easy Meals </p> <p>Create a light and healthy meal that's easy for your busy lifestyle. Menu will be glazed salmon and artichokes.
6—8:00 pm \$25</p> <p>8/06 Breads IV </p> <p>Come learn to make Moravian and Southern style breads.
6—8:00 pm \$30</p> <p>8/07 Tailgating Favorites </p> <p>Try a twist for your tailgating season this year with buffalo wings, bison meatballs and a green velvet stadium cake.
6—8:00 pm \$30</p> <p>8/08 Date Night: Thailand</p> <p>Join the CCI for an unforgettable night in Thailand. Our menu for date will be dumplings with a hot chili soy sauce, spicy shrimp soup, five-spice bbq pork on rice, and dessert will be mango sticky rice.
6—8:00 pm Special: 2 for \$60.00</p> <p>8/09 Desserts 101 </p> <p>Learn the easy way to make fancy desserts. Cookie tuiles, crème brulee, chocolate cappuccino.
1—3:00 pm </p> | <p>8/12-8/15 Kids Camp </p> <p>Kids boot camp for ages 15-18. Learn to make appetizers, entrees, and desserts in a week long crash course and try it out on your parents graduation day! Course includes price of chef coat.
10 am-12:00 pm Tuesday—Thursday
4 – 8 Kids; 6– 8 Parents— Friday (Graduation Dinner at 6)
\$125 / Chef Coat Included</p> <p>8/16 Advanced Desserts </p> <p>Come try your hand at soufflés, petit fours, Chef Bugher's CCI Signature Dessert, <i>Chocolate Raspberry Delight</i>.
1—3:00 pm \$30</p> <p>8/19 Wrap it Up II- Latin Style </p> <p>Learn to make your favorite Latin-style wraps. Including empanadas, flautas, and an original dessert.
6—8:00 pm \$30</p> <p>8/21 Steakhouse Favorites </p> <p>Recreate your favorite steakhouse meals in your own kitchen. Onion flower, chopped salad, and sirloin topped with onion ringers.
6—8:00 pm \$25</p> <p>8/26-8/29 Student Orientation</p> <p>Welcome new and returning MCTC Students.</p> <p>8/28 New Student Open House</p> <p>Stop by the CCI and meet our new and returning student chefs and check out our fall upcoming events.
1—3:00 pm</p> |
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