



March 2008

"Where Culinary Excellence Begins"

**917 3rd Ave.
Huntington, WV
25701**

**E-mail:
www.marshall.edu
/ctc/cci**

Sun	Mon	Tue	Wed	Thu	Fri	Sat
2	3 Office Hours 10-6	4 Class Italian Delight	5 Private Function	6 Class The art of Food	7 Date night	8
9	10 Office Hours 10-6	11 Class Fine dine At home	12 Class Basic Cake Decorating	13 Private Function	14 Private Function	15
16	17 Office Hours 10-6	18 Class Sauces from scratch	19 Kids egg decorating	20 Private Function	21 Private Function	22
23	24 Office Hours 10-6	25 Class The art of the soufflé	26 Class Intermed sauces	27 Class Herbs and spices	28 Date night	29
30	31 Class Advanced sauces					

1-(304)-525-2960

March 2008 Class Details:

3/04/2008 Come and learn the traditional unconventional Italian cooking including a succulent strawberry stuffed ravioli smothered in a beautiful cream sauce preformed by student chef **\$30 6-8pm**

3/06/2008 Come and join us with hands on lessons in preparing beautiful tasty food to make your friends jealous . We will educate you on how to turn basic food from your pantry into beautiful works of art Hands on! **\$35 6-8pm**

3/7/2008 Come and join us with a beautiful evening at the Cooking and Culinary Institute. We will be featuring a Mediterranean style of foods including seared polenta salad, stuffed eggplant rolls and finished with port poached pear with vanilla bean cream sauce. Bring your friends!!! **\$50pp6-8pm**

3/11/2008 Come and learn how to do fine dining in your own home on a tight budget **\$35 6-8pm**

3/12/2008 Chef Oesterreicher will share his special butter cream icing recipe. His technique creates a fondant effect without the fondant taste. 6-8pm **\$35.00**

3/18/2008 Learn the basics of soup, stocks, and sauce making. A variety will be featured. *Hands-On.* Class is 6pm to 8pm. **\$35.00**

3/19/2008 This workshop will be all about Easter egg decorating for the kids . Filled with fun and lots of

colors. There will also be an indoor egg hunt at the end of class. Don't miss this. Hands on! **\$25 6-8pm**

3/25/2008 Come and learn the classical way to prepare a traditional soufflé. We will show you a variety of soufflé s from a delightful breakfast soufflé, to a decadent chocolate soufflé. See how easy it is and what every one of your gatherings is missing. Hands on! **\$30 6-8pm**

3/26/2008 This will be our second session on sauces. Come and learn how to break down a stock and turn it into a beautiful and tasteful sauce to accompany any of your favorite dishes. This will include beef, poultry, and a seafood sauce. Are your mouths watering yet? This is a can't miss. **\$35 6-8pm**

3/27/2008 A class featuring the paring of herbs and spices to protein . We will be making a lemon tarragon sauce and a Cajun remoulade. This will be a flavor packed night so freshen up those taste buds! **\$30 6-8pm**

3/28/2008 Date night will be... "A taste of Italy". A fine dining experience featuring a three course dinner. An appetizer ,creamy spinach gnocchi au gratin, An entrée of a hand-stuffed lobster ravioli smothered in a tarragon cream sauce accompanied by brushetta, ending in a delightful caramelized panna cotta. **\$50pp 6-8pm**

3/31/2008 Advanced sauces. **\$35 6-8pm**