



"Where Culinary Excellence Begins"

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	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
September 2009			1 Pizza Start to Finish	2 End of Summer Dinner Ideas	3 Available for Booking	4 Office Hours	5 Closed Labor Day Weekend
	6 Closed Labor Day Weekend	7 Closed Labor Day	8 Available for Booking	9 30 Minute Lean Meals	10 Tailgate Favorites	11 Beach House Dinner	12 Healthy Cuisine for Youths
	13 Vegetarian Favorites	14 Office Hours	15 Tapas Party	16 Lobster Surprise	17 Cocktail Party Foods	18 Private Function	19 Chili Fest
	20 Bar Cookies	21 Office Hours	22 Autumn Harvest Cooking	23 Cooking with Coffee	24 Private Function	25 Private Function	26 Private Function
	27 Italian Brunch	28 Office Hours	29 Crab-Fest	30 Southeast Asian Recipes			

September 2009 | CLASS DETAILS

- Denotes Hands On Class - Denotes Demo Class - Denotes Seated Service

9/01	Pizza Start to Finish Ever wanted to make a pizza that doesn't taste like it came out of a freezer? This class is for you. We start with teaching you how to make a delicious crust, then learn traditional and gourmet toppings to wow your friends and family. 6-8pm \$25	9/16	Lobster Surprise Learn how to make affordable succulent Lobster dishes, such as, Lobster Risotto, Crispy Lobster with Sweet Green Butter, and Creamy Tomato Lobster Linguine. 6-8pm \$35
9/02	End of Summer Dinner Ideas Summer is coming to an end. Rustic Gazpacho, Jalapeno Corn Bread, Spicy Coleslaw, and Ginger Star Shortcakes will make a great end of the summer dinner party. 6-8pm \$25	9/17	Cocktail Party Foods Goat Cheese Quesadillas, Spinach & Cheese Phyllo Pies, and Roast Beef Grissini with Remoulade will be hits at your next cocktail party. 6-8pm \$30
9/09	30 Minute Lean Meals We show you how to make a healthy lean meal in just 30 minutes. The menu will include Broccoli & Chicken Noodle Soup with half the fat and calories, Tilapia en Papillote, and Brandy Glazed Peaches. 6-8pm \$30	9/20	Bar Cookies Whether you call these wonderful confections bars, fingers, sticks, or cookies, you'll definitely call these delicious. Starting off with a traditional Lemon Bar, then followed with a Maple Blondie, and finishing with some Banana Fingers 1-3pm \$25
9/10	Tailgate Favorites Celebrate the beginning of Football Season with these delicious tailgating favorites. Stuffed Cherry Pepper Poppers, Buffalo Chicken Dip, and Peanut Butter Chocolate Pie. 6-8pm \$25	9/22	Autumn Harvest Cooking Celebrate the first day of fall with Corn & Potato Chowder, Applewood Infused Brussels Sprouts, Yam Dauphinoise, and Apricot Glazed Pork. 6-8pm \$30
9/11	Beach House Dinner With this delicious four course seated service meal you will feel as if your at the beach. We start this seafood lovers dinner with a crab tower with mango Citronette, followed by a Trio of Shrimp Appetizer, Caribbean Grouper, and Summer Berry Tart for dessert. 6-8pm \$30 (Adults Only Please!)	9/23	Cooking with Coffee This class is for all you coffeeholics out there. Coffee Scented Lamb Chops, Caramel Coffee Cream Pots, and Espresso Granita. 6-8pm \$25
9/12	Healthy Cuisine for Youth Cooking can be fun and healthy for kid's. This class will teach your child to prepare a mouth watering healthy meal, sure to please even the pickiest taste buds. Vegetable Eggrolls, Rice & Steamed Vegetables, and Sweet & Sour Chicken. 1-3pm \$25	9/27	Italian Brunch Brunch is one of our favorite meals here at the CCI and this month we are doing it with an Italian flare. Join us and learn to make a Spinach & Bacon Frittata, a Turkey Artichoke Panini, and some Pine Nut cookies. 1-3pm \$25
9/13	Vegetarian Favorites While your garden is flourishing come and learn to utilize some of your fresh vegetables and herbs to make deliciously light summer favorites, starting with a Grilled Vegetable Gazpacho, followed by a Grilled Eggplant Parmesan, and finishing with a Grilled Southern Panzanella Salad with a Lemon Vinaigrette Dressing. 1-3pm \$25	9/29	Crab-Fest Who doesn't love crab, the affordable, succulent seafood prepared three ways. Citrus Mint Crab Cocktail, Hazelnut Crusted Crab Cakes, and Crab & Asparagus with Tomato Cappelinni. 6-8pm \$30
9/15	Tapas Party Create restaurant quality Tapas for your next party. Recipes featured will be Catalan Tomato Bread, Spanish Omelet Sandwiches, Beef & Olive Empanadas, and Stuffed Poblanos. 6-8pm \$30	9/30	Southeast Asian Recipes Xia Mang Xia Tong (Mango & Shrimp Puree in Fried Rolls with Sesame Seeds), Niang La Jiao (Braised Seafood Stuffed Peppers), and Xia Long Bao (Szechuan Steamed Dumplings with Pork). 6-8pm \$30

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