

AARON JONAS CATERING'S

"CHEF WITHIN"

COOKING SCHOOL

JAN. 13TH • TASTY THAI APPETIZERS II

6:30-9:30PM • \$55.00 • Hands On

- Fried Prawn Skewers with Red Coconut Curry Sauce
- Thai Chicken Lettuce Wraps
- Chicken Satay with Spicy Peanut Sauce
- Vegetable Summer Rolls With Sweet Chili

JAN. 22ND • LEVEL ONE KNIFE SKILLS

6:30-9:30PM • \$55.00 • Hands On

- Learning Fundamental Knife Skills
- Stir-fry Recipes Included
- Meal provided

JAN. 26TH • MEDITERRANEAN SMALL PLATES

6:30-9:30PM • \$55.00 • Hands On

- Wilted Spinach and Greek Feta Pastry Bites
- Moroccan Spiced Eggplant Salad
- Meza Platter of Hummus, Baba-Ghanouj & Tahini
- Lamb Meat Balls with Minted Yogurt Sauce

JAN. 27TH • NIGHT WITH MARIO

6:30-9:30PM • \$55.00 • Hands On

- Featuring Recipes from cookbook "Babbo"
- Goat Cheese Truffle Trio with Peperonata
- Gulf Shrimp and Hogonany Clams in Chile-Basil Broetto
- Barbecued Skirt Steak with Endive Alla Piastra and Salsa Verde
- Black Pepper Tagliatelle Pasta with Parsnips and Pancetta

JAN. 29TH • LEVEL TWO KNIFE SKILLS

6:30-9:30PM • \$55.00 • Hands On

- Learning Advanced Fundamental Knife Skills
- Stir-fry Recipes Included, meal provided

FEB. 3RD • SIMMER, ART OF SAUTE 101

6:30-9:30PM • \$55.00 • Hands On

- E-mail for menu

FEB. 5TH • CINCO DE MAYO TAPAS PARTY

6:3-9:30PM • \$55.00 • Hands On

- E-mail for menu

FEB. 6TH & 7TH • AVAILABLE FOR PRIVATE COOKING PARTY

FEB. 10TH • FIRE, ART OF THE GRILL 101

6:30-9:30PM • \$55.00 • Hands On

- Grilled Coriander Prawns with Chipotle Aioli
- Grilled Marinated Flank Steak with Arugula Pesto
- Grilled Mahi Mahi with Tropical Mango and Papaya Salsa
- Grilled Chicken Satay with Spicy Peanut Sauce

FEB. 11TH • PAN ASIAN NOODLES AND SALADS •

6:30-9:30PM • \$55.00 • Hands On

- Fusion Pad Thai Noodles
- Hot And Sour Cilantro Noodles with Tiger Prawns
- Saffron Coconut Seafood Curry
- Seared Beef Larb Salad with Pan-Fried Noodles
- Thai Cucumber and Carrot Salad

FEB. 17TH • POACHING & STEAMING 101

6:30-9:30PM • \$55.00 • Hands On

- Poached Salmon with Lemon Chive Creme Fraiche
- Perfect Shrimp Cocktails with Asian Dipping Sauce
- Steamed Asian Dumplings
- Assorted Steamed Vegetables

FEB. 19TH • PUFF & FILO PASTRY WORKSHOP

6:30-9:30PM • \$55.00 • Hands On

- Cajun Spiced Shrimp Puff Coins
- Mini Chicken and Mushroom Wellington's
- Spinach & Feta Filo Triangles
- Filo Wrapped Sea Bass with Sun-dried Tomatoes & Capers

FEB. 24TH • SAVORY & SWEET, BAKING 101

6:30-9:30PM • \$55.00 • Hands On

- Rosemary & Caramelized Onion Focaccia Bread
- Chicken Parmesan
- Fresh Berry & Custard Tarts
- Quick Breads
- Baked Fish In Parchment with White Wine and Shallots

FEB. 26TH • BEGINNING CAKE DECORATING \$55. • Hands On

- Butter Cream & Ganache Techniques
- Pastillage & Fondant Skills
- Hand Painting with Food Colors
- Gold Dust & Leafing

MARCH 3RD • ROASTING TO PERFECTION 101

6:30-9:30PM • \$55.00 or \$300 6wk. Series • Hands On

- Perfect Herb Roasted Chicken with Meyer Lemon Pan Sauce
- Wild Salmon with Shallot Chive Compound Butter
- Roasted Cauliflower with Seasoned Bread Crumbs
- Beet Salad with Spicy Greens, French Feta and Tarragon Vinaigrette

MARCH 10th • ART OF DEEP FRYING 101

6:30-9:30PM • \$55.00 • Hands On

- Panko and Coconut Crusted Prawns with Red Curry
- Spiced Lamb Fritters
- Crab Wontons
- Sweet Potato Fries

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MARCH 16TH • APPETIZERS OF ITALY

6:30-9:30PM • \$55.00 • Hands On

- Stuffed Arichokes "Carciofi Imbottiti"
- Fried Mozzarella Sandwich Skewers "Spiedini Alla Romana"
- Little Pizza Turnovers "Pizzette"
- Potato and Pepper Frittata "Frittata di Patate e Peperoni"

MARCH 19TH • FAMILY WEEK NIGHT MEALS

6:30-9:30PM • \$55.00 • Hands On

- E-mail for menu.

MARCH 24TH • CARNIVAL CELEBRATION WITH 'HAUS FORTUNA' • 6:30-9:30PM • \$55.00 • Hands On

- E-mail for menu

MARCH 26TH • AUTHENTIC SPANISH TAPAS •

6:30-9:30PM • \$55.00 • Hands On

- Light and Airy Cheese Puffs "Bunuelos"
- Spinach Empanadillas
- Mussels with White Wine, Garlic And Saffron
- Sizzling Garlic Prawns

MARCH 30TH • STIR-FRY & KNIFE SKILLS WITH 'SONOMA CUTLERY' • 6:30-9:30PM • \$45.00 • Hands On

- Learn Great Stir-fry Recipes While Sharpening Up your Knife Skills

APRIL 6TH • PIZZA AND CALZONE WORKSHOP

6:30-9:30PM • \$45.00 • Hands On

- Pesto Chicken Pizza with Parmesan
- Tostada Pizza with Black Beans, Lettuce & Chive Sour Cream
- Many Calzone Recipes and Home Style Bread Sticks with Buttermilk Dipping Sauce

APRIL 9TH • Mommy and Me COOKING CLASS

6:30-9:30PM • \$55.00 • Hands On

APRIL 13TH • FIRE, ART OF THE GRILL 101

6:30-9:30PM • \$55.00 • Hands On

- Grilled Flank Steak with Arugula-Macadamia Nut Pesto Sauce
- Grilled Lemon Chicken with Spiced CousCous
- Mango Salad with Grilled Shrimp
- Grilled Fish Taco's with Tropical Salsa

APRIL 16TH • SUGAR AND FLOUR FREE COOKING •

6:30-9:30PM • \$55.00 • Hands On

- Exploring Recipes Without Flour and Sugar, Abstinent Eating for Weight Loss and Health

APRIL 20TH • FIRE!!! ART OF FLAMBE

6:30-9:30PM • \$55.00 • Hands On

- Banana Fosters with Dulce De Leche Ice Cream
- Chicken Vodka Diablo
- Savory Chicken Marsala
- Crepe Suzette

APRIL 23RD • HEALTHY INDIAN CUISINE

6:30-9:30PM • \$55.00 • Hands On

- Chicken Tikka Masala with Balti Rice
- Stir-fried Lamb with Baby Onions and Peppers
- Creamy Chicken Korma with Toasted Almonds
- Spiced Vegetable Samosas

APRIL 27TH • SOUPS AND SALADS OF TUSCANY •

6:30-9:30PM • \$55.00 • Hands On

- Winter Vegetable Soup with White Beans and Parmesan
- Braised Kale Salad with Panchetta & Caramelized Onions
- Panzanella Bread Salad with Balsamic Reduction
- Blonde Minestrone Soup with Arborio Rice

APRIL 30TH • ASIAN CUISINE TOUR FIELD TRIP TO CLEMENT STREET • \$65 • INCLUDES MEAL

- Visit Asian Retailers, Eat at Dim Sum and Explore the Unique Grocery Stores to Stock Your Pantry