VIRTUAL COOKING CLASS
VIRTUAL COOKING CLASS INFORMATION

Are you searching for the perfect virtual event? Invite your co-workers, family, friends, and neighbors to roll up their sleeves, put on an apron, and get ready to have some fun in Kaspars hands-on Virtual Cooking Class.

◊ Your group will learn professional cooking methods while they prepare and cook a meal for themselves.
◊ You will select your own themed menu.
◊ Receive a souvenir Kaspars signature apron along with your ingredients box.
◊ Have fun working in your own kitchen while chatting with your co-workers, family, and friends as you make a fabulous meal from scratch.
◊ Receive personal step-by-step menu instruction from our knowledgeable chefs.

READY TO PLAN?

Step One: The Menu
Choose a Themed Cooking Class for your group. Choose to add on specialty cocktails or perfectly paired wines.

Step Two: The Ingredients
The day before your Virtual Event, participants will pick up boxes of pre-portioned ingredients, printed recipes and a new apron. Each box includes enough ingredients for 2 people, so you can share your results with a friend or family member— or enjoy leftovers after the class.

Step Three: Join the Zoom Meeting
At your designated class time, each participant will log in from their own kitchen, get out their ingredients and enjoy a guided step-by-step instruction from Chef Kaspars professional team. Questions are encouraged – and bragging rights go to the best-looking dish!

*If your company has another platform you would prefer to use, please discuss details with your event planner

Step Four: Enjoy the Results
After preparing your feast, dine from the comfort of your own home while you enjoy the tasty results of your efforts.

◊ Kaspars is available to add your personal touch to the boxes — including printed materials, gifts, or anything else that you would like your guests to receive.
◊ A 12% service charge will be added to all events. There are no additional costs for pickups at Kaspars. If delivery is preferred, staffing will be charged on actual worked hours. Additional delivery costs based on delivery locations.

Pricing:

$90 per participant box (each box serves 2)

*prices are subject to Washington State Sales Tax

Minimum of 20 participants per session

Upon pickup or delivery all safety precautions will be taken; boxes will clearly marked and placed in the trunk of each vehicle for a fast, hands-free pickup. We provide all cleaning materials, staff masks (if needed), and gloves. We practice and follow all guidelines as provided by the CDC and local government.
VIRTUAL COOKING CLASS

SEATTLE CLASSICS
Smoked Salmon and Cream Cheese Croissants
Dungeness Crab and Cucumber Salad, Mascarpone Honey Dressing (gf)
Crab & Corn Chowder
Salmon in Crispy Potato Crust (gf)
Steak with Espresso Black Peppercorn Rub (gf)
Tomato Saffron Sauce

SOUTHERN COMFORT FOODS
Black Pepper Biscuits with & Spicy Cajun Honey Butter
Polenta or White Corn Grits (gf)
Fried Green Tomatoes
New Orleans Jambalaya (gf)
Classic Gumbo
Crispy Pecan Pork Cutlets
Collard Greens
Cornmeal Coffee Cake

BBQ MASTER
Learn Two Sauces: Whiskey Molasses BBQ Sauce, Chimichurri, Honey Mustard Sauce, Carolina Mustard Sauce,
Orange Rosemary Glaze, Adobo Sauce, or Alabama White BBQ Sauce to pair with Chicken, Beef or Pork
House-made Vegetarian Burgers
Grilled Wild Salmon, Spicy Mango BBQ Sauce
Buffalo Chicken
Hasselback Potatoes
Charred Cornbread with Walla Walla Onions, Poblano Peppers

HAWAIIAN ESCAPE
Ahi Tuna Poke with Roasted Pineapple and Sticky Rice (gf)
Kalua Pork
Hawaiian Macaroni Salad
Pineapple Cabbage Slaw

MEXICAN FIESTA
Green Pea Guacamole (gf)
Salsa: Tomatillo or Tangy Watermelon Salsa (gf)
Chicken Tortilla Soup (gf)
Tilapia Fish Tacos (gf)
Chili Citrus Braised Beef (gf)
Chicken Tamales (gf)
Stuffed Poblano Pepper with Rice and Goat Cheese (gf)
Honey Cilantro Vinaigrette (gf)
Elote: Mexican Corn on the Cob (gf)
Mexican Wedding Cookies

*Consuming raw or undercooked seafood or meats may increase your risk of foodborne illness.
Prices are subject to Washington state sales tax & hospitality fee.
VIRTUAL COOKING CLASS
WORLD TRAVELER MENUS

TRIP TO SPAIN
The Ultimate Spanish Paella with Meat & Seafood (gf)
Empanadas
Patatas Bravas
Romesco Sauce
Chorizo Croquettes

OKTOBERFEST
Schnitzel
Spaetzle
Sauerkraut
Potato Salad

MEDITERRANEAN
Baba Ghanoush or Hummus
Spring Carrots with Honey, Lemon Tzatziki
Spanakopita Pies
Lamb with Lemon, Thyme, Marjoram
Steamed Red Rock Fish, Mediterranean Tomato Sauce (gf)

THAI ADVENTURE
Green Papaya Salad
Lemongrass Curry (gf)
Prawn Tom Yam Ghoong (gf)
Green Curry Chicken
Pad Thai
Chicken Massaman Curry
Sticky Rice Pudding with Mango

PAN-ASIAN MEDLEY
Ginger Rice Wine Vinaigrette (gf, v)
Korean Chicken Sugar Cane Skewers
Traditional Pho with Rice Noodles (gf)
Grilled Ahi Tuna, Asian Vegetable Slaw
Hong Kong Char Siu BBQ Chicken

INDIAN TABLE
Potato Curry Samosas
Tandoori Style Chicken Breast
Chicken Tikka Masala
Seasonal Lentil Daal
Cardamom Rice
Chutney: Tomato-Coconut, Mint-Cilantro or Mango

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**VIRTUAL EVENT BEVERAGE MENU**

Kaspars is ready to pair themed cocktails & wine to your virtual event. Adding this customized touch will make your event stand out and have your guests excited to support your cause.

**WINE SELECTIONS**

**Kaspars Custom Wine Selection**

While budget may be important, so is flavor and pairing an amazing wine with a delicious dinner. With this option Kaspars will select a wine with budget in mind while also making sure it is impressive, tasty and paired perfectly with your custom menu sections. Wine selections can include sparkling wine, white wine, and red wine.

**Ask your Event Planner for Pricing**

**Sommelier Selection**

Create a truly custom experience for your guests dinner. Work directly with Kaspars wine buyer to select premium wines for your event and custom menu. Wine selections can include sparkling wine, white wine, and red wine.

**See our Wine List**

**COCKTAIL SELECTIONS**

**Mason Jar Cocktail**

This is a great option to pair with your pickup or delivery menu. Kaspars will completely prepare a custom, themed cocktail for your event in a ready-to-go mason jar. Your guests will simply pop the top, pour over ice, garnish and enjoy!

**You Be Mixologist**

With this option Kaspars will completely prepare individual ingredients and provide a comprehensive recipe for the at-home mixologist to make their custom cocktail. This option can be paired with any of our Virtual Gala menu options.

2 Cocktails per kit

**Custom Cocktail Recipe**

This is a great option for your In-home Plated Virtual Dinner. Kaspars will consult with you to provide a custom, themed cocktail for your event. On your event day, our on-site staff will prepare and serve the cocktail for that VIP experience.

2 Cocktails per kit

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