



COOKING CLASSES

Are you searching for the perfect team building event for your group? Roll up your sleeves, put on an apron and get ready to have some fun in Kaspars Hands-On Cooking Class. Your group will be divided into teams to create a six course meal under the entertaining guidance of our chefs. Work with our chefs in preparing a seasonal feast, then sip wine and dine together on the results of your efforts. Take home all the wonderful recipes from this memorable experience. Classes last approximately four hours.

- Learn professional cooking methods and efficient techniques.
- Have fun working together to make a fabulous meal from scratch.
- Get personal attention from experienced chefs

TEAM BUILDING EVENTS

These popular classes have proven to be effective team-building exercises for many organizations including Microsoft, Google, Starbucks, Boeing and more.

CELEBRATIONS

Kaspars cooking classes are ideal for birthday celebrations, bridal showers, family reunions or any other special occasion.

MENU & BEVERAGE SELECTIONS

We offer a large menu selection to choose from to create your own custom event. Our Event Specialists look forward to assisting you with selecting a menu.

ADD TO THE EXPERIENCE

Our event designers will assist you with selecting a menu for your class to prepare. Several beverage packages are also available including wine, beer, champagne, juice, soda and sparkling water. You can choose to add to the experience with one of the following amenities:

- Coffee, Tea and Freshly Baked Scones - \$5.25 per person
- Cheeses and House Made Lavash and Breads - \$6.25 per person
- Beverage packages including wine, beer, sodas and sparkling water
- Gifts to take home including House-Made Preserves, Herb Salts & Rubs, and Herb Oils & Vinegars - \$5.25 per person

\$85 per person for daytime classes & \$95 per person for evening classes

Classes are designed for groups of 15 or more and subject to food & beverage minimum. A surcharge may apply to smaller parties. Beverages are charged based on consumption. The Chef's instruction time is charged at \$75.00 per hour with a four hour minimum.

Larger groups also require a cooks and/or server to assist. Actual number is based on class guest count.

Prices are subject to Washington state sales tax & hospitality fee. Pricing valid for 2021

When the food matters



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MENU SELECTIONS

Create your custom cooking class menu by selecting one from each of the seven categories.
Guests with special dietary requirements will be accommodated at the time of the class.

When the food matters

APPETIZERS

- Baba Ghanoush *(gf)*
- Ahi Tuna Napoleon*
- Brie & Spinach in Fine Herb Crust
- Light Southwestern Gnocchi
- Steamed Mussels, Lemongrass Curry *(gf)*
- Stuffed Poblano Pepper with Rice & Goat Cheese
- Smoked Salmon & Cream Cheese Croissants
- Dungeness Crab Hash Cakes, Sundried Tomato Basil Sauce *(gf)*
- Dungeness Crab & Cucumber Salad, Mascarpone Honey Dressing *(gf)*
- Vegetable & Rice Noodle Spring Rolls *(gf, v)*, Miso Aioli
- Chicken & Rice Fire Crackers, Sweet & Sour Sauce
- Thai Salmon & Rice Cakes *(gf)*
- Korean Chicken Sugar Cane Skewers
- Deviled Eggs, Assorted Toppings *(gf)*
- Black Bean Hummus *(gf)*
- Crab & Spinach Ravioli
- Potato Curry Samosas

SALAD DRESSINGS

- Creamy Ginger Dressing* *(gf)*
- Honey Mustard Dressing* *(gf)*
- Traditional Caesar Dressing* *(gf)*
- Ginger Rice Wine Vinaigrette *(gf, v)*
- Low Calorie Tomato, Garlic & Basil Dressing *(gf, v)*
- Creamy Sundried Tomato Dressing* *(gf)*
- Peanut Butter Curry Dressing *(gf)*
- Honey Cilantro Vinaigrette *(gf)*
- Blue Cheese Dressing* *(gf)*
- Peach Vinaigrette *(gf, v)*

SOUPS

- Chicken Tortilla Soup *(gf)*
- Turkey Pho, Rice Noodles *(gf)*
- Vegetable Lentil Soup, Three Cheese Garlic Croutons
- Pureed Beet & Coconut Milk Soup, Poached Egg *(gf)*
- Wild Mushroom Soup under a Black Sesame Pastry Dome
- Spicy Ginger Carrot Bisque, Cilantro Cream *(gf)*
- Southwestern Red Snapper Chowder *(gf)*
- Baked Three-Onion Soup with Gruyere
- Potato & Rock Prawn Soup *(gf)*
- Prawn Tom Yam Ghoong *(gf)*



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MENU SELECTIONS

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SIDES

- Polenta Cakes *(gf)*
- Fine Herb Spaetzle
- Barley Mushroom Risotto
- Pad Thai with Chicken, Tofu
- Macaroni & Cheese with Prawns
- Spinach Mashed Potatoes *(gf)*
- Eleanor's Vegetarian Pierogis *(gf)*
- Kalamata Olive Mashed Potatoes *(gf)*
- Southern Grits, Bacon, Maple Syrup *(gf)*
- Fingerling Potato, Sage & Bacon Skewers *(gf)*
- Pork Steak, Swiss , Tomatoes, Mustard Sauce *(gf)*
- Twice-Baked Potatoes, Bacon, Goat Cheese *(gf)*
- Blue Cheese & Mushroom Bread Pudding
- Oregon Blue Cheese Polenta *(gf)*
- Shiitake Mushroom Couscous
- Swiss Scalloped Potatoes *(gf)*
- Cauliflower Pesto Linguine
- Quinoa, Candied Nuts *(gf)*
- Russet Potato and Sage Gnocchi

SEAFOOD ENTRÉES

- San Francisco Cioppino *(gf)*
- Red Snapper Saltimbocca *(gf)*
- Pan-Seared Halibut Pizzaiola *(gf)*
- Salmon in Crispy Potato Crust *(gf)*
- Halibut Cheeks Wrapped in Bacon *(gf)*
- Pan-Sautéed Halibut, Bloody Mary Sauce *(gf)*
- Diver Sea Scallops, Spicy Bacon & Spinach Sauce *(gf)*
- Steamed Red Rock Fish, Mediterranean Tomato Sauce *(gf)*
- Steamed Salmon, Hungarian Paprika Sauerkraut *(gf)*
- Tilapia Fish Tacos, Tangy Watermelon Salsa *(gf)*
- Hazelnut Crusted Barbecue Miso Salmon *(gf)*
- Grilled Seasonal Fish, Peach Chutney *(gf)*
- Grilled Ahi Tuna, Asian Vegetable Slaw
- Parmesan Crusted Halibut Fillets
- Red Snapper & Spinach Lasagna
- Livornese Fish Stew *(gf)*



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MENU SELECTIONS

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MAIN ENTRÉES

Chicken Tamales *(gf)*
"Friday Night" Lemon Chicken *(gf)*
Chicken, Beef & Pork Meatloaf
Grilled Chicken Breast, Curry , Apricots, Pistachios *(gf)*
Chicken & Goat Cheese Dolmas, Bell Pepper Sauce *(gf)*
Grilled Chicken Legs, Whiskey Molasses BBQ Sauce *(gf)*
Almond Turkey Schnitzel
Roasted Quail, Merlot Risotto Stuffing *(gf)*
Duck Breast, Grape & Black Peppercorn Sauce *(gf)*
Asian Duck Confit, Bean Sprouts, Baby Bok Choy
New Orleans Jambalaya *(gf)*
Spanish Paella with Meat & Seafood *(gf)*
Flat Iron Steak, Espresso Black Peppercorn Rub* *(gf)*
Beef Tenderloin, Peppercorn Marsala Sauce* *(gf)*
Hungarian Beef Goulash *(gf)*
Chimichurri Beef Tri Tip *(gf)*
Rosemary Crusted Rack of Lamb

DESSERTS

Crème Brûlée *(gf)*
Hazelnut Carrot Cake
Chocolate Bread Pudding
Almond Espresso Toffee *(gf)*
Chocolate Meringue Cookies
Rustic Fruit Tart, Apple Filling
Bartlett Pears Foster a la Mode *(gf)*
Espresso White Chocolate Mousse *(gf)*
Sea Salt Caramel & Chocolate Tartlet
Caramelized Upside Down Apple Tart
Pavlova, Whipped Cream, Berries
Baked Apples, Cinnamon Honey Cheesecake Filling *(gf)*
Floating Island, Caramelized Hazelnut Cream *(gf)*
Warm Honey Cheesecake, Pistachio Phyllo
Cream Puffs, White Chocolate Espresso Mousse
Molten Chocolate Marshmallow Cake
French Almond Meringue Cookies
Granny Smith Apple Sorbet *(gf)*
Homemade Marshmallows *(gf)*
Earl Grey Sorbet *(gf)*
Cheesecake Flan