

THE Cooking Studio FORT COLLINS

Private Event Class Menus

Special Occasion Menus

Menu #1: Harvest salad with maple mustard vinaigrette, Bacon Brussels sprouts, Roasted pork loin with sage aioli, Salted caramel apple crisp

Menu #2: Warm winter greens salad, Steak au Poivre, Pan seared carrots, Sticky toffee pudding

Menu #3: Phyllo wrapped brie with cranberry chutney, roasted carrots with creamy Nuoc Chom dressing, Seared steak with red wine reduction, chocolate ganache tart with Himalayan sea salt (vegetarians sub portobello mushroom for steak)

Menus for Every Occasion

Mediterranean:

Chickpea salad with cucumber and dates, Pan seared salmon with spinach, Yellow rice with almonds, Lemon olive oil cake with roasted stone fruit.

Classic Italian:

Seasonal panzanella salad, Homemade pasta for pasta primavera, Chocolate-almond torte (vegetarian).

Traditional French:

Gougeres, Chicken Provençal, Mustard roasted potatoes, Chocolate soufflés.

Southern Comfort Foods:

Sky high flakey biscuits, Braised collard greens, Creamy cheddar grits, Blackened catfish, and Buttermilk ice cream with roasted strawberries.

Indian Cooking:

Green bean and chickpea Poriyal, Classic butter chicken, Simple spiced basmati rice, Mango panna-cotta.

Japanese Cooking:

Okonomiyaki, Soba noodle salad, Dashi braised chicken with root vegetables, Forbidden rice pudding with berries

Power Foods:

Farro pilaf with mushrooms and spinach, Kale and avocado salad, Seared salmon with ginger Beurre blanc, Blueberry-Greek yogurt cake with flax seeds.

Thai Cooking:

Mussels with carrot Tom kha, Thai noodle salad with ground pork and peanut dressing, Coconut cake with mango glaze.

Vegan:

Beet carpaccio, Masala dosas, Roasted cauliflower with zaatar and tahini sauce, Pecan-date truffles with saffron salt

Sushi Rolls:

Miso soup, Makizushi (smoked salmon and crab), Brown sugar-miso ice cream, and Togoroshi tuelles

Steak Dinner:

Mozzarella fritters with sundried tomato aioli, Steak au poivre, Acorn squash with apple cider glaze, Bananas Foster upside-down cake