

THE Cooking Studio

FORT COLLINS

Special Occasion Menus

Menu #1: Kale salad with Pecans and Coconut, Bacon Wrapped Stuffed Figs, Brown Sugar Ginger Glazed Salmon with Buttery Squash, Buttermilk Ice Cream with Roasted Strawberries.

Menu #2: Fennel and Citrus Salad, Seared Steak with Red Wine Jus, Sweet Potato Latkes with Horseradish Sour Cream, Chocolate Souffle with Espresso Crème Anglaise.

Menu #3: Goat Cheese and Balsamic Roasted Grape Bruschetta, Seared Pork Loin with Rhubarb Mustard, Warm Potato Salad, Banana-Rum Cake.

Menus for Every Occasion

Mediterranean: Chickpea And Date Salad, David Iovino's Flatbread, Chicken Shawarma, Baklava Ice Cream.

Classic Italian: Seasonal Panzanella Salad, Homemade Pasta for Pasta Primavera, Chocolate-almond Torte.

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: Chicken Satay with Peanut Sauce, Traditional Pad Thai, Grapefruit Salad, and 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 Tuilles

Menus for Groups Greater Than Twenty

These Classes are a Combo of Hands on Cooking and Chef Demonstration

French: Burst Tomato Bruschetta, Seared Steak w/ Red Wine Flambe & Horseradish Creme Fraiche, Bacon Potato Salad, and Crepes w/ Vanilla Ice Cream

Mexican: Tableside Guacamole, Mexican Street Corn Salad, Salsa Verde, Handmade Tortillas, Barbacoa Tacos, Tres Leches Cake with RumChata Caramel Sauce

Mediterranean: Chickpea & Date Salad, David Iovino's Flat Bread, Chicken Shawarma, Tzatziki, and Baklava Ice Cream.

Asian Fusion: Vegetable Spring Rolls, Peanut Sauce, Fried Rice, Su's Kung Pao Chicken, and Sesame Cake w/ Banana Flambe.

Vegetarian and gluten free options are available for most menus