



Holiday Parties

Create a one-of-a-kind experience for your group this holiday season!

Select a tier from our options below and let us help you with all of the heavy lifting that comes with planning an event!



Tier One

Up to 3 hours, \$110/person (6 person minimum)

A 3-hour party including a 30-minute happy hour with your choice of two appetizers, 90 minutes of cooking together with Chef, and up to 1 hour to enjoy your meal and company!

Select one themed meal from our "**Tier 1 Menu**" options



Tier Two

Up to 2 hours, \$95/person (7 person minimum)

A 2-hour party including 90 minutes of cooking together with Chef, and 30 minutes to enjoy your meal and company!

Select one themed meal from our "**Tier 2 Menu**" options



Tier Three

Up to 1.5 hours, \$60/person (12 person minimum)

A 1.5-hour party including 60 minutes of cooking together with Chef, and 30 minutes to enjoy your meal and company!

Select one themed meal from our "**Tier 3 Menu**" options



Tier 1 Menu

1

PASSIONATE FOR PASTA



Eggs + semolina + olive oil + elbow grease = the best plate of pasta you will ever eat!
Made from scratch with love, you may never want to buy a box of dried pasta again!

Appetizers - Choose 2

Tomato Bruschetta - Grilled bread, marinated tomatoes, fresh basil, parmesan Reggiano, and balsamic reduction (V, can be made VE)

Garlic White Bean Dip - Creamy blend of garlic, lemon, cannellini beans and fresh herbs with pita bread OR veggies (VE, GF with veggies option)

Spinach Artichoke Dip - Blend of seared spinach, artichoke hearts and cheeses with pita bread OR veggies (V, GF with veggie option)

Sicilian Garlic Cheese Dip - Garlic herb cheese baked in rich tomato sauce with toasted pita bread

Entrée - Choose 1

Garlic Shrimp Fettuccini

Shrimp, marinated tomato, roasted garlic, and fresh herb in a light garlic butter white wine sauce

Sicilian Roasted Eggplant Pappardelle

Roasted eggplant blended in San Marzano tomato sauce served over wide hand cut pasta

Farfalle with Olives, Garlic, and Herbs

Bowtie pasta perfectly holds a light sauce with blend of Mediterranean olives, sun dried tomatoes, garlic and fresh herbs

Ravioli De Saggio

Fresh ricotta stuffed ravioli, served with a prosciutto, sage, sun dried tomato cream sauce, and fresh grated parmesan

Angel Hair with Pomodoro

A delicate pasta combined with classic flavors of garlic, ripe San Marzano tomatoes, imported extra virgin olive oil and fresh basil

Tableside Fettucine Alfredo

Fresh pasta, butter, and Parmigiana-Reggiano are quickly combined with some table side flair

Chicken Pesto Fettucini

A basil pesto cream sauce, with sundried tomatoes, artichoke hearts ,and grilled chicken

Classic Manicotti

Large noodles rolled with fresh ricotta filling, with classic marinara sauce, Italian cheese, and herbs

Sides - Choose 2

Classic Caesar Salad

Italian Garden Salad with Red Wine Vinaigrette

Garlic White Bean dip with Crostini

Nicoise Salad

Seasonal Vegetable Gremolata

Cherry Tomato Brushcetta

SERVED WITH: Fresh Baked Focaccia Bread!



Tier 1 Menu

2

TACO FIESTA



From fresh pressed tortillas to tacos pastor and everything in between, this event will teach you everything you need to know to throw your own amazing taco party!

Appetizers - Choose 2

Pico do Gallo - served with tortilla chips (VE, GF)

Queso- Four cheese queso, served with tortilla Chips (V, GF)

Flaming Chorizo and Peppers - Chorizo Sausage and mixed peppers sauteed and topped with chihuahua cheese, served with tortilla chips (GF)

Cilantro Lime Chicken Skewers - with salsa verde

Black Bean Hummus - with Arepas (VE, GF)

Entrée - Choose 1

Chicken Pastor

A delicious combination of tender shredded chicken, golden seared pineapple, and a made from scratch chipolte chili sauce

Taco De Papas

Roasted poblano peppers, roasted seasoned potatoes, rojo sauce, and onions combined with pico de gallo and queso fresco

Carnitas

Delicious roasted pork with just a hint of savory spice, shredded and pan fried golden brown

Hinojo

Vegetarian taco with caramelized fennel, roasted purple potatoes, broccolini, Moroccan Chermoula, and garlic Agliata

Birra

Slow roasted beef, fried crispy in a corn tortilla, with a savory pan dipping sauce, fresh cilantro and chopped onion

Sides - Choose 2

Pineapple Kale and Avocado Salad

Roasted Poblano and Corn Chopped Salad

Classic Yellow Rice

Black Bean and Corn Pilaf

Latin Black Beans

Drunken Beans

Peruvian Jicama Slaw

Jalapeño Avocado Crema

Assorted Salsas

SERVED WITH: Corn & flour tortillas, hot sauces, and tortilla chips



Tier 1 Menu

3

YOU CAN'T BEAT-A MY PITA



We start with fresh off the griddle flatbreads and then top them off with an amazing array of fresh flavors inspired from the Middle East and North Africa!

Appetizers - Choose 2

Roasted Garlic Hummus - Blend of chickpea, lemon, roasted garlic, tahini and olive oil with pita bread OR veggies (VE, GF with veggie option)

Zucchini Cakes with Tzatziki Sauce - Crispy fried blend of zucchini, panko bread crumbs and parmesan cheese

Spinach Artichoke Dip - Blend of seared spinach, artichoke hearts and cheeses, served with pita bread OR veggies (V, GF with veggie option)

Mediterranean Dip Trio - Sun-dried tomato spread, kalamata olive tapenade, garlic whipped feta with pita bread (V)

Pork Souvlaki Skewers - with whipped feta and roasted garlic oil

Entrée - Choose 1

Falafel

Crispy fritters made from a blend of chickpeas, cilantro, parsley, garlic and spices

Chicken Shawarma

Pan braised chicken marinated in a blend of lemon, olive oil, cumin, cardamom and coriander

Kofta Kebab

Mix of ground beef and lamb, with a blend of herbs, spices, lemon, and garlic formed onto skewers and grilled

Shish Tawook

Lemon, garlic, and tomato marinated chicken cubed, skewered, and grilled to perfection

Shish Kabob

Lemon, garlic, and tomato marinated beef cubed, skewered, and grilled to perfection

Sides - Choose 2

Couscous

Moroccan Carrot Salad

Quinoa Tabbouleh

Greek Orzo Pasta

Cucumber Tomato Salad

Grilled Veggie Skewers

Hashwai

Lemon Garlic Roasted Potatoes

SERVED WITH: Fresh pita bread, feta cheese, and tzatziki



Tier 1 Menu

4

IBERIAN INTERLUDE



Have a laid-back experience as we prepare a delicious pan of paella. While we wait for the rice to cook, teams prepare classic tapas to share and enjoy!

Appetizers - Choose 2

Pan Con Tomate - Blend of purred tomato, lemon, garlic, and herbs baked on crusty bread and topped with Manchego cheese (V)

Garlic Roasted Shrimp - Shrimp roasted with garlic, olive oil and lemon (GF)

Lamb and Mint Meatballs - Roasted and served in a savory tomato sauce

Tomatillo Toast - Toasted bread topped with salsa verde, prosciutto ham and Manchego cheese

Entrée - Choose 1

Each dish of paella starts with a rich sauté of vegetable base of garlic, onions, and tomato in Spanish olive oil, medium grain rice, saffron, aromatics, broth, and topped with peas, roasted red peppers, parsley and lemon

Mushroom, Eggplant and Leek

A vegetarian/vegan option for those looking for the essence of the dish without the meat

Chicken and Chorizo

A combination of chorizo and chicken, without a seafood component

Chicken, Chorizo and Shrimp

The traditional version of this meal

Roasted Salmon, Shrimp and Shells

An all seafood version of this dish, usually found in the coastal regions of Spain

Served with:

Flaming Chorizo and Peppers

Pan Roasted Garlic Mushrooms

Vegetables A' La Plancha

Patatas Bravas

And/ or Assorted Seasonal Tapas and Fresh Baked Rolls



Tier 1 Menu

5

THAI ONE ON



One of the most interesting and delicious types of cuisine in the world - The food of Thailand has influence from and fuses elements of Indian and Chinese cooking. Join us and enjoy some of our favorite recipes from Thailand!

Appetizers - Choose 2

Chicken Satay - Marinated grilled chicken skewers with peanut sauce (GF upon request)

Veg Satay - Marinated grilled veggie skewers with peanut sauce (V, GF upon request)

Spring Rolls - Crispy fried spring roll wrappers filled with Asian veggies and served with sweet chili sauce (V)

Thai Lettuce Wraps - Marinated and seasoned ground pork stuffed into lettuce leaves and topped with Thai basil, cilantro, and chopped peanuts (GF upon request)

Sweet Corn Fritters - Blend of sweet corn rice flour and spices fried golden and served with sweet chili sauce (V, GF)

Entrée - Choose 1

Chicken with Basil

A simple dish of ground chicken, garlic, shallots and chilies, complimented by loads of fresh Thai basil and a hint of plum sauce

Pad Thai

A perfect pairing of sweet shrimp, sour tamarind, crunchy peanuts, bean sprouts and scallions makes this one of the most iconic Thai noodle dishes

Red Curry Noodles

A stir fry with a balance of sweet, savory and spice flavors - mixed vegetables, rice noodles, and chicken, topped with Thai basil.

Coconut Curry Stew - Chicken, Shrimp, Pork, Beef or Vegetable

A fragrant hand ground curry paste of ginger and garlic paired with rich coconut milk and vegetables, then simmered to perfection and served over rice

Drunken Noodles

The best late-night noodles ever. Tender marinated flank steak and chewy fresh noodles in a sweet and salty sauce, served with Asian broccoli

Sides - Choose 2

Fragrant Jasmine Rice

Green Papaya Salad

LemonGrass Soup

Fresh Veggie Spring Rolls

Thai Fried Rice

Asian Cucumber Salad

Thai Sesame Salad

Sweet Potato Peanut Soup



Tier 2 Menu

1

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Entrée - Choose 1

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Sicilian Roasted Eggplant Pappardelle

Roasted eggplant blended in San Marzano tomato sauce served over wide hand cut pasta

Farfalle with Olives, Garlic, and Herbs

Bowtie pasta perfectly holds a light sauce with blend of Mediterranean olives, sun dried tomatoes, garlic and fresh herbs

Ravioli De Saggio

Fresh ricotta stuffed ravioli, served with a prosciutto, sage, sun dried tomato cream sauce, and fresh grated parmesan

Angel Hair with Pomodoro

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Classic Caesar Salad

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Nicoise Salad

Seasonal Vegetable Gremolata

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SERVED
WITH:

Fresh Baked
Focaccia Bread!



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Sides - Choose 2

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Roasted Poblano and Corn Chopped Salad

Classic Yellow Rice

Black Bean and Corn Pilaf

Latin Black Beans

Drunken Beans

Peruvian Jicama Slaw

Jalapeño Avocado Crema

Assorted Salsas

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Tier 2 Menu

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Quinoa Tabbouleh

Greek Orzo Pasta

Cucumber Tomato Salad

Grilled Veggie Skewers

Hashwai

Lemon Garlic Roasted Potatoes

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Vegetables A' La Plancha

Patatas Bravas

And/ or Assorted Seasonal Tapas and Fresh Baked Rolls



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Green Papaya Salad

LemonGrass Soup

Fresh Veggie Spring Rolls

Thai Fried Rice

Asian Cucumber Salad

Thai Sesame Salad

Sweet Potato Peanut Soup



Tier 3 Menu



1 APPETIZER PARTY

Learn how to make some terrific appetizers!

Groups of 12 and under - Pick 2 | Groups of 12 and over - Pick 3

Tomato Bruschetta V

With toasted focaccia bread, balsamic reduction and parmesan reggiano

Garlic White Bean Dip VE GF

With fresh pita bread and assorted vegetables

Fried Zucchini Fritters V

With cucumber dill sauce

Pan Con Tomate V

Toasted ciabatta topped with a blend of tomato, garlic, lemon, and herbs. Toasted and topped with shaved manchego cheese

Flaming Chorizo and Peppers GF

A blend of chorizo and Mexican peppers with a blast of fire and chihuahua cheese with fresh made tortillas

Chicken Satay GF

Grilled marinated chicken skewers with Asian cucumber salad

Fresh Thai Spring Rolls V GF

With spicy peanut sauce

Spinach and Artichoke Dip V

With toasted pita

Cauliflower Quinoa Cakes V

With pomegranate yogurt sauce

Mixed Mezza Platter V

Roasted garlic hummus, sun dried tomato spread, olive tapenade and pita bread

Kofta Kebab GF

Blend of ground meat, herbs and spices grilled on skewers with cucumber dill sauce

Black Bean Hummus V GF

With fresh made arepas

2 TACOS

Pick a taco filling

Create 2 salsas/sauces with the group

Served with tortillas, cheese, & toppings

Pork Carnita

Chicken Al Pastor

Carne Asada

Cactus V

Papas V



Tier 3 Menu

3

PASTA



Pick a sauce + a pasta
Served with fresh focaccia bread and salad

- | | |
|--|-------------|
| Marinara V | Spaghetti |
| Pomodorro V | Fettuccinne |
| Pesto Cream V | Parpadelle |
| Alfredo V | |
| Italian Sage | |
| Herb Garlic Butter and White Wine V | |

All pasta options are vegetarian, excluding Italian Sage. *Cannot accommodate Gluten Free

4

ASIAN

Pick an entree
Served with Thai Sesame Salad

Coconut Curry Rice Noodles
Mixed veggies, red curry, coconut milk,
rice noodle

Drunken Noodle
Beef, mixed vegetables, Thai brown
sauce, rice noodle

Chinese Beef and Broccoli
With white rice

Sweet and Sour Chicken
With mixed vegetables and white rice