

Class Descriptions:

CLASS SCHEDULE-FEBRUARY 2010

February 3rd 6:00-8:00pm Soup, Glorious Soup! \$40.00

Learn 3 different styles of soups including broth based, cream based and learn how to make a bisque. Keep your family warm and nourished on cold winter nights.

February 6th 6:00-8:30pm March 6th 6:00-8:30 Hors d'oeuvres and Wine \$65.00

Learn to make 5 different appetizers and pair each one with an appropriate wine. This hands on class will help you gain confidence to throw your own parties at home, or just a good opportunity to eat and drink wine.

February 20th 6:00-9:00pm Mediterranean \$65.00

Learn to make two appetizers, 2 salads and the finer points of Paella. Understand appropriate composition using Mediterranean ingredients. Enjoy beverages from the Mediterranean region paired with the food.

ASK ABOUT PRIVATE CLASSES OR DINNERS RIGHT HERE AT MISE EN PLACE! TEAM BUILDING, COMPANY PARTIES OR A UNIQUE NIGHT OUT WITH YOUR FRIENDS OR FAMILY!

Sun	Mon	Tue	Wed	Thu	Fri	Sat
31	1	2	3 SOUP GLORIOUS SOUP!	4	5	6 HORS D'OUEVRES & WINE 1
7	8	9	10	11	12 SPECIAL MENU AT BAKED AK.	13 SPECIAL MENU AT BAKED AK.
14 SPECIAL MENU AT BAKED AK.	15	16	17	18	19	20 MEDI- TERRANEAN
21	22	23	24	25	26 FISHER POETS GATHERING	27 FISHER POETS GATHERING
28	1	2	3	4	5	6 HORS D'OUEVRES & WINE 2
7 CHEF IS CATERING	8	9	10	11	12	13



*"Bringing excellence...
To Your Kitchen!"*