

Class Descriptions:

March 6th 6:00-8:30pm

April 3rd 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.

March 14th 12Noon-3:00ish

Bread Baking \$40.00

Learn the basics of bread baking. The finer points of process and technique from start to finish. Take some home to the family.

April 3rd 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.

March 28th Noon-1PM

Clam Chowder Demonstration \$10

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!

CLASS SCHEDULE-MARCH 2010

Sun	Mon	Tue	Wed	Thu	Fri	Sat
28	1	2 LITE BITE	3	4	5	6 HORS D'OEUVRES & WINE 2
7 CHEF IS CATERING	8	9	10	11	12	13
14 BREAD BAKING	15	16	17	18	19	20 MEDI- TERRANEAN
21	22	23	24	25	26	27 ASTORIA CHOWDER TOUR
28 CLAM CHOWDER DEMO	29	30	31	1	2	3 HORS D'OEUVRES & WINE 1
4	5	6	7	8	9	10



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