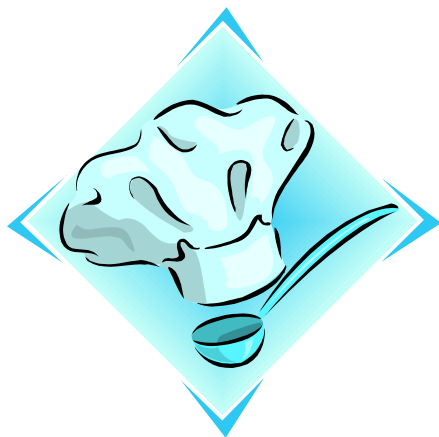


Cooks' Wares

Private Classes and Teambuilding Events



The Shops of Harper's Point
11344 Montgomery Road
Cincinnati, Ohio 45249
513-489-6400

The Marketplace at Settlers Walk
756 North Main Street
Springboro, Ohio 45066
937-748-4540



Cook up great **Fun, Teamwork, and Funds**, all in our kitchen! Cooks'Wares' Private Classes have been used by many area companies and organizations for social, fund-raising and teambuilding purposes.

Or, if you're looking for a fun, inviting atmosphere for your next party; birthday, anniversary, reunion, bridal shower, group dinner party, or a holiday event, put yourself in our hands for the occasion.

We offer an informative, fun way to bring your group together, with either demonstration or hands-on format. All Cooks'Wares events combine culinary education with fabulous cuisine. Each guest receives copies of all recipes prepared in class. Our events are great for cooks of all experience levels.

Demonstration Classes:

Watch and learn as our instructors take you step-by-step through your selected menu choice. You and your guests can relax and enjoy good food and good company.

- **Size:** Minimum of 12 participants, maximum of 24
- **Cost:** \$50.00 per person
- **Class Length:** A 3 hour cooking demonstration taught by one of Cooks'Wares instructors

Hands-on Classes:

Bring your guests into the fun with hands-on participation. Guests will work together with the instructor to create a sensational meal.

- **Size:** Minimum of 12 participants, maximum of 18
- **Cost:** \$65.00 per person
- **Class Length:** A 3 hour hands-on class taught by one of Cooks'Wares instructors

Teambuilding Classes:

These workshops are hands-on and task oriented designed to promote teamwork on the job. Participants will work in groups to prepare a meal they can enjoy eating together.

- **Size;** Minimum of 12 participants, maximum 16
- **Cost:** \$70.00 per person
- **Class Length:** A 3 hour hands-on class taught by one of Cooks'Wares instructors

Private Class Menus

Samples of our favorite menus and class themes

Italian Night Out

Marinated Tomato & Basil on Crostini
Tuscan Bread Salad
Chicken Saltimbocca
Italian Seasoned Roasted Potatoes
Rustic Apple Tart
Vanilla Bean Ice Cream



Pastarrific!

Marinated Tomato and Basil on Crostini
Tuscan Bread Salad
Fresh Pasta
Pomodoro Sauce
Alfredo Sauce
Chocolate and Almond Biscotti

Easy Elegant Dinner Party

Cannellini Beans w/ Herbs & Proscuitto
Marinated Flank Steak with
Gorgonzola Sauce
Roasted Cherry Tomatoes
Potato & Wild Mushroom Gratin
Ginger Ice Cream w/ Plum Sauce

**** Party Foods-International***

Boursin Cheese and
Endive Lotus Blossom
Layered Taco Salad
Goat Cheese Mousse with
Port Wine Poached Grapes
Marinated Tomato & Basil on Crostini
Chicken Satay w/ Spicy Peanut Sauce
Tabbouleh Wraps
Leek & Mushroom Pinwheels
Spanakopita (Greek Spinach pie)
Pecan Tassies

Sensational Soups

Chicken and Rice Chowder
Cream of Curried Eggplant
Lentil Soup
Fennel and Scallop Bisque
Hoppin' John

Sensational Salads

Spicy Thai Chicken Pasta Salad
Surprise Layered Salad
Couscous Salad & Tarragon Vinaigrette
Green Bean Smoked Mozzarella Salad
Mexican Corn Salad
Citrus Salad

**** Fish Dinner Delight***

Cream of Onion Soup
Sweet & Sour Salad with
Mandarin Oranges & Caramelized Almonds
Tilapia or Trout Almondine
Rice Vermicelli
Pineapple Ice

* Especially suited for hands-on or teambuilding classes