

## ***Food Art Cooking Class and Event Menus***

#1-95\$) Grilled crustini bruschetta with roasted red peppers. fresh mozzarella...Lobster Bisque ala crème  
Grilled Hearts of Romaine feta cheese, Blood orange.  
Beef Filet Helder with a Provencal Sauce, a Béarnaise Sauce and a Demi Glaze Sauce  
Roasted fingerling potatoes & tulip carrots in fresh dill weed  
Bananas Foster flambé w homemade French Vanilla Ice Cream

#2-75\$) Bruschetta Provencal - Baked French Onion Soup Gratin  
Micro green salad en cucumber cup with balsamic dressing  
Seared Atlantic Salmon Shallot Burre Blanch - Champagne Risotto Milanese  
Grilled asparagus spears, Pineapple Jalapeno Sorbet (molecular gastronomy)

#3-75) Grilled Tex Mex Shrimp on a bed of Grilled Pineapple Salsa  
Chilled Gazpacho Soup - Caprese Salad, Heirloom tomato, Fresh Mozzarella.  
Chicken ala Oscar with lump crabmeat, Asparagus smothered in Hollandaise Sauce -  
Boiled Herbed New Potatoes - Chocolate lava cake soufflé

#4-65\$) Chilled Gazpacho - Traditional Greek Salad and Greek Dressing  
Seafood Risotto with Lobster, Clams, Shrimp, Scallops and Sausage.  
Flour and corn tortilla - Creamy Caramel Flan

#5-65\$) Burschetta Provencal – The best Minestrone Soup in 20 minutes  
Caesar Salad en croute ring Fresh shaved Romano – Greek olives, Chicken ala  
Parmesans - Angel Hair Basil Coulie and Toasty Garlic Bread- Crème Brule with  
Fresh Berries

#6-65\$-Grillin and Chillin-  
Grilled Romaine with a blood orange citrus dressing  
Grilled Shrimp on grilled pineapple salsa, Lemon oil & balsamic  
Grilled Chicken and Carne Asada w tortillas, cheddar, salsa...  
Grilled Italian Vegetables & Tomatoes, Grilled Peaches chevre

#7-55\$) Manhattan or New England Clam Chowder  
Sunrise Salad in Cucumber Ring w dried fruits, berries, nuts and citrus.  
Watercress dressing  
Roasted Loin of Pork Florentine Tarragon Sauce  
15 minute scalloped potatoes, Broccoli and garlic sauce - Poached Pears in Port

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#8) 55\$) Hearts of lettuce with bacon, tomato and avacoda. Blue cheese dressing -  
Chicken and dumplings soup - Veal Marsala ala champion or Piccata –  
Chablis Risotto and asparagus – Caramelized apples with crème fresh and mint

#9-50\$) Baked Brie in filo with Cherries & Walnuts  
Hearts of Romaine Mimosa or Caesar salad ring - Choice dressing  
Chicken Verde Rigatoni-ala crème with basil pesto, sausage, mushrooms, red peppers.  
Toasty Garlic Bread - Molecular Gastronomy Pomegranate Sorbet

#10-40\$) Caesar Salad Ring - Chicken ala Parmesans - Angel Hair Basil Pesto  
Toasty Garlic Bread - Crème Brule fresh berries

### **Pasta Tasting**

#11-40\$) Taste 4 pastas. Angel Hair Basil Pesto, Linguini red or white fresh clam  
sauce, Fettuccini- Putenesca, Primavera, Carbonara, Pomodoro, Bolognese. Rigatoni  
Vodka Sauce or Chicken Verde. Includes tossed Caesar salad and Garlic Bread

#12-35\$) Tex Mex Shrimp on Grilled pineapple salsa  
Chicken & Dumplings - Cucumber ring Sunrise Salad-Italian & watercress Dressing

#13-35\$) Baby greens bouquet Italian, Watercress Dressing  
Chicken Franchise Ramano - Rice Pilaf fines herbs - Chocolate Truffles

#14-35\$) Baked French Onion - Traditional Cobb Salad - Cranberry Sorbet

#15-35\$) Chilled Gazpacho - Carne Asada & Grill Chicken with Tortilla and  
condiments - Pineapple, jalapeño Sorbet

#16-35\$) Manhattan Clam Chowder - Grilled Chicken Caesar Salad  
Toasty Foccica Bread – profiteroles filled with chocolate ice cream.

#17-35\$) Greek Salad with traditional dressing  
Fettuccini Choice of Putenesca, Primavera, Carbonara, Pomodoro, Bolognese, Fra  
Diablo - Toasty Garlic Bread

#18-35\$) Spring mix Salad – choice of dressing - Shrimp Creole or Shrimp Risotto -  
Grilled Asparagus Spears - Baked Apple Strudel ala mode

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19-35) Caesar salad Tie with Heirloom Greek Olive...  
Chicken Verde Rigatoni. Sausage, Chicken, Mush...- Toasty Garlic Bread

20-25\$) Minestrone Soup - Traditional Cobb Salad - Cobb Salad dressing  
Toasty Foccica Bread

A- 35\$) Hors d'œuvres - Bruchetta Crostini, Oysters Rockefeller, Clams Casino,  
Shrimp Tempura Asian Orange , Fresh Salmon Medallions, Scallop and pineapple  
rumaki.

B- 30\$) Hors d'oeuvres – Baked brie en filo, Choice of Quiches, stuffed filo triangles,  
Angeled eggs, Salmon rosettes on toast rounds.

C- 25\$) Hors d'oeuvres – Cherry tomatoes basil mousse, Celery diamonds Roquefort,  
Cucumber rounds wit shrimp ceviche, Belgium endive with boursin and toasted  
walnuts

### **A few more suggestions below to create your perfect experience.**

**Quenelle – Croquetts – Duchesse – Dauphine – Lyonnaise – Vichy – Rissole – Forestier –  
Polinaise – AuGratin – Venison – Lobster - Monk Fish - Duck Breast - Cornish hen- -Lamb  
Chop - Veal Chop - Foie Gras – Rabbit – Quail – Chassuer – Bistacca – Rouladen –  
Wellington – Franchise – Breval – Scampi – Marsala – Verionque – Newberg -  
Thermador - Quail**

### **Custom design your special one of kind menu**

Mix and match any of the menus.

Contact Chef John with your menu ideas.

Chef John has many more selections upon request.