



CULINARY BOOT CAMP SCHEDULE

Small
Class Sizes

Picnic Basket

PORTABLE
FEASTS

Gift
Certificates
Available

January – May 2012

“Hands ON” Culinary Classes

Gluten-Free Cooking \$79

Tuesday, January 10 6pm

Unravel the mysteries of gluten-free cooking. You'll make an appetizer, entrée and dessert.

Heart Healthy Cooking \$79

Thursday, January 12 6pm

Entrée and even a dessert that's good for you and tastes great too!

Intro to Classical French Cooking (4-part class) \$399

January 17, 19, 24, 26 6pm

This 4 part class is an intense class for the serious cook. Learn the proper knife cut, the transformation from start to finish on a demi glaze, basic mother sauces, and cooking techniques. The class culminates with YOU preparing a meal for the chef!

Cake Shoppe 101 (2 part class) \$159

Tuesday, January 31, Thursday February 2 6pm

Learn the basic techniques for frosting and decorating a cake. Includes baking, piping, frosting and fondant work. A great class for the beginner!

Sushi Making \$79

Tuesday, February 7 6pm

Make delicious sushi combinations with our Garde Manger Chef Mina!



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Dinner for Your Valentine \$79

Thursday, February 9 6pm

Show your Valentine what's cookin' with a romantic dinner for two. You will learn how to make an incredible gourmet meal from appetizer to dessert and take it home to celebrate together !

Couples discount rate: \$124.00.

Baking Skills (3 part class) \$199

February, 16, 21, 23 6pm

This 3 part class will include different types of breads and rolls, including the making and using of a Sour-dough starter.

Cheeses and Wine Pairing \$79

Tuesday, March 6 6pm

This is your opportunity to taste and identify various cheeses and their origins from around the world. You will also learn to pair cheeses with fabulous wines from Coaltrain Wines. A "don't miss"!

Beer Pairings \$79

Thursday, March 8 6pm

This is new, fun, serious and all the rage! Our friends at Coaltrain talk hops, barley & brewing techniques while we satisfy participants with international pub-fare.

Veg Heads \$79

Tuesday, March 13 6pm

Fun, inventive things to do with a vegetable! This class will familiarize you with the aspects of vegetarian cooking.



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Brunch! \$79

Tuesday, March 20 6pm

Great ideas for your next get together or lazy Sunday morning. Including making sweet and savory brioche waffle panini's and Chef Jenna's grandma's ham salad!

"Haute" Appetizers! \$79

Thursday, March 22 6pm

Get the scoop on exciting new hors d'oeuvres from our talented team of chefs. We'll show you how preparing for the party can be as much fun as attending one! From cool new twists on old favorites to outrageous presentations, we'll make you the talk of the town.

International Cuisine Series \$79 per class

German: Tuesday, April 3 6pm

Authentic Mexico: Thursday April 5 6pm

Italian: Tuesday April 10 6pm

Scandinavia Food/Vodka Thursday April 12 6pm

Asian Fusion: Tuesday April 17 6pm

Join us as we embark on an international culinary adventure like no other. You'll learn unique and inspiring dishes as well as techniques from around the world. Chef Jenna Hines & the Cravings staff will show you the way. **Take all 5 classes at a discounted rate of \$315 (That's one class free!)**

Colorado WILD! \$79

Thursday, April 19 6pm

You'll make delicious recipes from the great outdoors including Buffalo, elk and Trout!

Outside the Box \$79

Tuesday, May 1 6pm

Step away from packaged meals! Make the most of your time by cooking once and eating 3 times. We'll show you how to create your dinner tonight, a meal for later in the week, and one for the freezer using one meat.



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Soups and Stocks \$79

Thursday, May 3 6pm

The foundations of all good things...From roasting bones to silky demis & everything inbetween, you will learn the secrets to making great soups and consume'.

Grillin' with the Buffalo Gals \$79

Saturday May 5 1pm

Just in time for your summer barbecue, we present Grilling Techniques. Join us as we show you how to fire up various grills, prepare wild game, tri tip, seafood, fruits and vegetables as well as the use of marinades, spice rubs, proper grilling methods and equipment use. Enjoy the final feast with a micro-brew or sarsaparilla! **Special! Father & Son (16 and older) discount rate: \$125**

Garde Manger \$79

Tuesday, May 8 6pm

Terrines, Pâté's and Mousse's that are as beautiful as they are delicious, as well as simple garnishes for dazzling plate presentations.

Fancy Pastries \$79

Thursday May 10 6pm

Join our talented pastry chefs to conquer the indulgent world of sugars, puff pastry, pate a choux, petit fours and of course... chocolate.

Mothers Day Tea \$69

Saturday May 12 1pm

Make tea sandwiches and fancy pastries, then sit down to a tea party with linens, china and silver. A memory making afternoon! **Special! Mother and Daughter (age 10 and older) \$125**



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Culinary Boot Camp Pricing:

Our cost includes the use of equipment, food products needed in class, and recipes. Participants enjoy a sampling of food and a glass of wine with the chef at the end of class.

Discount!

(applies to \$79 classes)

Book a 3 class package for \$199

Book a 6 class package for \$379

Book a 8 class package \$499

All prices are plus tax

See our Jr. Chef and Apprentice Chef classes next page!

BONUS! Book your classes by December 1 and receive an additional 10% discount!

Gift Certificates are available and make a great Christmas gift!

Cancellation Policy (Adult and Childrens Classes)

If we cancel a class due to low enrollment, all payments will be refunded in full. If you cancel a class, you must notify us at least 7 business days before the date of the class. You can send another person in your place or transfer to another class within the same calendar year, based upon availability. There are no refunds. This option is available only if you cancel more than seven (7) days before the scheduled class.

NOTE: No refunds, transfers, or credits will be issued if you cancel within seven (7) business days of class date or no show. We cannot provide refunds, or transfers, or offer makeup sessions for classes missed as a result of illness, job loss, personal emergencies, or events beyond our control.

MAKE RESERVATIONS TODAY! CALL 719-635-0200

PRIVATE LESSONS AND TEAM BUILDING AVAILABLE YEAR ROUND

1701 A S. 8th Street, Colorado Springs, CO 80905 Phone: 719.635-.0200 Fax: 719.635.4653

Website: www.bestcaterer.net Email: daisyh@pbcatering.com

Cooking



Classes

Jr. Chefs' Cooking Classes- Spring Break 2012

Join us for our spring break 3 day culinary arts program. Designed for ages 8-13, your Jr. chef will make entrée and dessert to take home and share for up to 4 people. (additional guests may be added for \$5 per person). Class time is: 1:00pm-3:00pm

Monday, December 19: Roasted Chicken, Cheddar Mashers, Fruit Salad in a cantaloupe bowl

Tuesday, December 20: Chicken Parmesan, Salad, Garlic Bread, Cookie bars

Wednesday, December 21: Noodle Bowl, crispy wontons sweet/sour sauce, Dessert sushi

Individual class \$74.00 pls. tax

All three classes \$199.00 pls. tax

Attend all three classes and receive a fun gift bag on the last day!

**NEW
THIS
YEAR!**

Apprentice Chef Intro to Cooking Class June 2012

This 3 part class, designed for ages 14-17, will cover knife skills, basic cooking techniques, bread making and desserts.

June 4, 5, 6 5:00pm-7:00pm \$199 pls. tax

BONUS! Book a class by January 30 and receive an additional 10% discount

MAKE YOUR RESERVATION TODAY! CALL 635-0200

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