



Artisan Cooking School

and Catering Company, LLC

1322 Washington St.
Grand Haven, MI 49417
Phone: 616-296-9200
www.artisancookingschool.com
April 2009

Artisan Cooking School offers...

Cooking Classes for Adults and Kids:

- Learn culinary techniques and how to build and enhance the layers of flavor when cooking.
- We will help take the "mystery" out of plating that spectacular entrée.
- Find out why using the freshest and finest ingredients make a difference.

Dinner & A Chef Events:

- Several options -- What's for Dinner? Over-the-Top Theme Dinners or a Private Dinner Event with your group and our chef.
- Learn cooking techniques and secrets.
- Menu themes and event dates are selected by our Chefs.
- A reservation is required for these events!

Team Building:

- Our classes encourage interaction while we guide the process to produce a quality product.
- We use a "hands-on" culinary class format.
- Students work together to build plates and sit down as a team to talk about what they learned while enjoying their creations.

Custom Catering:

- We are a "custom" caterer and do not offer one menu or one price.
- Our chefs are creative in planning and designing a menu that is specific to your event.
- Our goal is to provide you with great food and service within your budget.

Our Specialty Items are handcrafted and the "taste" says it all:

- Artisan Gelato & Custards
- Stocks – Veal, Chicken & Vegetable
- Demi-Glaces
- Sauces
- Pasta
- Desserts

"...we want to raise your expectations of great food by using the freshest and finest ingredients..."

Check Out Our Specials and Upcoming Events!!



Check us out on
www.facebook.com under
Artisan Cooking. Won't
you be my friend!!

- **COOKING CLASSES**
 - New Class: LUNCH WITH OUR CHEF
 - Adult Classes
 - Kid's Classes
- **DINNER & A CHEF EVENTS**
 - NEW! What's for Dinner?
 - Learn cooking techniques and secrets

AFFORDABLE DINNERS & CLASSES

More information is available on our website and in the newsletter.



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2009 2nd QUARTER COOKING CLASSES

OUR SPECIAL: Sign up for 2 adult cooking classes today and get your third class **FREE!**

ADULT COOKING CLASSES: Building Layers of Flavor

- Adult Classes are held on **Tuesday nights at 6:30 p.m.** and are approximately 2 ½ - 3 hours.
- Classes are demonstration instruction and the cost is \$50 per person per class. Receive class instruction, recipes, cooking tips, and the best part...eating what you learned how to prepare in class.

| COOKING CLASSES | DATES | CLASS DESCRIPTION |
|-----------------------|----------|---|
| Salads & Vinaigrettes | April 7 | Learn the wonderful variations for your salads. |
| Pasta | April 14 | Fazzoletti, fettuccini, cappelletti alfredo – Mange, Mange! |
| Spice it Up! | April 21 | Learn about the spices and herbs for better flavor. |
| Custards | April 28 | Caramelized onion tart, crème brûlée, flans and yes, Artisan gelato. |
| Mexican | May 5 | Grilled skirt steak tacos with roasted poblanos. |
| Hors d'oeuvres | May 12 | Learn to make the vehicles and creative fillings for your party. |
| Grilling | May 19 | Learn the 10 ways to improve your grilling. |
| Knife Skills | May 26 | The knife...an extension of your hand and the primary tool in your kitchen. |
| PRIVATE class | June 2 | Lots of fun, good friends, and great food! Book your own private class!! |
| Fish | June 9 | Grilled, baked, pan seared – light and healthy cuisine. |
| Vegetarian | June 16 | Vegetarian is not boring! Come and see. |
| Grilling | June 23 | This is a very popular class sign up early. Learn the 10 tips of grilling!! |
| Desserts | June 30 | The Anna Kornokova, Asian poached pears, Flourless chocolate cake. |

PRIVATE GROUP COOKING CLASSES ARE AVAILABLE. Contact Chef Howard at 616-296-9200 for more details.

NEW SESSION: LUNCH WITH OUR CHEF: Do you want to attend a cooking class but nights are not the right time for you? We want to offer you an alternative to our cooking classes. Join Chef Howard for lunch as he shows you how to prepare an easy and affordable entrée. While budgets are tight, he will offer some cost effective ways to shop and show you how to enhance the flavors with simple cooking. \$25 per person. Reservation is required.

| LUNCH WITH OUR CHEF DATES | Time | Entree |
|---------------------------|------------------------|--|
| Wednesday, April 22 | 11:30 a.m. – 1:00 p.m. | Basil Chicken Pesto with Cherry Tomatoes |
| Wednesday, May 6 | 11:30 a.m. – 1:00 p.m. | Herbed Skillet Soufflé |
| Wednesday, May 20 | 11:30 a.m. – 1:00 p.m. | Dilled Celery, Asian Pear, and Hazelnut Salad |
| Wednesday, June 3 | 11:30 a.m. – 1:00 p.m. | The "Artisan" Ham Sandwich – learn its specialty |
| Wednesday, June 17 | 11:30 a.m. – 1:00 p.m. | Hummus Stuffed Roasted Portobello with Feta |

TO SIGN UP FOR A CLASS... please call or email us by going to our website, click on Cooking Classes and fill in your information. We must receive your registration 24 hours prior to class date to guarantee a seat. We accept cash, check, or a major credit card. Payment is required before the class date to reserve your seat. Class dates are subject to change. **Sign up Today for a Class Learning Experience! Call 616.296.9200 to reserve your seat!**

CANCELLATION POLICY: We reserve the right to cancel any class (offering full refunds) if minimum enrollment isn't met and make last minute menu changes based on ingredient availability. There is no refund for a late cancellation (24 hour notice) however; you may send someone else in your place. Transfers to another class will be honored within a minimum of 2 days notice.



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"KITCHEN KIDS" COOKING CLASSES

Once a month we have a kid's class on Saturday from 10:00 -- 11:30 a.m. Kids from ages 4 to 14 are welcome to learn cooking techniques and build layers of flavor in our classes.

It's a hands-on class experience so the kids get comfortable in the kitchen. We encourage them *"to make a mess and have fun"*.

The cost is \$25 per child and kids must be accompanied by a parent or legal guardian unless prior arrangements have been made with us. Seating is limited to 10 kids per class session so sign up early to reserve your seat.

| "KITCHEN KIDS" COOKING CLASSES | DATE & TIME | COST |
|--|---|--------------------------------|
| CREATURES & CRITTERS – Learn how to make food items that look like creatures and critters. And YES, you can eat them!! | Saturday, April 18, 2009 Starts at 10 a.m. | Kids -- \$25 pp, Parents Free! |
| TOSS & EAT SALADS – Discover the different salads you can make from fruity to main-dish. | Saturday, May 16, 2009 Starts at 10 a.m. | Kids -- \$25 pp, Parents Free! |
| SWEET TOOTH TREATS – Lots of sweet treats to make and eat. | Saturday, June 13, 2009 Starts at 10 a.m. | Kids -- \$25 pp, Parents Free! |

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Sign up Today for Class Learning Fun! Call 616.296.9200 to reserve your seat!

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DINNER & A CHEF EVENTS

"The aromas in our kitchen will appeal to your senses, the presentation will arouse you to taste, and the taste will wow your palette for another bite."

WHAT'S FOR DINNER? Chef Howard will be in the market early as he prepares a three-course dinner. Pre-preparation will be kept to a minimum as you will watch the entrée come together. Seating is limited so call early to make your reservation. Pre-payment is required.

Dinner begins at 6:30 p.m. and the cost is \$25 per person plus gratuity.

Dinners include: *First course* will be a soup or salad (Chef's choice); *Second course* is the entrée posted for that date, and the *Third course* is a dessert created to compliment your meal. **To make your reservation please call us at 616-296-9200.**

| WHAT'S FOR DINNER DATES | ENTREES |
|--|--|
| Thursday, April 9 | Pan Roasted Petite Vincello Veal Rack on Toasted Risotto with Porcini Mushroom Sauce |
| Friday, April 17 | Seared Sea Scallops with Fennel Compote and Curry Sauce |
| Thursday, April 23 SOLD OUT! | Beef Tournedos with Blue Cheese Mashed Potatoes |
| Friday, May 1 | Layers of Sole and Ratatouille with Roasted Red Pepper Vinaigrette. |
| Thursday, May 7 | Capellini Di Mare |
| Friday, May 15 | Pan Seared Veal Chops with Porcini Risotto and White Truffle Oil |
| Thursday, May 21 | Braised Short Ribs over Creamy Polenta |
| Friday, May 29 | Grill-Smoked Pork Chops with Apple Chutney and Polenta |
| Thursday, June 4 | Sesame Crusted Tuna with Asian Vegetables and Sticky Jasmine Rice |
| Friday, June 12 | Pork Tenderloin with Rhubarb Sauce |
| Thursday, June 18 | Braised Oxtails with Fresh Pasta and Tomato Gremolata |
| Friday, June 26 | Salmon Confit with Lemon Grass Broth and Spring Vegetables |

Menus are subject to change based on availability of fresh ingredients.
The dates are subject to change. Minimum of 6 people are required to hold the event.

CANCELLATION POLICY: We reserve the right to cancel any dinner (offering full refunds) if a minimum number of reservations are not met and make last minute menu changes based on ingredient availability. There is no refund for a late cancellation (24 hour notice) however; you may send someone else in your place. **No shows will be charged.**

To make your reservation, please call us at 616-296-9200.



OVER-THE-TOP DINNERS -- Our chefs are creative in planning artistic, multi-course theme dinners. If you would like to host an Over-The-Top Dinner event, we would be more than happy to create a theme dinner for you. Please contact us at 616-296-9200 for more information.

PRIVATE DINNER EVENT -- Our chefs will design and plan a menu to fit your budget. If you would like to reserve a date for your group and our chef, please contact us at 616-296-9200 for more information.

WE HOPE YOU WILL JOIN US FOR A DINNER & A CHEF EVENT.