



Artisan Cooking School and Catering Company, LLC

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January 2010

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. **Minimum of 6 people is required to hold the event.**

Dinner begins at **6:30 p.m.** and the **cost is \$25 per person.** Pre-payment is required.

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.

Dates	Entrees
Thursday, January 7 SOLD OUT!	Braised Wagyu Short Ribs of Beef on a Sun Dried Tomato Polenta
Thursday, January 14	Italian Breast of Chicken on an Herbed Pasta
Thursday, January 21	Grilled Ribeye Steak on a Blue Cheese Mashed Potato
Thursday, January 28	Roasted Chilean Sea Bass on a Shellfish Risotto – <i>NOTE: This dinner is "MARKET PRICE" at \$35 pp.</i>
Thursday, February 4	No Dinner Event this week.
Thursday, February 11	Grilled Beef Tenderloin with Mushroom Risotto
Thursday, February 18	Asian Rack of Lamb on Roasted Garlic Whipped Potato
Thursday, February 25	Coconut Shrimp on a Jasmine Rice Timbale
Thursday, March 4	Petite Vincello Rack of Veal on a Truffle Russet Puree
Thursday, March 11	Sockeye Salmon Confit with Lemon Grass Broth
Thursday, March 18	Beef Tournedos on Blue Cheese Mashed Potatoes
Thursday, March 25	Grilled & Carved Rack of Venison with Black Current Asian Sauce

Menus are subject to change based on availability of fresh ingredients. The event dates are subject to change.

TO SIGN UP FOR A DINNER... call or email us by going to our website, click on Contact Us and fill in your information. We must receive your registration 24 hours prior to dinner date to guarantee a seat or call us to see if there is available seating. We accept cash, check, or a major credit card. Payment is required before the event date to reserve your seat.

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.

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PRIVATE DINNER EVENTS... are available. Our chefs will design a menu to fit your budget. If you would like to reserve a date for your group or would like more information, please call us at 616-296-9200.

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