



Artisan Cooking School

and Catering Company, LLC

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

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.

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.**

<u>Dates</u>	<u>Entrees</u>
Friday, July 10	Coconut Shrimp with Mango Chutney on a Jasmine Rice Timbale
Thursday, July 16	Dry Aged Grilled Rib Eye Strip Loin and Blue Cheese Mashed Potatoes & Market Vegetables
Thursday, July 23	Grilled Lime Chicken with Black Bean Rice & Pumpkin Seed Guacamole
Thursday, July 31	Baja Bouillabaisse (Mediterranean Stew featuring lots of fish, saffron, and tomatoes)
Thursday, August 6	Grilled Free-Form Beef Wellington with a Port Wine Sauce
Thursday, August 13 SOLD OUT!	Braised Beef Short Ribs with Grilled Sundried Tomato Polenta
Thursday, August 20	Grilled & Carved Pork Tenderloin with Rosemary Roasted Garlic Redskins
Thursday, August 27	Crab Towers with Avocado and Gazpacho Salsa
Thursday, September 3	Asian Rack of Lamb with Roasted Garlic Whipped Potatoes
Thursday, September 10	Pan Seared Wild Caught Salmon on Asian Rice Stick with a Dill Buerre Blanc Sauce
Thursday, September 17	Grilled Italian Chicken Breast on Herbed Risotto
Thursday, September 24	Seared Scallop with Buttered Artichoke and Truffled Mashed Potatoes

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.