



Artisan Cooking School

and Catering Company, LLC

1322 Washington St.
Grand Haven, MI 49417
Phone: 616-296-9200
www.artisancookingschool.com
July 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**
 - Adult Classes
 - Kid's Classes
- **DINNER & A CHEF EVENTS**
 - What's for Dinner? Events
 - Learn cooking techniques and secrets

AFFORDABLE DINNERS & CLASSES

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



Artisan Cooking School

and Catering Company, LLC

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

2009 3rd 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.

CLASS	DATE	CLASS DESCRIPTION
Bar-B-Qing	July 7	Learn to cook with Indirect heat using your grill to roast and ???
Spice It Up! Mediterranean	July 14	Focusing on Mediterranean spices and herbs to enhance better flavors.
Chicken	July 21	Pan seared, roasted, barbequed, the ideas are endless. Learn the 8 cuts to save money!
Spice it Up! India	July 28	Focusing on Indian spices and herbs to enhance better flavors.
Grilling	August 4	Learn the 10 ways to improve your grilling.
Hors d'oeuvres	August 11	We will focus on summertime appetizers. Learn to make the vehicles and creative fillings for your party.
Spice it Up! Spain	August 18	Focusing on Spanish spices and herbs to enhance better flavors.
Less Than 1 Hour	August 25	.What's for dinner after a long day at work? Learn how to make quick healthy meals.
Sauces	September 1	This popular class will explore the many ways to enhance your entrée or side dishes. Learn the "mother" sauces as well as skillet sauces.
Custards	September 8	Learn how to make flans, crème Brulee, crème anglaise, and Artisan gelato.
Spice It Up! Latino	September 15	Focusing on the Latino spices and herbs to enhance better flavors.
Chocolate Desserts	September 22	Flourless chocolate cake, warm chocolate volcano cake, and More!
Cheese	September 29	An accompaniment to any dish, cheese soufflé, fruits and more.

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

LUNCH WITH OUR CHEF: Do you want to attend a cooking class but nights are not the right time for you? You can book a private lunch date with Chef Howard who will show 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, party minimum is 5 people. For more information call 616-296-9200.

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.



Artisan Cooking School

and Catering Company, LLC

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

"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
CAMPFIRE COOKING – Learn how to cook fun foods around a campfire. Weather permitting we will be outside cooking.	Saturday, July 18, 2009 Starts at 10 a.m.	Kids -- \$25 pp, Parents Free!
BROWN BAG IT – Learn what healthy foods you can make and pack in a brown bag.	Saturday, August 8, 2009 Starts at 10 a.m.	Kids -- \$25 pp, Parents Free!
WRAP IT UP – Explore the many foods that can be wrapped up!	Saturday, September 12, 2009 Starts at 10 a.m.	Kids -- \$25 pp, Parents Free!

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 Fun! 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.



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.