

## 2016-2017 Cooking Classes

---

*We offer hands-on and demonstration cooking classes in our professional kitchen, taught by an assortment of our world class catering chefs and guest professionals. Classes include a combination of demonstration and hands-on teaching, food sampling, and beverages. Recipes of the items prepared in the class are provided to students.*

*These intimate classes have a maximum of 12 students and a minimum of 6 students. Classes are typically from 6:00 pm to 8:30 pm. Prices begin at \$65 per person and advance registration and pre-payment are required.*

### January 4<sup>th</sup> **Back on Track with Black Tie**

Healthy cooking alternatives to start the year off right.

**Buy Tickets Now:** <http://www.brownpapertickets.com/event/2708669>

### February 8<sup>th</sup> **Cooking for Couples**

One of our favorite classes sure to make the kitchen fun (possibly more romantic too).

**Buy Tickets Now:** <http://www.brownpapertickets.com/event/2708675>

### March 8<sup>th</sup> **Wine & Dine**

A pairing of fine foods and fine wines and why they work together.

**Buy Tickets Now:** <http://www.brownpapertickets.com/event/2708679>

### April 5<sup>th</sup> **Casco Bay Catches**

The best the bountiful ocean has to offer and great new ways to prepare them.

**Buy Tickets Now:** <http://www.brownpapertickets.com/event/2708685>

### May 10<sup>th</sup> **Sunday Brunch**

New approaches to brunch that will perk up the event.

**Buy Tickets Now:** <http://www.brownpapertickets.com/event/2708686>

### May 24<sup>th</sup> **Cooking From the Farm**

A Farm to Table dining experience.

**Buy Tickets Now:** <http://www.brownpapertickets.com/event/2708693>