

# BLACK TIE COOKS

2021 COOKING CLASSES

Come join The Black Tie Company chefs for an evening of delicious food and fun! Our cooking classes include hands-on demonstration, food sampling, and a cash bar. Recipes for all items prepared in the class are provided to students.

These intimate classes have a maximum of 10 students and a minimum of 4 students. Work stations will be spaced a minimum of 6ft apart following COVID-19 guidelines. Classes are typically on Friday's from 6:00 pm to 9:00 pm. Classes are \$65 per person and advance registration and pre-payment are required.

JANUARY 15 · CASCO BAY CATCHES

JANUARY 29 · CRAFT BEER & CLASSICAL METHODS

FEBRUARY 12 · COOKING FOR COUPLES

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FEBRUARY 26 · STRAIGHT FROM THE FARM

MARCH 12 · PLANT BASED COOKING

MARCH 26 · LOBSTER 3 WAYS

APRIL 9 · CASCO BAY CATCHES

APRIL 23 · FORAGED & FOUND

the  
**black tie**  
company

207-761-6665

[www.theblacktieco.com](http://www.theblacktieco.com)

to purchase tickets please call us at

207 · 761 · 6665

or find us at

[theblacktiecompany.eventbrite.com](http://theblacktiecompany.eventbrite.com)