

ANNIE'S GOURMET COOKING SCHOOL



WHERE “MEMORIES ARE MADE AROUND THE DINNER TABLE.....”

Welcome, and thank you for scheduling your cooking class!

Now comes the fun part—preselecting your menu so we can begin preparing for your hands-on cooking experience.

To ensure everything runs smoothly, please review the menu options together as a group and let us know of any **food allergies or dietary restrictions at the time of booking**, so we can plan accordingly.

We bring everything needed to cook your meal—from ingredients to pots and pans. During the class, some guests will take part in the cooking process while everyone enjoys sampling the delicious dishes created in your kitchen.

Every class begins with a welcoming board of **Annie's Gourmet Artisan Breads**, our exclusive fresh-baked bread line produced by our friends at **DTD Vegas**. Served with our house olive tapenade, whipped butter, and Chef-selected spreads, it sets the tone for a memorable experience.

Tier 1 Classic Class

Our menu options feature a selection of our most popular signature dishes, thoughtfully designed to be engaging, approachable, and delicious—so everyone leaves having learned something new and enjoyed a wonderful meal.

Menu 1: Just Appetizers

2–3 Hours

Perfect for groups who love to graze, mingle, and learn a variety of small bites.

Select any **FOUR** appetizers:

- Meatballs Scampi
- Bourbon Bacon Lollipops
- Lasagna Rolls
- Stuffed Mushrooms
- Blackberry Walnut Brie
- Rice Balls (Arancini)
- Bruschetta
- Baked Artichokes



Menu 2: Lunch Experience

2–3 Hours **Offered till 3 PM Only**

Hors d'oeuvres Select ONE

- Bourbon Bacon Lollipops
- Meatballs Scampi
- Lasagna Rolls
- Stuffed Mushrooms
- Blackberry Walnut Brie
- Rice Balls
- Bruschetta on Crostini



Main Entrée Select ONE

- **Chicken Parmigiana** – Breaded and sautéed cutlet topped with tomato sauce, ricotta, mozzarella, and Parmesan, baked to perfection
- **Chicken Marsala** – Lightly floured breasts sautéed in Marsala wine, butter, and sliced white mushrooms
- **Mediterranean Chicken** – Spiced chicken sautéed in olive oil and garlic, topped with artichokes and sun-dried tomatoes
- **Chicken Piccata** – Sautéed in white wine and lemon with capers
- **Chicken Angelo** – Egg-battered chicken sautéed in white wine, lemon, and butter, topped with artichokes and mushrooms
- Eggplant Parmigiana
- Fettuccine Alfredo
- Baked Rigatoni
- Spaghetti with Meat Sauce
- Tortellini Alfredo
- Creamy Mushroom Risotto
- Meatballs or Chicken Balls

Sides Select ONE

- Garlic Whipped Mashed Potatoes
 - Roasted Baby Fingerling Potatoes
 - Sautéed Asparagus
 - Organic Roasted Baby Carrots with honey and ricotta
 - Green Beans with garlic and buttered olive oil
 - Roasted Brussels Sprouts
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2-3 Hours

Menu 3:

Learn how to create five elegant crostini favorites:

- Lobster Crostini
- Lemon Ricotta with Honey
- Burrata with Pesto & Teardrop Peppers
- Prosciutto with Fig Chutney & French Onion Boursin
- Orange Salami with Italian Olive & Artichoke
- Kiwi Cucumber with Artichoke Paste

Final Notes

- Chef Annie provides all ingredients and equipment for your selected menu.
- If there is a dish you'd love to learn that's not listed, please let us know — we're happy to try to accommodate when possible.

Which Class Is Right for You?

Just Appetizers (Classic Class)

Perfect for groups who love to graze, mingle, and sample a variety of small bites. Ideal for friends' nights, casual gatherings, and social celebrations.

Lunch Experience (Classic Class- Available till 3 PM)

A relaxed, interactive class with a full meal. Great for daytime gatherings, team outings, and groups looking for a satisfying but easygoing experience.

Dinner Experience (Signature Class)

Designed for those who want a complete evening—hands-on cooking followed by a seated dinner. Ideal for celebrations and special occasions.

Lasagna Master Class (Signature Class)

For true Italian food lovers. A focused, technique-driven class that dives deep into creating multiple styles of lasagna from scratch.

Crostini & Small Bites (Classic Class)

Visually stunning and social. Perfect for entertainers, appetizer lovers, and anyone who wants to learn elegant small plates and presentation.

Nonna's Sunday Dinner (Signature and Luxury Class)

Warm, nostalgic, and family-style. A heartfelt experience inspired by old-world Italian traditions and Grandma Cungie's kitchen.

Charcuterie Styling & Entertaining (Luxury Class)

Learn how to build beautiful boards that wow guests. Ideal for hosts, corporate groups, and anyone who loves presentation as much as flavor.

Date Night Italian (Luxury Class)

Part cooking class, part dinner party. Perfect for couples, double dates, or friends who want a fun, relaxed, and memorable evening together.

Still not sure?

We're happy to help you choose the perfect class for your group size, occasion, and schedule.