

# 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 olive tapenade, whipped butter, and Chef-selected spreads, it sets the tone for a memorable experience.

## Luxury Menu

All students receive a souvenir apron. Host receives a signed cookbook. Select your menu from the Classic Class, Signature, or the following:

### NONNA'S SUNDAY DINNER

Old-World Italian • Family-Style • Heartfelt

3 Hours

This class is a tribute to the way Italian families have gathered for generations—around a full table, sharing stories, laughter, and comforting food. Inspired by Grandma Cungie and the traditions that shaped Chef Annie's kitchen, this experience focuses on timeless recipes and simple techniques that never go out of style.

#### What You'll Experience

- Hands-on instruction rooted in old-world Italian cooking
- Tips for building flavor with simple, quality ingredients
- A relaxed, family-style cooking environment
- A seated meal featuring the dishes prepared during class

#### Included With Every Class

- Annie's Gourmet Artisan Bread Charcuterie  
Featuring fresh-baked breads by DTD Vegas, served with olive tapenade, whipped butter, and Chef-selected spreads

#### Menu

- Classic Caesar or Italian Arugula Salad
- Meatballs or Sausage & Peppers
- Chicken Parmigiana or Chicken Marsala
- Pasta Marinara, Choice of Spaghetti or Rigatoni
- Glass of House Wine for Students 21 or over

Chef's sweet treats to finish

10 Minimum Guest Count



# CHARCUTERIE STYLING & ENTERTAINING

## How to Build a Presentation Board that Wows all Your Guests

2–3 Hours

This visually stunning class teaches the art of charcuterie styling—perfect for entertainers, food lovers, and anyone who wants to create show-stopping boards at home. Learn how to style with confidence using color, texture, height, and flow.

### What You'll Learn

- Cheese and cured meat pairing basics
- How to make Annie's olive tapenade spread
- Bread placement and balance using Annie's Gourmet Artisan Breads
- How to style boards for parties, holidays, and gatherings
- Garnishing, spacing, and presentation tips that photograph beautifully

### Included With Every Class

- Artisan bread charcuterie with Annie's Signature Olive Tapenade
- Selection of cheeses, cured meats, fruits in season, spreads, and accompaniments
- Hands-on styling guidance and plating tips
- Heirloom Caprese Platter
- Meatballs on a Stick
- Shrimp Casino
- Glass of House Wine for Students 21 or Over

### Experience Highlights

- Highly interactive and social
- Guests sample throughout the class
- Perfect for friends' nights, corporate groups, and entertainers

Chef's Sweet Treats to finish

Minimum Guest Count of 10



## DATE NIGHT ITALIAN

Part Cooking Class • Part Dinner Party

3 Hours

Designed for couples, friends, or double dates, this class is all about cooking together, enjoying the process, and sitting down to a beautiful Italian meal you created as a group.

### What You'll Experience

- A relaxed, hands-on cooking environment
- Practical techniques you'll use again at home
- Simple plating tips for a restaurant-style finish
- A fun, social evening centered around great food

### Included With Every Class

- Annie's Gourmet Artisan Bread Charcuterie featuring fresh breads by DTD Vegas with Annie's Signature Olive Tapenade and spreads

### Menu: Select 2 Appetizers from the following:

- Meatballs Scampi
- Bourbon Bacon Lollipops
- Stuffed Mushrooms
- Blackberry Walnut Brie
- Rice Balls (Arancini)
- Bruschetta
- Baked Artichokes
- Shrimp Scampi
- Shrimp Casino
- Shrimp Cocktail
- Heirloom Caprese

### Select 3 Main Courses from the following:

- **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

### **Pasta & Vegetarian Selections**

- Eggplant Parmigiana
- Lasagna
- Baked Rigatoni
- Tortellini Alfredo
- Creamy Mushroom Risotto
- Spaghetti Marinara
- Shrimp Scampi
- Halibut Piccata

### **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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Chef's sweet treats to finish.

Minimum Guest Count of 10

### **Notes for All Classes**

- All ingredients, equipment, instruction, and cleanup are provided
- Menus are pre-selected by the group
- Please disclose all allergies or dietary restrictions at booking
- Average class length is 2–3 hours depending on menu

## Which Class Is Right for You?

### Just Appetizers

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

### Lunch Experience

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

### Dinner Experience

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

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

### Crostini & Small Bites

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

### Nonna's Sunday Dinner

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

### Charcuterie Styling & Entertaining

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

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.

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