

Cooktogether Menu

8 guests

Guests arrive to a tray of cheeses, tinned fishes, prosciutto, various spreads, dried and fresh fruits, roasted nuts and crackers and breads. Snacks to enjoy while you are cooking the meal.

Brochette with carmelized onions and goat cheese- another snack while we cook. I have prepped the ingredients, you put it together with your flair.

Vegetable dumplings with sundried tomato and pepperoni pesto.... A small plate nosh while we cook.

Salad with blue cheese dressing, tomatoes, bacon, walnuts, celery and sprouts with a new spin on presentation and a yummy recipe for the dressing. We are seated at dining table to enjoy our first course. Dinner is on its way

Main course is served buffet style. We return to the dining room

Green curry chicken

Soba noodles with vegetables and an Asian dressing- a recipe you can play with the heat to make it your own

Roasted cauliflower with green olives, tomatoes, parsley, and garlic

Rosemary honey cake with rosemary honey cheese topped with rosemary honey syrup... who knew an herb could make such a yummy cake

\$100 per person. Bring your own wines