



SEACOAST EVENTS

"Providing Solutions for All Your Event Planning Needs!"

Barbecue Themed Cuisine



Dinner Party

Your group will be treated to private cooking lessons in the comfort of your own home. You and your group will enjoy private cooking lessons performed by a professional cooking instructor. The menu will follow a Barbecue theme. Think barbecuing is simple? We will show you some tricks that will leave your guests' mouths watering.

First Lesson- Marinades

The chef will teach you a few quick marinade recipes that can be prepared at home to make your barbecues even better. You will learn how to prepare Teriyaki Marinade, Honey Citrus Marinade and the Chef's Special Drunken Fiesta Marinade, all from scratch.

Second Lesson- Cornbread

Once your group has warmed up with some marinades, it is time to start preparing dinner. The first treat of the evening will be homemade Jalapeno Cheddar Cornbread. You will never look at traditional Cornbread the same way. The chef will instruct you in preparing this tasty treat.

Third Lesson- Main Entrée

Now that your group is schooled in the finer points of preparing your own marinades and delicious cornbread, it is time to prepare for the Main Entrée. Your instructor will assist and direct you in preparing Peach Bourbon Baby Back Ribs. This Southwestern Favorite is sure to be a hit on your backyard grill!

Fourth Lesson- Side Dish

It's time to prepare the side dish. Your personal instructor will lead you in preparing Broccoli Slaw from scratch. This is a tasty alternative to coleslaw which customarily accompanies Barbecued Ribs. After completing the side dish it is time to enjoy your creations!

*Each course will be paired with a different beer. Seacoast Events will provide the beer list; however, it will be the client's responsibility to purchase the alcohol.