



SEACOAST EVENTS

“Providing Solutions for All Your Event Planning Needs!”

French Cooking Lessons



Dinner Party

Your group will be treated to private cooking lessons in the comfort of your own home. The lessons will be performed by a professional cooking instructor and the menu will follow a French Theme.

First Lesson- Appetizers

The chef will direct your group in preparing Chicken and Mushroom Madeira Crustinis. You will be provided with all the ingredients necessary to make this delicious Hors d'oeuvre.

Second Lesson- Main Entree

Now that your group is schooled in the finer points of preparing your own appetizers, it is time to prepare for the Main Entree. Your instructor will assist and direct you in preparing Seafood Bouillabaisse with shrimp, scallops, mussels, haddock & lobster. Learn the secrets of preparing Seafood Bouillabaisse just like you would find in your favorite French restaurant.

Third Lesson- Dessert

We hope you saved room for dessert! The lesson continues after dinner as your cooking instructor directs your group in the finer points of preparing Buttered Sugar Strawberry Crepes.

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

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