



# SEACOAST EVENTS

*"Providing Solutions for All Your Event Planning Needs!"*

## *Italian Cooking Party*



### **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 an Italian theme.

#### **First Lesson- Appetizers**

The chef will direct your group in preparing Shrimp Scampi Crostini. You will be provided with all the ingredients necessary to make this delicious Hors d'oeuvre.

#### **Second Lesson- Side Dish**

Once you have had the opportunity to enjoy the refreshments prepared in the first lesson, you will begin the evening's second lesson. In this lesson the group will be instructed in the finer points of preparing Roasted Eggplant and Garlic Spread.

#### **Third Lesson- Main Entree**

Now that your group is schooled in the finer points of preparing your own appetizers and side dishes, it is time to prepare for the Main Entree. Your instructor will assist and direct you in preparing Chicken Marsala. Learn the secrets of preparing Chicken Marsala just like you would find in the North End.

#### **Fourth Lesson- Dessert**

What would any Italian meal be without a Cannoli? The lesson continues after dinner as your cooking instructor shows your group how to prepare Chocolate Cannolis.

\*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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