

PRIVATE GROUP FORM

Group Name:

Event Date:

Time:

**Contact Person
Name:**

Email:

Phone:

Approximate Number:

Hands On (15-24 Students)

Demonstration (15-30 Students)

DINNER SELECTIONS

(Please choose one item from each course)

Appetizer:

Goat Cheese Tart with Roasted Red Peppers
Savory Artichoke Cheesecake
Roasted Fresh Vegetables on
Mascarpone-Montrachet Bruschetta
Smoked Salmon & Brie Strudel
Crab Portobello Mushrooms

Salad:

Field Greens, Dried Cranberries & Cashews with a
Balsamic Maple Vinaigrette
Spinach, Oyster Salad with Country Ham Port Wine Dressing
& Blue Cheese
Mixed Greens, Tomatoes, Mushrooms & Hearts of Palm with
a Tangy Vinaigrette
Baby Greens with Pears, Blue Cheese &
Champagne Vinaigrette
Traditional Caesar Salad with Homemade Croutons
Romaine Lettuce & Broccoli Slaw with Apricot Vinaigrette
Field Green Salad with Roasted Beets, Goat Cheese &
Pomegranate Vinaigrette

Soup:

Champagne Shrimp Bisque
Cream of Cauliflower Soup
Roasted Corn & Crab Soup
Butternut Squash Soup Topped with Crab
Pasta Fagioli

Entrée:

Chicken Breasts Topped with Sour Cream & Blue Cheese
Lemon BBQ Salmon
Baked Shrimp with Feta
Stuffed Pork Loin with Butternut Squash & Blue Cheese
Creole Chicken Spaghetti
Vegetable Lasagna with Fontina & Parmesan Sauce

Side Dish:

Artichoke Stuffed Tomatoes
Kahlua-Glazed Carrots
Mushroom Pasta Pilaf
Gulliver's Corn (Creamy Corn Bake)
Baked Potato & Bacon Casserole
Roasted Vegetables with Oriental Toss Sauce
Three Onion & Three Cheese Gratin
Sautéed Red Potatoes with Garlic & Herbs

Dessert:

Chocolate Lava Cakes with Caramel Sauce
Crème Brûlée
Bananas Foster with Vanilla Ice Cream
Key Lime Coconut Angel Cake
Pumpkin Roll with Cream Cheese Filling
Peanut Butter Ice Cream with Pecan Biscotti

Terms & Conditions

Final count and non-refundable payment due 2 weeks prior to event. We reserve the right to substitute Instructors and Ingredients.
If less than 15 students, there is still a minimal charge for 15 students. We are NOT an allergy free environment. Please plan accordingly.
10% off in store merchandise purchases the day of the event only. BYOB permitted.

Initials

OFFICE USE

Instructor:

Price per Student:

Due Date:

Notes:



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