Team Building-Based Cooking

General Info

- Students and Campus Affiliated Group / Community Groups Prices are listed for groups of 12 or more.
- $10.00 will be added for groups of 11 or less.
- Minimum group size is 8, maximum is 30, please inquire about groups larger than 30.

Descriptions

- Judges / Participants/ Groups will be determined by the client

Dessert Challenge

Each group will be given a recipe. This is not your typical recipe, there will only be measurements of ingredients and an oven temperature. The groups are required to create the dessert, name it and plate it for the judges to taste.

Iron Chef / Mystery Basket

For this challenge all groups are given the same three mystery ingredients. They are required to create 2 dishes and 1 dessert with the three ingredients highlighting them throughout their food. The groups are also required to plate their dishes in a presentable manner for the judges. Client will choose a base menu with “skeleton” recipes for groups to work off of.

The Wok Off

Watch our in-house chef create a dish that you as a group will then recreate! The participants are given a chance to taste the dish but are not allowed to ask the chef any questions. Each group will also be required to create a side dish to accompany the main dish. Menu provided upon request.

The Decorating Challenge

Each group will be given a cake to decorate along with a few cupcakes. The groups will design a winning cake to show to judges.

Gingerbread House Building / Chocolate Challenge

Each group will be required to assemble a structure with their supplies. Client can request types of structure, resort, theme park etc.
Chef’s Table

Pick a set menu from our extensive collection and recreate a meal as a group. Our chef will lead the group on proper knife skills to cooking techniques that will teach even the most polished chef something new. Choose from technique based topics, to regional or seasonal menus. Menu provided upon request.

Menus

Pies, from Savory to Sweet

Emphasis on making dough from scratch, choosing fillings an tips on creating your own pies.

- Menu: Pancetta and Caramelized Onion Quiche with Gruyere Cheese, Mini Quiche Lorraine, Seasonal Berry Pie, Apple Pie, Mile High Lemon Meringue

Holiday Desserts and Gifts

Learn how to make amazing desserts that you can use as gifts this holiday.

- Menu: Truffle Trio, Caramel Filled Truffles, Almond Filled Truffles, Classic Dark Chocolate Truffle, Marbleized Butter Cookies, Nutty Caramel Chocolate Bark with Dried Fruit

A Healthy Twist on Classics

Each item on the menu will be less than ½ the calories of your favorites!

- Menu: Spinach Artichoke Dip with Baked Whole Wheat Pita Chips, Healthy Cesar, Chicken Cordon Bleu, Savory Peppered Parmesan Popovers, Citrus Cheesecake Bites

The Art of Chinese Cuisine

Learn how to make classic Chinese dishes.


Sushi 101

Learn the art of rolling sushi, where to shop and how to select fish.

- Menu: Miso Soup, California Roll, Spicy Tuna Hand Roll, Tempura Shrimp and Vegetables, Sweet Peanut Sesame Mochi

What’s in Season (Fall)

Emphasis on selecting produce that is in season, discussion on organics, and how to utilize fruits throughout the year.
Chef's Table

Food Trucks Galore

Learn how to make amazing quick and easy truck foods like your favorite kogi truck.

- Menu: Kogi Truck Beef Tacos with Salad and Sauces, Hot tamales, Funnel Cake with Strawberries and Whip Cream, Coolhaus Ice Cream Sandwich

Planning a Party?

Learn easy hors d'ouerves that you can have ready to pop in the oven for your next party.

- Menu: Grilled Cheese Fig Finger Sandwiches, Creamy Mushroom Leek Pillow Bites, Spiced Pork Tenderloin on Crisp Polenta Bite, Autumn Fruit Crumble in Wonton Cups

Let’s Shop Together

Visiting local farmer’s markets as well as local supermarkets and learning how to shop correctly! Bring the stuff back to our kitchen and we’ll have an iron chef competition with the fresh ingredients.

Other ideas:

- Baking 101 – Breads, quick breads, cookies, soufflés, etc.
- Regional Cuisines – Japanese, Russian, Middle Eastern, Thai, Italian, Peruvian, Brazilian, etc.
- Cooking Fish – How to choose fish, what types of fish to buy, where to buy, etc.
- Vegetarian Cooking
- Gluten Free / Wheat Free / Low Carb / Healthy Carb
- Cooking with Five Ingredients or Less
- One Pot Cooking
- Eating for you Mood and Energy