

Cooking Classes Menus

Please select one menu choice

- **Shrimp with Tomatillos Served with Warm Corn Tortillas and Cilantro Ginger Rice**
- **Chicken Le Cordon Bleu Served a Sides or Crispy Ranch Roasted Potatoes**
- **Roasted Crusted Coconut Chatni Tilapia Accompanied with a Warm Dhal salad with Fresh Wilted Spinach**
- **Baja Fish Tacos Finished with a Southwest Seasoned Black Bean and Corn Rice**
- **Chicken Tikka Masala Paired with Fluffy Italian Herb Basmati Rice**
- **Hawaiian Chicken w/ mango salsa Served with Creamy Coconut Black Bean Rice**
- **Coconut Shrimp w/ mango salsa over a bed of wild rice with a Pina colada sauce**
- **Caprese Stuffed Chicken w/ Garlic Balsamic Pasta**
- **Grilled Chicken on a bed of Portabella Mushrooms and caramelized onions gravy w/ a side of herb roasted sweet Potatoes**
- **Parmesan Crusted Tilapia with Creamy Mushroom and Spinach Risotto**
- **Chipotle Glazed Roasted Chicken and Southwestern Herb Butternut Squash**
- **Sautéed Sweet Ginger Shrimp over Cilantro Rice**
- **Chef Mark's Amazing Asian Strawberry Hot wings w/ Roasted Jerk Herb Cheesy Yuuka Root's tossed with Baked Kale**

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- **Carne Asada Marinated Flank Steak Tacos w/ All the Trimmings Serve with Cilantro Rice**
 - **Tropical Grilled Flank Steak with Pineapple Salsa over Fluffy jasmine Rice and Black Bean Salad**
 - **Cheesy Manicotti Marinara Parmesan with Grilled Caesar Salad**
 - **Creamy Chicken Carbonara with Grilled Caesar Salad**
 - **Jammin' Jerk Chicken w/ plantains and baked beans rice**
 - **POP Catering Gourmet Turkey Burger w/ Sweet Potato Fries**

Due to the class being reservation only if a reservation is cancelled all payments are non refundable.

**Classes comes with entree and one side, cheese and crackers
Hors d'oeuvres.**