

# Team Building at Classic Cooking



Build relationships, problem solve, improve communication, and so much more! All while having fun in the kitchen. After preparing your meal, sit down and enjoy the food, complete with complimentary beer and wine!

**Classic Cooking Academy**

**10411 E. McDowell Mountain Ranch Rd.  
Scottsdale, AZ 85255**

## **Thank you for your inquiry regarding a Team Building Event at Classic Cooking!**

The cost for Team Building varies depending on the menu selection and is charged on a per person basis. A \$500 Food & Beverage Minimum must be met in order to book a private event. Our menu prices range from \$60 - \$75 per person, and include house wine and beer. We require 50% deposit based on the estimated total cost to hold your date. **For All Team Building Events, an 18% Service Charge will automatically be applied to the bill.**

Timeframe- We usually allow 3 hours for our Team Building events:

-Starting with about ½ hour of instruction and going over the menu and recipes along with entertaining information on the preparation

-Next, everyone is broken into groups to prepare a certain part of the menu

-After all the cooking is finished, everyone sits down to enjoy the fruits of their labor

Structure- Choose from the following complementary options for your Team Building events

*Basic* – A great way to build relationships and have fun!

*Iron Chef/Competitive* – Each group prepares the same menu item and competes for the “Iron Chef” title. The Chefs judge the groups based on following: instructions, preparation, taste... This is also a lot of fun. Usually there are prizes offered for every group and we can purchase the prizes (\$5.00 each for culinary themed prizes) or you can bring your own!

Accessories- We provide white aprons for everyone at no additional cost

**OR** You can purchase our white butcher apron with Our Logo and have Names embroidered for \$27.50 each\*

**OR** You can purchase aprons and have Your Logo and Names embroidered for \$27.50 each, plus a \$35 flat fee\*

\*For custom orders, a 3-week advance notice is required. Rush orders may be processed at an additional cost.

This is our cancellation policy:

Cancellation for any reason, as well as final guaranteed guest count, must be received by Classic Cooking at least three (3) days prior to your event. All charges will be based on the final guaranteed guest count OR the number of guests in attendance, whichever is greater. Cancellation for groups of six (6) or more must be received by Classic Cooking at least ten (10) days prior to the scheduled event. In the event of a cancellation, 15% of the total cost will be retained by Classic Cooking for administrative costs.

# MENU SELECTIONS

## CLASSIC FAVORITES

\$75.00 Per Person

*A new twist on some old favorites. Simple recipes bursting with flavor. A favorite for everyone.*

**Classic Shrimp Cocktail  
Gougeres  
Marinated Broiled Salmon  
with Soy and Arizona  
Honey  
Rice Pilaf  
Sautéed Zucchini  
Green Salad with Classic  
Vinaigrette  
Blueberry Shortcake**

## FRENCH

\$65.00 Per Person

*Think of Paris. Taste Paris. The perfect Bistro meal for a group. Delight in every bite! Great for Team Building!*

**Tomato Concasse, Sour  
cream & Chives  
Croustades  
Onion Soup Gratine  
Flank Steak with Shallots  
& Vinegar Sauce  
French Fries  
Glazed Carrots  
Profiteroles w Ice Cream  
& Chocolate Sauce**

## ITALIAN FAVORITES

\$65.00 Per Person

*Everyone will roll up their sleeves, make the pasta dough and sauce. You will be instantly addicted to 'pasta from scratch.' A favorite Team Building exercise.*

**Tomato & Basil Crostini  
Homemade Pasta  
Ricotta and Spinach-filled  
Ravioli & Tomato Sauce  
Chicken Scallopine  
Marsala  
Grilled Asparagus  
Tiramisu**

**SIZZLING SOUTHWEST**  
\$70.00 Per Person

*A little heat but not too much. The perfect combination of sweet and heat. Cool down with the ever perfect dessert. A favorite for Team Building.*

**Homemade Tortilla Chips  
with Salsa & Guacamole  
Spice Rubbed Pork  
Tenderloin  
Corn Mango Salad  
Spanish Rice  
Chocolate Mousse**

**ALL AROUND ASIA**  
\$75.00 Per Person

*Don't have time to travel? Classic Cooking can show you how to bring Asia here. A perfect menu for casual enjoyment and entertaining. A Team Building favorite.*

**Asian Chicken Wings  
Spring Rolls  
California rolls  
Sushi Maki, Tuna, Salmon  
Fresh Fruit Sorbet**

**EUROPEAN MIX**  
\$70.00 Per Person

*A European mix with a twist. Simple recipes full of flavor. You will be ready to cook like a professional after this class. Fun for Team Building.*

**Parmesan Shortbreads  
with Roasted Tomato &  
Feta  
Chicken Picatta  
Classic Risotto  
Caesar Salad  
Cream Puffs**

## FIRE UP THE GRILL

\$75.00 Per Person

*Let the grilling begin!  
Everything on the grill –  
except the ice cream of  
course! This is your  
perfect backyard menu.  
Team Builders love this.*

**Grilled Crostini with  
Tomato, Lime & Cilantro  
Salsa  
Grilled Chili-Lime Shrimp  
Southwest-style Flank  
Steak with Chipotle Butter  
Grilled Mushroom,  
Arugula & Comte Salad  
Marinated, Grilled  
Pineapple with Ice Cream**

## MEDITERRANEAN

STYLE

\$65.00 Per Person

*Limited to 20 max*

*Cook your meal with a  
wood burning oven and  
get back to nature. This is  
also a healthy choice!*

**Caprese Salad Crostini  
with Roasted Tomatoes  
Caesar Salad with  
Homemade Croutons  
Chicken Breast stuffed  
with Ricotta & Spinach  
Brussels Sprouts with  
Roasted Garlic and  
Bacon  
Fruit Crostata**

## STEAKHOUSE DINNER

\$75.00 Per Person

*Who can go wrong with  
a classic steakhouse  
dinner!*

*Upgrade to Filet for an  
additional \$10 per  
person.*

**Wedge Salad with Bacon,  
Tomato, & Blue Cheese  
Dressing  
Skirt Steak with Bordelaise  
Sauce  
Potatoes Gratin  
Sautéed Seasonal Greens  
Chocolate Lava Cakes  
with Salted Caramel  
Sauce**

## ITALIAN 101

\$65.00 per person

*A delicious twist on our popular Italian Favorites menu!*

**Caprese Bruschetta  
Wild Mushroom  
Cannelloni w/Lemon  
Thyme Cream Sauce  
made with  
Homemade Pasta  
Chicken Saltimboca  
w/Creamy Polenta  
Seasonal Vegetable  
Italian Cheesecake  
Strudel**

## PIZZA PARTY

\$60.00 Per Person

*Ever made pizza? Here's your chance to be innovative and design your own. Relaxing and fun! Great for light-hearted fun.*

**Pizza Dough  
Homemade Pizza Sauce  
Basil Pesto  
Pesto Pea Salad OR  
Caesar Salad  
Selection of Cheeses and  
Toppings  
Orange Salad with  
Caramelized Zest &  
Grand Marnier OR Biscotti**

## NATIVE AMERICAN

\$70.00 Per Person

*American Indian flavors accenting the technique of French Cuisine, brings a new flavor and style of food.*

**Black Tepary Bean Soup  
OR Butternut Squash Soup  
Grilled Salmon OR  
chicken with a Red  
Pepper Coulis  
Long Grain and Wild Rice  
Pilaf  
Sweet Corn and Seasonal  
Squash Salad  
Mesquite Flour &  
Chocolate Cake with  
Prickly Pear Sauce**

**CREDIT CARD AUTHORIZATION FORM**

I \_\_\_\_\_ Authorize Classic Cooking Academy to charge my credit card  
(NAME)

For services rendered. Not to exceed the amount shown.

REFERENCE \_\_\_\_\_

AMOUNT \$ \_\_\_\_\_ USD.

ATTACH RECEIPT HERE

CREDIT CARD TYPE \_\_\_\_\_

CREDIT CARD # \_\_\_\_\_

CARD CV2 # \_\_\_\_\_

ISSUED DATE \_\_\_\_\_

EXPIRATION DATE \_\_\_\_\_

BILLING ADDRESS \_\_\_\_\_

BILLING ZIP CODE \_\_\_\_\_

NAME ON CARD \_\_\_\_\_  
(As it appears on card)

\_\_\_\_\_  
SIGNATURE

\_\_\_\_\_  
DATE

**FAX OR MAIL TO:**

Classic Cooking Academy  
10411 E. McDowell Mountain Ranch Rd.  
Scottsdale, AZ 85255  
Fax: 480-502-0178  
or e-mail to info@ccacademy.edu

DO NOT WRITE BELOW. COMPANY USE ONLY.

NOTES:  
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