

TEAMBUILDING 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

Sauteed 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



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TEAMBUILDING MENU SELECTIONS

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**



TEAMBUILDING MENU SELECTIONS

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**



TEAMBUILDING MENU SELECTIONS

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 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**

