

PRIVATE EVENT MENUS



Thailand:

- Pad Thai
- Hot & Sour Soup
- Thai Spring Rolls
- Grilled Whole Fish with Lemongrass
- Chicken with Holy Basil
- Thai Cucumber Pickles
- Red Curry Chicken with Pineapple
- Spiced Beef Rice
- Ginger Ice Cream

Tapas:

- Oven-Roasted Mussels w/ Garlic Herb Butter
- Roasted Sweet Onions w/ Cabrales Blue Cheese
- Flank Steak Tacos with Red Onion Jam & Horseradish Crème Fraiche
- Chile & Chive Oils Saffron Risotto Cakes w/ Shrimp
- Albondigas (*Spanish Meatballs*)
- Braised Chicken Thighs w/ Garlic & White Wine
- Tortillitas de Camarones (*Shrimp Fritters*)
- Patatas Bravas (*Potatoes in a Spicy Red Sauce*)
- Crema Catalana (*Catalan Custard*)

South of the Border:

- Queso Fundido (*Caramelized cheese with Mexican Chorizo*)
- Marinated & Grilled Shrimp w/ Chipotle Pepper Sauce
- Chicken Mole Poblano
- Guajillo and Beer Braised Short Rib Sopes
- Arroz Verde
- Chicken Fajitas with Fresh Tortillas
- Guacamole
- Salsa Verde and Pico de Gallo
- Refried Beans
- Mexican Spice Chocolate Lava Cakes

Every Day Dinners:

- Israeli Couscous & Fig Salad w/ Goat Cheese
- Maple Basil Glazed Salmon
- Marinated Steak Salad w/ Ginger Lime Dressing
- Pan Fried Chicken Breasts/ Quick Pan Sauce
- Roasted Fingerling Potatoes
- Pesto Pasta with Italian Sausage and Cherry Tomatoes
- Wilted Swiss Chard
- Coconut Curry Stir Fry w/ Shrimp & Chicken
- Southwestern Sheppard's Pie
- Roasted Pork Tenderloins w/ Dijon & Sage Glaze
- Caramel Bourbon Sauce Freeform Apple Tart

Favorites from the City of

Lights:

- Mussels in Cream Sauce
- Chicken Fricassee w/ Cognac
- French Onion Soup
- Individual Beef Wellingtons
- Asparagus w/ Tarragon Butter Sauce
- Salad de Bleu d'Auvergne (*Salad with Blue Cheese*)
- Fraises au Poivre et au Rouge (*Fresh Strawberries with Peppercorns and Red Wine*)
- Cream Puffs with Crème Patissiere

Spanish:

- Tortilla de Patata (*Potato Omelet*)
- Pa Amb Tomaquet (*Garlic bread with Tomatoes and Serrano Ham*)
- Chorizo Ocejón (*Chorizo Simmered in Sherry*)
- Pinchitos Morunos amb Escalivada (*Pork Kebabs with Grilled Catalan Vegetables*)
- Paella con Pollo y Gambas (*Paella with Chicken and Shrimp*)
- Pescado a la Sal con Salsa de Ajo y Perejil (*Fish Baked in Salt with Garlic and Parsley Sauce*)
- Patatas Bravas with Alioli (*Potatoes in Spicy Sauce*)
- Churros con Chocolate

Brunch:

- Orange Tea Cakes with Praline Butter
- Wild Mushroom Stuffed Crepes
- Eggs Benedict with Chipotle-Orange Hollandaise
- Maple Pecan Sticky Buns
- Chilaquiles with Fried Eggs
- Herbed Truffle Home Fries
- Fried Chicken and Waffles
- Fresh Fruit Salad with Rum syrup and Mint
- Cranberry Orange Scones

Italian:

- Fettunta con Cannelini e Pancetta (White Bean Spread with Pancetta on Crostini)
- Fritto Misto with Lemon Aioli (Crispy-Fried Vegetables)
- Bean and Farro Soup
- Fresh Focaccia
- Pasta Fresca alla Puttanesca
- Pollo al Mattone (Chicken Under a Brick)
- Wilted Greens
- Cocoa Hazelnut Biscotti
- House-made Gelato

Vegetarian Friendly:

- Indian Flavored Grilled Vegetables with Fresh Paneer
- Pasta alla Norma (*Sautéed Eggplant with Penne, Marinara and Ricotta Salata*)
- Buffalo Cauliflower Bites
- Quinoa Salad with Roasted Beets, Squash, Arugula and Tahini Dressing
- Sautéed Greens with Garlic
- Oven Roasted Potatoes with Moroccan Chermoula Dipping Sauce
- Whole Red Snapper Baked in Salt
- Lemon Tart with Fresh Berries

Fall Seasonal:

- Shrimp Bisque with Pernod and Dill Cream
- Pork Tenderloin with Apple Cider Sauce
- Duck Breasts with Coriander and Orange Glaze
- Braised Endive
- Butternut Squash Risotto
- Cauliflower Gratin with Manchego and Almonds
- Caramelized Parsnips and Pears with Ginger
- Roasted Wild Mushrooms
- Kale and Goat Cheese Salad with Apple and Fennel
- Maple Banana Pudding with vanilla Ice Cream

Small Bites & Hors d'oeuvres:

- Deviled Eggs
- Tapenade Twists
- Cipollini Onion Tart Tatin
- Roquefort Gougeres
- Shaved Flank Steak with Horseradish
- Romesco Dip with Fresh Vegetables
- Twice-Baked & Loaded Baby Potatoes
- Spinach and Feta Phyllo Triangles
- Bacon Wrapped Goat Cheese Stuffed Dates
- Southwest Squash Soup Shooters
- Chorizo in Sherry Reduction
- Cream Puffs with Chantilly

PRICE PER GUEST IS \$85.00.

This includes: rental space, chef instructor, ingredients, equipment, and clean up after the class. The typical class length is 3-4 hours.

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