

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
- Croquetas de Pollo a la Naranja (*Chicken Croquettes with Orange Glaze*)
- Chile & Chive Oils Saffron Risotto Cakes w/ Shrimp
- Albondigas (*Spanish Meatballs*)
- Manchego-Stuffed Fried Olives
- 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

Everyday 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:

- Pan-Seared Paneer with Garlic Harissa
- 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
- Pescado a la Sal con Salsa de Ajo y Perejil (*Fish Baked in Salt with Garlic and Parsley Sauce*)
- Lemon Tart with Fresh Berries

Winter Seasonal:

- Crostini with Balsamic Caramelized Onions and Goat Cheese
- Spinach and Artichoke Dip
- Seared Scallops Served on Parsnip and Fennel Puree
- Red Wine and Cherry Braised Beef Short Ribs
- Chicken Marsala
- Tartiflette (*Rustic Casserole of Potato, White Wine, Bacon and Raclette*)
- Roasted Brussel Sprouts
- Kale Salad with Toasted Pumpkin Seeds and Lemon-Poppy Seed Vinaigrette
- Individual Sticky Toffee Pudding

Add-ons

- Add a cheeseboard to any event so your guests have something to eat upon arrival:
 - \$35 cheeseboard (3 types of cheese, dried fruit, grapes, crackers and nuts)
 - \$45 cheeseboard (regular cheeseboard ingredients +2 types of cured sliced meats)
- CSCA Swag
 - Send home your guests with an embroidered CSCA apron - \$20 each
 - Purchase cloth chef hats for your group - \$10 each

PRICE PER GUEST IS \$95.00.

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

Cambridge School of Culinary Arts

2020 Mass Ave

Cambridge, Ma 02140

617-354-2020

www.CambridgeCulinary.com

Facebook: @CambridgeCulinary

Instagram: @CambridgeCulinary

Twitter: @theCSCA