



Cooking Party

Kitchen Location

584 Glenside Drive, Lafayette, CA 94556

Basic Information

Minimum pricing based on groups of 20, unless other arrangements are made in advance. We believe each event is unique. Menus are customized for your group.

Culinary Team Building Experience Dinner: starts at \$85.00 - \$95.00

4 course menu includes; hors d'oeuvres first course, main course/side, dessert

Menu options follow

Other/Special requests:

Schedule your event

Type of event:

Preferred event date:

Event time:

Alternate event date: (if any)

Additional information:

Standard Services:

- Rental of event venue & professional kitchen 3 hours
- Complete menu and event planning
- Cheese platter appetizers upon arrival
- Water, soda, juice
- Shopping services and ingredients
- Instruction and guidance
- Delivery of all cooking equipment for use during cooking (knives, cookware, cook's tools, measuring cups & spoons, etc.)
- Arrangement of cooking stations
- Dish clearing, washing, kitchen cleaning
- Table service
- Music for the event
- Copies of the recipes
- Aprons and hand towels for all participants to use during the event

Additional Services include:

- Arrangement and delivery of rental equipment if needed (we have a variety of chairs and tables at times our client prefer something else)
- Corporate Gifts (Aprons, cooking class gift certificates, kitchen gadgets.)
- Wine pairing, wine delivery
- Arrangement for and delivery of flowers
- Extended events and meeting spaces

Italian

(Lunch or Dinner)

Antipasto

Antipasto Platter

Bruschetta a la Tuscany

Insalata

Arugala Salad with Candied Walnuts, Shaved Red Onions & Gorgonzola with Balsamic Vinaigrette

Primo

Fresh Made Ravioli with Mushrooms,
Spinach and Ricotta Cheese served with
Wild Mushroom Cream Sauce

Secondo

Chicken Saltimbocca with Marsala Pan Sauce,
Wild Mushrooms Risotto,
Sautéed Broccolini

Dolce

Tiramisu Parfaits with Marscarpone Mousse & Frangelico Scented Espresso

\$85.00 per person

French

(Lunch or Dinner)

Hors d'oeuvres

Quiche aux Champignons, Oignons,
ala Roquefort Plat du Fromage

First Course

Chicken & Asparagus Crepes in a Sherry Cream Sauce with Crème Fraiche

Main Course

Filet Mignon a la Wellington with Mushroom Duxelle and Port Wine Reduction Sauce Puree de
Trois Pommes de Terre with Haricot Vert

Dessert

Champagne Infused Marbled
Chocolate Covered Strawberries

\$95.00 per person

All American Affair

(Lunch or Dinner)

Hors d'oeuvres

Assorted Crudités Platter with
Creamy Herbed Ranch Dressing
Hot & Spicy Chicken wings with
Blue Cheese Dip

First Course

Mini Sirloin "Sliders" with
Carmalized onions and spicy mustard

Main Course

Pan Seared Rib Eye Steaks with Whiskey Peppercorn Sauce, Herb Roasted Potatoes and
Creamed Spinach

Dessert

All American Pie
with Fresh Caramel Cream

\$95.00 per person

Latin Sizzle

(Lunch or Dinner)

Aperitivo

Trio Salsas with fresh made totilla chips
and Assorted Mexican Cheeses

Primer Plato

Quesadilla with Spicy Sausage and
Portabello Mushrooms
with homemade guacamole and fresh sour cream

Segundo Plato

Rolled Flank Steak filled with Anaheim chiles,
Mushrooms and Mexican Asadero Cheese,
Tequila lime chicken with corn Tortillas,
Spanish rice and Black beans

Postre

Assorted Mexican Empanadas

\$85.00 per person

California Fusion Experience

(Lunch or Dinner)

Hors d'oeuvres

Mini BLT's with *Smoked Turkey and Avacado*
Assorted California Cheeses, herb dip and pita chips

Salad

Baby greens and grilled pears, Spiced pecans, and champagne vinaigrette with sour dough croutons

First Course

Pumpkin Ravioli with Brown Butter Sauce and Fried Sage

Main Course

Rosemary and Goat cheese stuffed chicken with Wild Mushroom Sauce, Creamy Mashed potatoes with Caramelized onions and Sautéed baby vegetables with herb butter sauce

Dessert

Heavenly Chocolate Mousse

\$85.00 per person

Culinary Team Building experience is as follows:

- Once at Chow Bella, your group will be greeted by our staff.
- To start off the event, your group enjoys gourmet appetizers and refreshments.
- The group receives their Menu and Recipe Packets, Aprons and Hats.
- The group is divided into TEAMS. (or previous arrangements can be made).
- The program begins with an introduction and orientation by our Team-building Leaders.
- Next there will be group instruction in basic cooking techniques, knife skills and safety and sanitation in the kitchen.
- Then the FUN continues. Each TEAM works with fresh and seasonal raw ingredients and, under the guidance of Chow Bella Instructors, combines to create a complete memorable gourmet meal..
- Each TEAM will make ALL courses on the menu.
- Bon Appetit! After enjoying their meal and socializing, TEAMS meet to discuss what they have learned and how to apply these concepts in their daily work lives.
- The Happy Team Builders leave Chow Bella with new energy and new ideas to energize their TEAM.

Groups will have fun while learning the following concepts:

- Creativity
- Communication Skills
- Collaboration
- Cooperation
- Commitment
- Goal Orientation
- Leadership

Food has always been a perfect way to bring people together. By cooking together, teams can discover the ingredients for successful, effective performance.