



Artisan Cooking School

and Catering Company, LLC

1322 Washington St.
Grand Haven, MI 49417
Phone: 616-296-9200
www.artisancookingschool.com
January 2010

Artisan Cooking School offers...

Cooking Classes for Adults and Kids:

- Learn culinary techniques and how to build and enhance the layers of flavor when cooking.
- We will help take the "mystery" out of plating that spectacular entrée.
- Find out why using the freshest and finest ingredients make a difference.

Dinner & A Chef Events:

- Several options -- What's for Dinner? Over-the-Top Theme Dinners or a Private Dinner Event with your group and our chef.
- Learn cooking techniques and secrets.
- Menu themes and event dates are selected by our Chefs.
- A reservation is required for these events!

Team Building:

- Our classes encourage interaction while we guide the process to produce a quality product.
- We use a "hands-on" culinary class format.
- Students work together to build plates and sit down as a team to talk about what they learned while enjoying their creations.

Custom Catering:

- We are a "custom" caterer and do not offer one menu or one price.
- Our chefs are creative in planning and designing a menu that is specific to your event.
- Our goal is to provide you with great food and service within your budget.

Our Specialty Items are handcrafted and the "taste" says it all:

- Artisan Gelato & Custards
- Stocks – Veal, Chicken & Vegetable
- Demi-Glaces
- Sauces
- Pasta
- Desserts

"...we want to raise your expectations of great food by using the freshest and finest ingredients..."

Check Out Our Specials and Upcoming Events!!



Check us out on
www.facebook.com under
Artisan Cooking. Won't
you be my friend!!

- **COOKING CLASSES**
 - Adult Classes
 - Kid's Classes
- **DINNER & A CHEF EVENTS**
 - What's for Dinner? Events
 - Learn cooking techniques and secrets

AFFORDABLE DINNERS & CLASSES

More information is available on our website and in the newsletter.



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2010 1ST QUARTER COOKING CLASSES

OUR SPECIAL: Sign up for 2 adult cooking classes today and get your third class **FREE!**

ADULT COOKING CLASSES: Building Layers of Flavor

- Adult Classes are held on **Tuesday nights at 6:30 p.m.** and are approximately 2 ½ - 3 hours.
- Classes are demonstration instruction and the cost is \$50 per person per class. Receive class instruction, recipes, cooking tips, and the best part...eating what you learned how to prepare in class. So come hungry!!

CLASS	DATE	CLASS DESCRIPTION
No Class – Private Event	January 5	No class.
Stock Soups	January 12	Comfort foods to keep you warm on a cold, snowy night.
Less Than 1 Hour	January 19	What's for dinner after a long day at work? Learn how to make quick healthy meals in "less than one hour". <i>"Faster than driving to the fast-food place," says Chef Howard.</i>
Grilled Meats – Chef's Choice	January 26	Learn the 10 tips of grilling.
No Class	February 2	No class.
Sauces	February 9	Explore the many ways to enhance your entrée or side dish. Learn the "mother" sauces as well as skillet sauces.
Spice It Up -- Asian	February 16	Focusing on Asian spices and herbs to enhance better flavors.
Vegetarian	February 23	Exciting recipes to taste and find out how easy they are to make.
Brunch at Night	March 2	Incredible, edible eggs! Learn how to make frittatas, quiche and more.
Artisan Desserts	March 9	Flourless chocolate cake, Chocolate pot de crème, Pot a choux, and more favorites.
Knife Skills	March 16	The primary tool in the kitchen. Learn how to hold it properly where it is an extension of your hand. Learn other cutting tool techniques also.
Perfect Potatoes	March 23	Mashed, quenelles, twice baked red bliss, potato pancakes, au gratin.
Chicken	March 30	Learn the butterfly and 8 cuts, pan seared, roasted, along with lots of tips for a moist chicken.

SIGN UP TODAY FOR A FUN LEARNING CLASS!

TO SIGN UP FOR A CLASS...call or email us by going to our website, click on Contact Us and fill in your information. We must receive your registration 24 hours prior to class date to guarantee a seat or call us to see if there is available seating. We accept cash, check, or a major credit card. Payment is required before the class date to reserve your seat. Class dates are subject to change.

Call 616-296-9200 to reserve your seat!

CANCELLATION POLICY: We reserve the right to cancel any class (offering full refunds) if minimum enrollment isn't met and make last minute menu changes based on ingredient availability. There is no refund for a late cancellation (24 hour notice) however; you may send someone else in your place. Transfers to another class will be honored within a minimum of 2 days notice.

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PRIVATE COOKING CLASSES...are available. If you would like to reserve a date for your group or would like more information, please call us at 616-296-9200.



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"KITCHEN KIDS" COOKING CLASSES

Once a month we have a kid's class on Saturday from 10:00 -- 11:30 a.m. Kids from ages 4 to 14 are welcome to learn cooking techniques and build layers of flavor in our classes.

It's a hands-on class experience so the kids get comfortable in the kitchen. We encourage them *"to make a mess and have fun"*.

The cost is \$25 per child and kids must be accompanied by a parent or legal guardian unless prior arrangements have been made with us. Seating is limited to 10 kids per class session so sign up early to reserve your seat.

"Kitchen Kids" Cooking Classes	Date & Time	Cost
STOCK SOUPS – Learn how to make great tasting soups.	Saturday, January 16, 2010 Starts at 10 a.m.	Kids -- \$25 pp, Parents Free!
VALENTINE SWEETS – It's a hands-on class for decorating sweet treats.	Saturday, February 13, 2010 Starts at 10 a.m.	Kids -- \$25 pp, Parents Free!
PASTA FUN! –Discover the different pasta shapes and the fun foods you can make.	Saturday, March 13, 2010 Starts at 10 a.m.	Kids -- \$25 pp, Parents Free!

"Where it's okay for kids to make a mess and have FUN!!"

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Call 616-296-9200 to reserve your seat!

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DINNER & A CHEF EVENTS

"The aromas in our kitchen will appeal to your senses, the presentation will arouse you to taste, and the taste will wow your palette for another bite."

WHAT'S FOR DINNER? Chef Howard will be in the market early as he prepares a three-course dinner. Pre-preparation will be kept to a minimum as you will watch the entrée come together. Seating is limited so call early to make your reservation. **Minimum of 6 people is required to hold the event.**

Dinner begins at **6:30 p.m.** and the cost is **\$25 per person.** Pre-payment is required.

Dinners include: *First course* will be a soup or salad (Chef's choice); *Second course* is the entrée posted for that date, and the *Third course* is a dessert created to compliment your meal.

Dates	Entrees
Thursday, January 7	Braised Waygu Short Ribs of Beef on a Sun Dried Tomato Polenta
Thursday, January 14	Italian Breast of Chicken on an Herbed Pasta
Thursday, January 21	Grilled Ribeye Steak on a Blue Cheese Mashed Potato
Thursday, January 28	Roasted Chilean Sea Bass on a Shellfish Risotto – <i>NOTE: This dinner is "MARKET PRICE" at \$35 pp.</i>
Thursday, February 4	No Dinner Event this week.
Thursday, February 11	Grilled Beef Tenderloin with Mushroom Risotto
Thursday, February 18	Asian Rack of Lamb on Roasted Garlic Whipped Potato
Thursday, February 25	Coconut Shrimp on a Jasmine Rice Timbale
Thursday, March 4	Petite Vincello Rack of Veal on a Truffle Russet Puree
Thursday, March 11	Sockeye Salmon Confit with Lemon Grass Broth
Thursday, March 18	Beef Tournedos on Blue Cheese Mashed Potatoes
Thursday, March 25	Grilled & Carved Rack of Venison with Black Current Asian Sauce

Menus are subject to change based on availability of fresh ingredients. The event dates are subject to change.

TO SIGN UP FOR A DINNER... call or email us by going to our website, click on Contact Us and fill in your information. We must receive your registration 24 hours prior to dinner date to guarantee a seat or call us to see if there is available seating.

We accept cash, check, or a major credit card. Payment is required before the event date to reserve your seat.

CANCELLATION POLICY: We reserve the right to cancel any dinner (offering full refunds) if a minimum number of reservations are not met and make last minute menu changes based on ingredient availability. There is no refund for a late cancellation (24 hour notice) however; you may send someone else in your place. **No shows will be charged.**

To make your reservation, please call us at 616-296-9200.

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PRIVATE DINNER EVENTS... are available. Our chefs will design a menu to fit your budget. If you would like to reserve a date for your group or would like more information, please call us at 616-296-9200.

WE HOPE YOU WILL JOIN US FOR A DINNER & A CHEF EVENT.