

AUGUST 2010 COOKING CLASSES

MEDITERRANEAN AL FRESCO

Friday, August 6th

6 PM

Recipes include: *Mediterranean Stuffed Chicken Breast - chicken breast stuffed with sundried tomato, artichoke hearts and feta cheese filling; Refreshing Summer Cucumber Greek Yogurt Salad; Homemade Hummus; Grilled Mediterranean Pizza - grilled pita bread pizza crust topped with vine ripened tomatoes, feta cheese and olive oil drizzle; Sparkling Summer Cucumber and Lime Smash.*

\$65 per person

BAR-B-QUE RIBS



Saturday, August 7th

6 PM

Nothing says summer like a backyard full of friends & family and a grill laden with smokin' barbeque ribs! We've paired our ribs with some tasty sides, added a dash or two of bourbon and a delectable southern dessert...it's a party waiting to happen!

Recipes include: *Outdoor Char Grilled "fall-off-the-bone-tender" Barbeque Ribs Slathered in Homemade Bourbon Spiked BBQ Sauce; Sweet Potato French Fries; Drunken Bourbon BBQ Baked Beans with Bacon; Southern Mississippi Mud Chocolate Sheet Cake.*

\$75 per person

CHEF'S AUGUST TABLE

Thursday, August 12th

6 PM

Recipes include: *Char Grilled Bacon Wrapped Beef Tenderloin Steaks with Alder Wood Smoked Heirloom Tomato Beef Jus Sauce; Brown Butter Mashed Potatoes; Summer Risotto with Sweet Corn, Heirloom Tomatoes and Fresh Basil; Homemade Salted Caramel Ice Cream – homemade caramel ice cream flecked with crunchy salted caramel pieces.*

\$75 per person



FRENCH GARDEN TABLE

Friday, August 13th

6 PM

Recipes include: *Heirloom Tomato, Caramelized Onions and Gruyere Swiss Cheese Tart; French Country Potato Salad with Red Bliss Potatoes, Haricot Verts, Roquefort Cheese, Bacon and Homemade Mayonnaise; French Honey Lavender Ice Cream.*
\$65 per person

MEXICAN GRILL

Saturday, August 14th

6 PM

Recipes include: *Outdoor Grilled Filet Mignon Steak; Char Grilled Avocado Tomato Lime Salad with Toasted Cumin Vinaigrette; Chunky Charred Sweet Corn Guacamole with Fire Roasted Flour Tortillas; Summer Strawberries and Biscuits – sweet summer strawberries, lime glazed flaky buttermilk biscuits and homemade vanilla whipped cream.*

\$75 per person



ITALIAN TABLE

Friday, August 20th

6 PM

Recipes include: *Char Grilled Beef Tenderloin Steak with Toasted Potato Gnocchi, Summer Sweet Corn Sauce with Basil Pesto Oil Drizzle; Garden Heirloom Tomato Salad with Fresh Herb Vinaigrette; Italian Swiss Roll Cake with Lemoncello Mousse, Fresh Raspberries and Vanilla Crunch Glaze.*

\$75 per person

LET US HOST YOUR NEXT PARTY!

Le Chat Gourmet is available for private holiday cooking parties.

Great for office parties or family gathering!

Call us at 517.663.7322 for details and dates.



OUTDOOR GRILLED PIZZA

Saturday, August 21st

6 PM

It's pizza on a whole new level as we top our homemade pizza crusts with incredible ingredients and fire up the grill for unbelievable flavor and textured crust. You've never experienced pizza like this!

Recipes include: *Southwestern Tequila Lime Grilled Chicken Pizza –*

tequila lime marinated chicken breast, monterey jack cheese, homemade pico de gallo salsa, southwestern sour cream and crispy corn tortilla strips; Mega Pepperoni Pizza with Fresh Mozzarella Cheese; Hawaiian Laua - grilled fresh pineapple slices, smoked country ham, vine ripened tomatoes and molten mozzarella cheese; Homemade Pizza Crusts; Homemade Pizza Sauces.

\$65 per person



SUMMER FARMER'S MARKET

Friday, August 27th

6 PM

Recipes include: *Char Grilled Filet Mignon Steak and Smashed Red Skin Potatoes with Bacon and Green Onion Sour Cream; Farmer's Market Sweet Corn Soufflé with Cheddar Jack Cheese; Mint Chocolate Crème Brulee with Caramelized Brown Sugar Crust.*

\$75 per person

TUSCAN GARDEN HARVEST

Saturday, August 28th

6 PM

This class celebrates the harvest of the vine, no not the grape vine...the tomato vine! As you travel through Tuscany in the summer months, you can spy fantastic garden plots with wooden frames reaching skywards covered in plants with large red clusters of tomatoes dripping from the vines. What better way to celebrate summer Italian style than with this summer harvest dinner from the bounty of vine!

Recipes include: *Char Grilled Filet Mignon with Molten Gorgonzola Cheese Crust; Alder Wood Smoked Summer Tomato Risotto; Italian BLT Soup – summer harvest tomato soup with crispy prosciutto and pesto drizzle; Italian Mocha Chocolate Gelato in Espresso Cups with Godiva Cappuccino Cream and Chocolate Covered Coffee Beans.*

\$75 per person

JUST ADDED! – JUNIOR CHEF SUMMER COOKING DAY CAMP



Le Chat Gourmet Culinary Arts is thrilled to again offer our “hands-on” Junior Chef Classes this summer with a weeklong Cooking Day Camp!

Monday, August 2nd – Friday, August 6th

9 AM – Noon

Kids Ages 8-16

\$245 per person, 5 class series



TASTE OF MICHIGAN

Monday, August 2nd

9 AM – Noon

Recipes include: *Michigan Blueberry Pancakes with Warm Michigan Maple Syrup; Michigan Honey Glazed Bacon – ws spring brunch; Michigan Oven Baked Potato Home Fries.*

MAC AND JOE

Tuesday, August 3rd

9 AM – Noon

Recipes include: *Extra Cheesy Molten Macaroni and Cheese; BBQ Sloppy Joes – we’ll create our own homemade bbq sloppy joe sauce; Chocolate Dipped Frozen Banana Sticks with Candy Sprinkles.*



ITALIAN CALZONE PIZZAS

Wednesday, August 4th

9 AM – Noon

Recipes include: *Homemade Calzone Pizza Dough; Homemade Pizza Sauce; Individual Calzone Pizzas with choice of fillings - cheese, pepperoni and more; Chopped Italian Salad with Homemade Italian Dressing; Italian Lemon Ice Sorbet.*

TEXAS BBQ

Thursday, August 5th

9 AM – Noon

Recipes include: *Outdoor Grilled Chicken Tenders with Homemade BBQ Dipping Sauce; Texas Backyard Baked Beans; Summer Corn on the Cob; Texas Chocolate Sheet Cake with Chocolate Cocoa Frosting.*



IRON CHEF COMPETITION

Friday, August 6th

9 AM-Noon

Your very own Iron Chef Competition! The secret ingredient will be revealed on Monday giving you three days to strategize one dish and let Chef know by Wednesday what ingredients to buy for you. You will be working in groups; Chef Vincent will assist and help. Three mystery judges will ultimately decide which group’s food reigns supreme.