

bespoke cuisine

distinctive catering | cooking parties | private event space

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"Mix It Up" Cooking Parties at Bespoke Cuisine

A unique combination of a hands-on cooking lesson and a pampered dinner party, Bespoke Cuisine's Cooking Parties are a big hit with epicureans and beginners alike, and are popular for both social and corporate groups. Chefs from the Bespoke team lead participants through preparing a four-course meal, and after the lesson, guests retreat into the dining room and enjoy being served the meal they created.

All through the lesson and meal, the team imparts tips, facts, and guidance about the food, methods and preparations used. It's a fantastic opportunity to ask the experts. Bespoke's usual Cooking Party minimum is 10 persons – so the Mix it Up is a great opportunity to enjoy this culinary experience with other foodies.



Parties are held at Bespoke Cuisine's location on Restaurant Row where clients have the opportunity to learn in a working commercial kitchen and then retire to the gracious dining room for a relaxing dinner. In warm weather, our doors open onto Randolph St. for a wonderful city dining experience



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Times, Dates & Menus: See reverse side for dates and menus. All events are from 6:00pm-9:30pm at Bespoke Cuisine. Dates and menus are subject to change. No menu substitutions or special requests.

What's Included & How to Reserve: The value of the coupon is \$100 per person (\$200) and includes instruction, multi-course meal, take away gift and recipe book, soft drinks and tax. A signed confirmation with credit card is required to hold reservation. **IMPORTANT:** late-cancellation restrictions apply. Based on availability, you may be able to bring additional guests at \$100 per person. It is suggested that a gratuity be given to staff if you are satisfied with your experience.



Alcoholic Beverages: Bespoke Cuisine is BYOB. You are encouraged to bring wine or beer (no mixed drinks). Bespoke's bar will be setup with basic equipment, ice, water and soft drinks.

Attire: We suggest wearing comfortable clothing. We provide aprons to wear during the event.

Cancellations: We enforce the cancellation policy outlined in the confirmation you will receive from us when you select a date; please read it carefully. If event is cancelled by Bespoke Cuisine for any reason, you will receive advance notice and hassle-free rescheduling to a new date.

Visit our website at www.bespokecuisine.com for more information.

BESPOKE CUISINE

"Mix it Up" Cooking Parties - 2008 Schedule & Menus

- March 17 UPDATED IRISH MENU - *special one-time-only theme – celebrate St. Patrick's day the culinary way!*
 Appetizers: Corned Beef & Irish Cheddar Crepes AND Curried Parsnip Soup Sips
 Salad: Sauteed Cashel-Blue Stuffed Mushrooms on Mixed Greens with Fresh Mustard-Dill Vinaigrette
 Entrée: Irish Lamb Stew accompanied by Potatoes Colannon and Grilled Asparagus
 Dessert: Steel-Cut Oatmeal Pudding
- April 21 TUSCAN MENU - *a decadent and delicious meal that is so easy to recreate*
 Appetizers: White bean-rosemary bruschetta AND Asparagus & prosciutto in puff pastry
 Salad: Arugula with parmesano-reggiano, cracked pepper and honey
 Entree: Risotto with chicken and mushrooms
 Dessert: Chocolate-dipped tiramisu balls
- May 19 MOD OZ" AUSTRALIAN MENU - *an exclusive all-Australian small-plates cooking party led by guest chef (and Australia native) Jon-Anthony Sinclair featuring a delicious and educational evening highlighting unique foods and flavors of Down Under*
 Savories: Wattleseed-Glazed Australian Ostrich Lollipops
 Bush Tomato Meat Pie with Green-Pea Puree
 Riberry & Cheddar Mini Bush Damper
 Lemon Myrtle Fish Cakes with Red Currant Chili Jam
 Australian Lamb Lollipops with Bush Tomato Glaze
 Tasmanian Mountain Pepperberry Risotto
 Turkey & Muntries Mini Burgers with Field Greens
 Dessert: Wattleseed Pavlova Roulade with Fresh Berries
- June 16 THAI MENU - *some lighter menu ideas, just in time for summer*
 Appetizers: Shiitake mushroom & ginger wonton cups AND Vegetable rice paper spring rolls
 Salad: Thai cucumber salad
 Entrees: Shrimp pad thai AND Green curry chicken with steamed jasmine rice
 Dessert: Sticky rice balls in coconut milk
- September 15 FRENCH BISTRO MENU - *a wonderful meal that takes full advantage of seasonal foods*
 Appetizers: Goat cheese gratin with herbed olives on toasted baguette slices AND Onion soup sips with croutons
 Salad: Mesculin greens with classic vinaigrette and parmesan tuiles
 Entree: Pan-seared hangar steak with fleur-de-sel fingerling potatoes and provencal-roasted tomatoes
 Dessert: Warm-centered truffle chocolate cakes with vanilla bean ice cream and raspberry coulis
- October 20 AMAZING HOLIDAY APPETIZERS - *eight seasonal appetizer selections / fall-winter menu*
 Appetizers: Stilton-Cranberry Tartlets - tangy stilton cheese and sweet cranberries in phyllo tartlets
 Shiitake Mushrooms in Wonton - soy-ginger shiitake mushrooms in crisp wonton cups
 Vietnamese Spring Rolls – rice noodles and vegetables wrapped in rice paper, with soy dipping sauce
 Smoked Salmon Salad on Toasted Brioche - with cucumber, red onion and capers on brioche toasts
 Pastry-Wrapped Asparagus & Prosciutto – with a touch of dijon mustard wrapped in pastry
 Almond-Filled Bacon-Wrapped Dates – baked and topped with roasted red pepper sauce
 Olive Crostini - a mixture of spanish and black olives with cheese baked on a crispy crostini
 Beef & Fig Crostini - medium rare beef tenderloin and fig chutney on crostini with blue cheese drizzle