

This is a sample of the cooking class themes that we offer. We can customize the menu or choose an existing theme. Classes are a combination of hands-on and demonstration- based.



THAI THEME!

Build Your Own Fresh Spring Rolls with a Ginger Tamari Dipping Sauce
Tangy Lime Pad Thai with Roasted Peanuts
Fragrant From Scratch Red Curry with Seasonal Vegetables and Tofu
Sesame Birds Nest Cookies with Jam



MEXICAN FIESTA THEME!

Queso Dip with Black Beans and Tomatoes served with Tortilla Chips
Caesar Salad with Homemade Torn Croutons
Homemade Soy Chorizo Sopes with Lime Crema
Polvorones (Mexican Celebration Cookies) with Pecans



ITALIANO THEME!

Tomato and Basil Tarts with a Roasted Garlic Aioli
Tuscan White Bean and Rosemary Dip with Crudités
Creamy Pistachio Pesto over Organic Pasta or Rice with Kalamata Olives and Cherry Tomatoes
Jam Dot Cookies filled with Preserves



HANDS-ON SUSHI PARTY THEME!

Zesty Sesame Cucumber Salad
Philadelphia Roll with Roasted Red Pepper, Non-Dairy Cream Cheese, Avocado and Cashews
Glazed Shiitake and Veggie Hand-Roll
Chocolate Ginger Truffles

A packet of recipes is provided for each guest to take home. As a bonus, we offer a fun raffle where participants can win fun food related prizes.

This wonderful cooking experience lasts 2.5 hours start to finish. We can accommodate groups of all sizes. Additional time available for an extra charge.

Please call (323) 512-5544 or email jenny@sporkfoods.com for pricing and provide the following details:

1. Number of guests
2. Proposed date/dates
3. Location (Spork Foods Kitchen in West Hollywood or private home/office)