

"Cooking in the Kitchen with Nina"

Cooking Class Fundraising Opportunities - 2018

Are you looking for an easy and fun way to raise money for your favorite charitable organization! For groups wanting to create more interest and excitement for your fundraisers, please consider inviting people to attend a cooking class. To participate in this offer, charitable organizations* are required to invite people (who have not previously attended a class at Cooking in the Kitchen with Nina) to join them in attending a Fundraising Cooking Class.

Here's how it works:

- Available for approved Charitable or Service Organizations (501c3) such as Soroptimist, March of Dimes, American Heart Association, United Way, etc.)
- Fundraising Goal for your charitable organization = \$400.00 to \$500.00
- When your charitable organization* brings at least **10 people** who have not yet attended a cooking class with Cooking in the Kitchen with Nina, then Nina will donate 50% of the fee paid for the cooking class to your charitable organization.
 - (Ex: For 10 (new) people x \$50 per person, 50% (or \$25 per person) will be donated to your charitable organization or $10 \times \$25 = \250.00 .)
- For 10 people in your organization/group* who have previously attended one or more classes at Cooking in the Kitchen with Nina, then Nina will donate 30% of the fee paid for the cooking class to your charitable organization.
 - (Ex: For 10 people x \$50 per person, 30% (or \$15 per person) will be donated to your charitable organization or $10 \times \$15 = \150.00 .)

*If you work for a company that supports a charitable (501c3) organization, then you can also organize a group to come to raise money for your selected charitable organization.

Cooking Class Menu Options are on the next page . . .

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Menu Options

For Charitable (501c3) Fundraising Groups

You must have at least 10 new people and up to a total of 20 people (total) to schedule a special fundraising cooking class for your group. The classes provide detailed instruction on how to make each dish.

Etiquette Class for Adults: On the menu: Learn proper table settings, table manners and etiquette for eating a variety of foods in the proper fashion. Attention will also be given to conversation skills, and serving suggestions, as well. Includes a 4-course meal (soup, salad, entrée/sides and dessert). This is not a cooking class, but you will eat during the class. \$60.00

Pizza on the Grill: On the menu: Fruit Spritzers, Margarita Pizza, Gourmet Italian Sausage Pizza, BBQ Chicken Pizza and 3-Minute Pizza. \$50.00

Salads, Salads and More Salads: On the menu: Fruit Spritzers, Tossed Italian Spinach Salad with Red Wine Vinaigrette, Tossed Greens with Fruits and Nuts and with Hazelnut Vinaigrette, Mixed Lettuces with Strawberries, Avocado and Passion Fruit Vinaigrette and Citrus Fruit Salad. \$50.00

Salsas, Salsas and More Salsas: On the menu: Fruit Spritzer, Fresh Tomato Salsa, Cherry Salsa, Mango-Pineapple Salsa, Avocado-Cucumber Salsa and Sweet Fruit Salsa. \$50.00

Bruschetta – Five Ways: On the menu: Fruit Spritzer, Fresh Tomato and Basil Topping, Olive Tapenade, Artichoke Topping, Bacon and Swiss and Grilled Brie and Sweet Topping. \$50.00

There's an "App" for that: On the menu: Fruit Spritzer, Warm Caramelized Onion Dip, Cranberry-Orange Dip, Beef Sates on the Grill, Curried Chicken Tenders. \$50.00

Perfect Party Appetizers: On the menu: Fruit Spritzers, Chilled Asparagus with Basil Aioli, Creamy Olive Dip, Grilled Brie on the Maple Plank Grill, Roasted Red Pepper Hummus. \$50.00

Appetizers, Appetizers and more Appetizers: On the menu: Mock Sangria, Roasted Vegetable Quesadillas, Chicken Appetizer Pizza, Bruschetta with Artichoke Topping, Tapenade on Crostini. \$50.00

Tea Party Favorites: On the menu: Various Hot Teas, Scones with Devonshire Cream, Fruit and Yogurt Muffins, Cucumber and Roasted Red Pepper Sandwiches and Madeleine's. \$55.00

It's all about Desserts: On the menu: Coffee or Tea, Chocolate Mousse Cake, Cream Brulee, Tiramisu, Pavlova and Chocolate Molten Cake. \$55.00

Prices subject to change. Some substitutions can be made on menus above.

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