

"Cooking in the Kitchen with Nina" Cooking Classes - 2021

Special Groups - Cooking Class

You need to have at least 6 people to schedule a special class/meal for your group. (Or, pay a minimum of \$300.00.)

- 1. Elegant 3-Course Dinner – On the menu:** Mock Wine Spritzers, Tossed Greens with Apples, Pecans and Hazelnut Vinaigrette, Balsamic-Butter Glazed Chicken Breasts, Jasmine Rice and Mini Chocolate Mousse Parfaits. \$50.00
- 2. 4-Course Dinner - On the menu:** Cranberry Spritzers, Tossed Spinach with Roasted Red Peppers and Pine Nuts with Red Wine Vinaigrette, Creamy Asparagus Soup, Pork Wellington with Raspberry-Chipotle Sauce or Apricot Sauce, Sugar Snap Peas with Browned Butter Sauce and Decadent Chocolate Molten Pie or Cake. \$55.00
- 3. 4-Course Dinner - On the menu:** Blueberry-Pomegranate Spritzers, Tossed Spinach with Roasted Red Peppers and Pine Nuts with Red Wine Vinaigrette, Creamy Potato-Leek Soup, Pork Medallions with Maple-Brandy Sauce, Green Beans with Browned Butter and Toasted Walnuts and Cream Brulee. \$60.00
- 4. 4-Course Dinner - On the menu:** Cranberry Spritzers, Tossed Greens with Braeburn Apples, Dried Cherries and Toasted Pecans with Hazelnut Vinaigrette, Butternut Squash Soup, Tilapia with Balsamic-Butter Sauce, Golden Raisin Couscous and Individual Turtle-Pecan Puff Pastry Cheesecake. \$50.00
- 5. 4-Course Dinner - On the menu:** Cranberry-Pomegranate Spritzers, Caprese Salad, Light Italian Sausage and Potato Soup, Chicken Marsala, Jasmine Rice and Individual Tiramisu Parfaits. \$50.00
- 6. 4-Course Dinner - On the menu:** Cran-Raspberry Spritzers, Tossed Greens with Pears, Cherries and Pecan Vinaigrette, Creamy Potato Leek Soup, Beef Wellington, Glazed Carrots and Caramel-Apple Pie. \$65.00
- 7. Elegant 4-Course Dinner - On the menu:** Passion Fruit Spritzers, Citrus Fruit Compote, French Onion Soup, Shrimp in Creamy Wine Sauce, Steamed Sugar Snap Peas and Caramel Macchiato Cake or Mango Mousse in Puff Pastry. \$60.00
- 8. Elegant 4-Course Dinner - On the menu:** Cran-Raspberry Spritzers, Tossed Greens with Pears, Cherries and Pecan Vinaigrette, Creamy Potato Leek Soup, Roasted Beef Tenderloin, Orange-Glazed Carrots, Steamed Sugar Snap Peas and Caramel-Ice Cream Dessert or Bananas Foster in Puff Pastry. \$65.00
- 9. Elegant 4-Course Dinner – On the menu:** Mock Wine Spritzers, Tossed Greens with Apples, Pecans and Hazelnut Vinaigrette, Caramelized Onion Bisque, Puff-Pastry-Wrapped Italian Chicken Breasts with Balsamic Reduction, Glazed Carrots and Chocolate Mousse Cake. \$55.00
- 10. 4-Course Dinner - On the menu:** Cranberry Spritzers, Tossed Spinach with Roasted Red Peppers and Pine Nuts with Red Wine Vinaigrette, Creamy Asparagus Soup, Pork Wellington with Raspberry-Chipotle Sauce or Apricot Sauce, Sugar Snap Peas with Browned Butter Sauce and Decadent Chocolate Molten Pie or Cake. \$55.00
- 11. 4-Course Trinidadian Dinner - On the menu:** Rum Punch, Passion Fruit Spritzers, Tropical Fruit Salad, Callaloo Soup, Curried Chicken and Potato with Roti (flatbread), Coconut Bread and Mango Sorbet. \$50.00
- 12. 4-Course Dinner – On the menu:** Cranberry Spritzers, Creamy Olive Dip, Tossed Greens with Apples, Dried Cherries and Toasted Pecans with Hazelnut Vinaigrette, Baked Tilapia, Citrus Couscous and Individual Caramel-Apple Puff Pastry Cheesecake. \$50.00
- 13. 4-Course Dinner - Thai – On the menu:** Passion Fruit Spritzers, Beef Sate, Pineapple Fried Rice and Mango Mousse in Puff Pastry. \$50.00
- 14. 4-Course Dinner - Chinese – On the menu:** Passion Fruit Spritzers, Egg Rolls, Crab Rangoon, Sweet and Sour Sauce, Sweet and Sour Chicken, Beef Lomein and Chinese Almond Cookies. \$55.00
- 15. 4-Course Dinner - Tropical – On the menu:** Passion Fruit Spritzers, Pineapple-Macadamia Nut Spread, Curried Coconut and Snow Pea Soup, Rum-Raisin Chicken Breasts on Jasmine Rice, Molten Chocolate Cake. \$55.00

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16. **4-Course Dinner - Tropical #2 – On the menu:** Party Pina Coladas, Coconut Chicken Tenders with Mango Salsa, Tossed Greens with Strawberry and Avocado with Passion Fruit Vinaigrette, Caribbean Flank Steak with Coconut Rice, Coconut-Macadamia Tart. \$55.00
17. **4-Course Dinner – Hawaiian Luau – Gluten Free – On the menu:** Party Pina Coladas, Macadamia Nut and Pineapple Dip with Nut Thins, Tossed Greens with Strawberry and Avocado with Passion Fruit Vinaigrette, Jerk-Rubbed Pork Tenderloin with Mango Salsa and Coconut Macaroon Cookies and Mango Sorbet. \$55.00
18. **4-Course Dinner #1 - A Little Italy in Iowa –On the menu:** Mock White Wine Spritzers, Bruschetta with Artichokes, Caprese Salad, and Panko Coated Chicken served with a Balsamic Reduction over Parmesan Pasta and Tiramisu. \$55.00
19. **4-Course Dinner #2 - A Little Italy in Iowa: On the menu:** Mock Wine Spritzers, Bruschetta with Artichoke Topping, Creamy Tomato Basil Soup, Chicken Marsala over Rice with Roasted Asparagus and Poached Pears with Chantilly Cream. \$50.00
20. **4-Course Dinner # 3 - A Little Italy in Iowa: On the menu:** Mock White Wine Spritzers, Bruschetta with Roasted Red Pepper Topping, Italian Spinach Salad, Chicken Pietro with Vegetables and Coconut Cake. \$55.00
21. **"Spring Fling": On the menu:** Passion Fruit Spritzers, Creamy Olive Dip with Crackers, Caprese Salad, Herb-Marinated Rib-Eyes, Roasted Potatoes, Carrots and Asparagus (or Stir-grilled Vegetables), and Tiramisu. \$60.00
22. **4-course Dinner – Mediterranean: On the menu:** Bruschetta with Artichoke Topping **or** Roasted Red Pepper Hummus, Chicken with Sun-dried Tomatoes, Mushrooms and Olives served over Fresh Sautéed Spinach and Israeli Couscous with Almond Tart. \$55.00
23. **30-Minute Meals – On the menu:** Cranberry Spritzer, Mexican Lasagna, Crispy Panko-Coated Chicken with Fruit Salsa, Maple-Glazed Pork Medallions, Quick and Easy Skillet Lasagna (Italian) \$50.00
24. **All-American Brunch – On the menu:** Fruity Spritzers, Seasonal Fresh Fruit Salad, Creamy Scrambled Eggs with Tomatoes and Chives in Puff Pastry, Maple-Pecan Braided Brunch Loaf, Spring Vegetable Medley. \$50.00
25. **French Brunch – On the menu:** Blueberry Smoothies, Citrus Fruit Cup, Baked French Toast with Honey-Butter Glaze, Grilled Smoked Pork Chops, Madeleine's (French butter cookies). \$50.00
26. **Italian Brunch – On the menu:** Cherry Spritzers, Asparagus with Basil Mayonnaise, Italian Sausage Brunch Casserole with Bruschetta Topping, Roasted Rosemary Potatoes and Tiramisu. \$50.00
27. **Mexican Brunch – On the menu:** Pomegranate Spritzers, Sangria Grape Fruit Salad, Mexican Brunch Casserole with Bell Pepper Salsa, Savory Double Corn Muffins and Honey-Sweet Fruit Sundaes. \$50.00
28. **European Brunch – On the menu:** Fruity Spritzers, Scandinavian Fruit Soup, Spinach, Italian Sausage and Roasted Red Pepper Strata, Mini Double Dutch-Chocolate Muffins and Norwegian Kringla Cookies. \$50.00
29. **Tropical Brunch #1 – On the menu:** Mango Smoothies, Tropical Fruit Salad, Coconut-Pecan Waffles with Warm Rum-Raisin Sauce, Glazed Canadian Bacon, Macadamia-Nut Scones with Pineapple Preserves. \$50.00
30. **Healthy Brunch Featuring Foods High in Antioxidants – On the menu:** Blueberry-Pomegranate Smoothies, Honey-Nut Chicken Salad, Toasted Almond Scones, Oatbran Muffins, Dark Chocolate and Walnut Granola Bars. \$50.00
31. **Appetizers, Appetizers and more Appetizers: On the menu:** Mock Sangria, Roasted Vegetable Quesadillas, Honey-Nut Ham Spread, Chicken Appetizer Pizza, Bruschetta with Artichoke Topping, Tapenade on Crostini. \$50.00
32. **Tea Party Favorites: On the menu:** Various Hot Teas, Scones with Devonshire Cream, Mini Fruit and Yogurt Muffins, Chicken Salad on Puff Pastry or Cucumber and Roasted Red Pepper Sandwiches and Madeleine's. \$50.00

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33. **Taste and See. . . that the Lord is Good! - On the menu:** Pomegranate-Cranberry Spritzer, Mount of Olives - Tapenade served on Crostini, Sea of Galilee – St. Peter’s Fish - Panko-Coated Tilapia, Roasted Vegetables, Israeli Couscous, and “The Land of Milk and Honey” Cookies. \$50.00
34. **Taste and See. . . that the Lord is Good! – Take 2 - On the menu:** Pomegranate-Blueberry Spritzer, Mount of Olives - Tapenade served on Zucchini or Jicama, Sea of Galilee – St. Peter’s Fish – Plank-grilled Tilapia, Stir-Grilled Vegetables, Israeli Couscous, and “The Land of Milk and Honey” Fruit Parfaits. \$50.00

The following menus are Gluten Free:

1. **Eat Healthy – Tropical-Style: On the menu:** Passion Fruit Spritzers, Tossed Green Salad with Passion Fruit Vinaigrette, Herb Rubbed Pork Tenderloin with Pineapple Salsa and Mango Sorbet. \$50.00
2. **Eat Healthy – European-Style: On the menu:** Mock Wine Spritzers, European Tossed Green Salad with Red Wine Vinaigrette, Rosemary Roasted Chicken, Jasmine Rice and Chocolate Dipped Strawberries. \$50.00
3. **Eat Healthy – Southwestern-Style: On the menu:** Mock Sangria Spritzers, Southwestern Beef Soup with Chipotle Corn Chutney, BBQ-Ranch Chicken Salad and Honey-Sweet Salsa Sundaes. \$50.00
4. **Healthy and Elegant 3-Course Dinner - On the menu:** Passion Fruit Spritzers, Tossed Greens with Light Vinaigrette, Honey-Ginger Salmon with Mango Salsa, Citrus Rice and Pavlova (meringue with fruit). \$50.00
5. **Healthy and Elegant 3-Course Dinner #2 - On the menu:** Passion Fruit Spritzers, Strawberry-Avocado Salad with Walnut Vinaigrette, BBQ Salmon on Cedar Plank with Mango Salsa, Coconut Rice and Fresh Fruit Parfaits. \$50.00
6. **Elegant 3-Course Dinner – On the menu:** Mock Wine Spritzers, Tossed Greens with Apples, Pecans and Hazelnut Vinaigrette, Balsamic-Butter Glazed Chicken Breasts, Jasmine Rice and Chocolate Mousse. \$50.00
7. **4-Course Dinner - On the menu:** Cranberry Spritzers, Tossed Spinach with Roasted Red Peppers and Pine Nuts with Red Wine Vinaigrette, Creamy Asparagus Soup, Grilled and Herb-Marinaded Pork Tenderloin, Sugar Snap Peas with Browned Butter Sauce and Decadent Flourless Chocolate Cake. \$55.00
8. **4-Course Dinner # 1- On the menu:** Blueberry-Pomegranate Spritzers, Tossed Spinach with Roasted Red Peppers and Pine Nuts with Red Wine Vinaigrette, Creamy Potato Soup, Pork Medallions with Maple-Brandy Sauce, Green Beans with Toasted Walnuts and Cream Brulee. \$50.00
9. **4-Course Dinner #2 - On the menu:** Cranberry Spritzers, Tossed Greens with Braeburn Apples, Dried Cherries and Toasted Pecans with Hazelnut Vinaigrette, Roasted Red Pepper Bisque, Tilapia with Balsamic-Butter Sauce and Coconut Cream Brulee. \$55.00
10. **4-Course Dinner #3 - On the menu:** Cran-Raspberry Spritzers, Tossed Greens with Pears, Cherries and Pecan Vinaigrette, Creamy Potato Leek Soup, Beef Tenderloin with Cranberry Wine Sauce, Glazed Carrots and Caramel-Apple Meringues. \$60.00
11. **“Cherry” Dinner – On the menu:** Cherry Spritzers, Tossed Red Leaf Lettuce with Dried Cherries and Nuts with a Toasted Pecan Vinaigrette, Rubbed and Roasted “Peppered Pork Tenderloin,” served with Cherry Cream Sauce or Cherry Salsa served over rice and Cherry-Chocolate Flourless Chocolate Cake. \$55.00
12. **Special Occasion Dinner – On the menu:** Cranberry Spritzers, Bibb Lettuce with Fresh Mozzarella Cheese, Roasted Red Pepper and Toasted Pine Nuts with Balsamic Vinaigrette, Herb-Rubbed Rib-eye Steaks, Sugar-Snap Peas, Coeur ala Crème with Raspberry Sauce served on Dark Chocolate Doilies. \$65.00
13. **Elegant Tropical Dinner – On the menu:** Passion Fruit Spritzers, Pineapple-Macadamia Nut Spread on Pecan Thins, Coconut and Snow Pea Soup, Tossed Greens with Mandarin Oranges with Almond Vinaigrette, Rum-Raisin Chicken Breasts on Jasmine Rice, Coconut Meringues with Caramelized Pineapple. \$55.00

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14. **All-American Brunch** – *On the menu:* Fruity Spritzers, Seasonal Fresh Fruit Salad, Creamy Scrambled Eggs with Tomatoes and Chives, Baked Bacon with Apricot Topping, Spring Vegetable Medley and Cheesecake Parfaits. \$50.00
15. **Taste and See. . . that the Lord is Good!** - *On the menu:* Pomegranate-Cranberry Spritzer, Mount of Olives - Tapenade served on Gluten Free Crackers, Sea of Galilee – St. Peter’s Fish – Pecan-Crusted Tilapia, Roasted Vegetables, and “Fruits of the Spirit” Cheesecake Parfaits. \$50.00
16. **Taste and See. . . that the Lord is Good! – Take 2** - *On the menu:* Pomegranate-Blueberry Spritzer, Mount of Olives - Tapenade served on Zucchini or Jicama, Sea of Galilee – St. Peter’s Fish – Plank-grilled Tilapia, Stir-Grilled Vegetables, and “The Land of Milk and Honey” Fruit Parfaits. \$50.00
17. **A Little Italy in Iowa** –*On the menu:* Mock White Wine Spritzers, Caprese Salad, Creamy Tomato Basil Soup, Pan-fried Chicken served with a Balsamic Reduction, Jasmine Rice and Poached Pears with Chantilly Cream. \$50.00
18. **Dinner from the Grill** – *On the menu:* Curried Chicken Tenders (Appetizer), Salmon with Mango-Chipotle Sauce (entrée), Stir-Grilled Seasonal Vegetables (vegetable) and Honeyed Grilled Peaches & Ice Cream (dessert). \$50.00
19. **Sensational Summer Dinner Menu** – *On the menu:* Crunchy Coleslaw with Honey Dressing, Pecan-Crusted Catfish, Creamy Iowa Corn, and Raspberry Cheesecake Parfaits. \$50.00
20. **Sensational Summer Dinner Menu #2** – *On the menu:* Creamy Mango Soup, Italian Chicken Salad, Summer’s Bounty Roasted Corn Salad, Sweet Potato Salad, and Fresh Peach and Raspberry Cheesecake Parfaits. \$50.00

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

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