

Cooking with Class

October 28, 2023

4:00-7:00pm

Seafood

Crispy Calamari

Marinara

Entrée

Grilled Salmon

Pineapple Salsa

Sautéed Shrimp Scampi

Cod Fish and Chips

Hands on Dining Experience

Small bites will be served along with beer and wine during calamari demo.

Participants will make their own seafood dishes in groups of two.

All other mise will be prepared for them.

New England Clam Chowder will be placed at each setting before participants eat their seafood dishes.

We will use the culinary classroom for the class.

A family style dessert will also be on the table.

20 participants max.

\$65.00 / meal plus tax and service charge