



20 TECHNIQUES TO CHANGE THE WAY YOU COOK FOREVER

WELCOME TO PREP SCHOOL



Prep School is comprised of four 3-hour courses over a period of 4 weeks, for a total of 12 hours of culinary education and hands on techniques.

In each class you will:

LEARN how to prepare a complete, delicious, balanced menu.

TASTE seasonal ingredients and identify flavors.

DISCOVER how to time a meal, and what steps you can do ahead of time.

SELECT the best tools and equipment for the job.

UNDERSTAND the concepts behind the recipes to bring you to the next level of cooking and ultimately allow you to create your own menus and recipes.

It's important to us that each student receive individual attention, so we've limited the class size to 8. Each class will prepare a complete meal with seasonal ingredients and styles. Focusing on knife skills and cooking methods, over the course of 4 weeks, you will learn 20 cooking techniques, including: braising, roasting, grilling, sautéing, poaching, steaming, blanching, stocks, soups, seasonings, sauces, salads, yeast breads, pasta and desserts.

IN SHORT, PREP SCHOOL WILL TEACH YOU HOW TO COOK.

You may go on to take other Prep School sessions to help build your skills, but it's not necessary to take them in a specific order.

*The cost is \$285 per session. Save \$100 by registering for all four sessions!
Call 216-228-2285 to register.*

WINTER SESSION

CLASS 1

TUESDAY, FEBRUARY 23, 2010, 6 - 9 P.M.

Vegetable Soup
Endive and Pear Salad with Creamy
Roquefort Dressing
Halibut en Papillote with Clementine Gremolata
Rice Pilaf and Sautéed Green Beans
Focaccia Bread
Crème Brûlée

CLASS 2

TUESDAY, MARCH 2, 2010, 6 - 9 P.M.

Chicken Stock
Classic Caesar Salad with Croutons
Braised Chicken In Wine with Mushrooms
and Pearl Onions
Spinach Gnocchi
Chocolate Biscotti

CLASS 3

TUESDAY, MARCH 9, 2010, 6 - 9 P.M.

Roasted Garlic and Winter Squash Soup
Frisee, Orange and Toasted Hazelnut
Beef Stroganoff
Homemade Herb Buttered Egg Noodles
Gruyere Croutons
Chocolate Tart with Whipped Cream

CLASS 4

TUESDAY, MARCH 16, 2010, 6 - 9 P.M.

Grilled Shrimp, Sausage and Pepper Skewers
Warm Cabbage Salad
Pork Medallions with Sherry Vinegar Sauce
Broccoli Rabe and Spaghetti Squash
Potato Rolls
Wine Poached Pears with Ice Cream

SPRING SESSION

- CLASS 1** **TUESDAY, APRIL 13, 2010, 6 - 9 P.M.**
Hot and Sour Mushroom Soup
Cucumber Salad
Beef and Vegetable Stir Fry
Basmati Rice
Almond Tuille Cookies
- CLASS 2** **TUESDAY, APRIL 20, 2010, 6 - 9 P.M.**
Caramelized Onion Tart
Spring Greens with Roasted Beets and Grilled Baby Leeks
Chicken Piccata
Fettuccine Al Fredo
Breadsticks
Yogurt Lemon Cake
- CLASS 3** **TUESDAY, APRIL 27, 2010, 6 - 9 P.M.**
Risotto with Asparagus, Peas and Shrimp
Butter Lettuce with Sugar Snaps and Mint Dressing
Grilled Lamb Chops with Rosemary
Roasted Artichokes and Cipollini Onions
Herb Biscuits
Chocolate Dipped Eclairs
- CLASS 4** **TUESDAY, MAY 4, 2010, 6 - 9 P.M.**
Cream of Asparagus Soup
Spinach Salad with Eggs and Bacon Dressing
Panko-crusted White Fish
Orzo with Roasted Carrots and Fennel
Baguette
Strawberry Rhubarb Pie

SUMMER SESSION

- CLASS 1** **TUESDAY, JULY 13, 2010, 6 - 9 P.M.**
Leek and Potato Soup with Sorrel and Watercress
Poached Salmon with Green Goddess Dressing
Tabouli Lentil Salad
Grilled Pizza - Aioli/Pesto and Grilled Vegetables
Cherries Jubilee
- CLASS 2** **TUESDAY, JULY 20, 2010, 6 - 9 P.M.**
Nicoise Salad with Seared Tuna
Grilled Steak
Roasted New Potatoes and Corn Relish
Rosemary Focaccia
Grilled Peaches & Ice Cream
- CLASS 3** **TUESDAY, JULY 27, 2010, 6 - 9 P.M.**
Gazpacho
Cole slaw
Buttermilk Fried Chicken
Macaroni & Cheese
Cornbread
Chocolate Cupcakes with Buttercream Icing
- CLASS 4** **TUESDAY, AUGUST 3, 2010, 6 - 9 P.M.**
Corn Chowder
Avocado & Grapefruit Salad
BBQ Pork Ribs
Potato Salad
Fresh Berry Crostata

FALL SESSION

- CLASS 1** **TUESDAY, SEPTEMBER 14, 2010, 6 - 9 P.M.**
Butternut Squash Ravioli
Apple Salad with Blue Cheese Dressing
Pork Tenderloin with Winter Fruits and Port Sauce
Wild Rice Pilaf and Sauteed Brussels Sprouts
Pecan Pie and Bourbon Ice Cream
- CLASS 2** **TUESDAY, SEPTEMBER 21, 2010, 6 - 9 P.M.**
Beef Stock
Roast Acorn Squash Salad
Beef Burgundy Stew with Mushrooms
Rustic Crusty Bread
Doughnuts
- CLASS 3** **TUESDAY, SEPTEMBER 28, 2010, 6 - 9 P.M.**
Curried Cauliflower and Carrot Soup
Braised Leeks with Warm Beet Vinaigrette
Roast Chicken and Gravy
Whipped Potatoes
Confetti Cornbread Dressing
Apple Strudel
- CLASS 4** **TUESDAY, OCTOBER 5, 2010, 6 - 9 P.M.**
Mussels in Wine Sauce
Mixed Green Salad with Pesto Vinaigrette
Veal & Eggplant Parmesan
Spaghetti Marinara
Focaccia Bread
Pumpkin Cheesecake

**IN NEED OF SOMETHING TASTY, SOMETHING FRESH,
SOMETHING SAVORY, SOMETHING SWEET?**

Voilà! Gatherings Kitchen has just what you're craving
for any corporate or social get together.

CUSTOM CATERING • COOKING CLASSES • PRIVATE DINING

Gatherings
KITCHEN

17004 Madison Avenue • Lakewood, Ohio 44107 • 216.228.2285
www.gatheringskitchen.com