



Are you inexperienced in the kitchen and looking to learn the basics?



Do you have some experience in the kitchen but want to master certain culinary techniques?



Are you a more advanced cook who wants a new challenge?



No matter what your skill level,

A COOK'S QUEST can help.

Our experienced chef instructors offer culinary guidance for groups of 4 or more and will lead you and your friends through the preparation of a customized menu of your choice.



OUR SERVICE INCLUDES

- A menu developed just for your group,
- Printed recipes for note taking and future reference,
- Equipment necessary to complete the class,
- Food for your cooking lesson (if you prefer, we can provide you with an itemized list of groceries and you can do the shopping for your event), and
- Set up and clean up.

PRICES

Price is based on the menu selected, but usually starts around \$50 per student.

CLASSES

We usually develop a three-course meal, which includes an appetizer, a main course (protein, vegetable and starch) and dessert.

SKILL DRIVEN • For these classes, the menu will be developed to emphasize certain skills such as:

- *Knife skills*
- *Vegetarian*
- *Stocks/Soups*
- *Roasting*
- *Sauces*
- *Fish*
- *Side Dishes*
- *Etc.*

MENU DRIVEN • These classes are designed around a cuisine or a theme such as:

- *Asian*
- *Mediterranean*
- *Cajun*
- *Napa*
- *French*
- *The Perfect Picnic*
- *Italian*
- *Seafood*
- *Mardi Gras Night*
- *Southern*
- *Southwestern*
- *Sunday Brunch*
- *Etc.*



CATERING

The talented chefs from "A Cook's Quest" can fulfill your needs for any catered event you can imagine. Please call for details.

A COOK'S QUEST STAFF

Ian Ferguson

Bruce Goldstein

Stephen Sands

Pete Snaith

CONTACT INFORMATION

Call today and make a reservation to have fun, learn some culinary skills, and enjoy the fruits of your labor in the comforts of your own home!

