

## Culinaria Summer Camp 2024

Week	AM	PM
6/24-6/28	<p><b>Week of June 24-28 (AM)</b>  <b>TITLE: <i>Olive the Mediterranean</i></b>  <b>Instructor: Brian Batsel</b>  <b>9:30am - 12:30pm</b></p> <p><b><u>Monday:</u></b>  <u>Spain</u> - Tortilla de Patatas; Spanish Chicken with White Beans and Olives; Spanish Almond Cake</p> <p><b><u>Tuesday:</u></b>  <u>Italy</u> – Homemade Focaccia with Mixed Olives; Caprese Salad; Minestrone Soup; Italian Apple Olive Oil Cake</p> <p><b><u>Wednesday</u></b>  <u>Greece</u> - Orzo, Olive, and Vegetable Salad; Lemon Chicken Skewers with Tzatziki; Greek Lemon Cake</p> <p><b><u>Thursday</u></b>  <u>Egypt</u> – Olive Hummus with Homemade Pitas, Ful Medames (fava bean stew); Classic Baklava</p> <p><b><u>Friday</u></b>  <u>France</u> – Homemade Baguettes; Salade Niçoise; Ginger Crème Brûlée</p>	<p><b>Week of June 24-28 (PM)</b>  <b>TITLE: <i>Olive the Mediterranean</i></b>  <b>Instructor: Brian Batsel</b>  <b>2:00 – 5:00 pm</b></p> <p><b><u>Monday:</u></b>  <u>Spain</u> - Tortilla de Patatas; Spanish Chicken with White Beans and Olives; Spanish Almond Cake</p> <p><b><u>Tuesday:</u></b>  <u>Italy</u> – Homemade Focaccia with Mixed Olives; Caprese Salad; Minestrone Soup; Italian Apple Olive Oil Cake</p> <p><b><u>Wednesday</u></b>  <u>Greece</u> - Orzo, Olive, and Vegetable Salad; Lemon Chicken Skewers with Tzatziki; Greek Lemon Cake</p> <p><b><u>Thursday</u></b>  <u>Egypt</u> – Olive Hummus with Homemade Pitas, Ful Medames (fava bean stew); Classic Baklava</p> <p><b><u>Friday</u></b>  <u>France</u> – Homemade Baguettes; Salade Niçoise; Ginger Crème Brûlée</p>

<b>7/1-7/3 (Mini camp)</b>	<p><b>Week of July 1-3 (AM)</b>  <b>TITLE:</b> <i>Summer Picnics</i>  <b>Instructor:</b> Viviana Alvarez  <b>9:30am - 12:30pm</b></p> <p><b><u>Monday:</u></b>          Caprese Sticks; Scotch Eggs; Pigs in Blankets;          Blueberry Streusel Muffins</p> <p><b><u>Tuesday:</u></b>          Flatbreads All-Around – Fig &amp; Prosciutto, Roasted Garlic, Tomato and Spinach; Caramelized Onion and Mushroom, Baked Donuts</p> <p><b><u>Wednesday:</u></b>          Club Sandwich; Watermelon and Mint Salad; Plum Upside Down Cake; Crumble Bars</p>	<p><b>Week of July 1-3 (PM)</b>  <b>TITLE:</b> <i>Summer Picnics</i>  <b>Instructor:</b> Viviana Alvarez  <b>2:00 – 5:00 pm</b></p> <p><b><u>Monday:</u></b>          Caprese Sticks; Scotch Eggs; Pigs in Blankets;          Blueberry Streusel Muffins</p> <p><b><u>Tuesday:</u></b>          Flatbreads All-Around – Fig &amp; Prosciutto, Roasted Garlic, Tomato, and Spinach; Caramelized Onion and Mushroom, Baked Donuts</p> <p><b><u>Wednesday:</u></b>          Club Sandwich; Watermelon and Mint Salad; Plum Upside Down Cake; Crumble Bars</p>
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<b>7/8-7/12</b>	<p><b>Week of July 8-12 (AM)</b>  <b>TITLE:</b> <i>I Can Make Dinner!</i>  <b>Instructor:</b> Brian Batsel  <b>9:30am - 12:30pm</b></p> <p><b><u>Monday:</u></b>          Buttermilk Biscuits; Hearty Lentil Soup; Sopapilla Cheesecake Bars</p> <p><b><u>Tuesday:</u></b>          Mixed Green Salad with Dijon Vinaigrette; Classic Meatloaf; Buttery Whipped Potatoes; Homemade Fudge Brownies</p> <p><b><u>Wednesday:</u></b>          Herbed Rice Pilaf; Ratatouille; Lemon Poppy Seed Cake with Fresh Lemon Curd</p> <p><b><u>Thursday:</u></b>          Crispy Rosemary Oven Fries; Hawaiian Roll Cheesy Sliders; Summer Berry Crostata with Homemade Vanilla Ice Cream</p> <p><b><u>Friday:</u></b>          Black Bean Soup; Baja Style Fish Tacos; Carrot Cake with Lemon Cream Cheese Frosting</p>	<p><b>Week of July 8-12 (PM)</b>  <b>TITLE:</b> <i>I Can Make Dinner!</i>  <b>Instructor:</b> Brian Batsel  <b>2:00 – 5:00 pm</b></p> <p><b><u>Monday:</u></b>          Buttermilk Biscuits; Hearty Lentil Soup; Sopapilla Cheesecake Bars</p> <p><b><u>Tuesday:</u></b>          Mixed Green Salad with Dijon Vinaigrette; Classic Meatloaf; Buttery Whipped Potatoes; Homemade Fudge Brownies</p> <p><b><u>Wednesday:</u></b>          Herbed Rice Pilaf; Ratatouille; Lemon Poppy Seed Cake with Fresh Lemon Curd</p> <p><b><u>Thursday:</u></b>          Crispy Rosemary Oven Fries; Hawaiian Roll Cheesy Sliders; Summer Berry Crostata with Homemade Vanilla Ice Cream</p> <p><b><u>Friday:</u></b>          Black Bean Soup; Baja Style Fish Tacos; Carrot Cake with Lemon Cream Cheese Frosting</p>
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7/15-7/19	<p><b>Week of July 15 – 19 (AM)</b>  <b>TITLE:</b> <i>Bakes from Around the World</i>  <b>Instructor:</b> Viviana Alvarez  <b>9:30am – 12:30pm</b></p> <p><b><u>Monday:</u></b>  <u>France</u> – Salmon and Leek Quiche; Berry Galette with Almond Cream; Shortbread Orange Diamonds</p> <p><b><u>Tuesday:</u></b>  <u>Italy</u> – Focaccia; Vegetable Stromboli; Tiramisú</p> <p><b><u>Wednesday:</u></b>  <u>United States</u> – Meatloaf with Mashed Potatoes; Cinnamon Rolls; Snickerdoodles</p> <p><b><u>Thursday:</u></b>  <u>The Caribbean</u> – Jamaican Beef Patties; Curry Chickpea Roti from Trinidad &amp; Tobago; Bahamian Coconut/Pineapple Tart</p> <p><b><u>Friday</u></b>  <u>United Kingdom</u> – Chicken Pot Pie; Alcohol-Free Brandy Snaps; Victoria Sponge Cake</p>	<p><b>Week of July 15 – 19 (PM)</b>  <b>TITLE:</b> <i>Bakes from Around the World</i>  <b>Instructor:</b> Viviana Alvarez  <b>2:00 pm – 5:00 pm</b></p> <p><b><u>Monday:</u></b>  <u>France</u> – Salmon and Leek Quiche; Berry Galette with Almond Cream; Shortbread Orange Diamonds</p> <p><b><u>Tuesday:</u></b>  <u>Italy</u> – Focaccia; Vegetable Stromboli; Tiramisú</p> <p><b><u>Wednesday</u></b>  <u>United States</u> – Meatloaf with Mashed Potatoes; Cinnamon Rolls; Snickerdoodles</p> <p><b><u>Thursday</u></b>  <u>The Caribbean</u> – Jamaican Beef Patties; Curry Chickpea Roti from Trinidad &amp; Tobago; Bahamian Coconut/Pineapple Tart</p> <p><b><u>Friday</u></b>  <u>United Kingdom</u> – Chicken Pot Pie; Alcohol-Free Brandy Snaps; Victoria Sponge Cake</p>
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7/22-7/26	<p><b>Week of July 22- 26 (AM)</b>  <b>TITLE:</b> <i>Family Classics</i>  <b>Instructor:</b> Viviana Alvarez  <b>9:30am – 12:30pm</b></p> <p><b><u>Monday:</u></b>  Scalloped Potatoes, Roasted Chicken, Molten Lava Cake</p> <p><b><u>Tuesday</u></b>  Lasagna, Caesar Salad, Panna Cotta</p> <p><b><u>Wednesday:</u></b>  Southern Fried Chicken, Corn on the Cob, Sautéed String Beans, Bisquets, Ice Cream Sandwiches</p> <p><b><u>Thursday:</u></b>  Sloppy Joes, Potato Salad, Veggie Chips, Chocolate Mousse</p> <p><b><u>Friday:</u></b>  Nachos, Chicken Taquitos with Creamy Guacamole, Tres Leches Cake</p>	<p><b>Week of July 22- 26 (AM)</b>  <b>TITLE:</b> <i>Family Classics</i>  <b>Instructor:</b> Viviana Alvarez  <b>2:00 pm – 5:00 pm</b></p> <p><b><u>Monday:</u></b>  Scalloped Potatoes, Roasted Chicken, Molten Lava Cake</p> <p><b><u>Tuesday</u></b>  Lasagna, Caesar Salad, Panna Cotta</p> <p><b><u>Wednesday:</u></b>  Southern Fried Chicken, Corn on the Cob, Sautéed String Beans, Bisquets, Ice Cream Sandwiches</p> <p><b><u>Thursday:</u></b>  Sloppy Joes, Potato Salad, Veggie Chips, Chocolate Mousse</p> <p><b><u>Friday:</u></b>  Nachos, Chicken Taquitos with Creamy Guacamole, Tres Leches Cake</p>
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