



## Cooking Class Parties

### **Service**

The *Heat and Spice Cooking School* teaches cooking class parties for groups who would like to explore an exotic cuisine, celebrate an occasion, or simply enjoy the spirit of cooking together.

Classes run about 3 hours and are taught by either the Chef Director of the school, Joe Sochor, or by cooking instructors employed by the school. All materials are supplied by the school and at the completion of the class students sit down to lunch / dinner.

### **Curriculum**

Currently we offer options in Thai, Indian and Mexican cuisines. In warmer months we also offer a Grilling class. Group leaders work with the instructor to choose a menu for the class from selections in the school's curriculum.

### **Price**

Price is \$85 per person for groups of 6-20 persons. There is an additional cost to lease a kitchen and dining room if you do not host the party in-home. This runs, on average, an additional \$25 per person.

### **Transportation Charge**

For parties hosted outside of Cook county, there is an additional \$50 transportation fee.

### **Registration**

To register we need to have several day's advance notice so that we can begin selecting the menu and materials for your class. We require a 50% deposit on all parties. We will mail or fax menus and a contract.

Please call 773-742-2331 or e-mail [groupcooking@heatandspicecooking.com](mailto:groupcooking@heatandspicecooking.com)

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PHONE 773-742-2331

# Custom Thai/Vietnamese Selections

*circle a dish in each category and mail or fax to address below*

## appetizers + salads

Lemongrass Pork Satay with Peanut Sauce  
Salad of Shrimp, Lotus Root, and Vietnamese Coriander  
Long Bean Salad w/ Crispy Shallots and Toasted Coconut

## soups + curries

Chicken, Coconut and Galanga Soup <sup>HOT</sup>  
Hot and Sour Shrimp Soup with Pineapple  
Acorn Squash in Herbal Green Curry

## main dishes

Pad Thai Noodles  
w/ Shrimp, Pork, or Chicken  
Thai Spicy Grilled Beef Tenderloin Salad with Fresh Herbs  
Roast Lemongrass Chicken

## followed by dessert ...

Wild Lime Sorbet

# Custom Indian Selections

*circle a dish in each category and mail or fax to address below*

## appetizers + salads

Moghul Lamb Kebabs w/Black Cumin  
served w/Green Mango Chutney  
Chilled Yogurt Koyambo w/Bell Peppers, Mustard Seeds,  
and Curry Leaves <sup>HOT</sup>  
Apple Kachamber Indian "Waldorf" Salad

## vegetables

Okra Masala  
Roasted Eggplant and Peas Bharta with Crisy Pappadums  
South Indian Brussels Sprouts w/Coconut

## meats and seafood

Chicken Tikka Masala  
Kerala Shrimp Curry in Coconut Milk  
Goa Pork Vindaloo

## bread and rice

Pooris Puffed Indian Frybreads  
Yellow Basmati Rice Pilaf w/Whole Spices  
Chapatis Griddled Indian Breads

## followed by dessert ...

Kheer Indian Rice Pudding

# Custom Mexican Selections

*circle a dish in each category and mail or fax to address below*

## appetizers + salads

Jicama, Zucchini and Chipotle Salad  
Queso Fundido with Roasted Peppers and Chorizo  
Guacamole with Crushed Fresh Chile Serrano <sup>HOT</sup>

## soups

Garbanzo, Chipotle, and Avocado in Chicken Caldo <sup>HOT</sup>  
Tortilla Soup with Chile Pasilla, Cheese and Swiss Chard  
Pozole with Tomatillos and Pumpkinseeds

## main dishes

Chicken Enchiladas with Mole Rojo  
Arrachera Skirt Steak in “a la Mexicana” Sauce  
Grilled Salmon in Pumpkinseed Pipian

## followed by dessert ...

Chocolate Bread Pudding  
with Mexican Cajeta Caramel and Sweet Plantains

# Custom Grilling Selections

(available May through October)

*circle a dish in each category and mail or fax to address below*

## appetizers

Grilled Pizza w/ Tomatoes, Corn and Fontina  
Vietnamese Beef in *Ba La Lot* Leaves  
Mint-Saffron Yogurt Chicken Kebabs

## main dishes

Spice-Crusted Pork Tenderloin w/ Banana-Date Chutney  
Tandoori Chicken  
Lamb Seekh Kebabs

## vegetables

Chilled Zucchini and Summer Squash w/ Sweet Lime Dressing  
Grilled Sweet Potato with Red Chile-Vanilla Bean Honey  
Tandoori Cauliflower

followed by dessert ...

Roasted Banana-Rum Sorbet