



How Private Cooking Class work

Cost: \$45.00 Per Person

Not including Grocery. Groups of 1 – 10 people Food Cost Range from \$65.00 to \$100.00

We will have stations with 2 cooks per cook top. They compete against each other on who's dish comes out correctly and timely.

The Winner of the group will get a gift.

The Menu Choices for Custom Class: (Please Pick one)

1. How to make true Louisiana Gumbo from scratch. (Homemade Roux)
(This is a true Technique Class)

Tip: Gumbo is made with any type of Chicken & Sausage of your Choice. Water base

2. How to make true Red beans & Rice
(This is a Technique Class)

Tip: Red Beans & Rice is made with No Meat. The base of the dish is water.

3. How to make Beignets from scratch (This is a Pastry)

Tip: Item is made with white flour & Veggie oil

4. How to make Jambalaya from scratch.

Tip: This item is made with Chicken Breast & any type of Sausage. This is a Tomato Base Dish

To Book: You would need to pay 50% deposit to secure the date. then 7 days prior to the class the balance is due.

Once date is decided, We can send over an electronic invoice and payment can be made.

I am very excited about your up and coming class.

