



Corporate Group Cooking Classes

Service

The Heat and Spice Cooking School teaches off-site classes for groups of business employees or associates. We can teach the class with an emphasis on one of the following:

- Team Building
- Social Event / Party
- Employee Bonding

Classes run about 3 hours and are taught by either the 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 or dinner.

Curriculum

Currently we offer options in Thai, Indian and Mexican cuisines. Company coordinators work with the instructor to choose a menu for the class from selections in the school's curriculum. If your company wishes to have a special class curriculum designed around a particular need, a development cost will be assessed.

Price

Price is \$85 per person for groups of 6-20 persons. There is an additional cost to lease a kitchen if your company does not have one available. This runs, on average, between \$20 to \$25 additional per person.

Groups larger than 20 can be split into two or more classes of less than 20 persons each.

Registration

To register we need to have two weeks advance notice so we can begin planning your class. We require a 50% deposit on all classes. We will mail or fax menus and a contract. Please call 773-742-2331 or e-mail groupcooking@heatandspicecooking.com.

HEAT AND SPICE COOKING SCHOOL

925 W Cullom Ave

Chicago, Illinois 60613

groupcooking@heatandspicecooking.com

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 ^{HOT}
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 Koyamboo w/Bell Peppers, Mustard Seeds,
and Curry Leaves ^{HOT}
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

breads 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 ^{HOT}

soups

Garbanzo, Chipotle, and Avocado in Chicken Caldo ^{HOT}
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 ...

Mexican Flan with Caramel