

INSTRUCTIONAL PASTRY PACKAGES

“THE ART OF BREAD”

Observe and participate in fresh bread making the traditional way. The event starts with a ½ hour cocktail reception followed by hands on demonstrations of several different types of breads. Sample the fresh bread right out of the oven throughout the event with fine domestic and imported cheeses, tapas and wines. Recipes will be given out to all the participants for all of the breads that are made.

COCKTAIL RECEPTION

(1/2 hour)

Premium Bar with specialty seasonal mixed drinks and beverages
Our Executive Chef will customize passed hors d’oeuvres for your group

BREAD MAKING

(Select 3 varieties to make)

Bagels	Challah / Brioche
Pretzels	French Baguettes
Ciabatta Bread	Lavash
Soft Dinner Rolls	Pizza Dough
Focaccia Bread	Brioche
Country White, Rye or Wheat Bread	Raisin Cinnamon Swirl

DURING THE EVENT

Selection of Wines and Bottled Water
Variety of Fresh Tapas
Whole Imported and Domestic Cheeses
Charcuterie Board with EV Olive Oils and Aged Vinegars

DESSERT

Port Wine and Cordials
Truffles
Assorted Miniature Pastries
Whole Imported and Domestic Cheeses
Bottled Water, Coffee Tea

\$99 per CMP guest / \$130.50 for non-CMP guest (10-person min. 18-person max.)
(Time of the event: 3 to 4 hours)

“CAKES A’ PLENTY”

Observe and participate in cake making and decorating from scratch the traditional way. The event starts with a 45 minute cocktail reception followed by a discussion, demonstrations and “hands-on” practice of different cakes, fillings and decorating/finishing techniques. Each participant will be able to bring home a finished cake from scratch that they created.

COCKTAIL RECEPTION

(45 minutes)

Premium Bar with specialty seasonal mixed drinks and beverages

Our Executive Chef will customize passed hors d’oeuvres for your group and platters of hors d’oeuvres

“MAKING THE SPONGE

(Select 2 varieties to make)

Vanilla Sponge Cake
Chocolate Sponge Cake
Vanilla Chiffon Cake
Chocolate Chiffon Cake

Vanilla High Ratio Cake
Chocolate High Ratio Cake
Red Velvet Cake
Carrot Cake

“FILLING THE CAKE”

(Pastry Chef will select the appropriate filling based on the “Sponge” Selections)

Fruit Based Mousse
Chocolate Mousse
Vanilla Pastry Cream
Chocolate Pastry Cream
Cream Cheese Filling
Cannoli Filling

“FINISHING THE CAKE”

Different Techniques including: buttercream icing, fondant enrobing, combing and glazing

Finishing techniques including: combing, chocolate detail and piping

Decorating techniques including: buttercream flowers, chocolate garnishes, and writing techniques

DURING THE EVENT

Selection of Dessert Wines, Cordials and Bottled Water

Bottled Water, Coffee Tea

\$99 per CMP guest / \$130.50 for non-CMP guest (12-person min. 40-person max.)
(Time of the event: up to 3 hours)