

# Next time you entertain... **MAKE IT A PIZZA CLASS**

**ADD ONE PART FRESH PIZZA DOUGH, ONE PART GRATED MOZZARELLA, ONE PART CHIANTI AND OUR PROFESSIONAL KITCHENS AND WHAT DO YOU GET? THE ULTIMATE PIZZA CLASS! IF YOU EVER WANTED TO TRY YOUR HAND AT TOSSING LIKE THE PROS, HERE'S YOUR CHANCE. THESE FUN EVENTS INCLUDE:**

## **CLASSIC BEGINNINGS –**

You will start your evening with Italian wine and antipasto (meats, cheeses, olives and marinated veggies.) It's the traditional and savory beginning to an Italian meal.

## **EXPERT INSTRUCTION –**

You and your guests can select from a variety of foccacia, calzone, and stromboli options. You will learn the art of making your own pizza dough under the tutelage of one of ICE's expert chef-instructors. You'll prepare a variety of toppings, then learn the secrets of shaping and assembling your own delicious pizzas – plus get a chance to bake them in professional ovens. You'll also prepare a classic salad and a favorite Italian dessert to round out the meal.

## **TAILOR YOUR MENU –**

Wine (Chianti and Pinot Grigio), beer and soft drinks are served throughout the evening. You'll work with one of our event counselors to plan a menu from a range of options (see reverse side). And at the end of the night, guests will leave with fresh dough so they can make their own pizza at home.

## **FESTIVE DINING –**

Once the cooking's over, you'll enjoy a fabulous Italian buffet complete with red-checked tablecloths, plenty of Chianti, and more.

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**Group size is limited: 12-35 people.**

**\$120 per person plus 20% service charge.**

**FOR MORE INFORMATION OR TO BOOK AN EVENT**

call **Marlene Pacheco** at 212•847•0700 x830 or e-mail [mpacheco@iceculinary.com](mailto:mpacheco@iceculinary.com) [www.iceculinary.com](http://www.iceculinary.com)

The Institute of Culinary Education • 50 West 23rd Street • New York City

# PIZZA CLASS MENU OPTIONS

**SALAD (choose one)**

Mixed Greens with Champagne Vinaigrette  
Classic Caesar

**FOCCACIA, PIZZA/CALZONE AND STROMBOLI OFFERINGS (choose four)**

**FOCCACIA:**

Herb and Tomato  
Potato, Gruyere and Rosemary  
Sun-Dried Tomato and Olive  
Sfinciuni (focaccia with anchovy and tomato paste, sprinkled with breadcrumbs)

**PIZZA/CALZONE (all pizzas can be made as calzones):**

Pizza Margherite (tomato, mozzarella and basil)  
Neapolitan (tomato sauce and pecorino cheese)  
Pizza Bianco (ricotta, mozzarella and parmesan with sautéed onions)  
Roasted Vegetable Pizza  
Eggplant Parmesan Pizza  
Pizza Puttanesca (tomato sauce, capers, anchovies and parmesan)  
The Onion Pie (leek, onions and shallots with tomato sauce)  
Potato, Herbs and Truffle Oil Pizza with Pecorino  
Goat Cheese, Walnut and Herb Pizza  
Spinach and Feta Pizza  
Smoked Salmon and Caviar with Crème Fraîche Pizza~ *supplement \$5/person*  
Mexican Shredded Chicken Pizza (topped with queso fresco; sour cream and guacamole on the side)  
Shrimp and Garlic Pizza  
Thai Chicken Pizza (chicken is marinated in coconut milk, ginger and garlic with scallions)  
Duck Confit and Cranberry Chutney Pizza ~ *supplement \$5/person*  
Mini Meatball Pizza  
Meat Lover's Pizza (sausage, pepperoni, pancetta and mozzarella)  
Tuscan Steak and Portobello Mushroom Pizza

**STROMBOLI:**

Provolone and Spinach  
Salami, Prosciutto, Capicola, Mozzarella and Parmesan  
Veggi (zucchini, eggplant, peppers and onions)

**DESSERT (choose one)**

Tiramisu  
Biscotti, served with Gelato  
Chocolate Mousse  
Strawberries in Balsamic

Circle your selections and fax it as soon as possible to **212•242•1275**

Please note that menus must be in at least two weeks prior to your event.

Feel free to contact **Kristina Fisher** with any questions at **212•847•0707**.

**Your Name:** \_\_\_\_\_ **Date of Event:** \_\_\_\_\_

**Company Name:** \_\_\_\_\_

**Personalized Menu Heading:** \_\_\_\_\_

**Lobby Sign:** \_\_\_\_\_

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