

Hands-On Cooking Events

THE STEAKHOUSE

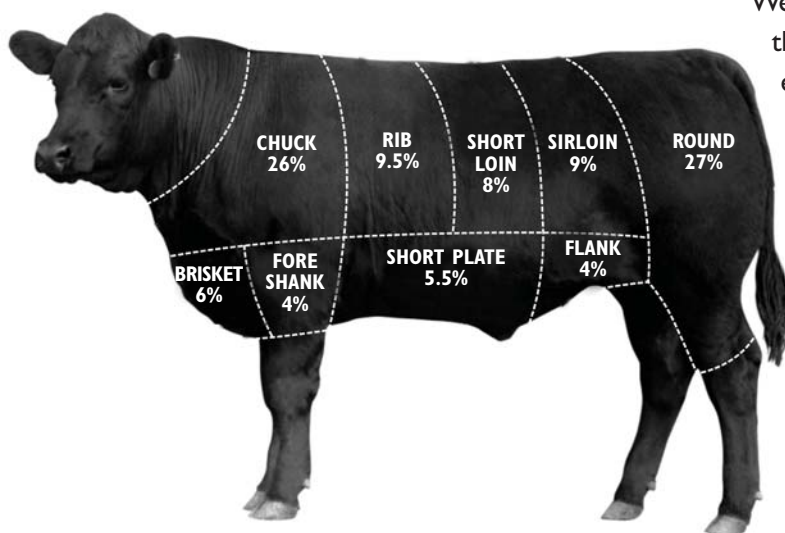
IF YOU'VE EVER WANTED TO KNOW THE DIFFERENCE BETWEEN PORTERHOUSE AND NEW YORK STRIP, OR HOW TO MAKE THE PERFECT POMMES FRITES, OUR STEAKHOUSE EVENTS ARE FOR YOU!

Say the word steakhouse, and you start to think of great, hearty meals and good times. That's one of the reasons why ICE's steakhouse classes have been so popular – with men and women – since their 2001 inception. So popular, in fact, that we have decided to make The Steakhouse one of our private cooking event menus, offering authentic steakhouse recipes that you can duplicate at home!

These classes are similar in format to our regular cooking events with one exception: You'll make **two** main courses instead of just one. Each cooking team will make one of the meat courses, along with another steakhouse-style dish – either the first course, the sides or the dessert.

Your evening will begin with passed hors d'oeuvres and an open bar of wine, beer and soft drinks, which will be served throughout the evening. After about 1/2 an hour, we will divide you into groups. Each group will cook a different style steak based on the theme you have selected.

When you are finished cooking (about 1 1/2 hours), you will be seated and our waiters will serve you the fabulous meal that you and your group made. A sample of each steak style will be served to each guest – no one will leave hungry!



We offer a selection of four different steakhouse themes: American, French, Italian and Asian, each featuring a cocktail or an aperitif that complements your menu. We can accommodate dietary restrictions on the night of the event, but no substitutions, please.

\$190 per person.

12 guest minimum, 35 maximum.

A 20% service charge will be added to your final bill.

Staff gratuities are included in the charge.

FOR MORE INFORMATION OR TO BOOK AN EVENT

call **Marlene Pacheco** at 212•847•0700 x830 or e-mail mpacheco@iceculinary.com www.iceculinary.com

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

THE AMERICAN STEAKHOUSE

Passed Hors d'Oeuvres (served upon arrival)

Jumbo Shrimp with Wasabi Cocktail Sauce
Stuffed Mushrooms
Classic Martinis

Main Menu

Chilled Crab Martinis
Grilled Porterhouse Steak with Homemade Steak Sauce
Grilled Pork Tenderloins with Caramelized Onions and Applejack Brandy
Double-Baked Horseradish Potatoes
Creamed Spinach with Nutmeg
Molten Chocolate Cakes

THE FRENCH STEAKHOUSE

Passed Hors d'Oeuvres (served upon arrival)

Huîtres Mignonette (oysters with shallot-vinegar sauce)
Gougère au Roquefort (cheese puffs with Roquefort cheese)
Lillet Cocktails

Main Menu

Frisée au Lardons (curly endive salad with bacon and warm vinaigrette)
Steak au Poivre (steak with peppercorn sauce)
Côte d'Agneau Grillée with Béarnaise Sauce (grilled lamb chops with tarragon sauce)
Pommes Frites
Haricots Vert aux Champignons, Échalots et Noisettes
(French green beans with mushrooms, shallots and hazelnuts)
Profiteroles (cream puffs with ice cream and chocolate sauce)

THE ITALIAN STEAKHOUSE

Passed Hors d'Oeuvres (served upon arrival)

Bruschetta with Oven-Roasted Tomatoes
Baked Clams Oreganate
Prosecco Sparkling Wine

Main Menu

Grilled Shrimp with Rosemary
Bistecca alla Fiorentina (classic grilled Porterhouse flavored with olive oil, lemon and garlic)
Veal Cutlet (thinly pounded veal coated with breadcrumbs)
Risotto Milanese
Sautéed Spinach with Pine Nuts and Raisins
Tiramisu

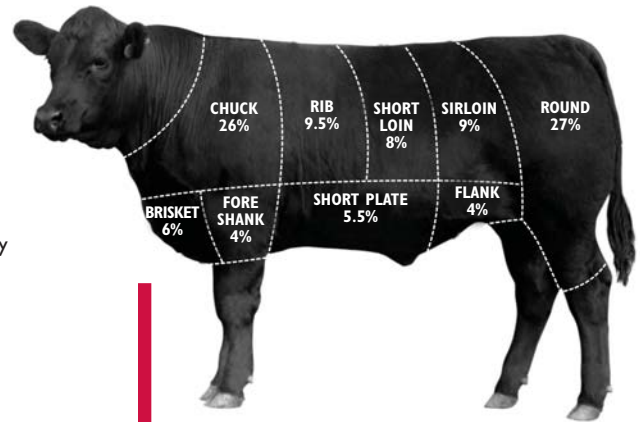
THE SOUTHEAST ASIAN STEAKHOUSE

Passed Hors d'Oeuvres (served upon arrival)

Crispy Mushroom Wontons with Soy Dipping Sauce
Malaysian Chicken Satays with Spicy Peanut Sauce
Singha Beer

Main Menu

Hot-and-Sour Shrimp Soup
Lemongrass and Chili-Pasted Filet Mignon with Pineapple-Basil Salsa
Thai Red Curry Pork served with Jasmine Rice
Sautéed Asian Greens with Ginger
Banana Upside-Down Cake with Ginger Crème Anglaise



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: _____

Your Company: _____

Date of Event: _____

Personalized Menu Heading:

Lobby Sign: _____

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