



The Institute
of Culinary Education

Hands-On Cooking Parties

THE PIZZA PARTY

**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 PARTY!!
IF YOU EVER WANTED TO TRY YOUR HAND AT
TOSSING LIKE THE PROS, HERE'S YOUR
CHANCE. THESE FUN PARTIES 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, calzones, 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, 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 with wine.

PRICE:

\$110 per person

- Group size is limited: 12-22 people
- A 20% Service Staff Fee and Operations Fee and NY Sales Tax will be added to your final bill.
- Staff gratuities are included in the charge.

FOR MORE INFORMATION OR TO BOOK A PARTY
call Kristina Fisher at 212-847-0707
or e-mail kfisher@iceculinary.com

MENU CHOICES

SALAD (choose one)

Mixed Greens with Champagne Vinaigrette
Classic Caesar

FOCCACCIA, PIZZA/CALZONE AND STROMBOLI OFFERINGS (choose four)

FOCCACCIA:

Herb and Tomato
Potato, Gruyere and Rosemary
Sun-Dried Tomato and Olive
Sfinciuni

(foccacia with anchovy and tomato paste, sprinkled with breadcrumbs)

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

Pizza Margherite
(tomato, mozzarella and basil)

Neopolitan
(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, Proscuitto, Capicola, Mozzarella and Parmesan
Veggie (zucchini, eggplant, peppers and onions)

DESSERT (choose one)

Tiramisu
Biscotti, served with Gelato
Chocolate Mousse
Strawberries in Balsamic