



### **BRIDAL SHOWER/BACHELORETTE PARTY**

Start the bride off with a well-equipped kitchen\* and enjoy an interactive cooking party. Have guests bring gifts for the bride's kitchen, supply the beverages and the cake, and Culinary Coach will do everything else! The party includes three appetizers, an interactive cooking class with Executive Chef Gregg Denter and a delicious meal (brunch, lunch or dinner) for all to enjoy.

#### **Sample Appetizer Choices**

Chicken Empanaditas with Mojo Sauce  
Classic Spring Roll with Thai Dipping Sauce  
Cheese Breadsticks  
Grilled Shrimp with Chili Cocktail Sauce  
Macadamia Nut Crusted Ahi with Wasabi Cream & Ginger  
Heart of Romaine w/Veggie Salad & Feta Cheese  
California Figs Stuffed with Goat Cheese & Walnuts

#### **Sample Cooking Class Menu**

French Onion Soup Gratinee  
or  
Mixed Garden Green Salad with Balsamic Glaze & EVOO  
Free Range Chicken stuffed with Sundried Tomato & Basil with  
Tomato Coulis  
Market Vegetables with Fresh Herbs & EVOO  
Saffron Basmati Rice  
Fresh Fruit with Zabaglione Sauce

**\$50 per person**  
*(10-person minimum)*

*\*Visit the Culinary Coach website at [www.myculinarycoach.com](http://www.myculinarycoach.com) for information about the well-equipped kitchen. Or contact us at [Marlyn@myculinarycoach.com](mailto:Marlyn@myculinarycoach.com).*

**A Culinary Coach gift certificate is an excellent wedding gift! Mention the Bridal Expo and receive a 20% discount on cooking classes for the bride and/or groom.**