

BergHOFF[®]

CULINARY CENTER SCHEDULE OF CLASSES

April 2018

Our 2-hour hands-on cooking classes teach useful kitchen skills such as safety and sanitation, serving and presentation techniques, knife basics and advanced preparation techniques. To reserve your seat, please speak with a sales associate in the showroom, or call 727-853-3373.



CAJUN FAVORITES
04/06/2018 **FRIDAY**
11.30AM - 2.00PM

NEW CHICKEN DISHES
04/13/2018 **FRIDAY**
11.30AM - 2.00PM

ODE TO YBOR CITY
04/21/2018 **SATURDAY**
11.30AM - 2.00PM

COMFORT DINNER
04/28/2018 **SATURDAY**
11.30AM - 2.00PM

SEAFOOD GUMBO

GREEK STUFFED CHICKEN

COLLARD GREEN SOUP

SPECIAL DEVILLED EGGS

JAMBALAYA

CHICKEN WITH GARLIC,
LEMON AND ANCHOVY

TROUT RUSSIAN

SHRIMP FONDUE

SHRIMP REMOULADE

SLIGHTLY SPICY CHICKEN
MISO STIR FRY

COLUMBIA
RESTAURANT 1905
SALAD

FRENCH ONION
MEATLOAF LEEK POTATO
GRATIN

LOUSIE'S GRAVY

CHICKEN WITH GARLIC
CREAM CHEESE SAUCE

PICADILLO

GREEN BEANS WITH
SHALLOTS AND ALMONDS

BREAD PUDDING SOUFFLE
WITH BOURBON ICE
CREAM SAUCE

LIGHT LEMON DESSERT

SPICY BEEF WITH
CHORIZIO-SALTEADO

NEW FLOURLESS
CHOCOLATE CAKE WITH
BOURBON WHIPPED
CREAM

FLAN

*Kindly note that closed-toe shoes are required in the culinary center at all times.

**CLASSES ARE \$45 P/PERSON UNLESS OTHERWISE NOTED.

About the Chef:

Chef Toni Haynes is from South Tampa - a graduate of Louisiana State University with a degree in Speech and Drama. With over 35 years in the culinary field, she has been the owner and operator of multiple catering companies, servicing high-end functions in Connecticut, Wisconsin, Colorado, and Florida.

Teaching cooking classes since 1978, Chef Toni has made regular appearances as an instructor at the renowned 'Food & Wine' Magazine Annual Culinary Festival in Wisconsin and has taught at USF in their Lifelong Learning Division.