

BergHOFF®

CULINARY CENTER SCHEDULE OF CLASSES

August 2018

Our 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.



VEGETARIAN
08/04/2018
SATURDAY
11:30AM - 2:00PM

BLACK BEAN CAKES
WILD MUSHROOM RISOTTO
WITH WHIPPED CREAM
MEXICAN PASTA SALAD
RED BEANS AND RICE
COFFEE ANGELFOOD
CAKE



YET MORE CHICKEN!
08/11/2018
SATURDAY
11:30AM -2:00PM

NOT FOR THE FAINT HEARTED
GARLIC CHICKEN
JACQUES PEPIN'S CHICKEN
AND RICE WITH CUMIN AND
CILANTRO
HERB CHICKEN PARMESAN
MACADAMIA NUT CHICKEN
WITH BASIL PINEAPPLE
SHAKER ORANGE AND LEMON
PIE



COOL AND EASY DINNER
08/18/2018
SATURDAY
11:30AM-2.00PM

WHISKEY MISO PORK
MARGARITA SHRIMP
NO MAYO CHICKEN SALAD
SESAME CHICKEN SALAD
SUMMER PEACH COBBLER



NEW CAJUN
08/25/2018
SATURDAY
11:30AM - 2:00PM

ABBEVILLE CHICKEN STEW
PANEEED MEAT - NOT
YOUR GRANDMOTHER
CHICKEN FRIED STEAK!
CRAB CAKES WITH A
CAJUN FLAIR
SHRIMP ETOUFEE IN
EGGPLANT
BLACKBERRY COBBLER

*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.
