

BergHOFF®

CULINARY CENTER SCHEDULE OF CLASSES JUNE 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.



PRIVATE CLAS

06/02/2018
SATURDAY
11:30AM - 2:00PM



FATHER'S DAY
06/09/2018
SATURDAY
11:30AM - 2:00PM

SHRIMP COCKTAIL WITH 3 SAUCES

WEDGE SALAD TO THE NEXT LEVEL

BEEF TENDERLOIN WITH BERNAISE SAUCE

UNBELIEVABLE POTATOES

CARMELIZED BRUSSELS SPROUTS

KENTUCKY DERBY PIE



FUN WITH CREPES FOR KID'S
06/16/2018
SATURDAY
11.00AM - 2:00PM

\$ 70.00 1 ADULT + 1 CHILD
\$ 25.00 EACH ADDITIONAL CHILD

CREPES WITH CITRUS CHICKEN FILLING

CREPES WITH SPINACH, HAM AND FETA FILLING

CREPES WITH FRESH STRAWBERRY FILLING

APPLE CREPES WITH CARAMEL SAUCE



SIMPLE DELICIOUS DINNERS
06/23/2018
SATURDAY
11:30AM - 2:00PM

PORK DIABLO

THAI GLAZED SALMON

SHRIMP AND BACON SLIDERS

ORANGE BOURBON CHICKEN

CRISPY COCONUT COOKIES

*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.