

BergHOFF®

CULINARY CENTER SCHEDULE OF CLASSES

MAY 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.



MOTHER'S DAY
05/05/2017
SATURDAY
11:30AM - 2:00PM

WHITE GAZPACHO

CHICKEN BREASTS BEURRE
BLANC

RISOTTO PRIMAVERA

MIXED TOMATO SALAD

SPECIAL BISCUITS

NEW FLOURLESS
CHOCOLATE CAKE



FRENCH CLASS
05/11/2018
FRIDAY
11:30AM - 2:00PM

FRENCH ONION SOUP

MUSSELS THE FRENCH WAY

BEEF BURGUNDY IN THE
PRESSURE COOKER

FRENCH POTATO
CASSEROLE

CHERRY CLAFOUTIS



FUN WITH CREPES
05/19/2018
SATURDAY
11.00AM - 2:00PM

CREPE SUZETTE

CREPES WITH SEAFOOD
FILLING

CREPES WITH CITRUS
CHICKEN FILLING

CREPES WITH SPINACH,
HAM AND FETA FILLING

CREPES WITH FRESH
STRAWBERRY FILLING



SPECIAL DESSERT
05/26/2018
SATURDAY
11:30AM - 2:00PM

GIN AND TONIC CAKE

SALTED CARAMEL
CHOCOLATE CAKE

SUGAR COOKIE DUMP
CAKE

TONI'S COCONUT CAKE

B&B CREAMS

*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.