

BergHOFF[®]

CULINARY CENTER

SCHEDULE OF CLASSES

October 2017

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.



BREAST CANCER DINNER
IN HONOR OF BREAST
CARE
10/07/2017 SATURDAY
11.30 AM - 2.00PM

SHRIMP AND SCALLOPS
IN BERNAISE CREAM

OSSO BUCCO-VEAL
SHANKS IN RICH, WINEY
DARK SAUCE

RISOTTO MILANESE

ROASTED BROCCOLI

SPECIAL SALAD

TRIPLE COCONUT CAKE
WITH COFFEE ICE CREAM

OCTOBER FEST
10/14/2017 SATURDAY
11.30 AM - 2.00PM

TRANSYLVANIAN PORK

POTATO, BACON AND
BEER SOUP

BRATWURST, SAUERKRAUT,
MUENSTER GRILLED
CHEESE ON PRETZEL ROLL

WIENER SCHNITZEL

BLACK FOREST CAKE

FALL DINNER PARTY
10/21/2017 SATURDAY
11.30 AM - 2.00PM

ROSEMARY BALSAMIC
PORK TENDERLOIN

LEMON POTATOES

WHOLE ROASTED
CALIFLOWER

BRUSSELS SPROUT WITH
GRAPES

SPECIAL SALAD

CRANBERRY SHORTBREAD
CAKE

FUN WITH CREPES
10/28/2017 SATURDAY
11.00 AM - 2.00 PM

CREPE SUZETTE

CREPES WITH SEAFOOD
FILLING

CREPES WITH CITRUS
CHICKEN FILLING

CREPES WITH SPINACH,
HAM AND FETA CHEESE

CREPES WITH FRESH
STRAWBERRY FILLING

*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.