

BergHOFF®

CULINARY CENTER SCHEDULE OF CLASSES

April 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.



NEW IDEAS FOR DINNER
04/01/2017 SATURDAY
11:30AM - 2:00PM

PORK TACOS

**BUNDT CAKE MAC N
CHEESE WITH TOMATO
SAUCE**

**CHICKEN WITH COCONUT
MILK AND BASIL**

**KIMCHEE BRAISED
CHICKEN WITH BACON**

**FLOURLESS CHOCOLATE
CAKE**



SEAFOOD
04/08/2017 SATURDAY
11:30AM - 2:00PM

SCALLOP PANCAKES

**BBQ SHRIMP NEW ORLEANS
STYLE**

**SALMON WITH TWO GREAT
SAUCES- ARUGULA SAUCE
AND ASPARAGUS PESTO**

SHRIMP CREOLE

DESSERT



SPRING FIESTA DINNER
04/15/2017 SATURDAY
11:30AM - 2:00PM

**RACK OF LAMB WITH RED
WINE SAUCE**

INCREDIBLE POTATOES

ROASTED ASPARAGUS

STACKED SALAD

LEMON SOUFFLE



NICOLE'S TABLE
04/22/2017 SATURDAY
11:30AM - 2:00PM

**PLANTAIN CHIPS WITH
NICOLE'S SECRET SAUCE**

**SHRIMP AND ACOCCADO
WONTON CUPS**

**GRILLED SNAPPER WITH
PINEAPPLE SALSA**

**RED BEANS WITH
COCONUT RICE**

RAINBOW SALAD

**COCONUT CUSTARD
TARTS**

*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.