

BergHOFF®

CULINARY CENTER SCHEDULE OF CLASSES MAY 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.



MOTHER'S DAY CELEBRATION 05/06/2017 SATURDAY 11:30AM - 2:00PM

SHRIMP, ASPARAGUS
AND ARTICHOKE SOUP

ROASTED CHICKEN
BREASTS WITH GOAT
CHEESE

SPRING VEGETABLE
RAGOUT AND PINOT
NOIR SAUCE

MARINATED TOMATO
SALAD

STRAWBERRY TIRAMISU
TRIFLES



CHICKEN-IT'S WHATS FOR DINNER AGAIN 05/13/2017 SATURDAY 11:30AM - 2:00PM

CHICKEN WITH GARLIC
CREAM CHEESE SAUCE

MANHATTAN
CHICKEN-BASED ON THE
COCKTAIL, NOT THE CITY

CHICKEN MARBELLA- NEW
OVER 30 YEARS AGO, STILL
A FAVORITE

BATON ROUGE CHICKEN

CHOCOLATE MASHED
POTATO CAKE



LIGHT HEARTED MEXICAN 05/20/2017 11:30 - 2:00PM

FAJITAS MY WAY-(NO
GLOPPY CHEESE
INVOLVED)

PORK STUFFED POBLANOS

QUESO FUNDIDO
BURGERS-A LA CHEF RICK
BAYLESS

SMOKY MEXICAN PORK

GOAT CHEESE CAKE WITH
MIXED BERRIES



BETTER WITH BEER 05/27/2017 11:30AM - 2:00PM

BEER BRAISED CHICKEN
THIGHS

BEER POACHED PULLED
PORK WITH MOLE SAUCE

BEER BATTERED CREMINI
MUSHROOMS

BEER CHEESE SOUP

WISCONSIN BEER CHEESE
MEATBALLS

PRETZEL BEER BRITTLE

*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.