

Private Events

LIGHT FARE MENUS

(Only Available Weekdays 10:30 until 4:00 PM)

\$30 Menus		
<u>Appetizer Delights (\$30 pp)</u> Tomato Tatin Coconut Cilantro Shrimp Baby Twice-Baked Potatoes Chocolate Fondue	<u>Comfort Food (\$30 pp)</u> Caesar Salad Crispy Chicken on Potato-Cheese Gratin Chocolate Layer Cake	<u>New Orleans (\$30 pp)</u> Herb Salad with Shallot Vinaigrette Chicken and Andouille Gumbo Bread Pudding with Whiskey Sauce
<u>Italian Winter Fare (\$30 pp)</u> Mushroom and Fontina Cheese Crostini Winter Squash Soup with Porcini Cream Rustic Pear and Hazelnut Crostata	<u>Northern Lights (\$30 pp)</u> Cream of Carrot-Chive Soup Phyllo Crusted Salmon with Herb Salad Crepes with Berry Sauce	<u>Sicilian (\$30 pp)</u> Tapenade Tartlets Grilled Fresh Fish with Lemon Sauce Chocolate Espresso Gelato
<u>South of the Border (\$30 pp)</u> Fresh Tomato & Tomatillo Salsa Strip Steak Quesadillas Apple Chimichangas	<u>Southern Italian (\$30pp)</u> Angel Hair Pasta with Fresh Herbs Chicken Scarpariello Baked Pears with Chocolate Sauce	<u>Spanish (\$30 pp)</u> White Gazpacho Roasted Onion and Chorizo Crostini Churros with Dark Chocolate Sauce
\$35 Menus		
<u>Caribbean (\$35 pp)</u> Tangy Tomato and Mango Salad Jamaican Rice and Peas Grilled Pork Roast Toasted Coconut Custard Tart	<u>Elegant Hors d'oeuvres (\$35 pp)</u> Shrimp Crostini Steak and Bleu Cheese Bruschetta Warm Brie En Croute	<u>French (\$35 pp)</u> Gruyere Cheese Puffs Fish en Papillote Classic Apple Tart
<u>Tremendous Tapas II (\$35)</u> Shrimp and Chorizo Tapa Chick-pea and Spinach Tapa Roasted Squash Empanadas Traditional Flan	<u>Tuscan (\$35 pp)</u> White Bean Soup Pasta with Tomato Sauce Strip Steak with Pesto Lemon Gelato	<u>New England Fare (\$35 pp)</u> Crab cakes with Chipotle Aioli Green Beans Almondine Homemade Apple Pie
<u>Provence (\$35 pp)</u> Olive-Red Pepper Tart Roasted Leg of Lamb Rosemary White Beans Poached Pears with Caramel Sauce	<u>Rustic Italian (\$35 pp)</u> Panzanella (White Bean, Tomato & Bread Salad) Risotto with Pancetta Plum Crostata	<u>Southern Charms (\$35pp)</u> Shrimp Fritters with Aoili Andouille Stuffed Pork Chops with Dirty Rice Chocolate Pecan Pie

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CONTACT AND TERMS INFORMATION

Private Events

Chef Dave West handles ALL bookings for Private Parties

813-653-2418 ext 204

Or

dwest@rollingpinonline.com

Light Fare Private Party Pricing does NOT include wine. House wines & Premium Wine Pairings are available by the bottle at retail pricing.

NO Florida Sales Tax is due on cooking classes.

Gratuuity for assistants is not included and will be added at 20% of total.

**Minimum 12 students or \$360 for \$30 menu event is required for booking
or**

Minimum 12 students or \$420 for \$35 menu event is required for booking

A NON-Refundable Deposit of 50% is required at time of booking.

Light Fare Private Parties are scheduled for 1 ½ hours unless negotiated differently.

Light Fare Private Parties are DEMONSTRATIONS only.

Off-site Events are Available at an additional fee (\$200 min).

Children's and Tween's Birthday Parties are available

Please contact Chef Dave for additional information

dwest@rollingpinonline.com

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