Chef Laurent, Inc Cooking Classes for March 2013

Visit www.ChefLaurentInc.com for any on-line coupons and more details.

Chef Laurent, a native of Brittany, France with a culinary background in European cuisine, offers you various classes to enhance your cooking skills. Private classes and corporate events are available too (call to schedule). Beginners are welcome! Be prepared to learn and taste various recipes from around the world – right here in Granger! Enjoy a French themed café style room. All classes are semi-hands on (participate if you'd like).

Tasting samples are provided in each class (except demonstration-only classes) ***Prices below reflect "per person".***

March 2, 2013 (Saturday): 5:30pm-7:00pm $55.00 African Delights: Tagine Style Beef Stews, Moroccan Stuffed Chicken & Baked Bread with Almond Paste.

March 6, 2013 (Wednesday): 5:30pm-7:00pm $50.00 Viva Italia: Spaghetti Napolitaine, Chicken Alfredo & Farfalle Pasta.

March 8, 2013 (Friday): 6:00pm-7:30pm $50.00 International Cheese Dishes: Quiche Lorraine, Blue Cheese Bisque & Cheddar & Onion Cheese Cake.

March 12, 2013 (Tuesday): 11:00am-12:30pm $50.00 Pasta Dishes with Homemade Sauces: Marinara Sauce, Creamy Steak Sauce & Pesto Sauce.

March 14, 2013 (Thursday): 6:00pm-7:30pm $55.00 Thai Food: Chicken in Coconut Milk, Crab Spring Rolls & Curry Soup.

March 16, 2013 (Saturday) 11:30am-1:00pm $55.00 Fish: Creole Crab Gumbo, Portuguese Cod Fish & Fish Fillet in Foil.

March 20, 2013 (Wednesday): 5:30pm-7:00pm $50.00 French Desserts: Strawberry Custard Tarte, Chocolate Mousse & Apple Beignets.

March 22, 2013 (Friday): 6:00pm-7:30pm $50.00 Cordon Bleu Savory Desserts: Chocolate Pistachio Mousse, Apple & Caramel Tarte and Creamy Custard Puffs.

March 26, 2013 (Tuesday): 5:30pm-7:00pm $55.00 Mexico: Tuna Ceviche, Cold Avocado Soup & Ancho Chili Fudge Pie.

March 28, 2013 (Thursday): 5:30pm-7:00pm $55.00 Mediterranean Cooking: Spiced Mussel Soup, Spinach Pie - and Nut & Raisin Pudding.

March 30, 2013 (Saturday): 11:30am-1:00pm $50.00 Simple Recipes for the Family: Potato Pancakes, Homemade Chicken Soup, Fetuccine Alfredo & Stuffed Vegetable.

RESERVE YOUR SPOT with a personal check, money order or cash and mail to (please include your telephone number):
Chef Laurent, Inc, P.O. Box 721, Mishawaka, IN 46544. Questions: 574-993-2772.

NO REFUNDS:

With 1 week notice, you may either find someone to replace you or you may sign up for another class of comparable value (space permitting).
Less than 1 week notice: no changes allowed.
If Chef Laurent needs to cancel a class (ie inclement weather), you will get a full refund or have the option to choose another class.

Classes are held at: Chef Laurent's Cooking Classes, 225 Toscana Boulevard (Toscana Park), Lower Level (of Villa Macri's Restaurant) - Granger

OTHER SERVICES: Private Chef Services (ie private dinner party in your home), Homemade Pies/Quiches & Hand Rolled French Chocolate Truffles (in gift boxes or on platters). For more details visit: www.ChefLaurentInc.com.