

Call Greenleaf Hospitality Group Catering Team to find out specifics about the course and pricing information. Hurry, seats are limited in these classes and we promise you won't want to miss this experience!

Buy 3 classes &
get the 4th class FREE



GREENLEAF
HOSPITALITY GROUP
CATERING

269-226-3120
for more information.

www.ghgcatering.com

Dates and classes are subject to change



Classes with insufficient enrollment will be cancelled. Students with reservations will be notified immediately, and a refund will be issued. Students may cancel a registration up to two weeks prior, At that point you will be issued a class credit in the same amount as the course fee. Any cancellations after this point may not be refunded. We reserve the rights to change the chefs based on availability.



Greenleaf Hospitality Group
Top Chefs Present

2010 COOKING SERIES



February 12 & 13 - chef's table

VALENTINE'S DAY

Bring your loved one and treat yourselves to a brunch that is utterly elegant but devilishly simple.

This class will cover a romantic meal for two including succulent frittatas and decadent mimosas!

Hands On

March 17th

SEAFOOD CLASSICS

Fresh water to saltwater, clams, oysters and everything in between. You will learn what to buy, where to buy it, and how to get what you want. We

will show you how to successfully pair wines with your entrees and will highlight Seafood Newburg and Grilled Salmon.

Hands On

April 11

TASTE OF KENTUCKY

Try a taste of down home cooking with Chef Wayne's favorite class! Get ready for your Derby party with a little Burgoo, Hot Browns, Country Ham, Greens and Bourbon Tasting.

Hands On

May 15th

COOKING WITH MOM

Treat Mom to a day of fun & creative food play!

We will be learning all about healthy afternoon snacks for the kids and a delicious dinner for mom on her special day. To top it off we will be making fresh fruit smoothies to enjoy.

Hands On

June 26th

COOKING WITH DAD

All things steak! We will help you find out where to buy, what to buy, and how to buy. We will start off by making your not so basic burger and then move to a delicious T-bone steak and sizzling Fajitas! We will teach you the ins-and-outs of marinating and seasoning, and we will be pairing the meal with some of our fantastic Michigan Beers.

Hands On

weekend of July 17th

BBQ UNIVERSITY

This will be our 2nd annual gathering of the grilling geeks! Learn how to brine and deep fry a turkey (without setting fire to your garage), cure a pork belly, brine a brisket, and even make some bacon.

We will cover what type of charcoal to buy, and sample some fantastic beer and wine along the way. This class wraps up with the annual Iron Chef Competition, so bring your A-game and your own cheering section.

Hands On

August 21st

TASTE OF MICHIGAN

Its summertime in Michigan, and we're going to tour all of the succulent tastes of the state. We will sample Michigan pork, game, and seafood along with some of the Michigan spirits, wines, and beers.

Hands On

September 19th

WINE HARVEST & PASTA

Embrace the cooler weather some some hearty homemade pasta! We will mix in fresh tomatoes, homemade pesto, grilled vegetables, and some Otto's chicken. Wine pairings included.

Hands On

October 30th

HALLOWEEN SCARE

Scary cooking for kids, moms and dads – or if you are hosting a party and want some really fun and creative ideas for spooky treats! Enjoy making eyeballs, cupcakes, pumpkin carvings, and Chef Wayne's gourmet hot chocolate. We will also bring in the Rio Baristas to show you how to take your drip coffee at home from every day to amazing.

Hands On

November 13th

HOLIDAYS THAT SIZZLE

Entertaining for the holidays? Come learn how to make easy gourmet appetizers, dips, and specialty drinks. Get ready for the holidays in style; Fashion show by Sydney. Tasty treats to share for the holidays

Hands On

December 16th

NEW YEAR'S COOKING

Holiday parties are over, let's lighten up! Learn how to lower your calories but heighten the taste. We will have lessons in cooking with wine and fruit & vegetable carving.

Hands On

