

COOKING CLASSES

WITH

SEASONS CATERING



ALL CLASSES BEGIN AT 6PM

CLASS FEE IS \$50

RECEIPT OF PAYMENT WILL CONFIRM YOUR SPACE IN THE CLASS

REGISTER ONLINE AT: DAISY@SEASONSCATERINGCA.COM

OR

MAIL YOUR REGISTRATION FORM TO: 2646 PALMA DR. #255 VENTURA, CA 93003

JULY

- 7TH: Garden Bounty with Barbara
- 13TH: Hands on Pasta with Daisy
- 20TH: Mediterranean Summer with Linda
- 27TH: Fabulous Fish with Gaby
- 28th: Dinner in India with Barbara

AUGUST

- 3RD: Alfresco Italian with Linda
- 4TH: Summer Salads with Barbara
- 10TH: Summertime Sweets with Gaby
- 11TH: Southern Summer Nights with Daisy
- 18TH: Back to School Dinners with Daisy
- 24TH: Easy Preserves with Barbara
- 25TH: Dinner for 2 with Linda

SEPTEMBER

- 1ST: Light and Easy Meals with Daisy
- 8TH: Italian Family Feast with Daisy
- 14TH: Another Apple Harvest with Daisy
- 15TH: International Appetizers with Jana
- 21ST: Pork Loin Economy with Linda
- 22ND: Gluten Free Cooking with Arnel
- 28TH: Miami Heat with Gaby



*Ask about gift certificates and
private classes*

Cooking with Seasons Catering
Please Register Online or Call to Reserve Your Spot
Send Payment with this Form for Confirmation

Name: _____
Address: _____ City, Zip Code: _____
Phone: _____ Email: _____

Please sign me up for the following classes.

1. _____ \$50 date: _____
2. _____ \$50 date: _____
3. _____ \$50 date: _____

Please send checks, payable to **the instructor of the class**, and return form to.

Seasons Catering 2646 Palma Dr. #255, Ventura, CA 93003

Refund Policy: *In order to confirm your class registration, payment in full must be received. Refunds in the form of class credit will be issued **only with a 48 hour cancellation notice**. If cancellation is received less than 48 hours before the class, student will receive a copy of the class recipes. If you can't make it, you may send someone in your place.*

July

Garden Bounty

Wednesday, July 7th

Barbara O'Grady

Breakfast Frittata with Zucchini, Tomato Corn Salad, Garden Tomato Soup, Tomato Tart Tatin, Zucchini Strand Spaghetti

Hands on Pasta

Tuesday, July 13th

Daisy Mastroianni

Roll your sleeves up and bring your apron! It's another hands on pasta class. Learn 3 different pastas and sauces to go with them! Then, enjoy the fruits of your labor!

Mediterranean Summer

Tuesday, July 20th

Linda Skene

Citrus Grilled Shrimp, Chicken Souvlaki, Tzatziki with Pita, Feta Orzo Salad, Grilled Stonefruit with Amaretto Filling

Fabulous Fish

Tuesday, July 27th

Gaby Moes

Halibut with Moroccan Salsa, Orange Roughy with Tomatoes, Capers and Olives, Cardamom Spiced Shrimp, Sesame Crusted Ahi with Papaya Salsa, Baked Scallops with Summer Corn Cakes and Tomato Basil Cream

Dinner in India

Wednesday, July 28th

Barbara O' Grady

Halibut with Coconut Curry Sauce, Basmati Rice, Cool Cucumber Salad, Naan, Mixed Citrus Sorbet

August

Alfresco Italian

Tuesday, August 3rd

Linda Skene

Pasta Pomodoro, Pasta Alfredo, Lemon Garlic Shrimp, Chicken Picatta, Grilled Asparagus with Balsamic Roasted Shallots

Summer Salads

Wednesday, August 4th

Barbara O'Grady

Gazpacho Salad, Viennese Cucumber Salad, Classic Chicken Caesar Salad, Not Your Mama's Coleslaw, Cobb Salad

Summertime Sweets

Tuesday, August 10th

Gaby Moes

Mixed Berry Trifle, Roasted Apricots with Mascarpone Cream, Sinful Chocolate Mousse Pie, Ginger Lemon Granita, Blueberry Peach Cobbler, White Wine Cocktail

Southern Summer Nights

Wednesday, August 11th

Daisy Mastroianni

Cajun Shrimp, Grilled Pork Chops with Apricot Barbeque Glaze, Heirloom Tomato Pie, Marinated Sweet Pickle Cucumbers, Southern Peach Cobbler

Back to School Dinners

Wednesday, August 18th

Daisy Mastroianni

Crockpot Asian Short Ribs, Crockpot Spicy Barbequed Beef, Marsala, Sausage and Pepper Sandwiches, Chicken Enchiladas with Salsa Verde, End of the Week Pasta

Easy Preserves

Tuesday, August 24th

Barbara O'Grady

Homemade Pectin, Meyer Lemon Marmalade, Berry Jam, Scones and Biscuits

Dinner for 2

Wednesday, August 25th

Linda Skene

Menu to be posted online based on fresh, seasonal items.

September

Light and Easy Meals

Wednesday, September 1st

Daisy Mastroianni

Portobello Burgers with Roasted Pepper Spread, Maple Glazed Salmon, Chicken with Spicy Tomato Chutney, Roasted Vegetable Couscous, Lentil Salad

Italian Family Feast

Wednesday, September 8th

Daisy Mastroianni

Roasted Pork Loin with Garlic Vinaigrette, Lazy Lasagna, Fennel and Orange Salad, Berry Tiramisu

Another Apple Harvest

Tuesday, September 14th

Daisy Mastroianni

Sour Apple Martinis, Apple and Cherry Stuffed Pork Tenderloin with Homemade Applesauce, Waldorf Salad, Apple Tart Tartin

International Appetizers

Wednesday, September 15th

Jana Heredia

Chipotle Orange Shrimp, Spinach & Feta Spanikopita Bites, Chicken Sate with Spicy Peanut Sauce, Sun Dried Tomato & Roasted Garlic Spread, Spiced Fig & Sausage Tapas

Pork Loin Economy

Tuesday, September 21st

Linda Skene

Chili Verde, Rolled Loin filled with Apricot Chutney, Stuffed Pork Chop, Pork Schnitzel, Sweet and Sour Pork

Gluten Free Cooking

Wednesday, September 22nd

Arnel McAtee

Gluten Free Granola, Grilled Garlic Zucchini, Quinoa Tabouli, Chicken Pot Pie, Chocolate Nut Balls

Miami Heat

Tuesday, September 28th

Gaby Moes

Pineapple Mint Juice, Mojitos, Spicy Chicken Wings, Coconut Shrimp with Papaya Salsa, Jerk Chicken, Butter lettuce and a Mango Lime Vinaigrette