



COOKING CLASSES AND CHEF-DRIVEN DINNERS

CHOOSE AN OPTION FROM OUR MENU OR MEET WITH ONE OF OUR CHEFS TO BUILD A CUSTOMIZED CLASS OR MENU FOR YOUR GROUP! PERFECT FOR BIRTHDAYS, TEAM BUILDING, OR SIMPLY TO ENJOY A UNIQUE EVENING WITH FAMILY AND FRIENDS.

Classes are designed for 10 people and can be held at our kitchen or yours*. Each class is prepared with wine, cocktail or beer pairings. Speak with your chef and sales manager to coordinate your options. Each class will come complete with recipes for you to keep and share with your guests. Pricing is inclusive of the food and alcohol pairings, labor, rental and service charge.

**A dinner in your kitchen will require a site visit from your chef to determine space, refrigeration and equipment needed to teach your class or prepare your dinner. An additional rental fee may apply, depending on needs.*

GET STARTED: ROCKYTOPCATERING.COM



southern mouthful \$1,250 (PLUS TAX & GRATUITY)

FRIED GREEN TOMATOES with pimento cheese and chow-chow

SOUTHERN "SNACKS" pimento cheese and deviled eggs

BEER CAN CHICKEN with Lexington, Western NC, KC, Alabama White & Cheerwine BBQ sauces

ST. LOUIS RIBS dry rubbed and smoked over hardwood coals

COLLARD GREENS we reveal the secret of this southern tradition

CORNBREAD

CREAMY STONE GROUND GRITS

WHITE CHOCOLATE BANANA BREAD PUDDING spiced rum caramel and vanilla ice cream

baking 101 \$1,000 (PLUS TAX & GRATUITY)

CINNAMON ROLLS with cream cheese icing

APPLE PIE spiced granny smith apples in a flakey pastry dome

FRENCH MACAROONS with ganache and buttercream filling

SNICKERDOODLE BLONDIES BLONDE BROWNIES with cinnamon and sugar coating

STRAWBERRY ANGEL FOOD SHORTCAKE macerated strawberries and chantilly whipped cream

beer & wine dinners

EXPLORE THE POSSIBILITIES OF PAIRING FOOD WITH BEER AND WINE.

In these intimate dinners, you and your guests will have the opportunity to participate in the process of selecting that perfect drink to pair with your food. Meet with one of our chefs to design your custom five-course pairing. Pricing will vary based on selections made.

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spanish tapas \$1,500 (PLUS TAX & GRATUITY)

SPANISH CHEESE & CHARCUTERIE learn about different cheese and cured meats

CEVICHE scallop and shrimp marinated in citrus juice and folded with fruits and vegetables served with beet chips. (Chef will walk through steps of the curing process of the scallops and shrimp and teach techniques to making this refreshing appetizer.)

STEAK CHURRASCO WITH PAPAS BRAVAS citrus and spice marinated beef, grilled and sliced served with crispy fried potatoes with a spicy pepper aioli

TRADITIONAL PAELLA chicken, shrimp, chorizo and mussels tossed with vegetables and cooked with calasparra rice, saffron, vegetable stock and sofrito

CREMA CATALANA spanish custard dessert of milk, sugar, eggs and toasted sugar

chophouse 101 \$1,500 (PLUS TAX & GRATUITY)

DISCOVER SECRETS OF "THE GREAT STEAKHOUSE"

MARINATED & GRILLED SHRIMP COCKTAIL with grapefruit cocktail sauce

ICEBERG WEDGE creamy gorgonzola, peppercorn ranch, smoky bacon and heirloom tomatoes

BUTCHERING CLASS breaking down a rib loin, tenderloin and NY strip

ACCOMPANIMENT MIXOLOGY steak sauce, horseradish demi and classic béarnaise

SIDES, SIDES, SIDES parmesan creamed spinach, duck fat roasted cauliflower, au gratin yukon potatoes

CLASSIC NY CHEESECAKE

seafood bonanza \$1,500 (PLUS TAX & GRATUITY)

OYSTER ON THE HALF chilled with cauliflower relish, smoked peanut, sweet potato curry and cilantro / **ROCKEFELLER** spinach fennel and bacon with hollandaise

SEARED DIVER SCALLOP carrot ginger sauce, sesame pea shoots and whipped peas

BUTCHERY whole flounder

FLOUNDER CRUDO citrus cured flounder with chili oil, chervil and ossetra caviar

BUTTER BROILED FLOUNDER "Old Bay" potatoes and grilled bok choy, mango chili sauce, poblano remoulade and lemon burre blanc

GOAT CHEESE & BLACKBERRY CHEESECAKE whipped cream and graham

**ROCKY TOP
CATERING**