

Seasons Catering Cooking Classes

All classes begin at 6pm

Class cost is \$55 per person

Checks made payable to the instructor

Contact us for sign ups: daisy@seasonscateringca.com

October

4th ~ Pizza and Pasta Party with Scott and Daisy Mastroianni

Roll up your sleeves for a ‘hands on’ pizza and pasta class. Sip wine while you learn to make a variety of pizzas on the grill and pasta by hand. Arugula and prosciutto pizza, The “famous” ricotta gnocchi and pizza margarita are just a few of the delicious dishes you make and enjoy!

18th ~ Quick School Night Dinners with Daisy

Overwhelmed with work, kids’ activities and what’s for dinner?! Make these quick meals ahead of time and freeze, or have them on the table in less than 30 minutes!

Beef tamale bake, Chicken pepperonata, Moroccan Crockpot chicken, Crockpot Asian pulled pork sandwiches, and sweet potato fries

November

8th ~ Jana’s Sassy Thanksgiving Sides

She never disappoints . . . see what new and creative sides Jana comes up with next as you are the star of Thanksgiving Dinner. Mushroom & Fennel Scalloped Potatoes, Cornbread & Sausage Stuffing, Crunchy Pea Salad, Spicy Glazed Green Beans, Fresh Cranberry Orange Relish, Pumpkin Crème Brulee

22nd ~ Thanksgiving Leftover Solutions with Daisy

What to do with all those leftovers . . . well how about samosas, Shepherd’s pie, Turkey coconut curry, Vegetable pot pie and Sweet potato pancakes. Come in and learn these easy leftover solutions!

29th~Holiday Party Parings with Gaby

Be inspired with new cocktails and wonderful appetizer parings. Wow your guests with something out of the ordinary as you serve them Prosciutto, arugula, goat cheese and fig marmalade roulade, Fennel sausage filled crimini mushrooms, Beef bulgogi in lettuce cups
Brie en croute with caramelized pears and cocktails to go with them.

December

6th~Gifts from the Kitchen with Daisy

Great gifts for co-workers, teachers and neighbors, that won't break the bank or take all of your precious holiday time. Easy caramel sauce and hot fudge, Nutty granola, Freezer jam and
Buttermilk bran muffins

13th~ Holiday Treats with Jana

Bake with the best. . . Jana will teach you 5 delicious holiday treats; both traditional and creative. Roasted Apple Dumplings, Pumpkin Bread Pudding with Salted Caramel Sauce,
Raspberry Truffles, Cranberry Orange Pound Cake, Chocolate Pecan Pie