

## Spring/Summer Menu Ideas

These are some menus, organized by theme, to serve as ideas in selecting menus for private events. In the class we will prepare four courses:

- (1) a starter/soup/salad
- (2) vegetable/side dish
- (3) main
- (4) dessert

and please make one selection from each category. In many cases, adaptations may be made to accommodate vegetarian and other dietary concerns and please share these requests when discussing the event's details and arrangements.

Menus have been developed with consideration to the balance of the entire meal and the timing of creating it, yet in many instances courses may be selected from across menu themes.

This is not a complete list so please also consult the archive of schedules for additional offerings and feel free to contact Emily, [Emily@firstclasscooking.com](mailto:Emily@firstclasscooking.com) or 415-573-2453 with further questions and requests.

### Summer Italian

- 1) Authentic Caesar –or– Fig & Gorgonzola Salad -or- Tricolore Salad –or- Rosemary Chickpea Soup –or– Caramelized Endive –or- Prosciutto & Melon –or- Caprese Salad –or- Eggplant Caponata –or- Prosciutto, Arugula & Melon Salad Rolls
- 2) Linguine w. Spinach, Lemon & Zucchini –or- Lemon & Pea Risotto –or– Farro w. Summer Vegetables & Cherry Tomatoes –or- Mediterranean Orzo Salad –or- Summer Squash & Salsa Verde Gratin –or- Swiss Chard w. Raisins, Rosemary & Pinenuts
- 3) Peach & Thyme Pork Loin –or– Chicken w. Prosciutto, Spinach & Fontina –or- Chicken braised w. Celery & Sultanas –or- Chicken Roasted w. Tomatoes & Grapes
- 4) Amaretti Cookies w. Grilled Peaches –or– Gianduja Gelato (Chocolate –Hazelnut) –or– Lemon Sponge (a baked pudding/custard) w. Berries –or- Italian Chocolate Almond Torte (gluten-free)

### Warm Weather Entertaining

- 1) Salad w. Cherries & Feta –or- Salad w. Avocado & Mustard Vinaigrette –or- Bloody Mary Roasted Tomatoes –or- Tomato, Avocado & Red Onion Salad –or- Heirloom Tomato & Summer Corn Salad –or- Asparagus & Pea Salad w. Grapefruit –or- Grilled Sardines w. Preserved Lemon Gremolata –or- Strawberry & Asparagus Salad
- 2) Gougères (Herb & Cheese Puffs) –or– Spinach Souffle –or– Goat Cheese & Thyme Souffles –or– Chermoula Baked Eggplants –or- Rosemary Flatbread w. Saffron Aioli –or- Roasted Asparagus w. Lemony Bread crumbs –or- Provencal Roasted Tomatoes –or- Smoky Eggplant Relish –or- Carrot & Cumin Salad –or- Summer Squash & Salsa Verde Gratin –or- Egg Salad w. Smoked Salmon Tartines –or- Fresh Ricotta, Shaved Fennel & Radish Toasts –or- Spring Potato Salad with Green Goddess Dressing

- 3) Slab Salmon Baked w. Herbs & Pinenuts –or- Grilled Tuna Nicoise –or- Seared Scallops w. Basil-Corn Coulis –or- Pistachio Crusted Seabass –or– Mint Steamed Fish in Grape Leaves –or- Salmon Roasted w. Blueberry Sauce –or- Marinated Steak w. Grilled Peaches –or– Chicken Roasted w, Celery & Sultanas –or- Tarragon Chicken w. Seared Apricots –or- Chicken w. Spiced Plums –or- Chicken Roasted w Cherry Salsa –or- Grilled Fish with Meyer Lemon & Pistachio Gremolata –or- Chicken Roasted Over Quinoa w. Pistachios & Capers
- 4) Profiteroles w. Homemade Chocolate Sauce- or- Profiteroles w. Spiced Plum Sorbet – or- Chocolate & Sea Salt Toffee –or- Chocolate Souffle –or- Chocolate-Mint Cookies - or- Raspberry Rhubarb Meringue Tart –or- Creamy Lemon Tart –or- Pavlovas (Baked Meringue) w Berries –or- Fruit Galettes

#### An Afternoon al fresco

- 1) Prosciutto & Arugula Salad Rolls –or- Beet Cured Salmon –or- Spring Onion, Asparagus & Herb Frittata
- 2) Summer Squash & Salsa Verde Layered Torte –or- Shaved Fennel, Radish & Fresh Ricotta Toasts –or- Buckwheat Galettes w. Tarragon Zucchini –or- Rosemary Flatbread w Aioli –or- Eggplant Caponata
- 3) Slab Salmon Baked w. Basil, Herbs & Lemon –or- Grilled Swordfish w. Meyer Lemon & Pistachio Gremolata –or- Grilled Hanger Steak w. Gremolata –or- Rare Roast Beef w. Horseradish Cream –or- Tuscan Chicken Baked Under a Brick
- 4) Raspberry Rhubarb Meringue Tarts –or- Cocoa Crème Fraiche Cupcakes –or- Lemon Crème Fraiche Ice Cream –or- Meringues w. Berries & Rosewater Cream –or- Chocolate Macaron Cookies

#### Midday Celebrations

- 1) Gougeres –or- Popover (Mushrom or Gruyere) –or– Buckwheat Crepes w. Tarragon Zucchini –or- Watermelon, Feta & Mint Salad –or- Asparagus & Spring Peas w. Dill & Mint –or- Bloody Mary Roasted Tomatoes –or- Greens, Beans & Seeds Salad -or- Egg Salad with Smoked Salmon
- 2) Chicken & Chanterelle Phyllo Triangles –or– Balsamic Swiss Chard Tart –or- Farro Salad w Balsamic Raisin Relish –or- Lemon Herb Quinoa –or- Swiss Chard & Quinoa “Dolmas” –or- Summer Vegetable Galette
- 3) Grilled Tuna Nicoise –or- Egg Salad Tartines w. Smoked Salmon –or- Dilled Chicken Salad w. Brioche
- 4) Chocolate & Sea Salt Cookies –or– Strawberry Rhubarb Tartlets

#### Best Brunch

- 1) Homemade Granola w Minted Fruit Salad
- 2) Brown Sugar Glazed Bacon
- 3) Lemon Ricotta Hotcakes w. Strawberry Butter –or- Buttermilk Waffles w. Spiced Maple Syrup –or- Berry & Lemon Scones
- 4) Poached Eggs w. Balsamic Greens –or- Herbed Omelettes –or- Swiss Chard Quiche

### Southern Favorites

- 1) Sweet Potato Biscuits –or– Buttermilk Biscuits
- 2) Stuffed Zucchini –or– Jalapeno Spiked Mac & Cheese
- 3) Whiskey Glazed Roast Lamb –or– Pork Tenderloin w. Creole Mustard Glaze –or– Shrimp & Andouille Gumbo –or– Citrus & Chipotle Grilled Chicken
- 4) Banana Souffle w Caramel Sauce –or– Strawberry Shortcakes –or– S’Mores Cupcakes –or Souffled Carrot Cake

### Summer at the Shore

- 1) Caesar Salad –or– Stuffed Zucchini –or– Tomato & Corn Salad
- 2) Old Bay Seasoned Oven Fries
- 3) Dungeness Crab Cakes
- 4) Strawberry Shortcakes –or– Almond Shortcakes w. Rhubarb Relish

### Easy, After Work Gourmet

- 1) Broccoli Crunch Salad –or– Roast Cauliflower w Chile & Garlic
- 2) Jalapeno Spiked Mac & Cheese –or– Lemon Herbed Quinoa Salad –or– Red Pepper & Tomato Soup
- 3) Honey Mustard Marinated Chicken in Parchment Packets

### *Popular Ethnic Menus*

#### Spanish Seaside

- 1) Spanish Garlic Soup –or– Gazpacho –or– Chickpea & Chard Saute
- 2) Roasted Peppers w. Manchego & Almonds
- 3) Paella (Chicken, Sausage, Seafood, or Vegetarian) –or– Whole Fish Roasted w. Salt
- 4) Crema Catalana –or– Almond Cake w. Citrus Syrup –or– Fruit Galettes –or– Cinnamon Ice Cream –or– Churros y Chocolate

#### Middle Eastern

- 1) Fattoush Salad –or– Muhumarra (Red Pepper & Walnut Spread)
- 2) Chermoula Glazed Eggplants –or– Freekeh Salad w. Kumquats & Halloumi
- 3) Sumac Grilled Lamb w Pomegranate Molasses
- 4) Honey Biscuits w. Figs

#### Taste of India

- 1) Curried Chickpeas –or– Lentil Dahl –or– Curried Cauliflower Soup –or– Mulligatawny
- 2) Cilantro Chutney, Mango Chutney, and Cucumber Raita
- 3) Chicken Tikka Masala –or– Chicken Saag
- 4) Mango Sorbet –or– Cardamom Pudding

#### Nod to North Africa

- 1) Muhumarra (Red Pepper & Walnut Spread)

- 2) Swiss Chard & Quinoa Dolmas –or– Lemon-Herbed Quinoa Salad –or– Chermoula Glazed Eggplants
- 3) Chicken & Preserved Lemon Tagine –or– Salmon w Chermoula –or– Lamb Stew w. Chickpeas & Apricots
- 4) Honey Biscuits w. Fig Sauce –or– Almond Cake w. Citrus Syrup

#### South African

- 1) Lemon- Herbed Quinoa
- 2) Roasted Red Pepper & Tomato Soup
- 3) South African Lamb & Apricot Stew w. Coconut
- 4) Honey Biscuits w. Figs –or– Almond Cake w Citrus Syrup –or– Coconut Custard

#### Mediterranean Mix

- 1) Warmed Goat Cheese Salad –or– Spinach, Lemon & Lentil Soup –or– Spanish Garlic Soup –or– Roasted Pepper & Tomato Soup
- 2) Goat Cheese & Thyme Souffle –or– Farro w. Balsamic Swiss Chard –or– Balsamic Swiss Chard Tart –or– Summer Vegetable Galette –or– Mediterranean Orzo Salad -or– Grilled Summer Vegetables w. Roasted Tomato Sauce
- 3) Whole Fish Roasted in Salt w. Citrus Vinaigrette –or– Chicken w. Sherry & Sultanas –or– Swedish w. Feta, Fennel & Mint –or– Rosemary Lamb w Salsa Verde –or– Tuscan Chicken Roasted Under a Brick –or– Chicken Roasted w. Greek Herbs & Vegetables –or– Seafood Saganaki
- 4) Creamy Lemon Tart –or– Fruit Galettes –or– Salted Caramel Ice Cream –or– Buckwheat Cake w. Plums –or– Profiteroles w. Spiced Plum Sorbet –or– Almond Meringues w. Summer Fruit

#### Fuss- Free French

- 1) Salad w. Avocado & Mustard Vinaigrette –or– Warmed Goat Cheese Salad
- 2) Goat Cheese Souffle –or– Spinach Souffle –or– French Onion Soup –or– Buckwheat Crepes w. Tarragon Zucchini –or– Gougeres –or– Provençal Roasted Tomatoes
- 3) Coq au Vin -or– Bistro Roast Chicken with Tarragon & Mustard
- 4) Chocolate Souffle –or– Crème Brulee –or– Chocolate Macaron Cookies

#### Best from Brazil (GF)

- 1) Black Bean Feijoada
- 2) Butternut Squash w. Coconut & Lime
- 3) Bahia Style Shrimp (Cooked in a sauce of Tomato & Coconut)
- 4) Crepes w. Dulce de Leche –or– Passionfruit Mousse –or– Tart w. Passionfruit Curd

#### Tropical Tastes (GF)

- 1) Butternut Squash w. Coconut & Lime
- 2) Honey-Ginger- Sesame Slaw
- 3) Ahi Tuna Poke
- 4) Crepes w. Dulce de Leche –or– Mango Sorbet

### California Cool

- 1) Avo-Mango Salsa –or- Watermelon Salsa
- 2) Roasted Corn w. Chile & Lime –or– Cranberry Quinoa Salad –or- Blackened Pasilla Peppers w. Roast Sweet Potatoes
- 3) Grilled Fish Tacos w. Citrus Vinaigrette –or– Chicken, Corn & Tomatillo Stew
- 4) Mexican Chocolate Cupcakes –or- Cinnamon Ice Cream w. Spiced Pepita Brittle

### Modern Mexican

- 1) Watermelon Salsa –or- Grilled Pineapple Skewers w. Chile & Lime
- 2) Chile & Lime Roasted Corn –or- Roasted Sweet Potatoes w. Blackened Pasillas
- 3) Cumin & Cocoa Rubbed Beef w. Chipotle Tamarind Sauce –or- Sesame Seared Tuna –or- Spiced Chicken w. Nopales
- 4) Spiced Pumpkin Seed Brittle –or- Cinnamon Ice Cream –or- Mexican Chocolate Ice cream

### Light & Healthy Asian/ Venture to Vietnam (GF)

- 1) Steamed Shrimp & Chile Dumplings –or– Spicy Lemongrass Tofu –or– Vietnamese Spring Rolls –or- Vietnamese Chicken Salad
- 2) Lemongrass Beef Skewers –or– Peanut Sauce w. Noodles –or– Yuzu Kosho Tofu
- 3) Sake- Marinated Salmon w. Shiitakes –or– Caramelized Claypot Catfish –or– Chicken w Thai Basil –or- Red Curry Shrimp
- 4) Sticky Rice w. Mango & Lime –or– Mango Sorbet

### All-American Classics

- 1) Herbed Biscuits –or- Sweet Potato Biscuits
- 2) Roasted Corn Soup –or- Old Bay Seasoned Oven Fries –or- Crisp Caesar Salad –or– Buffalo Chipotle Chili –or- Broccoli Crunch Salad
- 3) Spiced Pork Tenderloin w. Creole Mustard Sauce –or- Roasted Chicken Breasts w Mushrooms –or- Shrimp & Andouille Gumbo –or- Dungeness Crab Cakes
- 4) S'Mores Cupcakes –or- Chocolate Cake w. Frosting –or– Apple Galette –or– Banana Souffles w. Caramel Sauce

### *Cocktail Add-Ons*

You may add a 5<sup>th</sup> cocktail course onto your menu for an additional \$10 per person.

Festive Summer drinks include:

### Summer Cocktails

- Bourbon, Ginger & Lime
- Passionfruit & Tequila Punch
- Lynchburg Lemonades (Whiskey & Citrus)
- Passionfruit Mojitos
- Freshly Squeezed Margaritas

- Caipirinhas
- Lavender, Lemon & Vodka Spritz
- Moscow Mule
- Sangria