

Adult Cooking Classes

All classes have a vegetarian option

\$75 pp

Lemon Risotto with roasted mushrooms and asparagus paired with either crispy skin chicken thighs, crispy skin salmon, or lemon cauliflower "steak"

Vegetarian tacos: learn how easy it is to make tacos at home. Don't let the name fool you, just because they are vegetarian doesn't mean they don't pack a flavor punch. Learn how easy it is to make your own corn tortillas filled with spice roasted sweet potato, radish salsa, and cabbage slaw.

Covered with roasted poblano crema, these tacos will satisfy even the most steadfast meat eater. *Class can be made vegan

Dumplings from scratch with sautéed bok choy and 2 dipping sauces. In this class, you will make your dumpling dough from scratch and fill it with a versatile filling that can be made vegetarian or vegan

Handmade pasta! Learn the art of pasta-making in 2 ways. We will make both a seasonally inspired ravioli along with fresh fettuccini paired with homemade meatballs, simple and delicious pasta sauce, and a salad of your choice {choose from field green salad with vinaigrette or caesar salad}

Brunch class featuring eggs benedict with savory scones and roasted asparagus

Pierogis Workshop; two seasonally inspired fillings to fill our little Polish Dumplings. Learn the secret to a perfect pinch and how to shape them into lovely little half-moons. Paired with a delicious winter salad, this class is sure to be as hands-on as it is delicious.

Want to customize your cooking class? Contact Chef Kelcy today and start planning your dream event!

(978) 364-4479

CookingWithKelcy@gmail.com

CHEFKELCY.COM

Kids & Family Cooking Classes

All classes have a vegetarian option

\$50 pp

Dumplings from scratch with sautéed bok choy and 2 dipping sauces. In this class, you will make your dumpling dough from scratch and fill it with a versatile filling that can be made vegetarian or vegan

Blackbean and corn empanadas with avocado dipping sauce

Handmade pasta! Learn the art of pasta-making in 2 ways. We will make both a 4 cheese ravioli along with fresh fettuccini paired with a simple and delicious pasta sauce and homemade garlic bread.

Brunch class featuring eggs benedict on a homemade biscuit

Baking with farm-fresh ingredients. A fun mixture of seasonally inspired bakes to help your kids see the beauty of the bounty of the season in a sweet and delicious way!

Pierogis Workshop; two seasonally inspired fillings to fill our little Polish Dumplings. Learn the secret to a perfect pinch and how to shape them into lovely little half-moons. Paired with a delicious winter salad, this class is sure to be as hands-on as it is delicious.

Cupcakes 101: Learn how easy it is to make a delicious filled cupcake! Cupcakes rotate seasonally so check with Chef Kelcy to see what is on the menu

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