



MAY
&
JUNE
2025

COURSE
SCHEDULE



8613 Mayfield Road, Chesterland, Ohio 44026
(440) 729-1110 www.lpscinc.com

TECHNIQUES CLASSES

These hands-on classes are ideal for both novice cooking students and those experienced students seeking to refresh, enhance, and update their abilities. The recipe packages feature both exciting, up-to-the minute ideas and tried-and-true classic dishes arranged in a sequence of lessons that allows for fast mastery of critical cooking skills. Students seeking increased kitchen confidence will acquire fundamental kitchen skills, execute important cooking techniques, learn about common and uncommon ingredients, and create complex multi-component specialty dishes. All courses are taught in our state-of-the-art ICASI facility by professional chefs with years of experience.

Prerequisites: Because of the continuity of skills, it is strongly recommended that the Basic Techniques series be taken in order. Attendance at the first class of a series is mandatory.

Basic Techniques of Cooking 1 (4 Sessions)

Staff

Tuesdays, June 3, 10, 17, 23, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Knife Skills: French Onion Soup; Ratatouille; Vegetarian Spring Rolls; Vegetable Tempura; Garden Vegetable Frittata

Week 2: Stocks and Soups: Vegetable Stock; Fish Stock; Chicken Stock; Beef Stock; Vegetarian Three Bean Chili; Chicken Noodle Soup; Beef Consommé; Mushroom Bisque; Creamy Potato Soup

Week 3: Grains and Potatoes: Creamy Polenta; Spicy Braised Lentils; Risotto; Israeli Couscous; Pommes Frites; Potato Grain; Roasted Fingerling Potatoes; Baked Sweet Potatoes

Week 4: Salads and Dressings: Bulgur Salad with White Wine Vinaigrette; Caesar Salad; Farfalle Chicken with White Balsamic Vinaigrette; German Potato Salad; Mayonnaise

Basic Techniques of Cooking 2 (4 Sessions)

Hadzigeorge

Wednesdays, July 8, 15, 22, 29, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Sauces: Classic Mother Sauces; Macaroni and Cheese with Mornay Sauce; Chicken Pot Pie with Velouté Sauce; Poached Eggs Sardou with Hollandaise Sauce; Roasted Red Pepper Coulis; Pantry Barbeque Sauce; Basil Pesto

Week 2: Sauté: Veal Marsala; Chicken Piccata; Creole Barbeque Shrimp; Wild Mushroom & Goat Cheese Crostini; Steak Medallions with Pink Peppercorn Sauce

Week 3: Roasting: Garlic and Herb Roasted Chicken; Roasted Rack of Lamb; Pan-Roasted Pork Tenderloin Medallion; Twice-Baked Potato; Roasted Root Vegetables; Lemon Crème Brûlée

Week 4: Braising: Red Wine Braised Short Ribs; Sweet and Sour Pork Shoulder; Beef Stew; Bacon Braised Kale; Ginger Braised Carrots; Wine Braised Pears

Basic Techniques of Cooking 3 (4 Sessions)

Hadzigeorge

Thursdays, May 8, 15, 22, 29, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Pasta: Mushroom and Goat Cheese Ravioli with Sun-Dried Tomato Pesto; Potato Gnocchi with Bolognese Sauce; Chive Spätzle; Fettuccine with Pomodoro Sauce

Week 2: Grilling: Marinated Flank Steak with Chimichurri Sauce; Brined Pork Chops; Asparagus with Lemon Vinaigrette; Grilled Vegetable with Balsamic Glaze; Grilled Pineapple Tropicale

Week 3: Chicken: Chicken Cacciatore; Roasted Duck Breast with Sherry Sauce; Stuffed Chicken with Goat Cheese and Spinach; Classic Buffalo Wings with Bleu Cheese Dip

Week 4: Beef: Corned Beef; House Ground Burger; Steak for Two; Veal Schnitzel; Focaccia Bread; Steakhouse Chopped Salad

Basic Techniques of Cooking 4 (4 Sessions)

LaBenne

Mondays, June 9, 16, 23, 30, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Week 1: Pork: Stuffed Pork Chops with Mashed Potatoes; Pork Tacos al Carbon with all the Sides; Fettuccini Pasta with Pork Ragout Sauce; Classic Handmade Bratwurst; Memphis Style Spareribs; Baked Beans

Week 2: Fish: Cured Salmon on a Plank; Steamed Mussels in Spiced Tomato Sauce; Fish and Chips; Shrimp Pho with Rice Noodles; Seafood Risotto

Week 3: Appetizers: Corn Fritters with Avocado Sour Cream; Crab Cakes with Remoulade Sauce; Roasted Red Pepper and Goat Cheese Tartlets; Hummus with Homemade Pita Chips; Mini Mushroom Strudels; Shrimp Pot Stickers

Week 4: Market Basket: Asian Beef & Vegetables Stir Fry with Fried Rice; Lobster Ravioli with Vodka Sauce; Potato-Crusted Fish; Vegetable Ratatouille; Chicken & Peppers Cacciatore; Molten Chocolate Cake

Basic Techniques of Cooking 5 (4 Sessions)

McCoy

Wednesdays, May 7, 14, 21, 28, 2025- 6:00 pm (\$345, 4x3hrs, 1.2CEU) Hands-on

Immerse yourself in modern advanced cooking techniques in this series that will complete your cooking education. Master complex cooking skills, expand your repertoire and gain confidence in the kitchen. Under the watchful eye of our chef instructor, you will create a complete meal at the end of the series.

Week 1: Appetizers, Hors D'Oeuvre & Small Plates: Crostini; Olive Tapenade; White Bean Spread; Spanakopita; Arancini Balls with Cheese in Pomodoro Sauce; Crab Cakes with Avocado Sour Cream Sauce; Pesto Chicken Skewers; Coconut Shrimp with Sweet & Sour Sauce; Brie & Raspberry Bites

Week 2: Advanced Cooking Techniques & Methods: Roasted Squash, Goat Cheese & Arugula Flatbread with Balsamic Reduction; Roasted Peppers & Chicken Fajitas with Pico de Gallo; Steamed Mussels with Putanesca Sauce; Grilled Flank Steak Chimichurri; Seared Broccolini with Garlic Vinaigrette; Pan-Fry Duck Breast with Orange Pan Sauce; Potato Anna; Bananas Foster; Vanilla Gelato

Week 3: Restaurant Line Cooking & Professional Plate Presentation: Charcuterie Board; Marinated Olives; Roasted Red Pepper Salad; Shrimp Fritters with Lemon Aioli; Chicken & Andouille Jambalaya; Chicken Cordon Bleu with Prosciutto and Gruyere; Sous Vide Pork Tenderloin in Mustard Cream Sauce; Mashed Potatoes

Week 4: Methods for Kitchen Desserts: Short Pastry Dough; Pastry Cream; Fresh Fruit Tart; Apricot Glaze; Pear Frangipane Crostata; Eclairs & Cream Puffs; Chocolate Ganache; Chocolate Crème Brûlée; Almond Biscotti; Apple Galettes

Techniques of Baking 1 (4 Sessions)

Barber

Tuesdays, May 6, 13, 20, 27, 2025 6:00pm (\$295, 4x3hrs, 1.2 CEU)

These hands-on classes are designed for anyone who loves to bake and is interested in learning the basic baking techniques regardless of skill level or previous experience. These classes will cover ingredient recognition, equipment and tools, measuring, mixing and proper baking procedures. These newly learned techniques will provide you with the knowledge and confidence to create professional baked goods every time. All classes are taught in our state-of-the-art ICASI facility by professional chefs with extensive baking experience. Prerequisites: Because of the continuity of skills, it is strongly recommended that the techniques series will be taken in order. Attendance at the first class of a series is mandatory.

Week 1: Cookies, Biscotti and More: Checkerboard Cookies; Chocolate Macadamia Nuts; Almond Biscotti; Spritz Cookies; Raspberry Linzer

Week 2: Quick Breads, Muffins and Scones: Banana Walnut Bread; Blueberry Muffins; Lemon Thyme Bread; Cranberry-White Chocolate Scones; Cheddar Jalapeno Biscuits with Honey Butter

Week 3: Pies, Tarts and Quiche: Traditional Mini Pecan Pie; Pear Frangipane Tart; Apple Tart Tatin; Chocolate Meringue Pie and Spinach Artichoke Quiche

Week 4: Basic Cakes Fillings and Finishing Decoration Techniques: Buttermilk Peach Upside-Down Cake; Chocolate Layer Truffle Cake; Angel Food Cake; Cassata Cake

Eastern European Baking (2 Sessions)

Barber

Mondays, June 2 & 9, 2025 - 10:00 am (\$145, 2x3hrs, 0.6CEU) Hands-on

Discover the perfect techniques for European baking. In this comprehensive two-day, hands-on series, you will acquire the skills and methods for creating a variety of doughs, cakes, and cookies.

Week 1: Strudel, Nut Roll; Poppy Seed Roll; Kolacki; Angel Wings

Week 2: Linzer Cookie; Dobos Torte; Sacher Torte; Vanilla Crescents

Basic Techniques of Baking 2 (4 Sessions)

Barber

Wednesdays, June 4, 11, 18, 25, 2025 - 6:00 pm (\$295, 4x3hrs, 1.2CEU) Hands-on

Discover the joy of baking in this hands-on series, while learning the method and techniques for perfect desserts every time. Chef Nicola will show you how to gain confidence while baking.

Week 1: Pate a Choux, Eclairs & Fillings: Goat Cheese Gougères; Chocolate Eclairs; Churros with Cinnamon Sugar; Paris Brest with Praline Cream; Raspberry Curd Cream Puffs with Lemon Glaze; Profiteroles with Caramel Sauce

Week 2: Chocolate Desserts & Truffles: Individual Chocolate Caramel Tart; Chocolate Tempering; Chocolate Madeline; White Chocolate Raspberry Truffle; Chocolate Amaretto Truffle; Chocolate Pistachio Bark

Week 3: Custards, Puddings, Mousse: Vanilla Bean Creme Brûlée; Coffee Mascarpone Tiramisu; Apple Cranberry Walnut Bread Pudding; Orange Cardamom Flan; Bittersweet Chocolate Mousse

Week 4: Methods of Advance Cake Making: Strawberry Torte; Black Forest Torte; Mini Carrot Cakes; Lemon Raspberry Roulade

Basic Techniques of Asian Cuisine (3 Sessions)

McCoy

Tuesdays, June 10, 17, 24, 2025, 6:00 pm (\$195, 3x3hrs, 0.9 CEU) Hands-on

Once mastered, the simple techniques of Asian cuisine can yield an almost limitless number of fresh and tasty dishes. Add a few new skills to your cooking repertoire and watch your mealtimes reach new heights of flavor.

Week 1: Stir-Fry: General Tso's Chicken; Roasted Pork and Chinese Vegetables; Roasted Whole Fish with Baby Bok Choy; Kung Pao Shrimp

Week 2: Dim Sum: Shanghai-Style Eggroll; Thai Summer Roll; Classic Gyoza; Barbequed Pork Bun; Shrimp Dumplings

Week 3: Hot Pot: Sukiyaki; Braised Korean Short Rib; Red Cooked Chicken; Tonkatsu Donburi

ICASI Student Café Luncheons

Enjoy a fine-dining experience prepared just for you by our senior students under the direction of their chef instructors. Help our students by becoming a restaurant critic and completing a short review of your meal. Your feedback is invaluable to enhance the education of our advanced students as they pursue their dreams of a career in the Culinary and Pastry Arts. The lunch includes two options for each course of a five-course meal for just \$55 per person.

Saturdays at 11:00 a.m. & 1:30 p.m.

April 12, 19, & 26, 2025

May 3, 10, 17, & 24, 2025

June 7, 14, 21, & 28, 2025

Lunches have limited seating available.

Register at lpscinc.com or 440-729-1110



ICASI Student Café Dinner with the Chefs: A Festive Culinary Celebration Saturday, May 31, 2025 (6pm, \$85 per person)

For their last evening event, the Spring 2025 Student Café class will honor the chefs who have inspired them and helped define the world of contemporary cuisine. Working under the direction of their Chef Instructors, the senior students of ICASI will prepare a 7-course meal that demonstrates their own skill as they interpret the work of some of today's culinary leaders. While creating this incredible meal, the students will also be paving the way for future deserving culinary and pastry students by generating donations for the ICASI Scholarship Fund.

Please join us to for this very special event.

Menu: Pierogi with Mushrooms and Horseradish Crème Fraiche (Michael Symon); Artichoke Soup with Virginia Ham Croquettes (Thomas Keller); Crab and Endive Salad with Meyer Lemon Vinaigrette and Chervil Mayonnaise (Alice Waters); Garganelli with Zucchini Pesto, Green Beans, Arugula, and Heirloom Cherry Tomatoes (Gordon Ramsey); Lime-Basil Sorbet Intermezzo; Porcini-Crusted Pork Tenderloin, Piquillo Puree, and Catalan Spinach (Jose Andres); White Velvet Cake with Raspberry Filling and Cake Boss Buttercream (Buddy Valastro)



Seating is limited.

Register at lpscinc.com or 440-729-1110

ADULT CLASSES

MAY

A Touch of Limoncello

Paganini

Thursday, May.01, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

When life gives you lemons make Limoncello! Discover the great taste of Limoncello, the Italian sweet liquor that is the world's favorite after dinner drink. Not only used as a drink, but as a flavor booster in many sensational dishes. Chef Loretta will also show you how easy it is to make from scratch your very own Limoncello.

Menu: Arugula Salad with Burrata Mozzarella Cheese in Limoncello Dressing; Homemade Spaghetti in Lemon Sauce with Limoncello Shrimp on Rosemary Skewers; Chicken Scaloppini Piccata with Artichoke, Peppers & Capers; Sorrento Delizia Strawberry Limoncello Cake; Limoncello Ricotta Biscotti

Cherry Blossom Celebration

McCoy

Thursday, May.01, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Come and celebrate with us the most magical time of the year, " Hanami" cherry blossom time. Chef Tim has prepared a delicious fusion-inspired menu to help us enjoy the arrival of spring.

Menu: Pork Dumplings in Broth; Mixed Greens Salad with Julienne Carrots, Radish Sprouts, Crispy Rice Croutons & Ginger Dressing; Strip Steak Teriyaki with Shiitake Mushrooms; Roasted Kabocha Squash; Togarashi-Seasoned Pommes Frites; Cherry Blossom Tart with Ginger Ice Cream

Ooh La La French Macarons

Mansfield

Thursday, May.01, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

A macaron is delicate, brightly colored meringue cookies around a delicious, smooth filling. This special French confection is a culinary world favorite, and now you can learn techniques, tips and tricks for creating your own bakery-quality macarons at home.

Menu: Raspberry with Chocolate Filling; Tiramisu Chocolate Mocha with Marsala Mascarpone Filling; Lemon with White Chocolate Buttercream Filling; Strawberry with Lemon Buttercream; Coconut Macarons

Cinco de Mayo Fiesta

McCoy

Friday, May.02, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Join Senior Chef Tim for a fun and delicious celebration of Mexican cuisine and culture. This year's fiesta menu will provide you with tasty and fun ideas to spice up your summer entertaining.

Menu: Homemade Salsa with Chips; Black Bean Tostada with Marinated Grilled Shrimp & Goat Cheese; Chicken Tortilla Soup; Tequila-Marinated Steak Carnita with Herbed Rice & Red Pepper Marmalade; Mexican Chocolate Cheesecake; Polvorón Cookies

A Taste of Mamma Mia

Paganini

Friday, May.02, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Bring a friend or two, wrap yourself in an apron and indulge in this fantastic Italian menu! Chef Loretta will share these traditional authentic recipes from the old country just like Mamma used to make!

Menu: Sparkling fresh Fruit Sangria Lemonade; Seafood Salad with Limoncello Dressing; Wedding Soup with Mini Meatballs; Homemade Pici Pasta in Cacio & Pepe Sauce; Chicken Scaloppine Piccata with Artichokes & Roasted Peppers; Lemon-Strawberry Trifle Martini with Homemade Pizzelle Cookies

A Day in the Kitchen: Grilling "Al Fresco" Italian Style

Paganini

Saturday, May.03, 2025 10:00 am (\$165, 4hrs) Hands-on

Grab your apron and your shades and spend the day on our patio with Loretta discovering how to master grilling, Italian-style. Together you will explore the best Italian summer recipes using the freshest ingredients of the season. You will discover the best techniques and know-how for perfect grilled dishes every time. You will enjoy savoring everything prepared.

Menu: Lemon Mojitos Mocktails; Caesar Salad with Hot-Smoked Salmon; Grilled Pizza Margherita with Arugula, Tomato & Fresh Mozzarella; Grilled Summer Vegetables with Herb Vinaigrette; Grilled Spice-Rubbed Chicken Breasts with Peperonata Sauce; Flank Steak Florentine with Grilled Tomatoes; Balsamic Barbecue Baby Back Ribs; Warm Mediterranean Potato Salad; Vegetable Slaw with Buttermilk Dressing; Nectarine Cobbler with Almond Gelato

Perfect Panini

Paganini

Saturday, May.03, 2025 2:00 pm (\$85, 2.5hrs) Hands-on

If your usual lunch gets boring and you are looking for inspiration and new ideas. Elevate your sandwich game to perfection with the panini technique. Chef Loretta will show you how in this fun hands-on class as you sample these Italian favorites and learn how to make Focaccia and Piedine from scratch.

Menu: Grilled Eggplant & Red Peppers Focaccia with Arugula Salad Panini with Balsamic Dipping Sauce; Chicken Prosciutto Fontina with Pesto Panini; Grilled Flank Steak Piedina Tuscan Style with Salsa Verde; Smoked Salmon Panini with Lettuce, Tomatoes & Red Onion in Lemon Dill Sauce; Strawberry-Nutella Crepes with Caramel and Whipped Cream

Ravioli Raves **Paganini**
Monday, May.05, 2025 10:00 am (\$85, 2.5hrs) Hands-on

Roll up your sleeves, grab an apron, and join Chef Loretta at this great ravioli-making class. You will learn how to make ravioli from scratch in a variety of shapes and fillings and then pair them with the perfect sauce.

Menu: Goat Cheese Herb Agnolotti with Lemon Saffron Sauce; Raviolone Filled with Ricotta, Egg & Spinach with Sage Butter Sauce; Ravioli di Erbette with Pomodoro Sauce; Panzotti alla Genovese with Walnut Sauce; Ravioli Cookies

Dinner by the Italian Seashore **Paganini**
Monday, May.05, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Be transported by the beautiful setting of the Italian coastline: blue-sky, crystal-clear water, colorful food kiosks, music, and people enjoying life. Discover with us the delicious cuisine of the Italian sea.

Menu: Focaccia with Pesto & Olives; Green Beans Salad in White Balsamic Dressing; Homemade Lemon Tagliolini Pasta with Zucchini & Shrimp Sauce; Branzino Sea Bass in "Acqua Pazza" Cherry Tomatoes Herb Sauce & Potatoes; Gelato with Strawberries in Pizzelle Cups

Chinese Restaurant Favorites **McCoy**
Tuesday, May.06, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Don't go out for Chinese food – Chef Tim will teach you how to make delicious versions of your take-out favorites at home!

Menu: Shanghai-Style Eggrolls; General Tso's Chicken; Kung Pao Shrimp; Moo Shu Pork; Beef & Peapods with Oyster Sauce; Jasmine Fried Rice; Fortune Cookies

Pappardelle Adventure **Paganini**
Tuesday, May.06, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Celebrate the homemade noodle "Pappardelle" which means "To Gobble Up" in Italian. Famous all through Italy these delicate wide noodles are a perfect pairing with a variety of sauces. Chef Loretta will guide you in this fun class on how to prepare homemade pappardelle in a variety of flavors. Grab your apron and a friend or two and join us for this scrumptious meal.

Menu: Tomatoes & Basil Bruschetta; Mixed Greens Salad, Tomatoes, Shaved Pecorino & Chianti Vinaigrette; Homemade Pappardelle with Creamy Mushroom & Sausage Ragout; Spinach Pappardelle in Cacciatora Sauce; Sour Cherry Buttermilk Panna Cotta

Mother's Day Lunch Celebration **Paganini**
Wed., May.07, 2025 11:00 am (\$55, 2hrs) Demonstration

Celebrate Mother's Day with a decadent lunch. Celebrate the special woman in your life with a great cooking class full of seasonal favorites.

Menu: Wild Mushroom Bisque with Crostini; Spinach Strawberry Salad; Chicken Scaloppine Piccata with Artichokes & Red Peppers; White Chocolate and Raspberry Creme Brûlée; Assorted Truffles

A Basket Full of Spring Flavors **Paganini**
Wednesday, May.07, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Enjoy learning how to create deliciously light spring dishes using vegetables as the main ingredient. This menu will burst with flavor and goodness. Let Chef Loretta show you the best variety of vegetables that mother nature has in store for you this spring.

Menu: Caramelized Goat Cheese Tart Tatin; Spinach Salad with Warm Bacon Dressing; Stuffed Chicken Thighs; Crispy Sweet and Spicy Kale Chips; Lemon and Lavender Trifle

Girls' Night Out: Indulgent Vegan Eats **Martin**
Thursday, May.08, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

A fun, flavor-packed night featuring rich, shareable bites and decadent treats-perfect for a night out with the girls.

Menu: Truffle Mushroom & Cashew Ricotta Crostini; Crispy Artichoke Fritters with Lemon Aioli; Spicy Buffalo Cauliflower Wings with Ranch; Caramelized Onion & Fig Flatbread; Chocolate Chip Skillet Cookies with Salted Caramel Whip

Postcards from Italy **Paganini**
Thursday, May.08, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

If you love Italy and enjoy good cooking, this class is what you have been waiting for. Warmer days are ahead, and local gardens are getting ready for their spring bounty. Join Chef Loretta as she shares her favorite recipes from her Gastronomic tours of Italy. Join us as we explore the best flavors of spring with this delicious menu.

Menu: Italian Spring Vegetable & Ricotta Strudel with Piperade Sauce; Wine Poached Pears Salad in White Balsamic Vinaigrette; Homemade Fettuccini Pasta with Carbonara Sauce; Roasted Pork Tenderloin Rollatini Florentine Style stuffed with Sautéed Spinach and Red Peppers in Mushroom Demi Sauce; Torta della Nonna with Pastry Cream & Pinenuts

CLE Spring Beer Fest**McCoy**

Friday, May.09, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Calling all beer lovers! Join us and discover how to pair beer with food and what flavors create the ultimate boost of flavors. Using beer is a surefire way to add a rich and unique flavor to your food. In this class, Chef Tim will display several of his favorite local brews, and he will explain how to create an innovative menu which will showcase the diverse and varied flavors of beer.

Menu: Great Lakes Brewery Elliot Ness Chili with Cheddar Cheese, Green Onions & Sour Cream; Soft Pretzel Wrapped Smoked Sausage with Platform IPA Mustard; Fat Head Brewery Bone Head Imperial Red Ale Butternut Squash, Sage & Prosciutto Risotto; Masthead Brewery Bed Head Red Braised Short Ribs with Herb Spaetzle; Boss Dog Brewery Rubber City Stout Chocolate Cupcakes with Cream Cheese Frosting

Italian Flavor Heaven**Paganini**

Friday, May.09, 2025 6:00 pm (\$95, 2.5hrs) Hands-on

Feel love in the air as you sample these flavorful dishes paired with the perfect wines. Gather your friends and join Chef Loretta for a fun night. She will show you how to pair wine to food and how to prepare a delicious menu inspired by her Italian travels. Discover, taste and enjoy the best heavenly flavors from the Italian Peninsula.

Wine Pairing: Umbria Orvieto Classico- Tuscany Sangiovese- Piedmont Albarossa- Veneto Prosecco

Menu: Warm Shrimp Crostini in Limoncello Sauce; Tomato & Roasted Red Pepper Soup; Green Goddess Salad with Goat Cheese in Herb Vinaigrette; Homemade Fettuccine Pasta with Creamy Mushroom & Spinach Sauce; Grilled Flank Steak with Balsamic Honey Glaze; Parmesan Truffle Fries; and for Dessert Amaretto Raisins Bread Pudding with Caramel Sauce and Amaretto Gelato

Make & Take: Mother's Day Cookies**Taylor**

Friday, May.09, 2025 6:00 pm (\$95, 2.5hrs) Hands-on (Limited to 10 people) (Includes piping kit)

Instead of cake, give a personalized cookie to mom for Mother's Day! Pastry chef Mary Kay Taylor will teach you how to create delicious & decorative sugar cookies using royal icing. All to take home in a window display box! Decorate: Flower cookies, leaf cookies and a "mason jar" cookie with inscription put together as a bouquet.

Menu: 3 Flower Cookies; 2 Leaf Cookies; "Mason Jar" with a Happy Mother's Day inscription

A Day in the Kitchen: From Positano with Love**Paganini**

Saturday, May.10, 2025 10:00 am (\$165, 4hrs) Hands-on

The view of Vesuvius from the Bay of Naples is a fantastic site. The Amalfi coast drive has its breathtaking scenic views. The cuisine from this fertile land is a burst of flavors and the warm friendly hospitality of its people is famous all over the world. Take a gastronomic tour with Chef Loretta and discover the specialties of Neapolitan cuisine.

Menu: Grilled Pizza Margherita; Caprese Salad with Fresh Mozzarella, Tomatoes & Basil; Ricotta Ravioli alla Sorrentina in Pomodoro Sauce; Mediterranean Branzino in Crazy Water; Chicken Scarpariello with Roasted Peppers; Sfogliatelle Napoletane filled with Semolina Cream and Gelato in Pizzelle Cups

Sensational Salads & The Dressings that Love Them-Paganini

Saturday, May.10, 2025 2:00 pm (\$85, 2.5hrs) Hands-on

Fresh, local and seasonal ingredients are now available to us at our farmers' markets. Celebrate their arrival with us by creating a variety of delicious salads and homemade dressing that you will make all season long.

Menu: Loretta's famous Romaine Caesar Salad with Lemon & White Anchovy Dressing; Burrata Cheese Heirloom Tomato Caprese Salad; Roasted Beet Salad with Orange Segments, Pistachio & Goat Cheese Crumble; Taco Salad with Grilled Chicken, Avocado & Corn in Lime Dressing; Pasta Salad with Shrimp, Peppers & Tomatoes in White Balsamic Vinaigrette; Peach Almond Crisp with Honey Gelato

A Mother's Day Surprise**McCoy**

Saturday, May.10, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

This is a great way to spoil your mom on Mother's Day, a special celebration to thank her for all she does for you. Treat the mother in your life to a delicious dinner prepared especially for her. You will make her so proud.

Menu: Smoked Salmon Roses on Grilled Flatbread with Chive Mascarpone; Silky Lobster Bisque with Herbed Oil & Creme Fraiche; Romaine & Cherry Tomato Salad with Green Goddess Dressing; Brie-Stuffed Chicken Roulade in Puff Pastry with Dried Cherry & Pinot Noir Reduction; Roasted Baby Carrots & New Potatoes; Strawberry Tart

Dinner in Italy**Paganini**

Monday, May.12, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Celebrate with us the arrival of the warm weather with a traditional Italian dinner. This is the most delicious time of the year filled with sensational dishes that are perfect to share with friends. Join us and sample an unforgettable menu on our new patio. (Weather Permitting)

Menu: Artichoke & Fontina Crème Brûlée; Spring Salad with Orange Vinaigrette; Ricotta & Swiss Chard Ravioli with Butter Sage Sauce; Herb-Crusted Grilled Flank Steak with Balsamic Glaze, Arugula and Tomatoes, Grilled Vegetables with Limoncello Sauce; Strawberry Panna Cotta; Biscotti Cookies

Discover Cleveland: Little Italy Neighborhood Paganini
Tuesday, May.13,2025 6:00 pm (\$85, 2.5hrs) Demonstration

Discover one of Cleveland's oldest and most culturally rich neighborhoods. Established in the late 19th century, Cleveland's Little Italy remains one of the most charming parts of the city of Cleveland. Home to cafes, restaurants, bakeries, shops and art galleries it remains the heart and soul of the Italian community. Join Chef Loretta for a nostalgic culinary tour as she shares her favorite recipes from the old neighborhood.

Menu: Sicilian Meatballs on a Skewer with Fresh Lemons & Bay Leaves; Eggplant Rollatini with Pomodoro Sauce & Mozzarella; Homemade Cavatelli Pasta 'Al Sugo'; Beef Braciole Stuffed with Prosciutto and Herbs; Sauteed Greens; Cleveland Famous Cassata Cake with Strawberries

Middle Eastern Spring Feast Samad
Tuesday, May.13,2025 6:00 pm (\$85, 2.5hrs) Hands-on

Explore the Fertile Crescent, also known as the cradle of civilization and the flavors and ingredients from this beautiful region!

Menu: Fattoush Salad with Sumac and Pomegranate; Muhammara Red Pepper and Pomegranate Molasses Dip; Falafel with Tahini Sauce; Lamb and Rice; Baklava Rolls with Cashews

Intro to Modern Mixology Cutherell
Wednesday, May.14,2025 6:00 pm (\$85, 2.5hrs) Hands-on
(Limited to 12 people)

Mixology is the art and science of inventing, preparing and serving cocktails. Join mixologist David Cutherell as he shares the foundations of a great cocktail and the techniques of making shaken and stirred cocktails. Find out why ice is one of the most important ingredients in a cocktail and learn how to balance the flavors of your favorite mixed drinks. Foundational understanding of mixology including key techniques, the true role of ice, balancing flavors and key ingredients, and alcohol by volume (ABV) on cocktails. Students will also learn the theory behind these concepts and the 6 base cocktails that the majority of cocktails are derived from. Make 3 of the 6 classic cocktails and finally how to change out ingredients to make a spinoff served recently at Cleveland's Top Chef.

Menu: Enjoy a sampling of a variety of cocktails; a light meal will be served

Fancy Cupcakes Mansfield
Thursday, May.15,2025 6:00 pm (\$85, 2.5hrs) Demonstration

Feast with your eyes first these deliciously decorated and tasty little cakes.

Menu: Carrot Cupcake with Whipped Cream Cheese Frosting; Hostess Style Chocolate Ganache Cupcake & Vanilla Buttercream Filling; Queen of Hearts Chocolate Raspberry Cupcake; Lemon Strawberry Cupcake with Mascarpone Frosting

Spring Fling Csepegi
Thursday, May.15,2025 6:00 pm (\$85, 2.5hrs) Hands-on

After a long, cold winter we are ready for some lighter fare! Join Chef Kate as she shares some spring-inspired recipes with you.

Menu: Fresh Herbed Ricotta; Fresh Ricotta Bruschetta with Pan Roasted Mushrooms; Spinach Salad with Goat Cheese Fritters and Red Wine Vinaigrette; Sweet Pea Risotto; Pan-Seared Cod; Roasted Asparagus; Roasted Red Pepper Sauce; Chocolate Turtle Cake

Wine Education: Veneto Wines with Jeff King
Friday, May.16,2025 6:00 pm (\$95.00, 1.5hrs) Demonstration
(Limited to 12 people) (Charcuterie board will be served)

The beautiful Veneto region of Italy is best known for its capital, Venice. But the fame of its wines does not lag far behind. From the fizzy Prosecco all the way to dense, powerful Amarone della Valpolicella, the Veneto offers an amazing variety of fine wines to satisfy most palates. Join us for a guided wine tour of this fabled region. Jeff is retired from IT management and wine sales. He began as a wine educator in 1995 at the Market Avenue Wine Bar and has remained active for 30 years teaching for wine shops, distributors and private clubs such as the Shoreby Club. He currently scouts new wineries for a local importer and travels each year to various wine regions and trade events. His vocation is to share the love of wine and to help his students understand and expand their own individual palates. Gather a group of friends for an evening of learning and tasting.

Wines tasted: Prosecco, Soave, Pinot Grigio, Valpolicella, Amarone, and a Sweet Surprise

Murder Mystery: A Killer in the Kitchen Mansfield
Friday, May.16,2025 6:00 pm (\$125, 3hrs) Hands-on
(Limited to 12 people)

Executive Chef Halli is stepping down. With her Sous Chef DEAD, who will take her place? Dress up as a cook in a restaurant to play your part in a murder mystery! You will be cooking up a storm as you look for clues to uncover who the killer is. Gather a group of friends and come to our kitchen to play your part in a fun murder mystery. An unforgettable night is in store for you.

Menu: Mixed Greens Salad with Pears & Gorgonzola; Vegetable Strudel with Beurre Blanc; Roasted Pork Tenderloin with Mashed Potatoes & Sautéed Spinach; Oreo Cheesecake Ice Cream Parfait

Barbeque and Grilling Boot Camp (Part 1) **McCoy**
Saturday, May.17,2025 8am-2pm (\$295, 6hrs) (Hands-on)
(Limited to 12 students)

The warm weather is here and it's time again for Chef Tim's famous intensive basic training. Express your cooking passion and release your inner grill chef as you prepare rubs, marinades, brines, spice blends, and barbeque sauces for a wide range of meat, poultry, and fish cooked on both live fire and gas grills.

Menu: Hot-Smoked Cured Salmon; Beer Can Chicken with Brown Sugar Spice Rub; Carolina Spare Ribs; St. Louis & Kansas City Barbeque Ribs & Sauces; Pulled Pork Shoulder with Herb Barbeque Sauce; Buns; Texas Style Smoked Short Ribs; Assorted Side Dishes

The Supreme Torte **Halkovics**
Monday, May.19,2025 6:00 pm (\$85, 3hrs) Hands-on
(Limited to 12 Students)

Lift your cake skills from the box and dazzle your friends with dreamy layers of fruit curd, chocolate ganache, pastry cream and more. In this class you will learn the techniques to make a classic layered Torte Cake and explore creative ways to garnish and plate your delicious cakes.

Menu: Classic Dobos Torte Cake with Mocha Buttercream; The Opera Cake; Layered Blueberry, Basil and Lemon Torte Cake; Cherries and Cream Torte; Nutella Cake

New York Pizza **McCoy**
Tuesday, May.20,2025 6:00 pm (\$85, 2.5hrs) Hands-on

Back by popular demand! A New York expatriate living too close to Chicago will show you how to make "Real" Pizza from scratch. Why get take-out when you can learn to make great pizza at home?

Menu: NY Thin-Crust Pizza; Meatballs Pizza; Margherita Cheese Pizza; Long Island Greek Pizza; Peperoni Pizza; White Pizza

Vegan Basics: Essential Techniques **Martin**
Wednesday, May.21,2025 6:00 pm (\$85, 2.5hrs) Hands-on

Build a strong foundation in plant-based cooking with essential techniques for dairy alternatives, homemade staples, and flavor-packed dishes.

Menu: Homemade Almond & Oat Milk; Easy Cashew Cheese Spread; Silken Tofu Scramble with Tempeh Bacon; Classic Vegan Mac & Cheese; Cashew Yogurt Parfait with Granola

Corn Smart **McCoy**
Thursday, May.22,2025 6:00 pm (\$85, 2.5hrs) Demonstration

Learn the history of corn and discover how its sweet flavor is used in cooking all over the world. Corn is also a staple in American cooking from sweet to savory applications. Join chef Tim and explore with him the many culinary uses of corn in this delicious class.

Menu: Arepas Corn Cakes with Lobster Salad; Chicken Corn Chowder with Skillet Corn Bread; Mixed Green Salad with Cojita Cheese, Roasted Peppers, Roasted Pecans & Corn Vinaigrette; Chili Roasted Pork Loin with Cilantro Rice and Corn Mango Salsa; Sweet Polenta Cake with Maple Cream & Whiskey Sauce

Mother Sauces 101 **Davis**
Friday, May.23,2025 6:00 pm (\$85, 2.5hrs) Hands-on

A good repertoire of sauces can help you add complexity to your dishes, color to your presentations and smiles to your guests' faces. In this class, Chef Will will share classic recipes, and you'll learn how to pair sauces with entrees and desserts, and helpful hints that can elevate any dish to the next level. This is the tool in every chef's repertoire. Master these, unleash your talent.

Menu: Bechamel - 4 Cheese Mac-n-Cheese; Velouté - Soup Champignons (Mushroom); Espagnole - Chicken Fine Herbs; Tomato-Fettuccini & Basil; Hollandaise - Lemon Asparagus

Date Night: Cooking Vegetarian Together **Martin**
Thurs., May.29,2025 6:00 pm (\$85/person, 2.5hrs) Hands-on

A hands-on cooking experience for couples to create a romantic, restaurant-quality meal together.

Menu: Charcuterie-Style Vegan Cheeseboard; Wild Mushroom & Caramelized Leek Tartlets; Rasted Garlic & Herb Focaccia; Handmade Gnocchi with Vodka Sauce; Tiramisu Mousse with Raspberry Coulis

Basic Knife Skills 101 **Mansfield**
Thursday, May.29,2025 6:00 pm (\$85, 2.5hrs) Hands-on

Good culinary skills will give you confidence and save you precious time in the kitchen. Chef Halli will guide you through the techniques that will help you master basic knife skills. Join her as she shares with the class basic knife skills and demonstrates how to use the most important tool of the kitchen. This hands-on class will cover different knife cuts, proper handling, sharpening and caring for knives and safety. Please bring to class a sharp 8-inch chef knife and 1 paring knife.

Menu: Garden Vegetable Chowder; Antipasto Salad; Angel Hair Primavera; Chicken Cacciatore; Apple Filo Strudel

Strudel from Scratch

Friday, May.30, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

McCoy

Learn to make strudel from scratch in one of our most popular classes. You will create strudels from mixing to stretching the dough to creating delicious fillings for both savory and sweet types.

Menu: Classic Apple Strudel; Sweet Cheese Strudel; Cranberry-Pear Strudel; Pancetta Provolone Strudel

Wine Education: Basics of Burgundy Wines with Jeff King

Friday, May.30, 2025 6:00 pm (\$95.00, 1.5hrs) Demonstration (Limited to 12 students) (Charcuterie board will be served)

Burgundy is truly the heartland of French food and wine. The French regard this region as la France Profonde ("Deep France"), where centuries of rural tradition have somehow coalesced into some of the greatest glories of their gustatory culture. Homeland of Chardonnay and Pinot Noir, Burgundy is where both grapes reach their greatest heights in both quality and rarity. High prices, and the complicated system of appellations (places and vineyards), have scared off too many wine lovers. But that need not be so. This class will make sense of the basics of Burgundy wine and its appellations and direct you to places where the unrivaled pleasure of Burgundy can be enjoyed for less than a king's ransom. Jeff King is retired from IT management and wine sales. He began as a wine educator in 1995 at the Market Avenue Wine Bar and has remained active for 30 years teaching for wine shops, distributors and private clubs such as the Shoreby Club. He currently scouts new wineries for a local importer and travels each year to various wine regions and trade events. His vocation is to share the love of wine and to help his students understand and expand their own individual palates.

Wines tasted: Bourgogne Blanc, Macon-Villages, Chablis, Bourgogne Rouge, Cote Chalonnais Rouge, Cote d'Or Rouge

Dinner with the Chefs - Festive Culinary Celebration

Staff/ICASI Students

Saturday, May.31, 2025 6:00 pm (\$85/person, 2.5hrs) Dinner

For their last evening event, the Spring 2025 Student Café class will honor the chefs who have inspired them and helped define the world of contemporary cuisine. Working under the direction of their Chefs Instructors, the senior students of ICASI will prepare a 7-course meal that demonstrates their own skill as they interpret the work of some of today's culinary leaders. While creating this incredible meal, the students will also be paving the way for future deserving culinary and pastry students by generating donations for the ICASI Scholarship Fund. Please join us for this very special event.

Menu: Pierogi with Mushrooms and Horseradish Crème Fraiche (Michael Symon); Artichoke Soup with Virginia Ham Croquettes (Thomas Keller); Crab and Endive Salad with Meyer Lemon Vinaigrette and Chervil Mayonnaise (Alice Waters); Garganelli with Zucchini Pesto, Green Beans, Arugula, and Heirloom Cherry Tomatoes (Gordon Ramsey); Lime-Basil Sorbet Intermezzo; Porcini-Crusted Pork Tenderloin, Piquillo Puree, and Catalan Spinach (Jose Andres); White Velvet Cake with Raspberry Filling and Cake Boss Buttercream (Buddy Valastro)



Ohio's Premiere Culinary School in your backyard!

Find out more at one of our upcoming Open Houses.

Saturday, May 3

10:00 am

Saturday, June 21

10:00 am

10:00 am Call (440) 729-7340 or admissions@icasis.edu to register

ADULT CLASSES

JUNE

Culinary Book Club **King**
Monday, Jun.02,2025 6:00 pm (\$55, 2hrs) Demonstration

Recipes will be demonstrated and then enjoyed as we discuss the book. Please read the book prior to class.

Book: *The Briar Club* by Kate Quinn

Menu: Grace Sun Tea; Claude's Gumbo; Harland Pistachio Stuffed Chicken Breast with Brie Sauce; Nora's Colcannon Potatoes; Sydney's Bananas Foster with Rum & Brown Sugar over Vanilla Ice Cream

Date Night: At the Movies **McCoy**
Tuesday, Jun.03,2025 6:00 pm (2.5hrs, \$85/ person) Hands-on

Enjoy a romantic night out with your partner celebrating the foods in the movies. Sample the most famous dishes and enjoy the very best flavors of the season. Under the watchful eyes of Chef Tim, you and your date will learn to prepare these delicious recipes.

Menu: From *Mostly Martha*: Crunchy Shrimp Fritters with Roasted Tomato Sauce; From *The Big Night*: Parmesan-Saffron Risotto; From *Ratatouille*: Vegetable Salad; From *Julie & Julia*: Salmon & Asparagus Wrapped in Pastry with Beurre Blanc Sauce; From *Water for Chocolate*: Buttermilk Panna Cotta with Rhubarb Strawberry Compote

An Unforgettable Jazz Night **Hadzigeorge**
Wednesday, Jun.04,2025 6:00 pm (\$85,2.5hrs) Hands-on

Enjoy the tasty riffs and culinary improvisation of this delicious menu inspired by the cuisine of New Orleans, the city that gave birth to jazz. Chef John will guide you in the kitchen preparing this wonderful meal. Enjoy this fun night as Chef John showcases the flavors of some of New Orleans unique local dishes.

Menu: Chilled Salad with Arugula & Pickled Beets; New Orleans Style BBQ Shrimp with Crostini; Pasta Cho Cho with Sausage Creole Tomato Sauce, Creme Fraiche & Fried Mustard Greens; Pork Tenderloin Grillades & Grits; Chocolate Doberge Cake with Raspberry Coulis & Chantilly Cream

Easy Summer Cooking **Mansfield**
Thursday, Jun.05,2025 6:00 pm (\$85, 2.5hrs) Demonstration

A busy mom of four, Chef Halli will share with the class some of her favorite easy summer foods that will keep you cool all summer long.

Menu: Vegetarian Summer Rolls; Quinoa & Spinach Salad with Sweet & Sour Vinaigrette; Southwest Turkey Burger with Lettuce & Tomatoes; Sweet Potato Wedges with BBQ Chipotle Sauce; Key Lime Pie

Girls' Night Out: Mango Tango **Hadzigeorge**
Thursday, Jun.05,2025 6:00 pm (\$85, 2.5hrs) Hands-on

Juicy, sweet and absolutely divine, mango is the king of fruits and is loved by all. Invite your friends to this fun and exciting hands-on cooking class. Together you will enjoy tasty mangos in a variety of simple, fresh, and delicious dishes. With mango season upon us, let Chef John share with you his best mango recipes.

Menu: Mango Shooters; Crab, Mango & Avocado Salad with Crostini; Caribbean Sweet & Sour Chicken & Rice with Mango Chutney; Mini Mango Cheesecakes with Macadamia Nut Crust

Easy Wok-ing **McCoy**
Friday, Jun.06,2025 6:00 pm (\$85, 2.5hrs) Demonstration

Quick and easy to prepare, light and delicious, wok-ing is the perfect cooking preparation for today's busy lifestyle. In this class, the versatile wok takes center stage in this collection of delicious Chinese restaurant-style dishes that can be made in a single pan. Using a variety of vegetables, meats, fish and sauces, we will create delectable dishes for you to enjoy over and over again!

Menu: Wok-Steamed Potstickers with Soy-Sesame Dipping Sauce; Mongolian Beef with Ginger & Scallions; Crispy Orange Chicken with Chili Peppers; Stir-Fried Shrimp & Chinese Broccoli with Mushrooms & Black Bean Sauce; Vegetable Fried Rice; Almond Cookies with Black Tea

Great Greek Flavors **Hadzigeorge**
Friday, Jun.06,2025 6:00 pm (\$85, 2.5hrs) Hands-on

Join us as we explore Europe's most popular destinations this summer through food. Vegetables, whole grains, herbs, and olive oil are among the ingredients most associated with Greek cuisine. They make for flavorful dishes that trigger memories of sun-bathed vacations and leisurely meals. Create, celebrate, and be Greek for a day with Chef John.

Menu: Melitzanosalata (Greek Eggplant Dip); Grilled Vegetable Moussaka; Greek Salad with Tomatoes, Cucumbers, Olives & Feta; Chicken & Vegetables Souvlaki with Tzatziki Sauce; Pita Bread; Koulourakia (Butter Cookies with Sesame)

International Chicken **Hadzigeorge**
Monday, Jun.09,2025 6:00 pm (\$85, 2.5hrs) Hands-on

Add an international flair to your chicken dishes and enjoy their very best flavors. Chef John will show you how to prepare a variety of easy chicken dishes from all over the world.

Menu: Chicken & Dumpling Soup; Asian Chicken Salad; Lemony Chicken Piccata; Chicken Pot Pie; Chicken Quesadillas with Guacamole Sauce; Oatmeal-Raisin Cookies

Impressive Summertime Dessert Minis **Halkovics**
Monday, Jun. 09, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Summertime dining should be a breeze, and desserts are best when they are light and seasonal. In this course you will learn how to make individual portions, chef-like quality desserts that won't steal time from your busy summer schedule. Mini desserts are great for parties and celebrations. You will learn to garnish and plate each dessert like a professional. Join pastry chef Debbie and in no time, you will create the very best.

Menu: Roasted Pineapple Mini Skillet Cake with Pineapple Flower Garnish; Blueberry Crumb Cake Cheesecake Minis with Streusel Top; Lemon-Lime Citrus Celebration Mini Tartlets with Fresh Cream and Candied Peel; Flourless Chocolate Cake with Dark Chocolate Drizzle and Chocolate Garnish

Vegetarian Sensational Salads **Martin**
Wednesday, Jun. 11, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Say goodbye to boring salads by elevating your salad game with vibrant flavors, bold textures, and satisfying ingredients. In this hands-on class, you will create hearty, delicious salads that go beyond a side dish--perfect for a light but filling vegan dinner!

Menu: Thai Crunch Salad with Peanut Dressing; Roasted Chickpea Caesar Salad; Warm Lentil & Carrot Salad with Dijon Vinaigrette; Hearty Kale Salad with Miso-Tahini Dressing; Fresh Green Goddess Salad with Herbed Cashew Dressing

Garlic-licious **Hadzigeorge**
Wednesday, Jun. 11, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

One of our most popular classes! Discover the secret for using garlic in the kitchen as a flavor booster.

Menu: Roasted Eggplant Crostini with Candied Garlic; Caesar Salad with Roasted Garlic Dressing; Creamy Garlic Fettuccini with Chicken Meatballs; Tuscan Garlic Shrimp with Tomatoes & Spinach; Garlic & Herb Marinated Vegetables; Garlic Infused Mango Creme Brûlée with Berry Compote

Cooking with Friends **McCoy**
Thursday, Jun. 12, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Invite your friends, grab an apron and sunglasses and join Chef Tim and learn how to make these simple and delicious dishes that are sure to delight your friends. Remember to bring a bottle of wine to share and a hearty appetite!

Menu: Homemade Ravioli Della Nonna filled with Ricotta & Spinach with Pomodoro Sauce; Grilled Herb-Crusted Pork Tenderloin Medallions with Chimichurri Sauce; Rosemary Fingerling Potatoes; Grilled Vegetable Salad in Orange Balsamic Vinaigrette; Peach Almond Upside-Down Cake with Ice Cream

Date Night: The Cuban Plate **Davis**
Friday, Jun. 13, 2025 6:00 pm (\$85/person, 2.5hrs) Hands-on

Classic cars, cigars, rum, and delicious food. Chef Will brings his trip experience and favorite dishes to re-create at home. Cuban cuisine is full of unique flavors and ingredients that makes it one of a kind. Come and learn a few of these wonderful dishes that will surely brighten up your dinner table.

Menu: Ham Croquettes with Garlic Aioli, Cuban Salad, Chicken Ropa Vieja with Amarillo Rice & Cuban Black Beans; Sugar Cane Flan with caramelized sugar; Cinnamon Sugar Tostones with Ice Cream

Father's Day Sushi Primer **McCoy**
Friday, Jun. 13, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

With Father's Day right around the corner bring the special man in your life to this fun hands-on class. After watching Chef Tim's technique demonstrations, make and eat your own delicious rolls, hand rolls, and individual pieces of sushi.

Menu: Maki-Zushi (Classic Rolled Sushi); Nigiri-Zushi (Finger-Sized Portions); Temaki-Zushi (Hand-Rolled Sushi)

A Night at Picasso's Table **McCoy**
Saturday, Jun. 14, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

The flavors of Spanish food served as inspiration for one of the 20th century's greatest artists, Pablo Picasso. Chef Tim has also been inspired and has created a delicious Spanish dinner for all to enjoy. Discover the flavors of this country kissed by the Mediterranean Sun.

Menu: Sparkling Cava & Strawberry Soup; Ham Croquettes with Manchego Cheese Sauce; Sopa de Ajo Garlic Soup; Andalusian Salad with Tomato, Cucumber, and Sherry Vinaigrette; A Spectacular Paella a la Valenciana with Saffron Rice, Seafood and Chicken; Orange-Scented "Crema Catalana" Crème Brûlée

Decadent Donut Shop **McCoy**
Monday, Jun. 16, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Everyone appreciates donuts. Chef Tim will teach you to make and finish a variety of delicious yeast dough and cake dough donuts.

Menu: Classic Yeast Donut Dough; Classic Cake Donut Dough; Assorted Jelly Fillings; Sugar Glaze; Chocolate Glaze; Sprinkles; Nuts; Crystallized Sugar; and more!

Vibrant Vegan Thai Favorites **Martin**
Wednesday, Jun. 18, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Experience the vibrant flavors of Thai cuisine in this immersive class. Learn to balance sweet, sour, salty, and spicy elements as you prepare classic Thai dishes bursting with fresh herbs and bold aromatics.

Menu: Thai Chili Cucumber & Mint Salad; Crispy Spring Rolls with Sweet Chili Sauce; Pad Thai with Tofu & Tamarind Sauce; Green Curry with Thai Vegetables; Sticky Rice with Mango & Coconut Cream

Clarifying Cocktails: The Art of Clear Drinks Cuthereil
Thursday, Jun. 19, 2025 6:00 pm (\$85, 2.5hrs) Hands-on
(Limited to 12 people)

Elevate your mixology skills with the science of clarification in this hands-on class, where we'll transform cloudy cocktails into smooth, refined masterpieces. Learn how to clarify fruit juices using Pectinex. We'll also explore the magic of milk clarification as we take a classic cocktail and serve it in two distinct forms—one in its original state and the other as a silky-smooth milk punch with a velvety texture and layered complexity. Whether you're a cocktail enthusiast or a seasoned bartender, this class will give you the tools to create visually stunning and exceptionally balanced drinks.

Menu: Enjoy a sampling of a variety of cocktails; a light meal will be served

Delicious MIND Diet for Brain Health Darling/Paganini
Thursday, Jun. 19, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Join us as we welcome Dr. Sandra Darling, a preventive medicine physician at the Cleveland Clinic who specializes in brain health and Alzheimer's prevention. She is the creator of the Brain Health and Wellness SMA that teaches patients how to use food as medicine to improve memory and slow cognitive decline. Together with Chef Loretta they will share information on the MIND diet, the energy behind our food, the power of fresh ingredients, and delicious healthy recipes.

Menu: Mediterranean Salad with Quinoa, Vegetables & Beans; Shrimp & Zucchini Zoodles; Chicken & Butternut Squash with Braised Greens; Roasted Salmon & Vegetables; Spaghetti Squash with Roasted Tomato Sauce; Dark Chocolate Berry Yogurt Cake

Crab Feast Paganini
Friday, Jun. 20, 2025 6:00 pm (\$125, 2.5hrs) Demonstration

Come for the food and stay for the fun! Join us for a delicious Crab Feast where crabs are king. Using a few of our favorite recipes, chef Loretta will show you how to prepare a scrumptious feast. Join her for an unforgettable night showcasing the king of the sea "The Crab."

Menu: Crab Cakes with Mango Salsa; Crab & Smoked Tomato Chowder; Romaine Heart Salad with Crab, Avocado, Cherry Tomatoes in Lime-Thyme Vinaigrette; Homemade Agnolotti Pasta filled with Crab & Ricotta in Lemon-Roasted Garlic Cream Sauce; Steamed Blue Crabs with Roasted Potatoes; Veggie Slaw; Blackberry Cobbler with Lemon Gelato; Butter Cookies

Flavors of India McCoy
Friday, Jun. 20, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Learn to create the exotic flavors of India in your own kitchen. These delicious Indian favorites are easy to make. Chef Tim will share with you tips and techniques for his favorite Indian recipes. Sample everything made in class.

Menu: Potato Samosa with Mint Chutney & Tamarind Chutney; Gingered Tomato Soup; Tender Naan Bread with Red Lentil Dal; Potatoes & Cauliflower with Mustard Seed & Cumin; Velvety Chicken Makhani; Saffron Rice Pudding with Khulfi Ice Cream

Day in the Kitchen Appetizers & Hors D'Oeuvres Paganini
Saturday, Jun. 21, 2025 10:00 am (\$165, 4hrs) Hands-on

Join Chef Loretta for a comprehensive workshop on the culinary art of entertaining. Explore innovative cooking techniques, make-ahead tips, plating presentations and fabulous recipes that will satisfy the most particular guests without overwhelming the hosts.

Menu: Hot Apps: Shrimp Satay; Artichoke Dumplings; Sausage en Croute; Crab Cakes; Lollipop Chicken; Phyllo Strudel Cold Apps: Stuffed Cherry Tomatoes; Summer Rolls; Vegetable Crostini; Chilled Melon Soup; Watermelon Canapés; Tuna Bites with Cucumber Relish
Hors d'Oeuvres: Stuffed Mushrooms; Mini Meatballs; Ravioli Bites; Chicken Caesar Salad in Parm Cups; Pinwheels; Red Peppers & Goat Cheese Pillows

The Roaring Twenties McCoy
Saturday, Jun. 21, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Despite the ban on alcohol, nightlife came alive in the 1920's with the advent of jazz, more freedom for independent women, and the creation of enduring culinary standards. Wear your best roaring twenties outfit, gather a few friends and join Chef Tim at this delicious cooking class celebrating the Golden Era.

Menu: Beef Consommé with Stuffed Raviolini; Chesapeake Crabmeat in Gelee'; Waldorf Salad with Apples & Celery; Roasted Chicken Ballotine with Mushroom Stuffing & Sauce Poulette; Duchess Potatoes; Strawberry Bavarian; Prohibition-Era Mint Julep Punch

A Basket Full of Strawberries Paganini
Monday, Jun. 23, 2025 6:00 pm (85, 2.5hrs) Demonstration

Plenty of juicy, sweet berries and whipped cream are a must for strawberry shortcake, but what about other strawberry recipes? Join Chef Loretta to discover sweet and savory options for spring's favorite berry.

Menu: Strawberry Lemonade; Orange, Spinach & Strawberry Salad with Goat Cheese & Citrus Vinaigrette; Grilled Chicken with Strawberry-Balsamic Barbecue Sauce; Red, White & Blue Potato Salad; Strawberry Shortcakes with Orange-Scented Biscuits; Chocolate Cover Strawberries

Dumplings of the World McCoy
Monday, Jun. 23, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Enjoy this international celebration in pursuit of the world's most delicious dumplings. Discover how to make five delicious varieties of dumplings in this fun-filled class. Roll up your sleeves and get ready.

Menu: Chinese Pork Pot Stickers; Mexican Beef Empanadas; Polish Potato & Onion Pierogies; Italian Butternut Squash Ravioli; Russian Dried Cherry Pelmeni

The Best of Pittsburgh "Strip Tease"

Paganini

Tuesday, Jun. 24, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Join Chef Loretta for a culinary journey exploring the culinary pulse of Pittsburgh's downtown "Strip" District. Learn about the ethnic history of the city of steel as Loretta guides you through her favorite dishes from the most popular markets and restaurants of the beloved "Strip" District.

Menu: Pittsburgh Salad; Prosciutto, Parmesan Pizza; Potato, Cheese Pierogi; Marinated Asian Grilled Flank Steak; Corn, Peppers & Arugula Salad; "Mele" Apple Tart with Almond Gelato; Coconut Macarons

A Vegetarian Taste of Morocco

Martin

Wednesday, Jun. 25, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Take a culinary journey through Morocco with dishes that highlight the region's spices, bold flavors, and comforting warmth. This class will focus on layering flavors, using traditional spice blends, and perfecting Moroccan cooking techniques.

Menu: Spiced Carrot & Orange Salad; Zaalouk (Smoky Eggplant & Tomato Dip); Grilled Flatbread with Za'atar; Vegetable Tagine with Apricots & Almonds; Almond Briouats (Flaky Almond Pastries)

Homemade Pasta 101

Paganini

Wednesday, Jun. 25, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Grab your apron and roll up your sleeves: it's pasta making time. Learn to prepare homemade pasta in a variety of flavors, shapes, and delicious sauces with Chef Loretta.

Menu: Lasagne Verdi alla Bolognese; Ricotta Cavatelli with Pomodoro Sauce; Tomato Farfalle with Basil Pesto Sauce; Tagliatelle with Creamy Mushroom Alfredo Sauce; Chocolate Fettuccini with Berry Sauce and Chantilly Cream

Sizzling Mexican Fiesta

McCoy

Thursday, Jun. 26, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Using a repertoire of traditional fundamental techniques, Mexican cuisine transforms simple fresh ingredients into a sizzling array of delicious flavors and texture combinations. Master the building blocks that will let you create your own fiesta.

Menu: Traditional Mexican Tostadas with Salsa Fresca; Shrimp & Cheese Flautas with Chipotle Crema; Sopa Azteca with Chicken & Crispy Tortilla Strips, Avocado & Chihuahua Cheese; Braised Pork Enchiladas with Salsa; Refried Beans; Mexican Rice; Mexican Chocolate Tres Leches Cake

Sun-Kissed Vegetables From the Farm Paganini/Farmer Bart

Thursday, Jun. 26, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Celebrate the fresh bounty of the summer season by enjoying an evening with Chef Loretta and Farmer Bart from Eddy's Farm sampling the very best produce from a local farm. Together, they will create a variety of delicious dishes using a variety of local ingredients. Join us at this fun class! Summer never tasted this good!

Menu: Ribollita Vegetable Soup with Cannellini Beans; Greek Salad with Hydroponic Lettuces, Cherry Tomatoes, Cucumbers & Feta Cheese in Herb Dressing; Homemade Fettuccini with Shrimp & Zucchini in Cacio e Pepe Sauce; Grilled Chicken Breasts with Cherry Tomato Basil Sauce; Strawberry Crisp with Lemon Gelato

Summer Solstice

Paganini

Friday, Jun. 27, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Summertime for Italians is more than just a season it is a time to celebrate life and get together with family and friends to enjoy and share a good meal. Join Chef Loretta as she prepares a scrumptious dinner for you. Discover the traditional Italian techniques for creating delicious recipes using the freshest ingredients of the season.

Menu: Crab-Stuffed Portobello Mushroom with Arugula Pesto Sauce; Artichokes Bisque with Parmigiano Cheese Crostini; Caesar Salad with Creamy Dressing; Homemade Tagliatelle Pasta with Mushroom Sauce; Chicken Breasts Involtini Stuffed with Prosciutto, Swiss Chard & Roasted Red Peppers; Profiteroles with Chocolate Gelato

Sensational Simple Summer Supper

Hadzigeorge

Friday, Jun. 27, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

With today's busy life it is hard to find the time to cook a fresh meal every night. Chef John has the perfect solution for you using quick and easy recipes, he will show you how to prepare delicious meals in no time at all. Enjoy the warm weather and long days by cooking a delicious supper for family and friends to enjoy. A sensational menu full of seasonal ingredients that is bursting with flavor. Discover simple recipes and sample everything prepared in class.

Menu: Penne Pasta with Vodka Sauce & Shrimp; Lemon Chicken with Lemon & Olives; Pork Scaloppini Milanese with Arugula & Cherry Tomato Salad; Parmesan Crusted Salmon with Rice Pilaf; Peach Crumble

Barbeque and Grilling Boot Camp (Part 2) **McCoy**
Saturday, Jun. 28, 2025 8am-2pm (\$295, 6hrs) Hands-on
(Limited to 12 Students)

The warm weather is here and it's time again for Chef Tim's famous intensive basic training, come and enjoy our new ICASI patio. After years of offering this popular barbeque boot camp and lots of requests for a part two. He is offering a sequel to his grilling boot camp. Express your outdoor cooking passion and release your inner grill chef as you prepare rubs, marinades, brines, spice blends, and barbeque sauces for a wide range of meat, poultry, and fish cooked on both live fire and gas grills.

Menu: Smoked Sablefish and Shrimp with Griddled Johnny Cakes, Crème Fraiche, and Apple-Chive Relish; Jamaican Jerk Chicken with Coconut Rice and Grilled Tropical Fruit Salad; Brown Sugar & Spice Rubbed Back Ribs with Chef Tim's Carolina Conundrum BBQ Sauce and Smoky Mac & Cheese, Korean Fire Beef with Bean Sprouts, Kimchi Slaw, and Grilled Flatbread, Smoked Pork Loin Chops with Spicy Peach Barbeque Sauce and Tarragon Potato Salad, Rosemary-Garlic Marinated Beef Tri-Tip with Local Tomatoes and Whole Grain Mustard Vinaigrette; Macerated Mixed Berry Shortcake with Port Wine Whipped Cream

French Bistro Cooking **Paganini**
Saturday, Jun. 28, 2025 10:00 am (\$85, 2.5hrs) Hands-on

Happy Fourth of July! Let's take advantage of the warm weather and enjoy cooking outdoors a delicious dinner inspired by the casual bistro restaurants of the French Riviera. Bring a friend or two and join Chef Loretta to celebrate the beginning of summer. You do not want to miss a fun evening and a delicious meal.

Menu: Mint Iced Tea; Wild Mushroom Tarte Tatin; Crispy Potato Pancakes with Hot Smoked Salmon Salad; Spice-Rubbed Grilled Flank Steak with Piperade Pepper Sauce; Grilled Ratatouille Salad with Tarragon Dressing; Peach Almond Clafoutis with Vanilla Bean Gelato

Mozzarella Workshop **Paganini**
Saturday, Jun. 28, 2025 1:00 pm (\$65, 2hrs) Hands-on

Join Chef Loretta and Miceli Dairy Products to learn to make fresh mozzarella from curd, braided and stuffed mozzarella, and ricotta cheeses. Bring a pair of heat-resistant gloves to class or you can purchase a pair at LPSC before the class.

Menu: Insalata Caprese with Tomato, Basil & Mozzarella; Penne Primavera with Grilled Vegetables & Mozzarella; Chicken, Pear & Mozzarella Salad; Roasted Red Pepper & Prosciutto-Stuffed Mozzarella

Sizzling Seafood on the Grill **McCoy**
Monday, Jun. 30, 2025 6:00 pm (\$95, 2.5hrs) Demonstration

Grilling is hot, but this is the hottest rage of summer 2025 - using your grill in a different way to cook seafood and sides "a la plancha" on a hot metal plate. Add texture, color, and savory summer flavors to all your outdoor cooking with this old technique that's new again.

Menu: Marinated Grill Shrimp with Sweet Pepper Cocktail Sauce; Arugula & Griddled Salmon Cake with Champagne Vinaigrette & Garlic Aioli; Grill Fish Filet with Pineapple Salsa & Coconut Steamed Rice; Grilled Summer Fruit over Sweet Pound Cake Rounds with Lemon-Scented Whipped Cream

In the Kitchen with Loretta **Paganini**
Monday, Jun. 30, 2025 6:00 pm (\$125/person, 3hrs) Hands-on
(Due to the special class format space is limited to 12 Students)

Because her first event sold out so quickly, we are offering one more opportunity to be "In the Kitchen with Loretta." Each student will learn how to make an incredible four-course meal from start to finish. Along the way, you'll learn everything from knife techniques, to how to make the ultimate homemade pasta, fresh sauces, grilling meats to perfection, and strawberry crepes that will melt in your mouth. Each dish will be savored as it's completed, creating a new culinary dining experience. An experience you will then be able to recreate in your own kitchen to impress your guests.

Menu: Artichoke Mint Fritters with Remoulade Sauce; Poached Shrimp Vegetable Salad on Arugula; Homemade Maccheroni Alla Chitarra with Fresh Cherry Tomato Basil Sauce; Grilled Skirt Steak with Chimichurri Sauce; Potato and Corn Skillet Hash, Strawberry Blueberry Crepes with Limoncello Gelato

COOKING WITH A PARTNER

(Staff, \$155 per couple, 2.5hrs) Hands-on

Partners divide into chef-coached teams that each create and plate one course in a multi-course meal enjoyed by the entire class. While dining, participants share the tips and secrets that lead to successful execution of each recipe. Upon completion of the meal, diners vote by popular acclaim for the favorite dish of the evening. This is our most popular class format - be sure to sign up early to enjoy it with your favorite cooking partner!

Cooking with a Partner: Thai Temptation

Saturday, May.03, 2025 6:00 pm

Give into temptation and enjoy the rich flavors and textures that have made Thai cuisine one of the country's favorite ethnic treats.

Menu: Fresh Spring Rolls with Sweet Chili Sauce; Tom Kha Gai Coconut Chicken Soup; Shrimp & Chicken Pad Thai Noodles; Grilled Beef Satay with Thai Peanut Sauce; Thai Basil Fried Rice; Papaya-Coconut Rice Pudding!

Cooking with a Partner: Low Country Cooking in Charleston

Saturday, May.24, 2025 6:00 pm

Enjoy the bounty of the Low Country, where delicious Southern cooking sustains life and soul.

Menu: Green Tomato & Apple Tartlet; Low Country Shrimp Gumbo with Bacon & Cheddar Grits; Succotash Salad with Sweet Corn, Beans, & Tomatoes; Buttermilk Fried Chicken & Cornmeal Waffles with Peach Chutney & Spicy Greens; Lady Baltimore Cake with Apricots, Currants, & Butter Pecan Ice Cream

Cooking with a Partner: An Enchanting Italian Summer Evening

Saturday, Jun.07, 2025 6:00 pm

Picture a romantic summer night and a fabulous Italian meal. Grab your partner and join us at this fun and enchanting evening preparing a delicious menu and then enjoy it with friends. Buon Appetito!

Menu: Mozzarella, Tomato & Arugula Grilled Pizza; Garden Salad with Champagne Vinaigrette; Tagliolini with Grilled Shrimp, Peppers & Tomatoes; Pork Scaloppine Saltimbocca; Mashed Potatoes; Grilled Vegetable Salad; Almond Cake with Grilled Peaches & Gelato

Cooking with a Partner: Cruising the Greek Isles

Saturday, Jun.28, 2025 6:00 pm

The blue skies and even bluer waters of the Aegean Sea give rise to this delicious warm-weather menu that showcases the easy-going hospitality of the Eastern Mediterranean.

Menu: Grilled Meatballs with Fried Saganaki Cheese; Greek Chicken Soup with Lemon and Egg Ribbons; Tomato, Cucumber, and Feta Salad; Pasta, Eggplant, and Cheese Pastitsio; Marinated Beef Souvlaki with Grilled Vegetables and Tzatziki Sauce; Honey-Dipped Phyllo and Nut Pastries



Want to learn more about your favorite adult beverages?

Beer, Wine, or Cocktails

We've got you covered!

Check out these classes in the catalog:

Friday, May 9 – CLE Spring Beer Fest

Wednesday, May 14 – Intro to Modern Mixology

Friday, May 16 – Wine Education with Jeff King: Veneto Wines

Friday, May 30 – Wine Education with Jeff King: Basics of Burgundy

Thursday, June 19 – Clarifying Cocktails: The Art of Clear Drinks

PARENT-CHILD CLASSES

Tots (Ages 3-6) Hands-on

(\$75 for one parent & one child, \$45 for each additional person, 1.5hrs)

Tots: Mommy & Me Tea
Saturday, May.10, 2025 10:00 am

Peters

Moms and Kids work together in this class to make dainty treats to enjoy with tea.

Menu: Chicken Salad in Puff Pastry; Ham & Cheese Croissant; Lemon Cookies; Raspberry Linzer Cookies

Tots: Maple Bacon Love
Saturday, May.17, 2025 10:00 am

Peters

Learn these delicious recipes with two great tastes that kids just love: Maple & Bacon.

Menu: Maple Bacon & Cheddar Biscuits; Maple Bacon Doughnuts; Maple Bacon Snack Bites; Maple Bacon-Wrapped Chicken Tenders

Tots: Lunch with Dad
Saturday, Jun.14, 2025 10:00 am

Peters

Enjoy some special time with Dad! Celebrate with Dad his special day with this delicious menu prepared especially for him.

Menu: Berry Lemonade; Barbequed Chicken; Pasta Salad; Baked Potato Wedges; Sundae Bar

Cooking with Kids (Ages 7-11) Hands-on

(\$75 for one parent & one child, \$45 for each additional person, 2hrs)

Cooking with Kids: Happy Mother's Day
Saturday, May.10, 2025 1:00 pm

Csepegi

In this fun, hands-on class, young chefs will work alongside Mom to create a scrumptious Mother's Day dinner.

Menu: Strawberry Sparkler; Mixed Greens Salad with Dried Cranberries, Goat Cheese & White Balsamic Vinaigrette; Airline Chicken Breast with Fresh Herb Sauce; Asparagus & Roasted Potato Bake; Fresh Fruit Tartlets with Shortbread Crust

Cooking with Kids: Dinner with Dad
Saturday, Jun.07, 2025 1:00 pm

Barber

Invite your dad for a special cooking class and let the fun begin. Join Chef Nicola as she shows you and your dad how easy it is to create a delicious dinner for all to enjoy as you celebrate his special day.

Menu: Strawberry Lemonade; Wedge Salad Bites; Homemade Fettuccine Pasta with Bolognese Sauce; Three Meats Meatballs; Fresh Apple Strudel

Cooking with Kids: Cupcake Magic
Saturday, Jun.21, 2025 10:00 am

Peters

Learn how to make these creative and fun cupcakes to share with family and friends.

Menu: Churro Cupcakes; Chocolate Ice Cream Cone Cupcakes; Vanilla Surprise Cupcakes; Oreo Cupcakes; Pizza Cupcakes



Plan your next event with us!

440-729-7340

privateevents@lpscinc.com



KIDS ONLY CLASSES

Kids (Ages 7-11) Hands-on

(\$55 per person, 2 hrs)

Kids: Mexican Fiesta
Saturday, May.03,2025 10:00 am

Csepegi

Calling all kids to attend this fun-filled Mexican Fiesta – Ole!
Menu: Pico de Gallo & Mango Guacamole with Baked Tortilla Chips; Chile-Lime Grilled Chicken Tacos; Mexican Street Corn; Mexican Rice; Mexican Wedding Cookies

Kids: Brunch
Saturday, May.24,2025 10:00 am

Barber

Join Chef Nicola at this fun and delicious class. Learn how to prepare these delicious brunch recipes.
Menu: Bacon, Cheese & Herb Scones; Belgian Waffles with Cinnamon Apples & Maple Syrup; Rainbow Fruit Skewers with Marshmallow Dip; Blueberry Muffins; Spinach & Cheese Quiche

Kids: July 4th Fun
Saturday, Jun.28,2025 10:00 am

Barber

Have fun learning to cook some great holiday recipes with Chef Nicola!
Menu: Red, White & Blue Pasta Salad; Chicken Parmesan Sliders; Red, White & Blue Sandwich Cookies; Red, White and Blue Berry Tarts

Teens (Ages 12-17) Hands-on

(\$65 per person, 2 hrs)

Teens: Street Food Favorites
Saturday, May.03,2025 1:00 pm

Csepegi

Join Chef Kate for a culinary adventure as we sample spectacular street foods from around the world and discuss global flavor profiles.
Menu: Falafel with Lemon Tahini Sauce; Arepas with Avocado, Tomatoes and Black Beans; Scallion Pancakes with Soy Dipping Sauce; Mexican Street Corn; Funnel Cakes with Powdered Sugar

Teens: Make & Take Sensational Cake Decorating Mansfield
Saturday, May.17,2025 10:00 am

Join Chef Halli and have fun in the kitchen learning basic baking and decorating techniques. You will create your own beautiful 6-inch cake to take home and share with family and friends. (Includes decorating kit)
Menu: 2-layer 6-inch cake

Teens: Comfort Foods
Saturday, May.31,2025 1:00 pm

Stepanek

Spend the afternoon with Chef Toni learning how to make your favorite foods at home!
Menu: Loaded Baked Potato Soup; Parker House Dinner Rolls; Chicken-Bacon Macaroni & Cheese; Chocolate Lava Cake with Whipped Cream



The Gourmet Store

8613 Mayfield Road
Chesterland, OH 44026

Hours

Monday-Saturday 9am-4pm

Hours extended when class is in session

(440) 729-1110

www.lpscinc.com



Gift Certificates are a great idea!
They can be used for classes or in our Gourmet Store.

KIDS SUMMER CAMPS

Kids (Ages 7-11) Hands-on

(\$245, 4x3hrs)

Kids Cooking Camp: Global Street Food

LaBenne

Monday – Thursday, Jun. 16, 17, 18, 19 2025 - 10am - 1pm

Join us for a culinary adventure as we sample spectacular street foods from around the world and discuss global flavor profiles.

Day 1: North American: Mexican Street Corn; Jamaican Jerk Chicken Wings with Orange Tamarind Sauce; Canadian 'Poutine' French Fries with Cheese Curds & Gravy; Classic American Corndogs; Fried Funnel Cakes

Day 2: South American: Brazilian Cheese Bread; Venezuelan Arepas Filled with Avocado, Black Beans & Tomatoes; Chicken Empanadas with Sofrito Sauce; Argentinian Grilled Beef with Chimichurri Sauce; Dulce de Leche 'Alfajores' (Shortbread Cookie Sandwiches)

Day 3: European: Sicilian Arancini Balls with Pomodoro Sauce; German Soft Pretzels with Mustard; Classic English Fish & Chips with Tartar Sauce; French Chocolate Crepes; Spanish Churros

Day 4: Asian: African & Middle Eastern: Falafel with Tahini Sauce; Tandoori Chicken Kebabs; Chinese Scallion Pancakes; Vegetable Pad Thai; Vietnamese Bahn Mi; Moroccan 'Briouat' Stuffed with Sweet Honey & Almonds

Kids Cooking Camp: Celebrate Cleveland Sports

Stepanek

Monday - Thursday: June 23, 24, 25, 26 2025, 10am - 1pm

Celebrate Cleveland Sports by wearing your team colors and enjoying some of their favorite dishes.

Day 1: Cavaliers: Spinach Salad with Strawberry Balsamic Dressing; BBQ Chicken Flat Bread; Minestrone Soup; "Wine and Gold" Cup Cakes

Day 2: Guardians: Loaded Nachos with Fresh Salsa & Guacamole; Chili Dogs; Grilled Fruit Kabobs; Root Beer Float with Homemade Ice Cream

Day 3: Browns: Wings; Rust Belt Salad; Meatloaf Burger with Sweet Potato Chips; Cinnamon Sugar Donut Holes

Day 4: Ohio State: Soft Pretzels with Honey Mustard; Bacon Mac-N-Cheese; Tail Gate Tacos; Chocolate Buckeyes

Kids Cooking Camp: Delicious Meals

Martin

Monday - Thursday, July 7,8,9,10, 2025, 10am – 1pm

Join this fun camp designed especially for children. Each day students will explore a different theme as they learn cooking through hands-on cooking classes. The children will prepare and eat everything made in class. Join us for a week filled with yummy food and fun times!

Day 1: Breakfast: Home Fries; Breakfast Sausage Patties; Baked Blueberry Muffins; Everything Omelet; Apple-Cinnamon Waffles with Whipped Cream; Strawberry Smoothies

Day 2: Lunch: Fresh Tomato Soup with Grilled Cheese Sandwich Bites; Wedge Salad with Buttermilk Ranch Dressing; Loaded Chicken Salad Sandwiches on Homemade Pretzel Buns; Cheesy Bacon-Potato Wedges; Triple Chocolate Chip Cookies

Day 3: Dinner: Fresh Greens Salad with Balsamic Vinaigrette; Buttery Bread Sticks; Homemade Fettuccine Pasta with Pomodoro Sauce; Chicken Parmesan; Chocolate Nutella Brownies with Caramel Frosting

Day 4: Restaurant Favorites: Bubbly Punch; Soft Tacos; Mac & Cheese; Pepperoni Pizza; Honey BBQ Chicken Tenders; Cherry Pie Turnovers; Fudge Sundaes with Homemade Ice Cream

New Class!!!

KIDS: CULINARY BOOK CLUB

Sat., July 12, 2025 at 10:00am

Join Chef Toni to discuss the book, *The One and Only Ivan*, by Katherine Applegate while you make recipes based on the characters from the book.

(Please read the book before coming to class.)

Class available now on lpscinc.com or call 440-729-1110

TEENS SUMMER CAMPS

Teens (Ages 12-17) Hands-on

(\$255, 4x3hrs)

Teens Cooking Camp: Cooking with Science

McCoy

Monday-Thursday, June 16, 17, 18, 19, 2025, 10am – 1pm

Learn basic food preparation and cookery in three days using science-based recipes that taste good, too!

Day 1: Chemical Reactions: Color-Changing Pasta; Roasted Chicken; Blue Cole Slaw; Soft Pretzels; Chocolate-Covered Honeycomb Candy; Homemade Marshmallows & Hot Chocolate

Day 2: Science of Cooking: Homemade Ricotta Cheese and Zucchini Roll-ups; Homemade Butter with Herbs & Homemade Sourdough Bread; Spinach & Cheese Souffle; Fresh Pulled Mozzarella & Basil Pinwheels with Tomatoes & Balsamic Reduction

Day 3: Suspensions and Emulsifications: Cobb Salad with Honey-Mustard Emulsification; New Orleans Barbequed Shrimp in a Broken Butter Suspension; Cowboy Sausage Smashed Burger with BBQ Aioli; Apple Pie with Cheddar Cheese Crust & Homemade Vanilla Frozen Custard

Day 4: Science-based Sauce-Making Techniques: Cream of Chicken Soup; Spring Greens Salad with Goat Cheese Fritter, Dried Cherries, & Grainy Mustard Vinaigrette; Grilled Sirloin Steak with Port Wine Reduction; Toasted Gnocchi with Cream Sauce; Haricot Vert with Beurre Blanc; Individual Lemon Cheesecake with Blueberry Coulis

Teens Cooking Camp: Taste of the States

LaBenne

Monday - Thursday: June 23, 24, 25, 26, 2025 - 10 am – 1pm

Join Chef Adam on a vacation, visiting some of the most popular states and some of the best food they offer.

Monday: Florida: Orange Juice Smoothies; Coconut Shrimp; Seaside Caesar Salad; Cuban Pork Sandwich; Sweet Potato Fries, Frozen Key Lime Pie; Chocolate Fudge

Tuesday: California: Sour Dough Bread; Wedding Noodle Soup; Shrimp Tacos; Chicken Burritos; California Cobb Salad; Individual Fresh Fruit Tarts; Fortune Cookies

Wednesday: Pennsylvania: Pennsylvania Dutch Chicken & Dumpling Soup; Philly Cheesesteak; Homemade Pierogies; Crunchy Mac & Cheese; Shoo-fly Pie; Funnel Cake

Thursday: New Mexico: Green Chile Cheeseburger; Pork Enchiladas; Frijoles Pinto Beans; Mexican Rice; Navajo Tacos; Bizcochito Cookie; Caramel Flan

Teens Cooking Camp: Around the World

LaBenne

Monday - Thursday: July 21, 22, 23, 24, 2025, 10 am – 1pm

Join Chef Adam for a tour around the world. This camp is designed especially for teens. Prepare, cook and eat everything made in class.

Day 1: Fun in France: Fougasse Bread with Herbed Butter; Soup au Pistou; Nicoise Salad with Tuna, Potatoes, & Green Beans; Chicken Provençale with Black Olives, Tomatoes, & Herbs; Apple Tart Tatin with French Vanilla Ice Cream

Day 2: Mexican Fiesta: Crispy Tostada with Refried Beans, Chihuahua Cheese, & Shredded Lettuce; Chicken Flautas with Cilantro Crema; Hard-Shell Baja Fish Tacos with Cabbage Slaw & Jalapeno Remoulade; Soft-Shell Chicken Fajitas with Grilled Peppers; Fried Churros with Caramel Sauce

Day 3: Eating in Italy: Individual Pizzas with Sausage, Herbs, & Provolone Cheese; Antipasto Salad with Salami, Olives, & Pickled Vegetables; Homemade Pasta with Basil Pesto & Grilled Chicken; Grilled Vegetable Lasagna with Garden Pomodoro Sauce; Cherry & Lemon Sorbet with Pizzelle Cookies

Day 4: Ticket to Tokyo: Miso Soup; California Roll; Japanese Salad with Carrot-Ginger Dressing; Chicken Teriyaki with Mushrooms & Scallions; Vegetable Fried Rice; Berry Trifle

Loretta Paganini International Tours

Space is limited. Please call 440-729-7340 ext. 234 for more information. Tours include breakfast daily, cooking classes, welcome and farewell dinners, three meals at local restaurants, wine and olive oil tasting, market tours, shopping excursions, and ground transportation.

Gastronomic Tour of Sicily

Seven Nights: Palermo, Segesta, Agrigento, Syracuse, Taormina
May 5-13, 2026

Cost \$6,995 per person, double occupancy, airfare not included

Flavors of Puglia

Seven Nights: Monopoli, Conversano, Matera, Lecce, Otranto
May 25-June 2, 2026 (4 SEATS LEFT)

Cost \$6,995 per person, double occupancy, airfare not included

Southern Tour: The Amalfi Coast

Seven Nights: Sorrento, Amalfi, Capri, Positano, Assisi, Orvieto,
Puglia

September 7-15, 2026 (6 SEATS LEFT)

Cost \$6,995 per person, double occupancy, airfare not included

Harvest Tour of the Wine Regions of Italy

Seven Nights: Tuscany, Piedmont, Liguria, Camogli, Lucca, Siena,
Cremolino, Acqui Terme, Pisa

September 19-27, 2026

Cost \$6,995 per person, double occupancy, airfare not included

Gastronomic Tour of Portugal

Seven Nights: Lisbon, Evora, Sintra, Cascais, Coimbra, Porto
October 1-9, 2026

Cost \$6,995 per person, double occupancy, airfare not included



The Loretta Paganini School of Cooking
8613 Mayfield Road, Chesterland, Ohio 44026

Telephone: 440.729.1110 or 440.729.COOK
Fax Form To: 440.729.6459
Register Online: www.lpscinc.com
Email: lpscinc@msn.com

Registration: All classes are to be paid for in advance of class and payment is due upon registration.

Please make check payable to:
THE LORETTA PAGANINI SCHOOL OF COOKING

WE WILL ATTEMPT TO ACCOMMODATE FOOD ALLERGIES WITH
ADVANCED NOTIFICATION
(18 yrs. & older for adult classes not designated for children)

Name:.....
Address:
City:.....State: Zip:
Phone:
 Check Mastercard Visa
 Money Order Discover Gift Certificate
Card #:.....Exp. Date:.....
Signature:
Gift Certificate or Check # and Amount:.....

Mission Statement

The Loretta Paganini School of Cooking is devoted to the education of its customers. Our mission is to help people create better meals and to make better informed culinary decisions at home by providing entertaining educational opportunities, learned in a cozy, yet well-equipped environment and to stimulate their culinary creativity through enhanced kitchen confidence.

Cancellation & Refund Policy

At LPSC, Inc. we know life happens. If you are unable to attend a class for any reason just let us know and we will refund your class tuition minus the non-refundable registration fee. **Each class has a percentage of its class fee dedicated to set costs associated with the class which we call the non-refundable registration fee. All class tuition fees include a 25% non-refundable registration fee.** Non-refundable registration fees will never exceed \$200.00.

The full amount of the registration fee is non-refundable except for the following situations:

In the event of insufficient enrollment a class may be rescheduled or cancelled. We typically make this decision five (5) days in advance of the scheduled class. We will make every effort to notify you in advance through the contact information you provided and provide you a full refund including the registration fee. In case of inclement weather, or other circumstances beyond our control, a class may be rescheduled or cancelled without prior notice. Again, we will make every effort to notify you in advance through the contact information you provided and provide you a full refund including the registration fee. Gastronomic Tours & Events at Sapore are Non-Refundable

Liability

The LPSC will not be held liable for any loss, injury or damage to students or their property, due to any act, neglect or omission by the school, its agents or employees. The LPSC reserves the right under unavoidable circumstances or adverse weather conditions to alter the timing or content of any course and to substitute any teacher.

INTERNATIONAL CULINARY ARTS & SCIENCES INSTITUTE

A nationally-accredited professional school • ACCET #1494 • SBCCS #1652
(440) 729-7340 www.icasiedu

Programs

- Basic Techniques Certificate Programs anchor your career training in the time-tested methods of classical European cuisine.
- Culinary Arts students study ingredient identification and handling, cooking methods, and classical and modern savory preparations.
- Pastry Arts students study fundamental baking science and classical techniques for creating a wide range of baked goods, pastries, and cakes.
- Students in both programs receive National Restaurant Association Serv-Safe sanitation training and nutrition training.
- Advanced Techniques Diploma Programs expand upon your Basic Techniques Certificate training to propel your career towards a managerial leadership role.
- Culinary Arts students receive training in the ingredients and techniques of the great global cuisines.
- Pastry Arts students receive training in specialized skills including sugar work, sculpted cakes, and wedding cakes.
- Students in both programs receive training in food service management, Student Café, and offsite externships.

Scheduling Options

- Students can register for courses in Day, Evening, or Saturday Only scheduling options.
- Certificate program students can complete their coursework in as little as two quarters (four quarters using the Saturday Only option).
- Diploma program students can complete their coursework in as little as six quarters.
- The ICASI Scholarship Fund, an independent 501(c)(3) non-profit corporation, accepts applications for scholarships during each academic quarter.
- Both current and incoming students are eligible to apply for scholarship awards.
- If interested, please inquire about eligibility and application requirements with an ICASI representative.



Join Us for an Open House

Saturday, May 3, 10:00 am

Saturday, June 21, 10:00 am

Contact Alyson King to RSVP or for a private tour.

at 440-729-7340 or admissions@icasiedu

