



JULY
&
AUGUST
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

Thursdays, September 4, 11, 18, 25, 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

Tuesdays, 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)

Staff

Tuesdays, August 5, 12, 19, 26, 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)

Staff

Mondays, July 7, 14, 21, 28, 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)

LaBenne

Mondays, August 4, 11, 18, 25, 2025- 6:00 pm (\$345, 4x3hrs, 1.2CEU)

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 Italian Cooking (3 Sessions)

Paganini

Wednesdays, Jul.2, 9, 16, 2025 6:00 pm (\$195, 3x3hrs, 0.9 CEU) Hands-on

Take a gastronomic tour exploring Italy regional cooking with Chef Loretta. Learn new skills, discover new flavors, and the best food from Italy. Prepare simple recipes using fresh ingredients and classic techniques.

Week 1- Northern Cuisine (Piedmont, Lombardy, Liguria, Veneto): Focaccia di Recco; Seafood Salad with Lemon Dressing; Mushroom Risotto; Ravioli al Pesto; Scaloppine Piccata; Pork Ossobuco with Gremolata Sauce; Tiramisu; Gelato al Pistacchio

Week 2- Central Cuisine (Tuscany, Umbria, Emilia Romagna, Lazio): Wedding Soup; Homemade Pici with Ragu Sauce; Fettuccine Carbonara; Chicken Peperonata; Porchetta with Herbs; Panzanella Tomato Salad; Panna Cotta with Amarena Cherry Sauce; Biscotti

Week 3- Southern Cuisine (Campagna, Calabria, Sicily, Puglia): Grilled Pizza Margherita; Handmade Stuffed Mozzarella; House-Made Sausage; Briciole; Herb-Crusted Swordfish Filet; Prosciutto Stuffed Panzarotti; Eggplant Rolls; Cannoli; Pizzelle

Pasta Workshop 300

Paganini

Tuesdays, Jul.15,22, 29, 2025 6:00 pm (\$195, 3x2.5hrs, 0.6 CEU) Hands-on

Learn the technique for creating a variety of homemade pastas. Discover how to flavor pasta, shape, cut it, stuff it and how to pair it with the perfect sauces. Using traditional recipes combined with contemporary touches, in no time you will create sensational pasta dishes.

Week 1; Regional Pasta: Learn the proper techniques for making homemade pasta in a variety of shapes. Once you can make the pasta, you will also learn to prepare sauces that will complement the flavor of the different pastas. You will make Orecchiette Indivolate, little ears pasta in a spicy tomato sauce; Herb Pici al Funghi, ribbon pasta with a wild mushroom sauce; Garganelli al Pettine, a quill pasta with a peas and prosciutto cream sauce; and Corzetti pasta served with green beans, potatoes and pesto. These recipes are guaranteed to become family favorites.

Week 2: Stuffed Pasta: The combinations of different pasta and sauces is endless, but some of the very best pasta is stuffed with meat, cheese, or vegetables and served with sauces. Loretta Paganini will teach you how to make homemade stuffed pasta plus a variety of sauces. Class will prepare and taste Cannelloni alla Paganini, green noodles stuffed with meat filling served with béchamel sauce; Tortelloni al Mascarpone, cheese filled pasta pillows in a fresh tomato sauce; Ravioli alla Zucca pumpkin filled ravioli served with butter sage sauce; Agnolotti pasta stuffed with porcini mushrooms served with a basil cream sauce.

Week 3: Pasta & Company: Gnocchi, Polenta, Risotto - Italy's Best Primi Piatti. This class is a triple threat. In addition to learning how to make pasta and delicious sauces, you will also learn how to prepare polenta and the very best risotto. The versatility of gnocchi, polenta and risotto is only limited by your imagination. You are sure to be impressed as you prepare a Risotto Arancini Al Quattro Formaggi, a risotto ball with four cheeses; Polenta Pasticciata, with fresh tomatoes, grilled portobellos and cheese; Potato Gnocchi alla Bolognese; Risotto with Asparagus and Shrimp in Lemon Sauce; and a surprise for dessert!

Basic Techniques of Baking 2 (4 Sessions)

Barber

Mondays, August 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

Sourdough Bread Series: From Starter to Loaf

McCoy

Tuesdays, Aug. 19, 26 & Sept. 2, 2025, 6:00-9:00 pm (\$195, 3X3hrs, 0.9 CEU) Hands-on

In these classes, you will learn how to make a wild yeast sourdough starter from scratch that can be kept alive forever and several sponges. In addition, you will learn how to use the starter to make a variety of traditional loaves. Bring home your own starter. An antipasto selection will also be served.

Day One: Getting Started with Sour Dough (Sourdough Starters and Sponges)

Day Two: Baguette l'Ancienne; Batard with Toasted Walnuts and Gruyere Cheese; Pain au Levain Loaf

Day Three: Pugliese with Olives; Ciabatta Bread; Sicilian Style Pizza

COLLEGE BOUND?

Are you heading to college and you'd like to go prepared with some great recipes that you can prepare for you and your friends?

College Cooking Camp

LaBenne

Mon.-Thurs., August 4, 5, 6, 7, 2025, 11am-2pm (\$275, 4x3hrs, 1.2CEU) Hands-on

Come and join in the fun of a cooking camp designed especially for college-bound students. Each day, students with their chef instructor will explore a different theme as they learn cooking techniques through hands-on, participation and demonstration. The class will prepare, cook and eat everything made in class.

Monday: Mozzarella Tomato Skewers; Mixed Salad with Balsamic Vinaigrette; Homemade Lasagna; Pepperoni Cheese Pizza; Breadsticks with Dipping Sauce; Chocolate Biscotti

Tuesday: Buffalo Chicken Wings; Barbeque Ribs with Special Sauce; Veggie Mac & Cheese; Corn Bread Muffins; Baked Beans; Ice Cream Sundae with Homemade Waffle Cone

Wednesday: Super Cheese Nachos; Tortilla Soup; Shrimp Tacos & Veggie Slaw with Creamy Dressing
Grilled Chicken Fajitas with Handmade Tortilla & Fresh Salsa; Churros with Chocolate Sauce

Thursday: Vegetable Egg Rolls with Sweet & Sour Sauce; Stir Fried Rice; Chicken Pad Thai Noodle; Pork Satay with Peanut Sauce; Homemade Fortune Cookie

Register at (440) 729-1110 or www.lpscinc.com today!



ICASI Guest Chef Café

*Every month we will be showcasing
A guest chef fixed-menu café*



July Guest Chef Café Featuring Chef Adam LaBenne

Saturday, July 19, 2025, at 1:00 pm, \$55 per person

Menu: Brioche Pretzels with Guinness Mustard; Duck Confit Cannelloni with apple-Celeriac Coulis; Chilled Plum Consommé; Broccoli Caesar Salad; Peach and Hibiscus Spheres; Roasted Chicken Legs with Kohlrabi & Spinach Soubise; Goat Cheese Panna Cotta with Dulce de Leche & Blackberry Milk Cracker

August Guest Chef Café Featuring Chef Loretta Paganini

Saturday, August 2, 2025, at 1:00 pm, \$55 per person

Menu: Crab Cakes with Arugula Salad & Roasted Red Pepper Coulis; Summer Vegetable Salad with Lemon EVOO Vinaigrette; Homemade Fettuccine Carbonara; Herb Roasted Pork Loin "Porchetta Style" With Wine Demi-Glace Sauce; Parmesan Mashed Potatoes; Green Beans "In Padella"; Chocolate Mousse Eclairs; Pistachio Sable Cookies

Seating is limited, register at (440) 729-1110 or www.lpscinc.com today!

CASUAL SOUTHERN BARBEQUE

ICASI SCHOLARSHIP EVENT

Saturday, August 16, 2025

2:00 pm – 6:00 pm

\$125.00 per person

This event will benefit the ICASI Scholarship Fund, Inc., an Independent 501(c) (3) charitable organization that provides scholarship awards for deserving current and incoming Culinary and Pastry students.

Beverages

Red Sangria; White Sangria; Watermelon Mojito
Kentucky Mule Hard Lemonade; Assorted Beer; Sweet Iced Tea

Mains

Pulled Pork Sliders; St. Louis-Style Pork Ribs; Spice-Rubbed Chicken Legs
Smoked Chicken Wings; Grilled Shrimp Skewers

Sauces

Carolina Gold Barbecue Sauce; Kansas City Red Barbecue Sauce; Carolina Cider Vinegar Sauce

Cold Sides

Honey Butter Cornbread; Creamy Veggie Slaw; Potato Salad; Green Bean Salad; Summer Stone Fruit Salad

Hot Sides

Corn on the Cob; Grilled Veggies; Macaroni and Cheese; Hush Puppies; Baked Beans

Desserts

Peach Cobbler; Strawberry Shortcake; Lemon Squares; Pecan Pie Squares; DiLauro Gelato

The International Culinary Arts and Sciences Institute
8700 Mayfield Rd. Chesterland, Ohio 44026

Purchase tickets at <http://tinyurl.com/ICASIBBQ>
Call 440-729-7340 for information



ACCET 1494

ADULT CLASSES

JULY

An Italian Summer Party "Al Fresco" Paganini
Tuesday, Jul. 01, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Enjoy the outdoors with a fabulous summer party for the whole family and friends to enjoy. Colorful accessory ideas, soft music, string lights and fresh fruits and flowers set the stage for a delicious make-ahead menu. Join us and discover how you can be the star of your own celebration. Bring your shades and your apron and get ready to party!

Menu: Fresh Fruit Sangria Chiller; Grilled Peaches, Burrata, Prosciutto & Arugula Salad; Grilled Pesto Chicken & Vegetable Spiedini; Garden Pasta Salad with Balsamic Vinaigrette; Handmade Grilled Piedina; Marinated Flatiron Steak with Mango Salsa; Frozen Key Lime Pie

Vegan BBQ: Smoky & Savory Summer Classics Martin
Wednesday, Jul. 02, 2025 6:00 pm (\$85, 2.5 hrs) Hands-on

Fire up the grill and dive into plant-based versions of BBQ favorites! This class delivers smoky, tangy, and savory dishes that are perfect for summer cookouts.

Menu: Grilled BBQ Jackfruit Sliders with Creamy Slaw; Smoky Maple Glazed Tempeh Ribs; Elote-Style Grilled Corn with Spicy Cashew Crema; Summer Peach & Arugula Salad with Balsamic Glaze; Classic No-Bake Vegan Banana Pudding

Postcards from Italy Paganini
Thursday, Jul. 03, 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 Summer 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

A Day in the Kitchen: Fund. of Italian Cooking Paganini
Saturday, Jul. 05, 2025 10:00 am (\$165, 4hrs) Hands-on

Spend a day in the kitchen with Loretta exploring Italian cooking. Together you will discover the best Italian recipes, the basic techniques, and the ingredients that make up the fundamentals of Italian cooking.

Menu: Homemade Chicken Broth; Wedding Soup with Tiny Meatballs; Sour Dough Ciabatta Bread; Homemade Italian Sausage; Peppers Friggione Salad; Risotto alla Milanese; Mushroom Sfgliatelle; Risotto Arancini Balls stuffed with Mozzarella; Beef Braciole with Pomodoro Sauce; Eggplant Parmesan; Cannoli alla Siciliana & Italian Zeppole Donuts

Savoring Sicily Paganini
Monday, Jul. 07, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Take a gastronomic tour to Sicily with Chef Loretta exploring the cuisine of the largest island of the Mediterranean. Sicily has very distinct culinary traditions that are steeped in history with influences from Arab, Greek, French and Spanish Cultures. Discover a delicious vibrant summer menu that will impress your family and guests and is easy to prepare.

Menu: Sicilian-Style Pizza with Pomodoro & Oregano; Arancini Rice Balls Stuffed with Mozzarella in Sugo; Busiate Pasta alla Norma with Tomatoes and Grilled Eggplants; Grilled Swordfish with Pesto Trapanese; Vegetable Caponata Salad; Sicilian Ricotta Pistachios Cannoli

The Olive Oil Press Paganini
Tuesday, Jul. 08, 2025 6:00 pm (\$85., 2.5hrs) Demonstration

The production of olive oil is a time-honored tradition all over the world. Discover how to choose the best by tasting a variety of imported olive oils from all over the world. Chef Loretta will guide you through the tasting and explain which oil works best in which dish, how to store it to maximize the flavor, and how to prepare a wonderful menu.

Menu: Olive Oil Roasted Citrus Shrimp Crostini, Homemade Spaghetti "Aglio & Olio" Garlic, Olive Oil & Pecorino Cheese; Grilled Flank Steak in Chimichurri Sauce; EVOO Mashed Potatoes; Lemon, Almond and Olive Oil Cake with Peach Gelato

Sunday in the Country Paganini
Thursday, Jul. 10, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Join Chef Loretta and learn how to make these simple and scrumptious dishes that are sure to delight your guests.

Menu: Chilled Red Pepper Soup with Pesto Cream; Homemade Ravioli Della Nonna filled with Ricotta & Spinach with Pomodoro Sauce; Herb-Crusted Pork Tenderloin Medallions with Wild Mushroom Marsala Sauce; Rosemary Fingerling Potatoes; Roasted Beet Salad in Orange Balsamic Vinaigrette; Italian Plum Upside-Down Cake

Quick & Easy Dinner Mansfield
Thursday, Jul. 10, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Nobody wants to spend a beautiful summer evening working over a hot stove. These quick and low heat dinner ideas will keep everyone happy and satisfied all summer long.

Menu: Antipasto Skewers; Individual Herb-Goat Cheese Pearls with Cherry Tomatoes; Mediterranean Chickpea Tabbouleh on Pita Bread with Fresh Dill Potato Salad; Taco Cobb Salad with Avocado Crema; Tuna Bowl with Jasmine Rice; Ice Box Lemon Pie

Tuscany in the Summer **Paganini**
Friday, Jul. 11, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

The simple cuisine of Tuscany is loved the world over. As the weather turns warm, join us in the kitchen for a day of delicious food and great fun as we explore the best cuisine of Tuscany.

Menu: Grilled White Pizza with Pesto, Artichokes, Shrimp & Arugula; Summer Pici Pasta "Al Aglione" with Fresh Pomodoro & Garlic Sauce; Grilled Flank Steak with Tomatoes, Roasted Red Peppers & Spinach; Farro Vegetable Salad; Panna Cotta with Macerated Peaches

Waffles, Pancakes & Crepes **Paganini**
Saturday, Jul. 12, 2025 10:00 am (\$85, 2.5hrs) Hands-on

Discover how these breakfast favorites can become your next dinner special. These delicious pastries are more than just for breakfast! This is a culinary adventure that will take you through the day breakfast, lunch, dinner and even special occasions. Chef Loretta will show you how.

Menu: Fried Chicken & Cheddar Waffles; Prosciutto, Spinach & Gruyere Savory Crepes; Apple Pie Crepes with Caramel Drizzle; Chocolate Waffles with Bananas, Strawberries & Whipped Cream; Lemon-Ricotta Pancakes with Blueberry Syrup; Homemade Chicken Sausage

Summer Entertaining **Paganini**
Saturday, Jul. 12, 2025 1:00 pm (\$85, 2.5hrs) Demonstration

Hosting an informal get-together for friends can be easy and relaxing with these delicious recipes guaranteed to impress your guests without keeping you in the kitchen. Spend a delightful evening with Chef Loretta learning how to entertain with ease.

Menu: Strawberry Mint Sunset; Brie, Peach Chutney & Walnut Triangles; Tomato Basil Bruschetta with Balsamic Glaze; Zucchini Rolls with Ricotta & Herbs with Chive Ribbons; Cucumber Cups with Ahi Tuna & Shaved Scallions; Shrimp Waldorf Bites; Gazpacho Salad Martini; Sesame Chicken on Endive Spears; Mini Cherry Chocolate Cake

Forgotten Flavors **Hadzigeorge**
Monday, Jul. 14, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Take a nostalgic journey with Chef John exploring and indulging in the flavors and recipes of time past. Using simple modern twists on classic menu items, he will make old favorites new again while still capturing the forgotten flavors of our childhood that we all remember and crave.

Menu: Romaine Salad with Homemade Chive Buttermilk Ranch Dressing; Sicilian Meatballs in Sweet & Sour Sauce; Porcini Mushroom Mac & Cheese; Chicken Cordon Bleu Stuffed with Prosciutto & Fontina Cheese; Scalloped Potatoes; Spinach Parmesan Casserole; Chocolate Fudge Bundt Cake with Caramel Sauce

Basic Knife Skills 101 **LaBenne**
Tuesday, Jul. 15, 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 Adam will guide you through the techniques that will help you master basic knife skills. Join him as he 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

Plant-Based Baking for Beginners **Martin**
Wednesday, Jul. 16, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Ready to level up your baking game—without the eggs and dairy? This beginner-friendly class will guide you through foolproof plant-based baking techniques. From gooey brownies to a stunning fruit tart, you'll create irresistible treats while learning how to swap traditional ingredients for vegan alternatives.

Menu: Ultimate Fudgy Vegan Brownies; Salted Oatmeal Chocolate Chip Cookies; Lemon Loaf with a Sweet Citrus Glaze; Phyllo Cinnamon Rolls with a Spiced Sugar Filling; French Fruit Tart with Creamy Vegan Custard

A Kiss of Basic Balsamic Vinegar **Paganini**
Thursday, Jul. 17, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Join Chef Loretta in this wonderful class that showcases one of the world's most popular ingredients, Balsamic Vinegar. Learn why balsamic vinegar is so well-known and discover how to recognize the very best. Learn the history and the production methods that have been used for centuries. Do a balsamic tasting of authentic balsamic vinegar from one of Modena's oldest Acetaia to learn why it is so flavorful and how to spot a less than authentic one. Learn how to use it in a variety of dishes.

Menu: Balsamic Vinegar Tasting; Roasted Pear & Goat Cheese Piedina Flatbread with Balsamic Reduction Drizzle; Risotto with Balsamic Reduction; Balsamic & Honey Pork Tenderloin Wrapped in Prosciutto with Vegetable Slaw; Buttermilk Panna Cotta with Balsamic Saba Cherry Sauce

Date Night: Taste of Arizona Sun Valley Hadzigeorge
Friday, Jul. 18, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Known as the Valley of the Sun, Phoenix, Arizona is a popular tourist destination; rich in cultural and historic sights. The popular food scene takes advantage of the neighboring Southwestern cuisine which offers a delicious blend of spices and fresh ingredients available year-round and flavors to go with it. Discover with Chef John the best dishes of the Phoenix Valley.

Menu: Native American Frybread with Adobo Sauce; Arizona Chopped Salad with Smoked Salmon; Green Chili Barbacoa Enchiladas; Jalapeno & Bacon-Wrapped Pork Tenderloin with White Grits & Street Corn-Cotija Cheese Salsa; Sunshine Lemon Pie

Intro to Modern Mixology Cutherell
Friday, Jul. 18, 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

Fabulous Flatbreads! Paganini
Saturday, Jul. 19, 2025 10:00 am (\$85, 2.5hrs) Hands-on

Enjoy the versatility of handmade flatbreads from all over the world and perfect for every occasion. Almost every country in the world has a version of flatbread that they call their own. Get ready to learn from Chef Loretta how to make a variety of fabulous flatbreads.

Menu: Rosemary Potato Focaccia Bread with Caprese Salad; Grilled Honey Wheat Flatbread Topped with Bacon, Pear & Feta; Prosciutto, Ricotta & Arugula Stuffed Piadina; Roasted Pepper & Tomato Lentil Garlic Naan; Warm Pita with Roasted Garlic Hummus

Guest Chef Cafe featuring Adam LaBenne
Saturday, Jul. 19, 2025 1:00 pm (\$55, 2hrs) Luncheon

Join us for a delicious event at ICASI. Every month we will be showcasing a guest chef fix menu café luncheon. This month we will be featuring one of our talented chef instructors, Adam LaBenne. Chef Adam attended The Culinary Institute of America where he earned a Bachelor of Professional Studies in Culinary Arts. Chef Adam combines a love of both Culinary and Pastry arts and employs a scientific approach to education that seeks to make his courses enjoyable but informative. Together with our professional students he will prepare a delectable seasonal luncheon. Join us for a culinary delight. Seating is limited, register today!

Menu: Brioche Pretzels with Guinness Mustard; Duck Confit Cannelloni with Apple-Celeriac Coulis; Chilled Plum Consommé; Broccoli Caesar Salad; Peach and Hibiscus Spheres; Roasted Chicken Legs with Kohlrabi & Spinach Soubise; Goat Cheese Panna Cotta with Dulce de Leche & Blackberry Milk Cracker

Semi-Homemade Desserts Barber
Monday, Jul. 21, 2025 6:00 pm (\$85, 2.5hrs) Hands-on
(Limit 12 Students)

Do you need to bring dessert at your next get together? Think outside the cake-mix box and bring your semi-homemade cakes to the next level! Chef Nicola will show you how easy it is to create desserts that will impress your family and friends.

Menu: Pineapple Whip Poke Cake; Strawberry Shortcake Crunch Cake; S'mores Cupcakes with toasted Italian Meringue, Cannoli Cake Roll, Peach Cobbler Dump Cake

Perfect Pierogi McCoy
Tuesday, Jul. 22, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Combine your choice of dough, fillings, cooking method, and garnishes to create the perfect pierogi. Roll up your sleeves, grab your apron and join in the fun!

Menu: Simple, Egg & Sour Cream Pierogi Doughs; Potato, Onion, Cheddar, Sauerkraut, Bacon, Mushroom & Braised Pork Savory Fillings; Farmers Cheese, Berry & Dried Fruit Sweet Fillings; Caramelized Onions, Sour Cream & Fresh-Made Applesauce Garnishes

Ribs, Ribs, Ribs McCoy
Wednesday, Jul. 23, 2025 6:00 pm (\$95, 2.5hrs) Hands-on

Chef Tim shares some of his favorite rib recipes in this great class just in time for your Fun on the Fourth party. Bring your appetite and learn from an expert how to make the best ribs in town.

Menu: Kentucky Spareribs with Maple Bourbon Sauce; Memphis-Style Ribs with Dry Rub & Mustard Mop; Indonesian Honey & Chile-Seasoned Ribs; Chinese-Style Barbequed Spareribs; Yukon Gold Potato Salad; Garden Veggie Slaw; Peach Crumble with Ice Cream

A Summer Mushroom & Truffle Celebration **Paganini**
Wednesday, Jul. 23, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Discover how to prepare a variety of summer mushrooms, including truffles, and turn them into a variety of delicious dishes. Learn the best ways to clean, prepare, and cook them.

Menu: Warm Mushroom & Cream Cheese Crostini; Wild Mushroom Salad; Fettuccini Pasta with Creamy Mushroom & Truffle Sauce & Fontina Cheese; Grill Pork Tenderloin with Grilled Mushroom in Truffle & Mushroom Demi Glacé; Bourbon Pecan Chocolate Truffles

Cooking Together: Viva L'Amour **McCoy**
Thursday, Jul. 24, 2025 6:00 pm (\$85, 2hrs) Hands-on

While cooking this romantic menu, you and your partner will learn why French is the language of both love and food lovers!

Menu: Lobster Bisque with Brioche Croutons; Frisee Salad with Poached Egg & Crisp Lardons; Chicken Cordon Bleu with Prosciutto & Gruyere; Grilled Asparagus; Pastry Cream Eclairs with Dark Chocolate Ganache

Fancy Flavors of the Mediterranean Vegetarian **Martin**
Thursday, Jul. 24, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Transport yourself to the sun-drenched Mediterranean with this indulgent and elegant vegetarian menu. You'll explore bold spices, fresh herbs, and luxurious textures while learning how to prepare a stunning Mediterranean feast that's perfect for entertaining or a special night in.

Menu: Za'atar-Spiced Cauliflower Bites with Garlic-Lemon Tahini & Pomegranate; Herb & Citrus Salad with Candied Pistachios & Lemon-Sumac Vinaigrette; Mediterranean Pearl Couscous Tabbouleh; Flatbread with Whipped Feta, Tapenade & Roasted Mediterranean Vegetables; Tahini Chocolate Chip Cookie Skillet with Halva Ice Cream

The Brazilian Beach Beat **McCoy**
Friday, Jul. 25, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

When the temperature starts to rise, beat the heat by heading to the shore, listening to some smooth samba, and enjoying the best of Brazil's coastal cuisine.

Menu: Ham & Potato Croquettes with Spicy Tomato Sauce; Heart of Palm Salad with Orange Segments & Lime Vinaigrette; Seafood Vatapa with Shrimp & Snapper in Coconut Cream; Cilantro-Scented Rice Pilaf with Diced Tomato; Coconut Flan with Sliced Mango

Make & Take: Bagels and More! **McCoy**
Saturday, Jul. 26, 2025 10:00 am (\$85, 2.5hrs) Hands-on

Long-time favorites of the New York street scene, the popularity of bagels and related specialties has spread to embrace the whole country. Chef Tim will teach you to make these specialized baked goods and send you home with some to share with family and friends.

Menu: Plain and Flavored New York Bagels with Assorted Toppings; Onion Bialys; Jumbo Street Pretzels; Salt Sticks; and More!

Cooking with Friends: Garden Party **Barber**
Monday, Jul. 28, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Gather a few friends and get inspired with Ohio summer bounty. Discover easy and delicious recipes with Chef Nicola. Together we will prepare savory and sweet baking dishes utilizing fresh vegetables and herbs from the garden.

Menu: Zucchini Cake with Lemon Thyme Glaze; Herbed Focaccia with Cherry Tomatoes and Chives; Puff Pastry Tomato and Goat Cheese Tart; Fresh Veggie Quiche; Strawberry Shortcake with Chantilly Cream

Family Night: Pizza Throw Down **McCoy**
Tuesday, Jul. 29, 2025 6:00 pm (\$95 for 2 family members, \$55 for each additional child or adult, 2hrs) Hands-on

Want to spend a fun night out with the whole family while you enjoy a great meal? What are you waiting for? Join Chef Tim for an exciting experience for the whole family. This class is designed for families of all kinds to cook and eat together. Grab your aprons, roll up your sleeves and start cooking together. An unforgettable experience that your kids will be talking about for years to come. Do not forget to take pictures.

Menu: Chicken Drumsticks with Balsamic BBQ Glaze; Breadsticks with Sauce; Salad in a Cup with Honey Vinaigrette; Neapolitan Thin Crust Pizza with a variety of toppings, Carrot Cupcakes with Mascarpone Frosting

Southern Hospitality **LaBenne**
Wednesday, Jul. 30, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Discover true Southern Hospitality with a delicious meal created to showcase the very best ingredients. Join Chef Adam for a delicious dinner and enjoy the charm and warmth of southern style.

Menu: Romaine Salad with Buttermilk Ranch Dressing; Low Country Shrimp & Grits; Fried Chicken with Honey Drizzle; Three Cheese Macaroni Cheese; Sauteed Kale & Spinach; Jalapeno Cornbread Muffins with Sweet Butter; Peach Cobbler "Martini's" with Vanilla Ice Cream

American Asian Cuisine **Hadzigeorge**
Thursday, Jul. 31, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Bringing together ingredients from different cultures and merging recipes this is what fusion cuisine is all about. Using local ingredients with the fusion of Asian flavors we will create an amazing, tasty meal. Join Chef John and he will show you how easy it can be.

Menu: Sweet & Sour Sriracha Roasted Wings; Meatballs with Hoisin BBQ Sauce; Warm Broccoli Salad with Sesame-Soy Vinaigrette; General Tso Chicken; Sichimi Fries; Fried Cheesecake Egg Rolls with Chocolate Sauce

Showstopping Seafood**LaBenne**

Thursday, Jul. 31, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Have a little fun with your seafood and chef Adam while you prepare these delicious dishes that will impress your family and friends.

Menu: Hot Smoked Salmon Caesar Salad with Orange Teriyaki Glaze; Shrimp & Zucchini Linguini with Sherry Sauce; Crab Cakes with Sweet & Sour Pineapple Aioli; Pan-Seared Mahi Mahi with Green Beans, Roasted Potatoes & Lemon Butter Sauce; Passion Fruit Sorbet

Crazy for Gelato and Frozen Desserts**Paganini**

Thursday, Jul. 31, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Finger Licking Good! Chef Loretta will show you how to create the creamiest gelato and refreshing sorbets in a variety of flavors and turn them into scrumptious frozen desserts.

Menu: Chocolate Truffle Gelato; Amarena Gelato Pasticcio; Lemon Sorbet; Strawberry Semifreddo; Cookie & Cream Gelato; Coffee Affogato; Lemon Sgroppino; Pistachio Ice Cream, Pizzelle Cone; Waffles; Caramel Sauce; Fudge Sauce

**INTERESTED IN LEARNING MORE ABOUT****VEGAN OR VEGETARIAN CUISINE??****Look for these upcoming classes with Chef Sarah Martin**

Vegan BBQ: Smoky & Savory Summer Classics – July 2

Plant-Based Baking for Beginners – July 16th

Fancy Flavors of the Mediterranean Vegetarian – July 24th

Vegetarian Breakfast for Dinner – August 6th

Summer Garden Harvest: Fresh & Flavorful Vegan Cooking - August 12thGrill & Chill: Easy Vegan Summer Entertaining – August 20th

Vegan Coastal Cuisine: Flavors of the Shoreline – August 27th

ADULT CLASSES

AUGUST

Cooking Together: Summer Heat **McCoy**
Friday, Aug. 01, 2025 6:00 pm (\$85/person, 3hrs) Hands-on

You and your partner will work side by side with Chef Tim to cook a 5-course meal featuring summer flavors. **Menu:** Sautéed Shrimp with Warm Corn & Pepper Relish; Caprese Mozzarella Salad with Homemade Mozzarella; Vegetable Focaccia Flat Bread; Grilled Flank Steak with Pinot Vinaigrette, Arugula & Tomatoes; Grilled Stone Fruit Kabobs with Chocolate Gelato & Dark Rum Caramel Sauce

Osteria Cooking **Paganini**
Friday, Aug. 01, 2025 6:00 pm (\$85, 2hrs) Demonstration

Join us and discover the great flavors of Italy's osterie, the casual restaurants where friends gather, and delicious dishes are served.

Menu: Roasted Beet Carpaccio with Arugula, Mandarin Oranges & Goat Cheese Crumble in White Balsamic Drizzle; Individual Parmigiano Sformati with Mushroom Ragout; Homemade Tagliatelle Pasta in Cacio & Pepe Sauce; Rolled Beef Involtini with Prosciutto, Spinach & Pine Nuts; Cream Puff Neapolitan Style with Pastry Cream & Amarena Cherries

A Day in the Kitchen: How to Think Like a Chef **McCoy**
Saturday, Aug. 02, 2025 10:00 am (\$125, 4hrs) Hands-on

Have you ever been in awe of the imagination and creativity of your favorite chefs? Wondered how they weave together common and not-so-common ingredients into works of stunning culinary artistry? There are processes of kitchen creativity that can help your abilities rise towards those of a professional chef. Learn to find inspiration in classic dishes and culinary pairings, discover the techniques needed to bring your visions to reality, and learn the flavor pairing dynamics that will unleash your ability to create. With practice, time-tested methods of sparking kitchen creativity will become the backbone of your cooking style, allowing you to be truly creative in the kitchen.

Menu: Southern-Fried Shrimp on Cornmeal Waffle Wedges with Andouille Gravy & Maple Syrup; Roasted Tomato Bisque with White Cheddar & Wild Rice Fritters; Bibb Lettuce & Watercress Salad with Roasted Beets, Toasted Sunflower Seeds & Goat Cheese Fritters in Citrus Vinaigrette; Pork Tenderloin Medallions with Wild Mushroom Ragout and Cabernet Demi-Glace Sauce; Potatoes Au Gratin; Apple Pear & Walnut Spice Cake with Bourbon-Scented Cream Cheese Frosting & Caramel Sauce

Easy Phyllo Baking **Barber**
Saturday, Aug. 02, 2025 10:00 am (\$85, 2.5hrs) Hands-on

Phyllo is a great tool for any busy person in the kitchen. Chef Halli will show you how easy it is to create delicious recipes using ready-made phyllo.

Menu: Goat Cheese Vegetable Strudel; Southwestern Chicken Egg Rolls with Hot & Sweet Dipping Sauce; Spinach Cheese Triangles; Chocolate Mousse Phyllo Cups; Apple Walnut Strudel

Guest Chef Café featuring Loretta Paganini
Saturday, Aug. 02, 2025 1:00 pm (\$55, 2hrs) Luncheon

Join us for a delicious event at ICASI. Every month we will be showcasing a guest chef fix menu café luncheon. This month we will be featuring one of our talented chef instructors, Loretta Paganini. Together with our professional students she will prepare a delectable seasonal luncheon. Join us for a culinary delight. Seating is limited, register today!

Menu: Crab Cakes with Arugula Salad & Roasted Red Pepper Coulis; Summer Vegetable Salad with Lemon EVOO Vinaigrette; Homemade Fettuccine Carbonara; Herb Roasted Pork Loin "Porchetta Style" With Wine Demi-Glace Sauce; Parmesan Mashed Potatoes; Green Beans "In Padella"; Chocolate Mousse Eclairs; Pistachio Sable Cookies

Sensational Sensual Singapore **McCoy**
Saturday, Aug. 02, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Join us for an exotic evening exploring the cuisine of Singapore. Occupying a unique position as a city-state at the center of Southeast Asia, Singaporean cuisine is a vibrant blend of Malay, Chinese, Southeast Asia, India, and Europe influences in a flavorful mélange of delicious dishes. Chef Tim will prepare and share a delicious summer meal to satisfy all of your senses.

Menu: Chilled Pineapple and Lime Sling Mocktail; Shrimp & Egg Noodle Stir-Fry with Sliced Roasted Pork, Julienne Vegetables & Chili-Sambal Dipping Sauce; Roti Prata Cheese-Stuffed Flatbreads with Fragrant Tomato Sauce; Turmeric-Marinated Chicken & Beef Satay with Peanut Sauce & Cucumber-Chili Relish; Nasi Goreng Fried Rice with Bean Sprouts, Cucumber & Peanuts; Almond Cake with Mango Ice Cream

Exceptional Eggplant **Paganini**
Tuesday, Aug. 05, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

This incredibly versatile vegetable is so delicious that it can be used in every part of the meal. A wonderful source of fiber, potassium and vitamin C is loved by the world over. Chef Loretta will share tips on how to choose, prepare and cook the queen of vegetables - eggplant.

Menu: Baba Ghanoush Dip with Homemade Pita Chips; Grilled Eggplant Salad with Chermoula Dressing; Ratatouille Grilled Pizza; Eggplant Meatballs with Pomodoro Sauce; Busiate Pasta alla Norma in Eggplant Shells; Stuffed Eggplant Rolls Parmesan Style; and for Dessert a Delicious Sicilian Chocolate Eggplant Brownies

Family Night: That's Italian **McCoy**
Tuesday, Aug. 05, 2025 6:00 pm (\$95 for 2 family members, \$55 each additional member, 2hrs) Hands-on

Want to spend a fun night out with the whole family while you enjoy a great meal? What are you waiting for? Join Chef Tim for an exciting experience for the whole family. This class is designed for families of all kinds to cook and eat together. Grab your aprons, roll up your sleeves and start cooking together. An unforgettable experience that your kids will be talking about for years to come. Do not forget to take pictures!

Menu: Grilled Pizza Margherita; Homemade Spaghetti Pasta & Meatballs with Tomato Sauce; Antipasto Salad Skewers with Garlic Bread Knots; Triple Chocolate Chip Biscotti Cookies; Ice Cream Sundaes with all the Toppings

Julia Child's Birthday Celebration **Paganini**
Wed., Aug. 06, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Happy Birthday Julia Child! In honor of Julia Child's birthday, we are offering a class based on her most famous recipes from the cookbook: Mastering the Art of French Cooking. The beloved American chef, author and television personality became famous for bringing French cuisine to the United States. Come and have fun in the kitchen with Chef Loretta!

Menu: Salmon Rillettes with Warm French Bread; Vichyssoise Potato Leek Soup; Filet Mignon Wellington with Mushroom Bacon Duxelles Stuffing and Madeira Sauce; Baked Summer Squash a la Parisien; Upside-Down Caramelized Peach Tart Tatin with Vanilla Bean Ice Cream

Florida Flavors **Hadzigeorge**
Wednesday, Aug. 06, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Florida's cuisine is a mix of traditional Southern dishes with Caribbean and Latin flavors added for extra spice. Create and enjoy the flavors of the Sunshine State.

Menu: Bibb & Strawberry Salad with Orange Vinaigrette; Florida Gulf Shrimp Tacos with Salsa Verde; Vegetable Empanada; Cuban Grilled Pork Sandwich; Key Lime Pie

Vegetarian Breakfast for Dinner **Martin**
Wednesday, Aug. 06, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Who says breakfast is just for the morning? In this class, we're flipping the script with plant-based versions of your favorite breakfast classics—perfect for a cozy, comforting dinner. From savory to sweet, you'll learn how to master the best of both worlds while enjoying a fun and delicious evening. Join Chef Sarah for the very best breakfast experience!

Menu: Classic Vegan Hollandaise with Asparagus; Savory & Sweet Crepes with Custom Fillings; Herb Chickpea Scramble with Crispy Rice Paper Bacon; Fluffy Pancakes with Caramelized Apples; Stuffed French Toast with Vegan Cream Cheese & Macerated Strawberries

The Ultimate Cassata Cake **Paganini**
Thursday, Aug. 07, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Do you prefer the authentic Sicilian Cassata Cake or are you partial to the Cleveland Cassata version? Join Loretta and discover which one will be your favorite after this fun class. Learn how delicate sponge cake is soaked in layers of rum and creamy sweet ricotta studded with chocolate and finished in a layer of almond paste or whipped cream or ganache. This is the perfect cake to celebrate special occasions.

Menu: Traditional Sicilian Cassata Cake; Cleveland Strawberry Cassata Cake; Cassata Cake in a Jar and individual Chocolate Cassata Cake

Cooking with Friends: A Caribbean Vacation **LaBenne**
Thurs., Aug. 07, 2025 6:00 pm (\$85/person, 2.5Hrs) Hands-on

Plan your dream vacation to paradise. Join us for a fun evening exploring the Tropical cuisine of the Caribbean. Bring your friends and your appetite and let chef Adam show you how to prepare this jamming menu and keep cool all summer long. With these traditional Caribbean dishes.

Menu: Shrimp & Corn Fritters with Spicy Creole Tomato Sauce; Island Clam Chowder; Jerked Chicken Barbacoa; Tropical Fruit & Vegetable Salad; Coconut Rice Pilaf; Spice Cake with Sautéed Banana and Rum Ice Cream

Girls' Night Out: Tropical Night **Hadzigeorge**
Friday, Aug. 08, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Gather a group of girlfriends for a fun night. Together you will learn how to prepare a delicious Tropical meal with the help of Chef John. Whether sailing the waves or relaxing on the beach is more your style, this exotic meal will help you feel like you're on vacation!

Menu: Jerk Chicken Skewers with Pineapple Salsa; Mojito Marinated Pork Tenderloin; Calypso Beans & Rice; Spice Cakes with Homemade Butter-Rum Ice Cream

Brunch Across the Mediterranean **Samad/Morelli**
Saturday, Aug. 09, 2025 10:00 am (\$85, 2.5hrs) Hands-on

In this class, Rawia will be joined by a special guest, Jonida Preka Morelli. Jonida is the founder of "Tricks in the Kitchen" and a television Masterchef alum. Join us for a sun-soaked Mediterranean brunch celebrating two rich culinary traditions. From the mountains of Albania to the spice-laden streets of the Levant, we'll prepare a vibrant, shareable spread perfect for slow Sundays and lively gatherings.

Menu: Albanian Summer Salad; Qofte (Lamb Meatballs); Middle Eastern Shakshuka; Labneh with Za'atar & Olive Oil; Freshly Baked Manakish & Lahmajun (Middle Eastern Flatbread); Revani/Rava Cake; Albanian/Turkish Coffee and Cardamon-Spiced Arabic Coffee

Tempting Thai **Hadzigeorge**
Monday, Aug. 11, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Discover how easy it is to create deliciously tempting Thai dishes at this fun cooking class. Join Chef John as he shows you how to make these wonderful Thai dishes in your own kitchen with just a few tricks.

Menu: Vegetable Spring Rolls with Sweet & Sour Sauce; Grilled Chicken Satay with Peanut Sauce; Shrimp Pad Thai Noodles; Curried Pork Over Peppers & Pineapple Fried Rice; Mango Coconut Upside-Down Cake

Strudel From Scratch **McCoy**
Tuesday, Aug. 12, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

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 varieties.

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

Summer Garden Harvest: Fresh & Flavorful Vegan Cooking
Tues., Aug. 12, 2025 6:00 pm (\$85, 2hrs) Hands-on **Martin**

Celebrate the best of summer's bounty with this produce-forward class that turns garden-fresh vegetables into unforgettable dishes.

Menu: Heirloom Tomato & Basil Galette with Cashew Ricotta; Zucchini Noodles with Lemon-Pistachio Pesto; Grilled Eggplant & Chickpea Salad with Herbed Tahini; Sweet Corn Fritters with Chili-Lime Dipping Sauce; Blueberry-Lavender Shortcake

Chicken on the Grill **McCoy**
Wednesday, Aug. 13, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Savory and moist, these chicken favorites will be a hit at every summer grilling party. Join Chef Tim for the best chicken in town. Bring your shades and your apron and join us for a fun night.

Menu: Teriyaki Chicken and Vegetable Skewers; Grilled Chicken Breast Pasta Salad with Balsamic Vinaigrette; Filipino-Style Adobo Chicken; Jerk Chicken Drumsticks with Mango Salsa; Beer Can Whole Chicken; Grilled Peaches with Ice Cream

Preserving & Cooking with Fresh Herbs **Paganini**
Thursday, Aug. 14, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

A burst of flavor & a healthy twist to everyday cooking. Herbs have been used in cooking all over the world for centuries. Join Loretta for an exciting class as we explore the many possibilities of using a variety of fresh herbs in the kitchen and how to preserve them all through the year.

Menu: Peach Mint Tea; Roasted Shrimp Crostini with Garlic & Herbs; Cherry Tomato & Arugula Salad in Basil Oil; Homemade Maccheroni with Trapanese Herb Pesto; Herb-Crusted Grilled Chicken Breasts with White Balsamic Glaze; Grilled Zucchini Coins in Salsa Verde; Lemon Thyme Crème Brûlée

An Italian Feast Celebration **Paganini**
Friday, Aug. 15, 2025 6:00 pm (\$95, 2.5hrs) Demonstration

Celebrate the Feast of the Assumption with us; Italy's most popular holiday. Chef Loretta will prepare a delicious meal for you. Enjoy a fabulous evening, with great food and friendly conversation in this festive class.

Menu: Mozzarella Stuffed Arancini with Fresh Pomodoro Sauce; Grilled Vegetable Salad with Balsamic Glaze; Homemade Pear & Taleggio Cheese Focchetti in Butter Sage Sauce; Grilled Chicken Scaloppine Wrapped in Prosciutto al Pesto; Roasted Potatoes; Limoncello Olive Oil Cake with Blueberries & Rosemary Gelato

Life is a Peach **Paganini**
Saturday, Aug. 16, 2025 10:00 am (\$85, 2.5hrs) Hands-on

It's peach season in Ohio and the pecks for sale at the farm stand smell fantastic. Make the most of peach season by including this delicious fruit in every course of your meal. In this class you will prepare a variety of recipes to use peaches in diverse ways to enhance your summertime meals. Learn what pairs well with peaches and how to prepare and store them to make the most out of Ohio's short peach season.

Menu: Ginger-Peach Jam with Grilled Shrimp; Chilled Peach Soup with Mint; Pancetta00 Wrapped Peaches with Grilled Spiedini; Peaches, Arugula and Goat Cheese Salad in White Balsamic Vinaigrette; Grilled Chicken Scaloppini with Peach Chutney; Peach Shortcake with Mascarpone Gelato

The Asian Produce Market **McCoy**
Monday, Aug. 18, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Exotic and delicious Asian vegetables and fruits will be demystified as Chef Tim explains their origins, flavors, and common uses and serves you a fabulous meal created with his latest market finds.

Menu: Chicken Soup with Lemongrass, Straw Mushrooms & Kaffir Lime Leaves; Asian Salad with Pickled Daikon & Lotus Root; Beef with Black Bean Sauce, Chinese Broccoli & Bamboo Shoots; Green Curry with Kabocha Squash, Asian Eggplant & Long Beans; Sautéed Bok Choy with Garlic Chives & Shiitake Mushrooms; Mango Sorbet with Grilled Assorted Fruits

Wrap and Roll **Paganini**
Tuesday, Aug. 19, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Learn to use an international array of doughs, sheets, and batters to create exciting wrap and roll foods. Chef Loretta will show you how easy it can be.

Menu: Shrimp Tacos with Cole Slaw; Thai Noodle Salad Wrap with Grilled Beef; Chicken in Puff Pastry with Sun-Dried Cherry & Pistachio Filling; Wild Mushroom Strudel; Strawberry-Filled Crepes with Port Wine Whipped Cream

Postcards from Charleston **LaBenne**
Tuesday, Aug. 19, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Take a culinary vacation to the elegant port city of Charleston, South Carolina. Famous for its delicious Southern cooking. Together we will explore the cuisine of this southern grand dame and sample seasonal foods that deliver big, bold flavors. Join Chef Adam and discover true Southern Hospitality at this fun hands-on class.

Menu: Shrimp with Cornmeal Waffle; Fried Green Tomatoes with Creole Mayonnaise; Buttermilk Fried Chicken with Cheesy Mashed Potatoes & Braised Greens; Peach Biscuits with Almond Ice Cream

Grill and Chill: Easy Vegan Summer Entertaining **Martin**
Wednesday, Aug. 20, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Fire up the grill and master the art of effortless summer entertaining with fresh, flavor-packed dishes perfect for casual gatherings.

Menu: Grilled Watermelon & Mint Salad with Feta Crumble; Charred Summer Veggie Skewers with Lemon-Herb Marinade; Crispy BBQ Cauliflower Wings with Ranch Dip; Sweet Potato & Black Bean Sliders with Avocado Aioli; Coconut Cream Key Lime Tarts

It's all Greek to Me **Hadzigeorge**
Wednesday, Aug. 20, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Take a delicious journey with Chef John to Greece as he explores the foods of Athens and the Greek Islands of Mikonos and Santorini. Sample delicious dishes and discover unique blends of spices and fresh Mediterranean ingredients.

Menu: Dolmades Stuffed Grape Leaves; Tomato & Cucumber Salad with Feta Cheese & Kalamata Olives; Chicken & Pork Souvlaki Kababs with Tzatziki Sauce; Rice Pilaf; Baklava Strudel with Orange Honey Sauce

Sassy and Classy Semifreddo **Mansfield**
Thursday, Aug. 21, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

No ice cream machine? No problem! Make delicious semifreddo at home and never buy ice cream again! Let Chef Halli show you how at this fun class.

Menu: Toasted Marshmallow Semifreddo; Chocolate Graham Cracker Tart; Hot Fudge; Vanilla Semifreddo; Cherry Hand Pies; Butterscotch Sauce; Honey Semifreddo; Peach Cobbler; Sweet Tea Caramel

Beautiful Basil **Paganini**
Thursday, Aug. 21, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Northeast Ohio gardens have a surplus of this fine herb from the mint family. Take advantage of its abundance in these delicious recipes to enjoy all year long. Chef Loretta will show you how to capture basil flavor in a variety of dishes.

Menu: Peach Mojito Mocktails; Tomato, Mozzarella & Basil Caprese Salad Napoleon; Savory Zucchini Tart with Basil & Goat Cheese; Pesto, Artichoke & Parmesan Pizza; Grilled Shrimp Skewers; Mango, Basil & Mint Salsa; Tomato Basil Risotto; Lemon & Basil Sorbet on Berries

Aloha Hawaii **Hadzigeorge**
Friday, Aug. 22, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Dream about warm Hawaiian Island breezes and enjoy this delicious menu with Chef John. Wear your favorite Hawaiian attire and join in on the fun.

Menu: Coconut Shrimp Salad with Mango Jalapeno Dressing; Grilled Pork Skewers with Wasabi Mashed Potatoes; Macadamia Crusted Chicken; Papaya Rice; Pineapple Upside-Down Cake with Ginger

Batching: Ready to Pour Cocktails Right Out of the Freezer
Fri., Aug. 22, 2025 6:00 pm (\$85, 2.5hrs) Hands-on **Cuthrell**
(Limit 12 people)

Learn how to create cocktails that can be stored in your freezer and poured immediately for parties and large gatherings with little effort.

Menu: Old Fashioned; Chocolate Negroni; David's original cocktail called Una Mas (a tequila version of an old fashioned with coconut). A light meal will be served.

A Day in the Kitchen: Fantastico! **Paganini**
Saturday, Aug. 23, 2025 10:00 am (\$165, 4hrs) Hands-on

Spend a fun day in the kitchen with Loretta learning the best Italian flavor combinations and techniques. You will enjoy this fabulous meal.

Menu: Roasted Red Pepper-Stuffed Homemade Mozzarella; Grilled Portobello Carpaccio; Parmesan Breadsticks with Fonduta Cheese Sauce; Homemade Spinach & Ricotta "Nudi" Gnocchi with Butter-Sage Sauce; Green Salad with Strawberries, Walnuts & Feta Cheese; Herb-Crusted Pork Scaloppine with Arugula & Cherry Tomatoes with Balsamic Glaze; Grilled Vegetable Caponata; Peach Almond Crostata served with Amaretto Gelato

Latino Flavors: Surf and Turf **McCoy**
Saturday, Aug. 23, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Enjoy an exciting Latino twist to your next surf and turf. The delicious combination of the bounties of sea and the land with a touch of Latino flair will be in store for you at this great class. Join Chef Tim and learn how to make authentic dishes from the popular Latino kitchen.

Menu: Cheese Empanada; Roasted Garlic Soup; Coconut Shrimp with Chips & Sweet Chili Sauce; Grilled Skirt Steak with Crabmeat Topping, Spinach, Tostones & Chimichurri Sauce; Caramel Flan

Powerhouse Reds Pairing Dinner **Paganini**
Saturday, Aug. 23, 2025 6:00 pm (\$95, 2.5hrs) Dinner

Wines made from three favorite red grapes – Pinot Noir, Merlot, and Cabernet Sauvignon – are paired with the robust flavors of the Italian kitchen in this special wine pairing dinner. Taste and compare two wines made from each of these grapes as you dine and learn from chef Loretta just how to pair these stunning red wines with the distinctive flavors of a variety of dishes.

Menu: Prosciutto, Taleggio & Figs Flatbread; Warm Wild Mushroom Salad with Champagne Vinaigrette; Veal Ragout over Tagliatelle Pasta; Roasted Filet Mignon with Espagnole Sauce; Horseradish Mashed Potatoes; Grilled Asparagus; Chocolate Hazelnut Torte with Caramel Sauce and Gelato

Meatball Madness **Hadzigeorge**
Monday, Aug. 25, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Everybody loves meatballs, and their delicious taste makes them perfect for any occasion. From tasty appetizers to a simple dinner, even for dessert, meatballs fit the event.

Menu: Wedding Soup with Tiny Meatballs; Buffalo Chicken Meatballs with Spicy Sauce; BBQ-Glazed Pork Meatballs; Mozzarella-Stuffed Meatballs; Traditional Three-Meat Meatballs in Tomato Sauce with Homemade Spaghetti; Plum-Dumpling Meatballs

Culinary Book Club **King**
Monday, Aug. 25, 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: *Mrs. Quinn's Rise to Fame* by Olivia Ford

Menu: Lincolnshire Sausage and Caramelized Onion Rolls; Waldorf Salad; Spinach & Gruyere Quiche; Sticky Toffee Pudding & Earl Grey Tea

Too Many Tomatoes **Paganini**
Wed., Aug. 27, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Every summer in Northeast Ohio gardens and farmers markets are bursting with colorful tomatoes in all shapes and sizes. Join us and discover how to capture their delicious summer flavor all winter long. Chef Loretta will show you great "freezable" solutions that will allow you to enjoy fresh tomatoes even after the season is over.

Menu: Summer Ratatouille Vegetable Salad; Roasted Tomato & Basil Soup; Grilled Pizza with Oven-Dried Tomato Pesto & Fresh Mozzarella; Homemade Pici Pasta with Fresh Pomodoro Sauce; Grilled Chicken with Piperade Sauce; Pizzelle Cookies

Vegan Costal Cuisine: Flavors of the Shoreline **Martin**
Wednesday, Aug. 27, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Enjoy the light and breezy flavors of a seaside summer escape—minus the seafood. Chef Sarah will share delicious vegan dishes.

Menu: Artichoke & Dill "Mock Crab" Cakes with Lemon-Caper Sauce; Grilled Lemon & Herb Mushroom in Polenta Scallop Shells; Chilled Cucumber & Avocado Gazpacho; Mock Lobster-Style Roll with Hearts of Palm & Old Bay; Mini Lemon Olive Oil Cakes with Creme Fraiche and Fresh Raspberries

New Orleans Summer Celebration **LaBenne**
Thursday, Aug. 28, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Let the good time roll as you celebrate with us the flavors of the "Big Easy." Join Chef Adam for a New Orleans summer party and discover Cajun and Creole cuisines at their best.

Menu: Shrimp Poppers Bites Martini; Spinach, Pecan & Strawberry Salad; Chicken & Tasso Ham Jambalaya; Stuffed Pork Tenderloin Creole Style; Roasted Sweet Potatoes; Praline Creme Brûlée

Make & Take: Baguettes, Boules, & Buns **McCoy**
Thursday, Aug. 28, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Make three simple doughs and bake them in a variety of shapes to take home for friends and family.

Menu: Classic French Baguette; Multi-Grain Country Boule; Egg Twists Buns

East Coast Clambake Party **McCoy**
Friday, Aug. 29, 2025 6:00 pm (\$95, 2.5hrs) Demonstration

Celebrate the Atlantic seaboard summer festival with this delicious seafood-inspired party. Enjoy the warm weather with this refreshing menu.

Menu: Classic New England Clam Chowder; Steamed Clams & Mussels with Garlic Sauce; Tomato-Cucumber Salad in Lemon Vinaigrette; Grilled Chicken with East End Barbeque Sauce; Corn on the Cob with Lime Butter; Bacon Red Skin Potato Salad; Mini New York Cheesecake with Macerated Strawberries

Summer in a Jar

Saturday, Aug. 30, 2025 10:00 am (\$85, 2.5hrs) Hands-on

McCoy

Want to preserve the bounty of your summer garden or take advantage of Ohio farmers market fresh ingredients then this class is for you. Join Chef Tim and learn how to prepare a variety of delicious recipes capturing the best summer ingredients. Using different preserving techniques, the class will prepare a variety of recipes.

Menu: Fresh Pepper Salsa with Cheese Quesadillas; Herb Pesto with Grilled Shrimp Skewers; Hot Pepper Jelly Cheese Dip; Poach Fruits Salad with Herb Vinegar; Pesto Grilled Chicken with Peach Chutney & Jalapeno Pickles; Strawberry Jam on Crepes

Fresh and Fast Italian

Saturday, Aug. 30, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Paganini

Enjoy the delicious taste of seasonal Italian food without all the fuss. Discover how to purchase, prepare and cook the best dishes of the season.

Menu: Crispy Phyllo Crab Cannoli with Remoulade Sauce; Fennel, Celery, Carrots, Red Peppers & Parmesan Salad with White Balsamic Dressing; Homemade Pici Pasta with Fresh Pomodoro Basil Sauce; Grilled Lemon Chicken Breast al Mattone with Salsa Verde; Potato & Zucchini Fritters; Almond Cake with Peaches & Cream Gelato



Ohio's Premiere Culinary School in your backyard!

Find out more at one of our upcoming Open Houses.

Tuesday, July 8, 2025

11:30 am & 6:00 pm

Tuesday, August 12, 2025

11:30 am & 6:00 pm

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

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

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: A Bastille Day Soiree

Saturday, Jul.12, 2025 6:00 pm

If you can't make it to Paris for the national celebration that commemorates the storming of the Bastille and to catch the fireworks over the Seine, then join us for a fabulous French meal.

Menu: Mushroom Galettes; Vegetable Soup au Pistou; Frisee Peach & Goat Cheese Salad with Tarragon Vinaigrette; Grilled Chicken Provencal; Potato Anna; Zucchini Skewers; Chocolate Eclairs

Cooking with a Partner: Caribbean Island Flavors

Saturday, Jul.26, 2025 6:00 pm

Like a vacation cruise to your favorite tropical island, the bright flavors of this delicious meal will reinvigorate you and your partner.

Menu: Veggie Fritters with Tangy Red Pepper Dipping Sauce; Island Seafood Chowder with Shrimp & Crab; Orange & Arugula Salad with Honey-Lime Vinaigrette; Jamaican-Style Jerk Pork Chops; Caribbean Yellow Rice & Black Beans; Mango Crisp with Coconut Gelato

Cooking with a Partner: Magical Taormina

Saturday, Aug.09, 2025 6:00 pm

Discover the fabulous cuisine of Sicily and experience the very best Italian recipes with your partner.

Menu: Arancini Balls Filled with Meat Sauce; Eggplant Salad Caponata; Homemade Gnocchi alla Norma with Ricotta Salata; Beef Involtini with Prosciutto; Green Beans in Padella; Sicilian Ricotta Mascarpone Cannoli

Cooking with a Partner: Under the Tuscan Stars

Saturday, Aug.30, 2025 6:00 pm

Celebrate summer with a wonderful meal that you and your friends will help to prepare. Classic Tuscan dishes shine as brightly as the evening stars when you and your partner share this scrumptious meal.

Menu: Tomatoes & Basil Bruschetta; Mixed Greens Salad with Wine-Poached Pears, Shaved Pecorino & Chianti Vinaigrette; Homemade Pici Pasta with Beef Ragù; Grilled Chicken Piccata with Artichokes & Peppers; Parmigiano Mashed Potatoes; Sour Cherry Buttermilk Panna Cotta



Want to learn more about your favorite cocktails?

We've got you covered!

Check out these classes in the catalog:

Friday, July 18 – Intro to Modern Mixology

Friday, August 22 – Batching: Ready to Pour Cocktails Right Out of the Freezer

PARENT-CHILD CLASSES

Tots (Ages 3-6) Hands-on

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

Tots: Bite-Sized Snacks

Peters

Saturday, Jul.12, 2025 10:00 am

Have fun creating these delicious bite-sized snacks with your child.

Menu: No-Bake Granola Bites; Chocolate Chip Muffins; Brazilian Cheese Puffs; Mini Corn Dogs

Tots: Fruit Magic

Peters

Saturday, Aug.02, 2025 10:00 am

Chef Rae will show you and your child how to make these delicious fruit treats.

Menu: Apple Nachos; Blueberry Muffins; Fruit Salad Ice Cream Cones; Apple Fries; Strawberry Breakfast Bats

Tots: Princess Party

Barber

Saturday, Aug.16, 2025 10:00 am

Come wearing your favorite princess dress. We are making all sorts of pink and purple delights for the little princess in all of us.

Menu: Mini Turkey Ranch Roll-Ups & Egg Salad Heart-Shaped Tea Sandwiches; Marshmallow Skewers; Pink Oreo Pops; Strawberry Princess Cakes with Sugar Dust; Fairy Fizz Punch

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

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

Cooking with Kids: Summer Desserts with Grandparents

Barber

Saturday, Jul.19, 2025 10:00 am

Make delicious summertime desserts that use the wonderful fruits of the season.

Menu: Lemon-Blueberry Cupcakes with Cream Cheese Icing; Strawberry Boston Cream Pie; Chocolate Drop Cookies; Fresh Fruit Trifle Parfait; Raspberry Lemonade Float

Cooking with Kids: Summer Brunch

Stepanek

Saturday, Aug.09, 2025 10:00 am

Working as a team, these recipes inspire conversation and creativity. Get the day started with these great kid friendly brunch dishes with Chef Toni.

Menu: Orange Smoothies; Stuffed French Toast; Cream Cheese Scrambled Eggs with Ham; Veggie Sticks with Ranch Dressing Dipping Sauce; Strawberry Chocolate Crepes with Chantilly Cream

Cooking with Kids: Italian Pasta

Grinnell

Saturday, Aug.30, 2025 10:00 am

Homemade pasta is so delightful. Take home the secret to making delicious dinner all year long.

Menu: Cavatelli with Pomodoro Sauce; Green Fettuccine with Alfredo Sauce; Bowtie Pasta with Pesto Sauce; Cheese Ravioli with Brown Butter Sauce; Chocolate Corzetti with Whipped Cream and Strawberries



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: Delicious Hand Pies

Peters

Saturday, Jul.05,2025 10:00 am

Easy-to-eat, hand pies are portable and delicious, and they bring back memories of those little pies in the grocery store checkout line.

Menu: Breakfast Hand Pie; Taco Hand Pie; Fruit Hand Pie; Cinnamon Roll Hand Pie

Kids: Culinary Book Club

Stepanek

Saturday, Jul.12,2025 10:00 am

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.)

Menu: Ivan's Banana Chocolate Chip Muffins; Big "Mack" Sliders; Bob's Cotton Candy Cookies; Ruby's Elephant Ears Palmiers

Kids: After School Snacks

Peters

Saturday, Aug.23,2025 10:00 am

Kids love a delicious snack when they come home from school. Chef Rae will show them how to make these easy after-school treats!

Menu: Chocolate Oatmeal Cups; Caramel Apple & Chocolate Bark; Pizza Crust Bites; Sand Dollar Cookies; Pineapple & Mango Fruit Smoothie

Teens (Ages 12-17) Hands-on

(\$65 per person, 2 hrs)

Teens: Make it Vegetarian

Martin

Saturday, Jul.26,2025 1:00 pm

Chef Sarah will show you how to make flavorful dishes without the meat.

Menu: Buffalo Cauliflower with Blue Cheese Dip; Lentil Sloppy Joe Sliders; Thai Veggie Bowl with Spicy Peanut Sauce; Eggplant Parmesan with Zoodles; Black Bean Brownie Sundaes

Teens: Homemade Pasta

LaBenne

Saturday, Aug.09,2025 1:00 pm

Making pasta isn't difficult and there are plenty of great pastas that can be made to enjoy anytime of the year.

Menu: Fresh Tomato-Caprese Fettuccini; Cheese Ravioli with Lemon Cream Sauce; Ricotta Cavatelli with Pesto; Fresh Fruit Crisp

Teens: Tasty Thai

LaBenne

Saturday, Aug.23,2025 1:00 pm

Travel to Thailand in style and explore this delicious cuisine.

Menu: Chicken Satay with Peanut Sauce; Vegetable Eggrolls; Coconut Chicken Soup; Shrimp Pad Thai Noodles; Thai Curry Beef & Broccoli with Rice; Tropical Mango Rice Pudding



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 & TEENS SUMMER CAMPS

Kids (Ages 7-11) Hands-on

(\$245, 4x3hrs)

Kids Baking Camp: Fun in the Kitchen Barber

Monday - Thursday, July 7,8,9,10, 2025, 1pm – 4pm

Join us for this fun baking camp. Gain confidence and learn new skills as you learn proper baking techniques. You will prepare and eat everything made in class including a light lunch.

Day 1: Cookie Day: Big Chocolate Chip Cookie Experiment; Linzer Cookies; Lemon Cookies; Almond Biscotti, Veggie Quiche

Day 2: Flaky Dough Day: Apple Strudel; Chocolate Croissants; Broccoli Cheese Phyllo Triangles; Ham & Cheese Croissants

Day 3: Cakes & Cupcakes: Chiffon Cake with Strawberries Compote; Chocolate Cake Pops; Funfetti Vanilla Cupcakes with Frosting; Carrot Cake Cupcakes with Cream Cheese Frosting; Mac & Cheese

Day 4: Donut Day: Jelly Donuts; Cinnamon Twist Donuts; Boston Cream Pie Donuts; Glazed Donuts; Chocolate Iced Donuts; Pretzels with Ham & Cheese

Kids Cooking Camp: Delicious Meals McCoy

Monday - Thursday, July 21, 22, 23, 24, 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

Teens (Ages 12-17) Hands-on

(\$255, 3x3hrs)

Teens Cooking Camp: Around the World LaBenne

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

Join Chef Tim 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 **(SOLD OUT)**

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 **(SOLD OUT)**

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 **(SOLD OUT)**

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: lpsscinc@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

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(440) 729-7340 www.icasi.edu

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

Tuesday, July 8, 11:30 am & 6:00 pm

Tuesday, August 12, 11:30 am & 6:00 pm

Contact Alyson King to RSVP or for a private tour.

at 440-729-7340 or admissions@icasi.edu

