## Viva Cucina Kids Menu Collection 2017

Select one item from each category below for your child's menu. The price is \$58.00 per person and includes cooking instruction, ingredients, recipes, kitchen setup and cleanup. A minimum of six students, 12 years or older, are needed to schedule a private group kids cooking class. Aprons are provided for students to wear and a beverage and light appetizer will be served. Parents are encouraged to drop off their Child. If anyone stays to watch the kids, there will be \$25.00 per person fee to cover their attendance. Final head count is due four days before your class date. Call 925-364-7621 for information.

## Category One – Main Dish

- Roasted Parmesan Chicken Tenders
- Pesto Pizza with pine nuts, mozzarella cheese and grilled chicken breasts
- Penne Pasta with Garlic cream sauce and Parmesan cheese
- Potato Chip Chicken with Tangy Honey Mustard Sauce
- Chicken and Cheese Enchiladas
- Gourmet Pigs in a Blanket, mini dogs wrapped in puff pastry and cheese, served with a special made Honey Mustard Sauce

## Category Two – Side dish

- Roasted Seasonal Vegetables such as carrots or green beans or zucchini
- Couscous with shallots, green peas and sautéed vegatables
- Rice Medley with white, brown, wild and red rice grains
- Leafy green spring salad, handmade croutons and dressing
- Yukon gold mashed potatoes with garlic and herbs
- Potato stacks with herbs, butter and parmesan cheese

## Category Three - Dessert

- Individual Molten Lave Cakes with fresh vanilla whipped cream
- Bananas Foster with Pineapple, served over a scoop of vanilla ice cream and delicate French puff pastry topping
- Brownie cupcakes filled with cream cheese and dusted with powder sugar
- Pear, Apple Cranberry Crisps with Crumble topping in individual ramekins
- Carrot Cake Cup Cakes with Cream Cheese Frosting

