Adult Private Party Menus

Dinner on the Patio $50 per guest
Orange-Rosemary Chicken, Grilled Vegetable Pasta Salad with Parsley Vinaigrette, and Lemon Biscuits with Strawberry– Maple Compote

Fresh Pasta Dinner $55 per guest
Homemade Semolina Pasta with Arrabiata Sauce, Green Beans with Bacon Vinaigrette, and Mocha Cheesecake Brownie Bars.

Brunch Time! $50 per guest
Quiche Lorraine, Cheesy Bacon Potatoes, and Cinnabon Cinnamon Rolls.

Thai Cuisine $55 per guest
Thai Red Curry Shrimp, Jasmine Rice, Beet and Mango Salad with Curry Mango Dressing, Blushing Pear Granita

Beer-Lover's Menu $55 per guest
Brewers Pulled Beef, Asian Slaw, Pretzel Buns, and Chocolate Stout Silk Pie

Chinese Cuisine $50 per guest
Shrimp & Pork Pot Stickers, Lo Mein w/ Beef, and Almond Cookies. (Vegetarian options will be available.)

Sushi 101 $55 per guest
Make various types of Sushi, Miso Soup, and Green Tea Ice Cream.

Fall Classic $50 per guest
Lemon Chicken with Artichokes and Sundried Tomatoes, Roasted Baby Vegetables with Herb Butter and, Chocolate Mousse Trifle

French Quarters $50 per guest
Homemade Jambalaya with White Rice, Beignets, and Mint Julep(*Sorry, non-alcoholic)*

Mexican Beer Lovers $50 per guest
Beer Battered Fish Tacos w/ Chipotle Creme drizzle, Pico de Gallo, Mexican Street Corn, and Guinness Stout Brownies!

"Chopped" or "Iron Chef" Team Building

This class is designed for a true culinary competition. Using our 2 kitchens, teams will be divided into 2 groups and they will each create their own unique recipes with the guidance of their own dedicated chef.
All classes will involve:
-2 teams that must battle for the "main" ingredients including a starch, meat, vegetable, and dessert item
-dedicated chefs helping to guide each team
-a selection of mutual ingredients to choose from
-2.5 hours of hands-on cooking and creating!
-each team will be judged in taste and presentation by a local chef from our neighboring restaurant chefs (if available)
-everyone eats what was created at the end. There will be plenty of food!
Water will be provided but outside beverages can be brought in.
Cost starts at $65 per person with a 10 person minimum/ 30 max. This cost covers all materials, ingredient, and chef expertise. Gratuity is not included but is appreciated!

All events have a $500 minimum or 10 guest minimum.
Gratuity is not included but is encouraged.
Events are 2 to 2.5 hours long and require a $100 deposit to book.

Claremont Chefs Academy (909) 625-7505 claremontchefs@gmail.com