

Ethnic Classes

Cajun

Old Fashion New Orleans

- French Bread Brochette
- Cabbage and Carrot Coleslaw
- Red Beans with Andouille Sausage with rice
- Fresh Berries with Cream

Cajun Sunday Dinner

- Old Fashioned Creole Cornbread
- Fresh Cucumber and Tomato Salad
- Chicken Fricassee with rice
- Sweet Potato & Pecan Pie

Mardi Gras Time Y'all (\$5 more)

- Shrimp Croquettes
- Arugula, Pomegranate and Walnut Salad
- Chicken and Sausage Jambalaya
- Cajun Bread Pudding with Sweet Meringue

Mediterranean Classes

Morocco Evening

- Spicy Garlic, Chili and Coriander Yogurt source with Pita Bread
- Tomato and Roasted Pepper Dip
- Carrot & Chickpea Salad
- Chicken Couscous
- Milk Pudding with Raisins and Coconut

Modern Greek

- Spanakopita (spinach pie in filo dough)
- Greek Salad with red wine vinaigrette
- Kotopoula Stifado (chicken stew with tomatoes, onions and sweet)
- Melitina (sweet cheese pastries)

Spanish Night

- Croqueta de Jamon (fried croquets with ham)
- Traditional Spanish Green Salad
- Spanish Pisto (Spanish version of Ratatouille over pasta)
- Spanish Flan

Syrian Family Meal

- Spiced Potato Cakes
- Syrian Salad with tomatoes & cucumbers

- Fasolia Blahmi (green bean stew with ground beef and sweet spices)
- Syrian Rose Flavored Rice Pudding (serves 6)

Lebanese Night

- Tabbouleh (bulgar wheat with parsley, mint and olive oil)
- Hummus
- Grape leaves/dolmas
- Semolina Cake