

# Corporate Offerings

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## PITTSBURGH TASTINGS

Come and spend a morning, afternoon or evening with us in our fabulous cooking school. We are located in what used to be a Victorian restaurant minutes from Station Square in the trendy South Side. We offer a variety of programs, from a full, hands on cooking class, to a two hour cooking demonstration program.

**DEMONSTRATION PROGRAM:** This would be a 2 hour demonstration classes, taught by one of our expert instructors. A selection of menus will be provided and guests will receive tastings of all dishes prepared, as well as copies of all the recipes. **Cost \$60 per head with a minimum of 10, maximum of 40 guests**

**COOKING DEMONSTRATION W/ LUNCH:** This 3 hour program includes a cooking demonstration and a full gourmet lunch, served buffet style. The demonstration will include all dishes served for the luncheon and guests will receive copies of all the recipes. The lunch will include a glass of wine. **Cost: \$75 per head with a minimum of 10, maximum of 30 guests**

**TWO HOUR HORS D'OEUVRES CLASS:** This is a full participation program. During the class guests will prepare a selection of 3 hors d'oeuvres, under the supervision of one of our expert instructors. The appetizers will then be enjoyed by all along with a glass of wine. All guests will receive copies of the recipes they prepare. The cost of this program is **\$60 per head, \$70 per head with wine/beer throughout the evening. Minimum of 10, maximum of 24 guests.**

**FULL PARTICIPATION COOKING CLASS:** This is a four hour hands on cooking program. Your group will be divided into "teams" and each group will prepare a full meal. Upon your arrival you will be served either bagels/danish and coffee, or if it's an afternoon or evening event, hors d'oeuvres and wine. We will provide beverages throughout the class and wine will be served with the meal. All guests will receive copies of the recipes they prepare and we do have aprons available for purchase, with either our logo or your own printed on them. **Cost: \$135 per head, minimum 8, maximum 18-20 guests.** For an additional \$15 per head, we can include a wine tasting element, whereby the teams rotate through the various cooking stations and wine tasting room during the event. **For this type of event we can accommodate up to 26 guests.**