
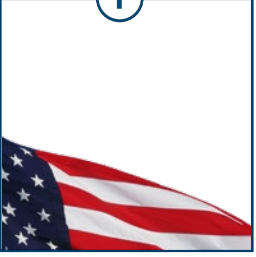





# CLASS, DEMO + EVENT SCHEDULE

*la joie de vivre*

2023 marcelculinaryexperience.com  
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630.790.8500

S	M	T	W	T	F	S		
								
2	3	4	5	6 <b>Sizzling Summer BBQ</b> (Paul Richards) 6:30 - 9:00 pm \$85	7	8 <b>Knife Skills at 3</b> 3:00 - 4:00 pm \$30 <hr/> <b>Baja Beach Party</b> (Robin Nathan) 6:30 - 9:00 pm \$95		
	9 <b>BIG KIDS</b> Ages 12 - 16 <b>ESSENTIAL TECHNIQUES</b> (Clair Smith) 11:00 am - 1:00 pm \$55 each day			12 <b>Family Cooking: BBQ Bests</b> (Brandy Fernow) 6:00 - 8:30 pm \$60	13 <b>Beach Eats</b> (Robin Nathan) 6:30 - 9:00 pm \$85	14 <b>Cocktail Party: Burgers and Bourbon</b> (Roger Herring) 6:30 - 9:00 pm \$95	15 <b>Just Picked Mini Pastries</b> (Rachel Cuzzone) 10:00 am - 1:00 pm \$80	
16	17 <b>MID KIDS</b> Ages 9 - 11 <b>SAND, SUN, AND FUN</b> (Heather Ude) 11:00 am - 12:30 pm \$50 each day			18 <b>Cajun Bayou Trail</b> (Clair Smith) 6:30 - 9:00 pm \$85	19	20 <b>Succulent Summer Seafood</b> (Roger Herring) 6:30 - 9:00 pm \$85	21 	22 <b>Summer Steakhouse</b> (Paul Richards) 6:30 - 9:00 pm \$95
23	24 <b>LITTLE KIDS</b> Ages 6 - 8 <b>SUMMER TREATS</b> (Heather Ude) 11:00 am - 12:30 pm \$45 each day			25 	26 <b>Lake House Summer</b> (Kelly Sears) 6:30 - 9:00 pm \$85	27 <b>Bites for a Midsummer Night</b> (Clair Smith) 6:30 - 9:00 pm \$85	28 <b>Chef's Table: Tacos and Tequila</b> (Rudy Galindo) 6:30 - 9:00 pm \$100	29 
30	31							

**JULY**  
 COOK CREATE CELEBRATE



**KIDS  
4 DAY  
CAMP**

**BIG**  
Ages 12-16  
**10, 11, 12, 13**

**MID**  
Ages 9-11  
**17, 18, 19, 20**

**KIDS  
3 DAY  
CAMP**

**LITTLE**  
Ages 6-8  
**24, 25, 26**



# CLASS, DEMO + EVENT DETAILS

All hands on and cocktail party classes include a selection of our wines and beers



JULY

**Thursday, July 6** Hands On: **Sizzling Summer BBQ** Paul Richards 6:30 – 9:00 pm \$85  
Call your grilling partners, your neighbors, your friends, your best buddy to join in the cooking fun. Sweet, smoky, slightly spicy, and even with a hint of mustard, tonight is a celebration of all things barbecue. Summer is in full swing, and the backyard is just beckoning for the next big cookout. Light the citronella candles and pull up a lawn chair; this menu will have your guests waiting to be invited back again. **On the menu: Lynchburg Lemonade Jars; Burnt Ends Brisket with Hickory BBQ Sauce, Green Bean Salad with Carolina Mustard BBQ Dressing, Pulled Chicken with Georgia Peach BBQ & Cornbread, and Texas Sheet Cake with Cherry Cream**

**Saturday, July 8** Hands On: **Knife Skills at 3** 3:00 – 4:00 pm \$30  
Good knives and impeccable knife skills are critical for all cooks and chefs. Knowing how to effectively use a good chef's knife will shorten the time you spend in the kitchen and give you confidence to tackle any recipe. Repetition and practice are at the heart of the development of high-level knife skills and when used properly, your knife performs much more efficiently. Our chef will take you beyond dicing and chiffonade, exploring advanced knife techniques, the best use for different knives, safety, storage, and care. **All cutlery and accessories will be 20% off for class participants**

**Saturday, July 8** Hands On: **Baja Beach Party** Robin Nathan 6:30 – 9:00 pm \$95  
Baja California is bordered by the Pacific and the Sea of Cortes and divided into two states, Baja Sur & Baja Norte, and it's the trifecta of culinary delights. Great seafood flows from the enormous coastline and Baja's food scene runs hip and trendy parallel with traditional Mexican fare. But one thing remains constant; from low rent street-side taco stands to the swankiest seaside five stars, Baja ensures you can eat like a king. **On the menu: Tequila-Watermelon Spritz, Scallop Ceviche with Mango and Chiles, Baja Style Beer Batter Fish Tacos with Lime Crema, Cabbage & Pickled Onion, Rice with Sweet Plantains, and Negro Modelo Ice Cream**

## BIG KIDS Hands On: Essential Techniques - Ages 12 - 16

**Monday, July 10 – Thursday, July 13** Clair Smith 11:00 am – 1:00 pm \$55 each day  
The secret of any good cook is a solid foundation of cooking techniques. In this four-day camp, you'll build your culinary knowledge, learn to season and taste, connect to your ingredients and experience with hands-on practice, and a new set of cooking skills each day. No matter what your current level of experience, at the end of this camp, you will have a better understanding of creating great food. **On the menu:**

**Monday: Poaching: Frisée Salad with Poached Egg and Warm Bacon Vinaigrette, Poached Chicken Breast Salad with Sliced Almonds and Grapes, and Poached Peaches with Honey and Clove Syrup over Vanilla Ice Cream.**

**Tuesday: Roasting: Roasted Mango & Avocado Salsa over Spiced Roasted Pork Tenderloin, Cheesy Roasted Sweet Potatoes, and Roasted Plum Crumble**

**Wednesday: Pan Frying: Crispy Parmesan Chicken Tenders with French toast and a Spicy/Sweet Maple Syrup, Fried Green Tomato BLT Bites, and Pan-fried Plantains with Cinnamon Powdered Sugar**

**Thursday: Grilling: Grilled Panzanella Salad with Peaches and Tomato Vinaigrette, Grilled Cheese with Brie, Grilled Peaches and Bacon Jam, and Grilled Pineapple with Caramelized Brown Sugar Cinnamon Glaze.**

**Wednesday, July 12** Hands On: **Family Cooking: BBQ Bests** Brandy Fernow 6:00 – 8:30 pm \$60  
It's family night in Marcel's kitchen! Bring cooking together as a family back: learn, create, execute, and share a meal made together. Not only will you share conversation and dine together, but you will also develop the skills designed to get dinner on the table- dividing tasks, time management, communication - all intended to make this easier to recreate at home. Families of any size are welcome with children aged 8 and older. Price is per person; wine and beer will be served with the class for adults. **On the menu: Grilled Corn on the Cob with Basil Butter and Parmesan, Pork Ribs on the Barbie with Summer Berry Barbeque Sauce, Grilled Fingerling Potatoes with Crispy Bacon and Chives, and Grilled Peach Waffle Bowl Sundaes with Oatmeal Crumble**

**Thursday, July 13** Hands On: **Beach Eats** Robin Nathan 6:30 – 9:00 pm \$85  
Soft sand, salty air and great waves are not the only reasons we love the beach. From the Pacific to the Atlantic, from the Gulf to the Caribbean and the Mediterranean too, Chef Robin cooks coast to coast, delivering the fresh flavors and tastes of beach-centric cuisine with the best beach eats - small plates style! **On the menu: Caribbean Painkiller Cocktails, Brazilian Grilled Cheese Sticks with Herb Dipping Sauce (Queijo Coalho), Baja Shrimp Tostadas with Avocado Crema and Pico de Gallo, Pinchos Moruños (Spanish Pork Skewers), and Hawaiian Shaved Ice with Fresh Mango and Raspberries**

**Friday, July 14** **Cocktail Party with Interactive Demonstration: Burgers and Bourbon** Roger Herring 6:30 – 9:00 pm \$95  
What better way to indulge in burgers than by pairing them perfectly with bourbon-based cocktails? Build a series of mouthwatering burgers, including bison, turkey and the supporting cast of sides and even a bourbon-spiked dessert! Once constructed and plated, we'll pair the perfect burgers and sides with a bourbon (or two!). **On the menu: The 1934 Laha's Red Castle Smash Burger, Bison Burger with Bourbon, Caramelized Onions, and Havarti, The Perfect Turkey Burger with Stilton Cheese Sauce, Oven Roasted Truffled Parmesan Fries, Shredded Caesar with Bourbon Garlic Focaccia Croutons, and This Morning's Left-Over Donut Bread Pudding with Bourbon Caramel**

**Saturday, July 15** Hands On: **Just Picked Mini Pastries** Rachel Cuzzone 10:00 am – 1:00 pm \$80  
Sometimes less is more, especially in the heat of the summer when swimsuits are the fashion and lighter fare is on the menu. Chef Rachel delivers sweet inspiration, making big desserts in tiny ways. Perfect in their miniature form as individual desserts and one bite treats, these summer sweets are big on flavor wrapped in small, delicious packages! **On the menu: Mini Black Currant Scones, Lemon Iced Bundtlets, and Mini PB&J Pies**

## MID KIDS Hands On: Sand, Sun, and Fun - Ages 9 - 11

**Monday, July 17 – Thursday, July 20** Heather Ude 11:00 am – 12:30 pm \$50 each day  
Lunch at the beach just tastes so much better! A day at the pool or the beach can work up quite an appetite so make sure you are beach-ready with meals and snacks that keep you in the water, not standing in line at the concession stand. Join Chef Heather and fill your coolers with just the right nibbles and bites to keep you cool and fueled all day long.

**On the menu:**  
**Monday: Summer Veggie Noodle Bowls, Grilled Peach and Pineapple Salsa with Lime Corn Chips, and Sunny Beach Parfaits**

**Tuesday: Mini Meatball Subs, Homemade Potato Chips, and Buried Treasure Angel Food Cake**

**Wednesday: Ranch Hummus Chicken Pinwheels, Macaroni Salad Cups, Sand Dollar Cookies, and Fresh Watermelon Lemonade**

**Thursday: Homemade Pretzel Dogs, Bacon, Corn and Tomato Pasta Salad, and Grilled Shortcake Skewers**

**Thursday, July 20** Hands On: **Succulent Summer Seafood** Roger Herring 6:30 – 9:00 pm \$85  
Grilled, steamed, or boiled, in elegant restaurants or in casual beachside shacks. No matter where you eat 'em, crab, clams, and shrimp tantalize our tastebuds and make summer seem complete. Chef Roger is casting the net and cracking open the shells to the tastiest swimmers in the sea. No trip to the beach required. **On the menu: Grilled Shrimp with Garden Cucumber Tomato Salad, Steamed Clams with Torpedo Onions, and Pancetta with a Splash of Sancerre, Crispy Skin-On White Fish with Balsamic Roasted Baby Beet Salad and Pickled Shaved Fennel, and Mid-Summer Strawberry Crunch**

**Saturday, July 22** Hands On: **Summer Steakhouse** Paul Richards 6:30 – 9:00 pm \$95  
Bold cocktails and hearty steakhouse dishes make the perfect couple! Chef Paul emulates the classic steakhouse element; from juicy steaks to hearty sides, decadent desserts, and the perfect cocktail, it's why we visit steak houses above all others. **On the menu: Dirty Vodka Martini with Bacon/Blue Cheese Stuffed Olives, Shrimp Dejonghe, Sriracha Ranch Wedge Salad, Smoked Sliced Tri-Tip Beef Sirloin with Asparagus Polonaise and Mini Garlic Bread Twice Baked Potato Mashup, and Carrot Cake Cupcakes with Candied Ginger Cream Cheese Frosting**

## LITTLE KIDS Hands On: Summer Treats - Ages 6 - 8

**Monday, July 24 – July 26** Heather Ude 11:00 am – 12:30 pm \$45 each day  
It's berry season! Celebrate with sweet, juicy favorites, raspberries, blueberries, and strawberries. Naturally bite-sized foods but adaptable to any method of cooking and any temperature for enjoying. Baked, frozen, toasted, and roasted, what's not to love. On a hot day by the pool, after camp or even on those rainy summer days, these treats are irresistibly tasty!

**On the menu:**  
**Monday: Bacon, Brie and Fresh Peach Paninis, Summer Berry Fluff Salad, and Pineapple Frozen Yogurt Waffle Cones**

**Tuesday: Parmesan Chicken Nuggets with Fresh Blueberry Dipping Sauce, Homemade Tater Tots, and Berry Brownie Pizza**

**Wednesday: Summertime Chicken Tacos with Triple Berry Salsa, Corn and Blueberry Salad, and Ice Cream Snowballs with Raspberry Sauce**

**Wednesday, July 26** Hands On: **Lake House Summer** Kelly Sears 6:30 – 9:00 pm \$85  
Nothing says summer like the sound of crushed ice being poured into a cooler, packed chock full of liquid refreshments and then carried onto the gently rocking deck of a boat. Laze away the day drifting along with the warm breeze, good friends, and endless stories. Add a nosh or two and you've got the makings of a fabulous weekend just this side of paradise. **On the menu: Summer Toasts with Avocado, Burrata and Chimichurri, Crusted Green Tomatoes with Herb Mayonnaise and Micro Greens, Tomato and Ricotta Pesto Burgers with Arugula and Grilled Onions, Green Bean, Roasted Pepper and Potato Salad, and Summer Berry Soda Floats**

**Thursday, July 27** Hands On: **Bites for a Midsummer Night** Clair Smith 6:30 – 9:00 pm \$85  
We've been waiting a long time for a summer night party, no excuse needed. There should be wine, candles, a sultry playlist, and a menu of dishes that mix and match for a light but satisfying meal that takes shape with the evening and flows with conversation. Chef Clair's small plates and summer's best wines pair together for a terrific summer evening. **On the menu: Watermelon Sangria, "Sunset" Beets and Plum Salad, Spring Pea Fritters with Cilantro Lime Crema, Garden Vegetable Pasta Salad with Walnut Pesto, Creamy Hummus with Grilled Corn, Peach Chutney and Fresh Made Pita Chips, and Taffy Grapes**

**Friday, July 28** **Demonstration with Plated Dinner: Chef's Table: Tacos and Tequila** Rudy Galindo 6:30 – 9:00 pm \$100

Bring your favorite dining partner(s) for an evening of the perfect blend of live cooking, instruction, and chef tips, and course by course service. Tacos have been trending for years, and finally tequila is having its taco moment. Kudos to the taco and frozen margarita friendship, but tonight is elevating the taco to rock-star status and with agave spirits as the opening act. Tonight's menu highlights the nuanced flavors of artfully crafted blanco, reposado, and anejo tequilas and smoky mezcals that deserve a sip and a savor or a blend into a crafted cocktail and new spins on the taco. What better way to spend a warm summer evening? Join Chef Rudy for an evening of sipping and sampling the finest fare from south of the border. **On the menu: El Trio: House made Guacamole, Salsa Verde, and Salsa Roja, A Duo of Tacos: Fish Tacos with Pineapple Salsa, and Braised Short Rib Tacos with Pickled Onion and Queso Fresco, Tequila Corn Cakes, and Espresso Chocolate Pots de Crème**

Give the gift of a Class with a Marcel's gift card

Register early online, by phone or in store

They fill up fast!



Registered Class participants receive a 10% discount on store merchandise

All prices are per person

No refunds or credits within 72 hours prior to the class.



Please note: We cannot change class menus or guarantee that those with dietary restrictions will be able to eat everything made during class. Our kitchens are not an allergen-free environment.