



Spring finally!



We've got the all inclusive party pkg planned and ready for your group from wine, bites and of course cake.

Book it.
(Ask for Brandy)



630.790.8500

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		Free Demo Denise's Zucchini Frittata 11:00 am - 2:00 pm 1 2		Hands On New York Steakhouse Brian Buchna 6:30 - 9:00 pm \$95 4		Hands On Knife Skills at 3 3:00 - 4:00 pm \$30 Demo w Plated Dinner Chef's Table: Bourbon Street Robin Nathan 6:30 - 9:00 pm \$110 6
Hands On Workshop From Scratch Croissants Amy Lukasik 12:00 - 4:00 pm \$90 7		Free Demo Jennifer's Mango Habanero Shrimp Salad 11:00 am - 2:00 pm 8 9	Hands On Family Class: Travel France! Heather Ude 6:00 - 8:30 pm \$65 10	Cocktail Party at Park & Oak with Chef Demonstration Brandy Fernow 6:30 - 8:30 pm \$100 11	Hands On Spring Fling Paul Richards 6:30 - 9:00 pm \$95 12	
Hands On Workshop Spring Flower Cookie Decorating Amy Lukasik 12:00 - 4:00 pm \$90 14	Hands On Teens Learn to Cook Sauces Clair Smith 4:00 - 6:00 pm \$60 15	Free Demo Denise K's Rosemary White Bean Chowder 11:00 am - 2:00 pm 16	Hands On India Mild & Wild Paul Richards 6:30 - 9:00 pm \$85 17	Cocktail Party w Interactive Demonstrations Spring Bites & Flights Brian Buchna 6:30 - 9:00 pm \$85 18	Hands On Baja Fresh Robin Nathan 6:30 - 9:00 pm \$95 19	Hands On Little Kids (6-8) Springtime Treats 11:00 am - 12:30 pm \$50 Hands On Mid Kids (9-11) Springtime Brunch 2:00 - 3:30 pm \$50 Heather Ude 20
		Free Demo Karen's Coffee & Mocktails with Bucanha Syrups 11:00 am - 2:00 pm Hands On Coastal New England Clair Smith 6:30 - 9:00 pm \$85 23		Hands On From Scratch Spring Pasta Robin Nathan 6:30 - 9:00 pm \$85 25	Hands On Southern Supper Amy Lukasik 6:30 - 9:00 pm \$95 26	Hands On Bringing in Spring: Blooms, Bubbles & Bites Brandy Fernow & Andrew Parravano 12:00 - 2:30 pm \$175 27
Hands On Homemade Jams & Biscuits Elizabeth Madden 12:00 - 3:00 pm \$80 28		Free Demo Lynn's Gluten-Free Chocolate Chip Cookies 11:00 am - 2:00 pm 29 30				





Register early!
online, by phone or in store

Registered class participants receive 10% discount on store merchandise

Prices are per person

No refunds or credits within 72 hours prior to class

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



Thursday, April 4	Hands On: New York Steakhouse	Brian Buchna	6:30 – 9:00 pm	\$95	
A bold cocktail and hearty steakhouse dishes make the perfect combo! Chef Brian infuses the classic steakhouse elements with his own twist; from juicy steaks to hearty sides, decadent desserts, and the perfect cocktail. It's why we visit steakhouses above all others. On the menu: Dragon's Breath Old-Fashioned, Avant-Garde Wedge Amuse, Creamed Spinach with Smoked Bacon and Egg, Crusted Bone-In Ribeye, and Classic New York Style Cheesecake					
Saturday, April 6	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 are 20% off for class participants					
Saturday, April 6	Demo with Plated Dinner	Chef's Table: Bourbon Street	Robin Nathan	6:30 – 9:00 pm	\$110
Join us for an evening of the perfect blend of live cooking, instruction, chef tips, and course by course service. Tonight we pay homage to the flavors of New Orleans paired with bourbon. With its high proof and flavor notes that can hint of caramel, cherry, vanilla, wood, smoke or nut, bourbon requires food with its own boldness and the foods of New Orleans are the perfect pairing. On the menu: Vieux Carré Cocktails, Selection of Marché Cheese & Charcuterie, Charred Radicchio Salad with Pears and Maple-Bourbon Vinaigrette, Mini Crab Cakes with Rémoulade, Flank Steak with Cajun Butter, Roasted Potatoes with Andouille, Bourbon Brown Sugar Ice Cream Floats, Curated Bourbon tastings and Wine pairings					
Sunday, April 7	Hands On Workshop: From Scratch Croissants	Amy Lukasik	12:00 - 4:00 pm	\$90	
Very little rivals the croissant. Yeasted dough, layered with butter and given a succession of folds that create the distinct characteristics and profile of the classic croissant. Light and airy and shatteringly crispy, deeply caramelized with buttery flavor, croissants are a labor of love absolutely worth the time. In this class you will work in reverse, starting with dough that is ready to shape. Enjoy two sweet and one savory croissant made into a sandwich with Chef Amy's favorite meat, cheese and spread combo. On the menu: Pain Au Chocolat, Morning Buns, and Traditional Croissants					
Wednesday, April 10	Hands On: Family Class: Travel France!	Heather Ude	6:00 – 8:30 pm	\$65	
It's family night in the Marcel's kitchen! Families of any size are welcome with children aged 8 and older. From croque monsieur to crepes, the specialties of France are tonight's inspiration. Learn, create and share a bistro style meal together as a family. Price is per person; wine and beer will be served with the class for adults. On the menu: Baked French Brie with Apricot Preserves and Olive Oil Toasts, Steak Frites Bites with Garlic Herb Compound Butter, Sourdough Croque Madame, and Nutella Crepes with Macerated Strawberries and Fresh Whipped Cream					
Thursday, April 11	Cocktail Party: Park & Oak with Chef Demonstration	Brandy Fernow	6:30 - 8:30 pm	\$100	
Surround yourself with beautiful design, adventurous cocktails and sumptuous small plates. Sit back and relax at this chef demonstration and allow Chef Brandy to take you on an unforgettable culinary experience. Located around the corner at Park & Oak at 499 Pennsylvania Ave. On the menu: Lemon Basil Martini, Shrimp Bisque Soup Shooter with Lemon Chive Crema, Cornmeal Crusted Pizzette with Poblano Pesto & Crumbled Queso, Bahn Mi Meatball Skewer with Pickled Vegetable Salad, Crostini with Triple Cream Brie & Shallot Citrus Marmalade, and Mini Goat Cheesecakes with Salted Hazelnut Cust					
Friday, April 12	Hands On: Spring Fling	Paul Richards	6:30 – 9:00 pm	\$95	
Spring is full of reasons to raise your glass: Cinco de Mayo, the Kentucky Derby, Mother's Day, Memorial Day, graduations, and Father's Day. Make your celebrations extra festive with fresh, seasonal ingredients that make the perfect addition to any spring soiree. Whether you're hosting a party or just need a reason to celebrate, Spring is in the air and it's time to let the party planner within you blossom. On the menu: Berry French 75 Cocktail, Ricotta Dumplings with Green Garlic and Asparagus, BLT Salad Bowl, Beef Stir Fry with Jasmine Rice, and Mixed Berry Trifle with Vanilla Bean Pastry Cream					
Sunday, April 14	Hands On: Workshop: Spring Flower Cookie Decorating	Amy Lukasik	12:00 – 4:00 pm	\$90	
Decorating sugar cookies like a pro takes a lot of practice but even a novice can have a "nailed it" result with the right insider information! Chef Amy is sharing her secrets to ensure success from the start with the perfect dough, rolling and cutting techniques. Then onto mastering royal icing and learning wet on wet and wet on dry techniques for decorating. Leave with some hand decorated sugar cookies to eat or share. Snack on charcuterie and cheese between baking and decorating. On the menu: Sugar Cookies, Royal Icing and Marché Charcuterie Board					
Monday, April 15	Hands On: Teens Learn to Cook - Sauces	Clair Smith	4:00 – 6:00 pm	\$60	
Our teen classes are building blocks for learning the fundamentals of cooking. Sauces can transform a dish from simple to spectacular. Get ready to master some basic sauces that will transcend into dozens of variations. From homemade cheese sauce to dessert sauce, your teen will learn fundamental sauces to compliment their cooking. On the menu: Crunchy Chicken Tenders with Homemade BBQ Sauce, Macaroni with Creamy 3-Cheese Mornay Sauce, and Apple Cupcakes with Homemade Caramel Sauce					
Wednesday, April 17	Hands On: India - Mild & Wild	Paul Richards	6:30 – 9:00 pm	\$85	
Indian cuisine, colorful, bold, full of flavor and texture. Come acquaint yourself with some of the most fragrant and distinct dishes of this country's rich and varied cuisine, from Mumbai to Kolkata to Chennai. On the menu: Cardamom Honey Vodka Fizz, Besan Chilla (Indian Pancake) with Chutney, Kachumber Veggie Salad, Chicken Murg Makhani with Jeera Rice, and Gulab Jamun Tiramisu					
Thursday, April 18	Cocktail Party with Interactive Demos - Spring Bites & Flights	Brian Buchna	6:30 – 9:00 pm	\$85	
Days are longer, temperatures are slowly rising and there is a colorful crop of fresh ingredients in season. Chef Brian is sharing his favorite options for spring starters, highlighting the season's bright flavors served up small-plate style. Tonight's selection of great bites are paired with the perfect Spring wines. This is an interactive class, taking turns in the kitchen creating the recipes with chef demonstrations. On the menu: Whipped Feta with Balsamic Roasted Strawberries, Spring Green Crostini, Amped-Up Deviled Eggs, Chicken Souvlaki with Homemade Tzatziki, Asparagus Soup Shooters, and Golden Beet & Carrot Mini Bundt Cakes with Sour Cherry					
Friday, April 19	Hands On: Baja Fresh	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 and Baja Norte and it's the intersection of culinary delights. A lesson in culinary contrasts, Baja's food scene runs hip and trendy infused 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 royalty. On the menu: Mango Margaritas, Scallop and Pineapple Crudo, Baja Style Fried Fish Tacos with Slaw, Crema, and Pickled Onion, Fried Plantains with Rice, and Negro Modelo Ice Cream					
Saturday, April 20	Hands On: Little Kids: Springtime Treats	Ages 6 - 8	Heather Ude	11:00 am – 12:30 pm	\$50
With Spring comes more sunshine, lighter jackets, and fresh dishes from the kitchen. It's the season of new life and new beginnings where the buds bloom to flowers and the ground becomes bright and colorful again. Spring has sprung, and it couldn't be tastier. On the menu: Egg Flower Tortilla Cups, Rainbow Fruit Skewers with Orange Fruit Dip, and Sprinkled Shortbread Sticks					
Saturday, April 20	Hands On: Mid Kids: Springtime Brunch	Ages 9 - 11	Heather Ude	2:00 – 3:30 pm	\$50
Just after breakfast, yet not quite lunch, is appropriately titled Brunch. Featuring some of Mother Nature's finest spring vegetables, brunch caters to the savory and sweet with everything from eggs to cinnamon rolls all in one meal! On the menu: Spring Veggie Frittata, Blueberry and Pineapple Fruit Cup with Honey Lime Yogurt, and Cinnamon Cake Cupcakes					
Tuesday, April 23	Hands On: Coastal New England	Clair Smith	6:30 – 9:00 pm	\$85	
Spring is the perfect time to savor the flavors from the coasts of New England. Simple and vibrant, coastal cuisine encompasses an endless array of great seafood and shellfish unequaled in flavor and freshness. Wine and beer included in your evening. On the menu: Creamy Clam and Corn Chowder, Cheddar Bay Biscuits, Lobster Risotto with Spring Peas, and Classic Blueberry Buckle Cake					
Thursday, April 25	Hands On: From Scratch - Spring Pasta	Robin Nathan	6:30 – 9:00 pm	\$85	
With spring in full bloom, you can almost taste it in the air. Pasta is the blank slate for supporting ingredients to take center stage and shine. These dishes showcase fresh, vibrant items like earthy asparagus, baby greens and sweet spring peas. Chef Robin is sharing her secret to the tenderest fresh pasta, celebrating the best that spring has to offer. On the menu: Antipasto Salad with Quick Pickle Mushrooms, Salami and Mozzarella Pearls, Homemade Pasta Dough, Lemony Pasta Primavera with Asparagus, Baby Peas & Ham, and Goat Cheese Ice Cream with Roasted Balsamic Strawberries. With selection of Italian Wines					
Friday, April 26	Hands On: Southern Supper	Amy Lukasik	6:30 – 9:00 pm	\$95	
From perfectly crisp chicken to soft flaky biscuits, there's a lot to love about classic Southern cuisine. Chef Amy has curated her favorite dishes for tonight, based on those passed through generations to create meals that can bring people together around the table. Enjoy an evening down South! On the menu: Mint Julep, Classic Fried Chicken, Herby Coleslaw, Homemade Buttermilk Biscuits with Sweet Honey Butter, Baked Mac and Cheese with Bacon, and Peach Cake with Chantilly Cream					
Saturday, April 27	Hands On: Bringing in Spring: Blooms, Bubbles & Bites		12:00 - 2:30 pm	\$175	
Brandy Fernow and Andrew Parravano Design (formerly of Andrew's Garden)					
Today we're premiering Spring with the perfect pairing: Floral arranging with tasty bites and delicious sips. Celebrate Spring while you create a special arrangement to take home. The season's stars – fresh herbs and garden grown vegetables, brighten everything on the plate as we welcome Mother Nature's finest peak season offerings. Included in the afternoon: sparkling wine and other beverages, the recipes for all the dishes enjoyed, and all the flowers/plants and supplies used to create your arrangement to take home. On the menu: Pours of Prosecco, Fennel and Rosemary Crusted Chicken with Citrus Marmalade, Wild Arugula Salad with Goat Cheese & Hazelnut Gremolata, and Whipped Lemon Mascarpone Trifle with Strawberries and Honey Oat Crumble					
Sunday, April 28	Hands On: Homemade Jams & Biscuits	Elizabeth Madden	12:00 – 3:00 pm	\$80	
As fresh berries hit the markets, do yourself a favor and snatch them up for jam making. No need to make a fuss over buying special ingredients like pectin or equipment for canning, learn Chef Elizabeth's way to make jam with just the fruit, lemon juice, and sugar, and how to can without a water bath. Take home jars of each jam. On the menu: Small Batch Strawberry Rhubarb Jam, Blueberry Basil Jam, Classic Mixed Berry Jam, and Homemade Biscuits. Jars of each jam to take home					