

Marcel's CLASSES + DEMOS

CULINARY EXPERIENCE

JULY

SUNDAY MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
	1	2	3			6	
			Hands On Family Cooking: Summer Pizza Clair Smith 6:00 - 8:30 pm \$65	Hands On Havana Summer Robin Nathan 6:30 - 9:00 pm \$85		Hands On Breakfast Baking Rachel Cuzzone 10:00 am - 1:00 pm \$80 Hands On Knife Skills at 3 3:00 - 4:00 pm \$30 Cocktail Party w Interactive Demo: Burgers & Bourbon Brian Buchna 6:30-9:00 pm \$100	
7	8	9	LITTLE KIDS CAMP - EAST COAST TO WEST COAST Ages 6-8 Heather Ude 10:00 - 11:30 am \$180 all 4 days			Hands On Supper Down South Amy Lukasik 6:30 - 9:00 pm \$95	13
			MID KIDS CAMP - GLOBAL FAVORITES Ages 9-11 Heather Ude 1:00 - 3:00 pm \$195 all 4 days				
		Cocktail Party w Interactive Demo Ladies Night Out: Rosé All Day Brandy Fernow 6:30-9:00 pm \$85		Hands On Coastal Summer Wine Dinner Brian Buchna 6:30-9:00 pm \$95			
14	15	16		17	18	19	
		TEEN CAMP - KITCHEN OLYMPICS Ages 12-16 Heather Ude 11:00 am - 1:30 pm \$240 all 4 days					
			Hands On Summer Passport: Greece Clair Smith 6:30 - 9:00 pm \$85	Hands On Miami Vices Paul Richards 6:30 - 9:00 pm \$85		Demo w Plated Dinner Chef's Table: Hawaiian Pa'ina Brian Buchna 6:30 - 9:00 pm \$100	
21	22	23	24	25	26		
Hands On Jarred Summer Jams & Scones Elizabeth Madden 12:00 - 3:00 pm \$80		Free Demo Denise's Lemony Orzo with Asparagus and Garlic Breadcrumbs 11:00 am - 2:00 pm	Hands On New England Beach Party Paul Richards 6:30 - 9:00 pm \$95				
28	29	30	31				





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



Wednesday, July 10 Hands On: Family Cooking: Summer Pizza Clair Smith 6:00 – 8:30 pm \$65
It's family night in the Marcel's kitchen for families with children aged 7 and over. From corn to peaches, join Chef Clair for a night of Chef inspired homemade pizzas using the best of the Midwest's growing season. Learn, create and share a meal together as a family. Price is per person; wine and beer will be served with the class for adults. **On the menu: Watermelon Salad with Cucumber and Mint Lime Vinaigrette, Grilled Pizza with Caramelized Peaches, Mozzarella, Arugula and Crispy Prosciutto, BBQ Chicken Pizza with Roasted Corn, and Blueberry Pie Bars with Lemon Whipped Cream**

Thursday, July 11 Hands On: Havana Summer Robin Nathan 6:30 – 9:00 pm \$85
Cuban food has heavy Spanish, African, and Caribbean influences, yet it is prepared with local island ingredients that make the dishes decidedly their own. Take aromatic flavors of garlic, onions, cumin, and oregano, add a splash of lime or sour orange juice, and finish it off with a good dose of olive oil—and you have the essence of Cuban cooking. By the end of the night, you'll feel like you've spent the night sipping daiquiris in Old Havana. ¡Buen provecho! **On the menu: Classic Daiquiri Cocktails, Tostones with Queso Blanco and Herb Dipping Sauce, Mojo-Coconut Pork Skewers, Cuban Style Black Beans and Rice, and Dulce De Leche Ice Cream with Sweet Rum Sauce**

Saturday, July 13 Hands On Breakfast Baking Rachel Cuzzone 10:00 am - 1:00 pm \$80
Baked goods are so beloved for breakfast that bakeries crank their ovens in the wee hours to stock beautiful muffins, pastries, and quiches for the morning rush. We're not suggesting you wake up before the sun to accomplish breakfast, but there is definitely satisfaction in baking your way to the day's first meal, especially with this collection of breakfast bakes from savory to sweet. Enjoy a selection of tea and beverages. **On the menu: Chocolate Cherry Bread Pudding with Orange Creme Anglaise, Savory Sausage Pockets, and Blueberry and Frangipane Muffins**

Saturday, July 13 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 13 Cocktail Party w Interactive Demo: Burgers & Bourbon Brian Buchna 6:30 – 9:00 pm \$100
What better way to indulge in burgers than by pairing them perfectly with bourbon-based cocktails? Build a series of mouth watering burgers, including bison, turkey and brisket, with the perfect side and even a bourbon-spiked dessert! Once constructed and plated, we'll pair the perfect burgers and sides with a bourbon (or two!). Wine and beer included in the evening. **On the menu: Frozen Bourbon "Hulk Smash", Bison Burger with Caramelized Onion and Whiskey Mayo, Teriyaki Turkey Burger with Bourbon Glazed Pineapple, Blended Brisket Burger with Bourbon BBQ Sauce, Compressed Watermelon Feta Salad, and Bacon-Bourbon Brownie Bites with Summer Gelato**

LITTLE KIDS CAMP - EAST COAST TO WEST COAST Ages 6-8
Monday, July 15 – Thursday, July 18 Heather Ude 10:00 – 11:30 am \$180 all 4 days

Buckle up! It's road trip time; time to burn some asphalt and enjoy the best of what America has to offer. From the East coast to the West coast with a few stops in the middle, the only road map you'll need to taste all the regional specialties is the one that leads to 490 N. Main Street in Glen Ellyn. So pack up and come enjoy the US on a plate! **On the menu: Monday: State Fair - Homemade Corn Dogs, Maryland Boardwalk Fries, and Funnel Cake Bites Tuesday: Dude Ranch Fun - Tex Mex Sloppy Joe's, BBQ Macaroni Salad, and Cowboy Cookies Wednesday: On the Border - Cheesy Taco Cups w Fresh Guacamole, Cilantro Lime Rice w Summer Grilled Corn, and Fried Ice Cream Thursday: Rt. 66 Diner Eats - Smashburgers, Cheesy Queso Nachos, and Homemade Hot Fudge Sundaes**

MID KIDS CAMP - GLOBAL FAVORITES Ages 9-11
Monday, July 15 – Thursday, July 18 Heather Ude 1:00 – 3:00 pm \$195 all 4 days

Take a culinary journey beyond the usual Mexican and Italian fare. This week, take part in an international feast designed to excite the palate by transporting the kitchen into the flight deck. Boldly take your taste buds to countries near and far with these global inspired meals. **On the menu: Monday: Germany - Homemade Pretzel Bites with Cheddar Sauce, Pork Schnitzel Slider, Homemade Spaetzle in Brown Butter, and Black Forest Cake Trifles Tuesday: Spain - Egg Torta Espanola, Spanish Potatoes with Garlic Aioli, Manchego Cheese and Serrano Ham Bites with Fig Jam, and Churros con Chocolate Wednesday: Greece - Saganaki Fried Cheese, Keftedes (Greek Meatballs) with Homemade Pita and Creamy Tzatziki Sauce, Patatasalata (Greek Potatoes), and Loukoumades (Greek Donuts) Thursday: China - Orange Chicken, Vegetable Dumplings w Ginger Dipping Sauce, Fried Rice, and Chinese New Year Almond Cookies**

Tuesday, July 16 Cocktail Party w Interactive Demos - Ladies Night Out: Rosé Brandy Fernow 6:30 – 9:00 pm \$85
Chill, pour, sip, repeat. Ah, this is how all summer evenings should glide by. Grenache, Sangiovese, Tempranillo; the wine color-palette blushes pink tonight with notes of red juicy fruits, bright citrus, and melon. Rosé pairs well with everything! **On the menu: Hominy & Roasted Corn Soup Shooters, Heirloom Tomato Jam Crostini, Citrus Crusted Salmon Bites with Harissa-Herb Yogurt Sauce, Herb-Crusted Pork Tenderloin Sliders with Caramelized Shallot Sauce, Zucchini Galettes with Lemon Thyme Creme Fraiche, and Summer Berry Crisp with Brown Sugar Mascarpone Cream, Pours of Rosé all evening.**

Thursday, July 18 Hands On: Coastal Summer Wine Dinner Brian Buchna 6:30 – 9:00 pm \$95
From the mountains of California and the Pacific Northwest, to the steamy Gulf of Mexico and the urban bustle of New England, what better time than summer to savor the flavors from the U.S. Coastal regions. Simple and vibrant, coastal cuisine encompasses an endless array of great seafood, unequaled in flavor and freshness. With wine pairings. **On the menu: Grilled Semolina Flatbread with Poached Artichokes and Key Lime Ricotta, Squid Ink Pasta with Calabrian Chile, Crusted Branzino with Crispy Capers and Marcona Meuniera, and "Milk and Honey Dessert"** Lemon Buttermilk Custard Pie, With Wine Pairings

Friday, July 19 Hands On: Supper Down South Amy Lukasik 6:30 – 9:00 pm \$95
Back by popular demand is Amy's Southern Supper class. 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: Classic Mint Julep Cocktail, Southern Style Buttermilk Fried Chicken, Creamy Herb Dressed Cabbage Coleslaw, Three-Cheese Baked Mac & Cheese with Crumbled Bacon, and Sweet Peach Cake with Chantilly Cream**

TEEN CAMP - KITCHEN OLYMPICS Ages 12-16
Monday, July 22 - Thursday, July 25th Heather Ude 11:00 am - 1:30 pm \$240 all 4 days

Our teen camps are building blocks for learning the fundamentals of cooking. Get into the spirit of the Olympic Games while learning kitchen skills that will last a lifetime. Focusing on cooking techniques each day, and tasting food from around the world, let the games begin! On the last day we'll put their skills to the test with a Gold Medal mystery challenge; working in teams and using only ingredients given to them, they will create a delicious meal from scratch. **On the menu: Monday - Knife Skills, Grilling & Roasting: Roasted Tomatillo Salsa with Tortilla Chips, Grilled Skirt Steak Tacos with Fresh Pico De Gallo, and Grilled Pineapple Sundaes with Homemade Vanilla Bean Ice Cream Tuesday - Saute, Stir-Fry & Sauces: Veggie Stir-Fry with Teriyaki Sauce, Breaded Chicken Tenders with Herby Ranch, and Sauteed Summer Stone Fruit Hand Pies with Raspberry Sauce Wednesday - Baking Fundamentals: Mini Fruit Tarts with Homemade Pastry Cream, Chocolate Chip Cupcakes with Chocolate Buttercream, Chocolate Chip Dessert Pizza, and Lemon Blueberry Scones Thursday: Gold Medal Mystery Challenge**

Wednesday, July 24 Hands On: Summer Passport: Greece Clair Smith 6:30 – 9:00 pm \$85
Greek food is simple and elegant with flavors that range from subtle to robust, textures smooth to crunchy. Mediterranean cooking is the cooking of Greece; fresh, timeless, and nutritious making wide use of vegetables, olive oils, grains, fish, wine, and meat. The flavors of olives, lemon, honey, and nuts will transport you on an adventurous journey into the land of the Greek isles. **On the menu: Mediterranean Salad with Black Olive and Tomato, Baked Feta with Herbed Olive Oil and Homemade Pita Bread, Greek Lemon Chicken with Roasted Potato Wedges, and Baklava Layered Dessert**

Thursday, July 25 Hands On: Miami Vices Paul Richards 6:30 – 9:00 pm \$85
Beyond beaches, Miami is an international destination with a melting pot of cultures. There's no better way to sample a taste of Miami's reputation for big, bold flavors than through its cuisine. Miami's food scene is culturally diverse, traversing high-end South Beach, long standing local spots, street food, and everything in between. **On the menu: Classic Mojito, Shrimp Arepa with Pistachio Chimichurri, La Pura Vida Salad, Griot (Caribbean Pork Carnitas) with Tostones & Veggie Slaw in Mango Dressing, and Key Lime Pie**

Friday, July 26 Demo w Plated Dinner: Chef's Table Hawaiian Pa'Ina Brian Buchna 6:30 – 9:00 pm \$100
Join us for an evening of the perfect blend of live cooking, instruction, chef tips, and course by course service. Step into Hawaii's culture through food. From the bites that present the bounty of the surrounding sea in its freshest form to those beachside snacks that embody the idea that everything tastes better on the islands. **On the menu: Lahaina Beachfront Cocktail, Spam and Coconut Amuse, Huli Huli Rice Pineapple Cup, Ahi Poke, Kalua Slow Braised Pork, and Butter Mochi with Ube Vanilla Cream and Macadamia**

Sunday, July 28 Hands On: Jarred Summer Jams & Scones Elizabeth Madden 12:00 – 3:00 pm \$80
With fresh summer fruits at their peak, take the opportunity to snatch them up for jam making. Learn how to incorporate herbs and flowers to flavor jams. 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. Enjoy a selection of tea and beverages and take home jars of each jam. **On the menu: Summer Stone Fruit & Herb Jam, Raspberry Lavender Jam, Mixed Berry Hibiscus Jam and Homemade Laminated Scones**

Wednesday, July 31 Hands On: New England Beach Party Paul Richards 6:30 – 9:00 pm \$95
Summer 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. Join us for beachside inspired cocktails and bites designed to carry you off to sand, sun, and fun. **On the menu: Vodka Lemonade with Sour Cherry Syrup, Deconstructed Lobster Roll Brioche Bites, Cape Cod Salad, Clam Bake with Clams, Mussels, Shrimp, Sausage, Potato and Corn, and Atlantic Beach Pie**