



NOVEMBER  
&  
DECEMBER  
2025

COURSE  
SCHEDULE



8613 Mayfield Road, Chesterland, Ohio 44026  
(440) 729-1110    [www.lpscinc.com](http://www.lpscinc.com)

## TECHNIQUES CLASSES

These hands-on classes are ideal for both novice cooking students and those experienced students seeking to refresh, enhance, and update their abilities. The recipe packages feature both exciting, up-to-the minute ideas and tried-and-true classic dishes arranged in a sequence of lessons that allows for fast mastery of critical cooking skills. Students seeking increased kitchen confidence will acquire fundamental kitchen skills, execute important cooking techniques, learn about common and uncommon ingredients, and create complex multi-component specialty dishes. All courses are taught in our state-of-the-art ICASI facility by professional chefs with years of experience. (Adult class, 18 yrs. and older)

**Prerequisites:** Because of the continuity of skills, it is strongly recommended that the Basic Techniques series be taken in order. Attendance at the first class of a series is mandatory.

### Basic Techniques of Cooking 1 (4 Sessions)

Hadzigeorge

Mondays, November 3, 10, 17, 24, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Mondays, January 5, 12, 19, 26, 2026-6:00 pm (\$345, 4x3hrs, 1.2CEU)

**Week 1: Knife Skills:** French Onion Soup; Ratatouille; Vegetarian Spring Rolls; Vegetable Tempura; Garden Vegetable Frittata

**Week 2: Stocks and Soups:** Vegetable Stock; Fish Stock; Chicken Stock; Beef Stock; Vegetarian Three Bean Chili; Chicken Noodle Soup; Beef Consommé; Mushroom Bisque; Creamy Potato Soup

**Week 3: Grains and Potatoes:** Creamy Polenta; Spicy Braised Lentils; Risotto; Israeli Couscous; Pommes Frites; Potato Grain; Roasted Fingerling Potatoes; Baked Sweet Potatoes

**Week 4: Salads and Dressings:** Bulgur Salad with White Wine Vinaigrette; Caesar Salad; Farfalle Chicken with White Balsamic Vinaigrette; German Potato Salad; Mayonnaise

### Basic Techniques of Cooking 2 (4 Sessions)

LaBenne

Mondays, December 1, 8, 15, 22, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Mondays, February 2, 9, 16, 23, 2026-6:00 pm (\$345, 4x3hrs, 1.2CEU)

**Week 1: Sauces:** Classic Mother Sauces; Macaroni and Cheese with Mornay Sauce; Chicken Pot Pie with Velouté Sauce; Poached Eggs Sardou with Hollandaise Sauce; Roasted Red Pepper Coulis; Pantry Barbeque Sauce; Basil Pesto

**Week 2: Sauté:** Veal Marsala; Chicken Piccata; Creole Barbeque Shrimp; Wild Mushroom & Goat Cheese Crostini; Steak Medallions with Pink Peppercorn Sauce

**Week 3: Roasting:** Garlic and Herb Roasted Chicken; Roasted Rack of Lamb; Pan-Roasted Pork Tenderloin Medallion; Twice-Baked Potato; Roasted Root Vegetables; Lemon Crème Brûlée

**Week 4: Braising:** Red Wine Braised Short Ribs; Sweet and Sour Pork Shoulder; Beef Stew; Bacon Braised Kale; Ginger Braised Carrots; Wine Braised Pears

### Basic Techniques of Cooking 3 (4 Sessions)

LaBenne

Tuesdays, November 4, 11, 18, 25, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Tuesdays, January 6, 13, 20, 27, 2026-6:00 pm (\$345, 4x3hrs, 1.2CEU)

**Week 1: Pasta:** Mushroom and Goat Cheese Ravioli with Sun-Dried Tomato Pesto; Potato Gnocchi with Bolognese Sauce; Chive Spätzle; Fettuccine with Pomodoro Sauce

**Week 2: Grilling:** Marinated Flank Steak with Chimichurri Sauce; Brined Pork Chops; Asparagus with Lemon Vinaigrette; Grilled Vegetable with Balsamic Glaze; Grilled Pineapple Tropicale

**Week 3: Chicken:** Chicken Cacciatore; Roasted Duck Breast with Sherry Sauce; Stuffed Chicken with Goat Cheese and Spinach; Classic Buffalo Wings with Bleu Cheese Dip

**Week 4: Beef:** Corned Beef; House Ground Burger; Steak for Two; Veal Schnitzel; Focaccia Bread; Steakhouse Chopped Salad

### Basic Techniques of Cooking 4 (4 Sessions)

Hadzigeorge

Tuesdays, December 2, 9, 16, 23, 2025-6:00 pm (\$345, 4x3hrs, 1.2CEU)

Tuesdays, February 3, 10, 17, 24, 2026-6:00 pm (\$345, 4x3hrs, 1.2CEU)

**Week 1: Pork:** Stuffed Pork Chops with Mashed Potatoes; Pork Tacos al Carbon with all the Sides; Fettuccini Pasta with Pork Ragout Sauce; Classic Handmade Bratwurst; Memphis Style Spareribs; Baked Beans

**Week 2: Fish:** Cured Salmon on a Plank; Steamed Mussels in Spiced Tomato Sauce; Fish and Chips; Shrimp Pho with Rice Noodles; Seafood Risotto

**Week 3: Appetizers:** Corn Fritters with Avocado Sour Cream; Crab Cakes with Remoulade Sauce; Roasted Red Pepper and Goat Cheese Tartlets; Hummus with Homemade Pita Chips; Mini Mushroom Strudels; Shrimp Pot Stickers

**Week 4: Market Basket:** Asian Beef & Vegetables Stir Fry with Fried Rice; Lobster Ravioli with Vodka Sauce; Potato-Crusted Fish; Vegetable Ratatouille; Chicken & Peppers Cacciatore; Molten Chocolate Cake

### Basic Techniques of Cooking 5 (4 Sessions)

McCoy

Tuesdays, March 3, 10, 17, 24, 2026- 6:00 pm (\$345, 4x3hrs, 1.2CEU)

Immerse yourself in modern advanced cooking techniques in this series that will complete your cooking education. Master complex cooking skills, expand your repertoire and gain confidence in the kitchen. Under the watchful eye of our chef instructor, you will create a complete meal at the end of the series.

**Week 1: Appetizers, Hors D'Oeuvre & Small Plates:** Crostini; Olive Tapenade; White Bean Spread; Spanakopita; Arancini Balls with Cheese in Pomodoro Sauce; Crab Cakes with Avocado Sour Cream Sauce; Pesto Chicken Skewers; Coconut Shrimp with Sweet & Sour Sauce; Brie & Raspberry Bites

**Week 2: Advanced Cooking Techniques & Methods:** Roasted Squash, Goat Cheese & Arugula Flatbread with Balsamic Reduction; Roasted Peppers & Chicken Fajitas with Pico de Gallo; Steamed Mussels with Putanesca Sauce; Grilled Flank Steak Chimichurri; Seared Broccolini with Garlic Vinaigrette; Pan-Fry Duck Breast with Orange Pan Sauce; Potato Anna; Bananas Foster; Vanilla Gelato

**Week 3: Restaurant Line Cooking & Professional Plate Presentation:** Charcuterie Board; Marinated Olives; Roasted Red Pepper Salad; Shrimp Fritters with Lemon Aioli; Chicken & Andouille Jambalaya; Chicken Cordon Bleu with Prosciutto and Gruyere; Sous Vide Pork Tenderloin in Mustard Cream Sauce; Mashed Potatoes

**Week 4: Methods for Kitchen Desserts:** Short Pastry Dough; Pastry Cream; Fresh Fruit Tart; Apricot Glaze; Pear Frangipane Crostata; Eclairs & Cream Puffs; Chocolate Ganache; Chocolate Crème Brûlée; Almond Biscotti; Apple Galettes

### Methods for Artisan Bread (3 Sessions)

McCoy

Tuesdays, November 4, 11, 18, 2025, 2025, 6:00 pm (\$225, 3 x 3hrs, 1.2 CEU) Hands-on

(Adult class, 18 yrs. and older)

Enjoy the aroma of fresh baked bread right from your oven. Use traditional and modern artisanal methods to take your bread baking to new levels of quality and flavor. Chef Tim will show you the perfect techniques for creating bakery-style artisan breads at home!

**Week 1:** Pane de Campagne Variations; Pane Siciliano with Sesame; Anadama Bread; Country Asiago Cheese Bread, Bacon & Walnut Bread, Rustic Italian Pave

**Week 2:** Farmhouse Oat Bread; Sandwich Pumpernickel Bread; Rye-Raisin with Rye Berries  
**Week 3:** Potato & Rosemary Bread; Multi-Grain Bread with Assorted Whole Grains; Millet, Sunflower & Flaxseed Bread; Neo-Traditional Bavarian Pumpernickel

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### LOOK FOR THESE INTERESTING, NEW CLASSES WITH CHEF ADAM LaBENNE

Gourd-geous Fall Flavors – November 7, 6pm

Movie Magic For Singles – November 8, 6pm

Sizzling Cuban Favorites – November 14, 6pm

Pumped-Up Thanksgiving Sides – November 21, 6pm

Twisted Taco Tuesday – December 9, 6pm

Date Night: Miami Heat – December 12, 6pm

Merry Molecular Christmas – December 17, 6pm

New Year's Cocktail Party – December 29, 6pm

Cozy Winter Soups & Stews – December 30, 6pm



## ***ICASI Guest Chef Café***

**Every month we will be showcasing  
a guest chef fixed-menu café**



### ***Guest Chef Café Featuring Chef Loretta Paganini***

Saturday, November 29, 2025 at 1:00 pm, \$55 per person

**Menu:** Artichoke Fritters with Remoulade; Caesar Salad with Classic Garlic Dressing; Pappardelle with Tomato Mushroom Sauce; Beef Involtini Stuffed with Prosciutto in Pinot Grigio Sauce with Mashed Potatoes and Sauteed Green Beans; Limoncello Cheesecake with Biscotti Crust

### ***December Guest Chef Café Featuring Chef John Hadzigeorge***

Saturday, December 6, 2025 at 1:00 pm, \$55 per person

**Menu:** Warm Focaccia Bread with Herb EVOO Dipping Sauce; Mixed Green Salad, Pecans, Poached Pears with Maple & White Balsamic Vinaigrette; Braised Short Ribs; Brie-Bacon Brussel Sprouts; Sweet Potato Puree; Pumpkin Spice Bundtlette with Cream Cheese Glaze; Homemade Vanilla Ice Cream

Seating is limited, register at (440) 729-1110 or [www.lpscinc.com](http://www.lpscinc.com) today!



## **INTERESTED IN LEARNING MORE ABOUT VEGAN OR VEGETARIAN CUISINE??**

**Look for these upcoming classes with Chef Sarah Martin**

Pumpkin Perfection (Vegetarian) – November 6, 6pm

Vegetarian Brunch from Scratch: Elevated Classics – November 8, 6pm

Plant-Based Thanksgiving Table – November 18, 6pm

Holiday Vegan Baking – December 3, 6pm

Gluten-Free Comforts: Cooking & Baking Made Easy – December 10, 6pm

Christmas Dinner: A Vegetarian Family Feast – December 11, 6pm

# ADULT CLASSES

(For students 18 or 21 yrs and older)

# NOVEMBER

**A Day in the Kitchen: The Kitchen of Puglia** Paganini  
Saturday, Nov. 01, 2025 10:00 am (\$165, 4hrs) Hands-on

The cuisine of Puglia is simple and flavorful. Join us as we travel across the heel of Italy for an unforgettable culinary journey. Taking advantage of the great ingredients available, we will prepare together a variety of dishes.

**Menu:** Tomato & Burrata Salad with Arugula Dressing; Soft Focaccia with Olives & Cherry Tomatoes; Mozzarella & Tomatoes Stuffed Panzarotti; Orecchiette Pasta with Broccoli Sauce; Cavatelli with Sausage & Meatballs Sugo; "Bombette" Beef Braciola Stuffed with Prosciutto & Cheese; Rice & Vegetable Tiella; Pasticcio filled with pastry cream and Almond Pizzelle Cookies with Gelato

**A Winemaker Dinner** Paganini  
Saturday, Nov. 01, 2025 6:00 pm (\$95, 2.5hrs) Demonstration  
(Adult class, 21 yrs. and older)

Salute! Uncork an exquisite evening with Loretta Paganini. Raise your glass and spend a delightful and delicious night as we celebrate together the harvest season. Savor a fabulous wine dinner prepared by Chef Loretta and sample a selection of our favorite single varietal Italian wines from our cellar and learn how to pair food and wine.

**Menu:** Warm Prosciutto Puff Pastry Palmiers; Tuscan Salad with Pecorino Cheese, Almond & Apples in Honey Mustard Dressing; Homemade Pappardelle Pasta with Wild Boar Meat Sauce; Stuffed Beef Braciola with Wild Mushroom Wine Sauce; Sautéed Broccolini; Mashed Potatoes; Amaretto Apple Tart with Almond Gelato

**Terrific Tuscan Tastes** Paganini  
Monday, Nov. 03, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Take a culinary journey with us to Tuscany. Its picturesque landscape has inspired artists from all over the world with its graceful rolling hills, silvery olive trees, rows of grape vines bursting with grapes and tall cypress trees. Discover the simple taste of authentic Tuscan cuisine. Celebrate the flavors of fall in the Tuscan countryside in this delicious class. Loretta will show you how to incorporate the very best ingredients with the perfect technique for an unforgettable meal.

**Menu:** Mushroom & Goat Cheese Crostini; Escarole, Baby Kale & Roasted Butternut Squash Salad in EVOO Vinaigrette; Spinach Ricotta Gnocchi with Pecorino & Sage Sauce; Herb Crusted Chicken Under a Brick; Charred Rapini; Rosemary Potatoes; Apple Crostata with Almond Gelato

**The Korean Kitchen** McCoy  
Monday, Nov. 03, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Delicate seasonings and bold, hearty flavors combine to make Korean cooking a satisfying treat for the palate and the soul.

**Menu:** Assorted Banchan Appetizers (Cabbage Kimchi, Pickled Cucumbers, Sesame Bean Sprouts, Marinated Mushrooms, Braised Squash); Chicken Mandu Dumpling Soup; Seafood & Scallion Crepes with Spicy Soy Dipping Sauce; Beef Kalbi with Fried Rice; Green Tea Crème Brûlée with Ginger Crisp Cookies

**Introduction to Lebanese Cooking Delights** Samad  
Tuesday, Nov. 04, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Take a culinary journey to the Mediterranean and discover the delicious cuisine of Lebanon rich in Arabic flavors and traditions. Explore exotic spice blends, fresh vegetables and fruits, succulent meats and ancient grains. Join us as we unveil authentic Lebanese dishes with Rawia Abdel Samad. She will share with the class her family recipes and guide you in the preparation of this wonderful fresh and healthy.

**Menu:** Baba Ghanouj (Charred Eggplant Dip); Homemade Pita Bread; Cucumber & Yogurt Salad; Fattoush Salad; Mujaddara (Lentil & Rice Pilaf with Crispy Onions); Shish Tawouk Chicken Skewers; Toun Garlic Dip; Sfouf (Turmeric Semolina Cake)

**A Taste of Italy** Paganini  
Wed., Nov. 05, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

This class is like having your favorite Italian restaurant in your home! Learn how easy it is to create Italy's most popular dishes. Join Chef Loretta for a fun class and discover what a little culinary magic and a few tips can produce. After a sampling of these dishes, you too will say "That's Italian!"

**Menu:** Wedding Soup with Tiny Meatballs; Linguini with White Clam Sauce; Ricotta Cavatelli with Roasted Pomodoro Sauce; Shrimp Scampi "Alla Diavola"; Chicken Cacciatore with Red Peppers & Balsamic Vinegar; Homemade Cannoli alla Siciliana Filled with Ricotta Cheese, Chocolate and Pistachio

**Chicken Around the World** McCoy  
Wed., Nov. 05, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Chicken is one of the most versatile proteins in the world. Chef Tim will show you how to make these delicious and flavorful dishes from around the world prepared with incredible versatile chicken. Try some new flavors with an old favorite.

**Menu:** Chicken Enchiladas; Kung Pao Chicken with Rice; Chicken Spinach Ravioli with Lemon Cream Sauce; Thai Mango Curry Chicken with Noodles; Jamaican Jerk Chicken Drumsticks with Orange Tamarind Dipping Sauce; Lemon Crème Brûlée



**Pumpkin Perfection (Vegetarian)** **Martin**  
Wednesday, Nov. 05, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Celebrate pumpkin season beyond pie! Discover savory mains, cozy sides, and desserts that show off this versatile ingredient. Suitable for vegans.

**Menu:** Pumpkin & Herb Focaccia with Pumpkin Seed Pesto; Creamy Pumpkin Soup with Crispy Sage & Pepitas; Roasted Pumpkin & Chickpea Salad with Tahini Dressing; Pumpkin Scissor Pasta with Brown Butter & Herbs; Pumpkin Cinnamon Rolls with Maple Glaze

**Make & Take: Holiday Truffles** **Barber**  
Friday, Nov. 07, 2025 6:00 pm (\$85, 2.5hrs) Hands-on  
(Includes a dozen truffles)

Every single homemade chocolate truffle is a masterpiece. That beautiful exterior coated with salty nuts or a dusting of chocolate coating holds within it a moment of bliss in the form of creamy, melt-in-your-mouth chocolate. Learn to create these rolled and filled chocolate truffles. Take one dozen truffles home with you.

**Menu:** Hand-dipped Black Forest Cherries; Dark Chocolate Irish Cream Truffles; Chocolate Chambord Truffles; White Chocolate Chai Truffles; Tiramisu Truffles; Vanilla Crème Brûlée Truffles, Brigadeiros

**Gourd-geous Fall Flavors** **LaBenne**  
Friday, Nov. 07, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Visit the pumpkin patch with Chef Adam and indulge in some of the season's bountiful squash! Enjoy the flavors of the season and learn to use these veggies in interesting ways.

**Menu:** Pumpkin Spritz Mocktail; Creamy Butternut Squash & Sage Soup; Acorn Squash Curry with Spiced Rice; Cacio e Pepe Spaghetti Squash; Butternut Squash Agnolotti with Chicken Sausage; Pumpkin Pie Ice Cream Profiteroles with Caramel Sauce

**Perfect Paella** **McCoy/Czich**  
Friday, Nov. 07, 2025 6:00 pm (\$95, 2.5hrs) Hands-on

Paella is perfect for fun, friends, and fantastic flavors. It can be made with limitless combinations of your favorite ingredients and flavors. Come and enjoy these favorites from Chef Tim and Chef Michael.

**Menu:** Roasted Beet Salad with Romesco Sauce; Spinach, Wild Mushroom and Pinenut Paella; Mixed Seafood Paella with Lobster and Mussels; Stewed Chicken Paella with Preserved Lemon and Olives; Lamb Paella with Chorizo and Chickpeas; Santiago Almond Cake with Chocolate Sauce and Sherry Whipped Cream

**Vegetarian Brunch from Scratch: Elevated Classics** **Martin**  
Saturday, Nov. 08, 2025 10:00 am (\$85, 2.5hrs) Hands-on

Start your morning with a flair! Learn how to craft brunch favorites from scratch -- from pillowy pancakes to artisan bagels -- paired with both savory and sweet dishes that impress. Suitable for vegans.

**Menu:** Homemade Bagels with Smoked Carrot "Salmon" & Herbed Cashew Cream Cheese; Japanese-style Souffle Pancakes with Maple Syrup & Seasonal Fruit; Roasted Vegetable Quiche with Flaky Pastry & Crispy Mushroom "Bacon;" Vegan Shakshuka with Spiced Tomato-Pepper Sauce & Tofu "Eggs;" Sparkling Brunch Mocktail with Citrus & Fresh Herbs

**Sausage Workshop** **McCoy**  
Monday, Nov. 10, 2025 6:00 pm (\$95, 2.5hrs) Hands-on

Explore cuts of meat, types of casings, and combinations of spices as you make four popular types of sausage.

Afterwards, turn them into delicious iconic dishes.

**Menu:** All-American Breakfast Sausage; Andouille Sausage; Italian Sausage; No-Smoke Beef Frankfurters; Sausage & Waffles; Red Beans & Rice; Stuffed Peppers with Spicy Tomato Sauce; Pretzel Dog with Mustard

**Dough-licious My Goodness!** **Davis**  
Monday, Nov. 10, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Try out these different dough techniques and turn your home into a delicious bakery.

**Menu:** Rosemary Garlic Focaccia, Ham & Cheese Soft Pretzel Bites, Chicken Biscuits w/ White Gravy, Pecan Sticky Buns, Apple Pie Bread

**Girls' Night Out: Baking with Pumpkin** **Barber**  
Tuesday, Nov. 11, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Delicious, simple, and the epitome of fall, grab a friend and enjoy making these scrumptious delights with Chef Nicola.

**Menu:** Pumpkin Cinnamon Buns with Cream Cheese Icing; Pumpkin Caramel Swirl Mini Cheesecakes; Pumpkin Whoopie Pies; Pumpkin Crème Brûlée; Pumpkin Streusel Coffee Cake; Apple Cinnamon Gelato

**Strudel From Scratch** **McCoy**  
Wednesday, Nov. 12, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Learn to make strudel from scratch in one of our most popular classes. You will create strudels from mixing to stretching the dough to creating delicious fillings for both savory and sweet varieties.

**Menu:** Classic Apple Strudel; Sweet Cheese Strudel; Cranberry-Pear Strudel; Pancetta Provolone Strudel

**Pita, Pizza & Piedina** **Csepegi**  
Thursday, Nov. 13, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Breads you make at home are worlds apart from what you buy in stores. It's all about the perfect dough! Learn from Chef Kate one great recipe to make so many delicious options.

**Menu:** Roasted Red Pepper Hummus with Fresh Pita Bread; Shrimp & Pesto Grilled Piedina; Ricotta & Sausage Pizza; Curry Chicken Salad Pita Pockets; Fried Dough with Cinnamon-Sugar & Caramel Sauce

**An Italian Thanksgiving** **Paganini**  
Friday, Nov. 14, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Join Chef Loretta for a delicious Italian Thanksgiving and enjoy the very best make-ahead celebration with all the trimmings. Discover new skills while you enjoy a great meal.

**Menu:** Butternut Soup with Mascarpone Crema; Squash Ravioli with Brown Butter Sage Sauce; Boneless Stuffed Turkey Breast Wrapped in Prosciutto with Demi- Glaze; Pear-Cranberry Mostarda; Parmigiano Mashed Potatoes; Roasted Vegetables; Nonna Apple-Almond Cake with Caramel Rum Sauce

**Food Truck Favorites** **McCoy**  
Friday, Nov. 14, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Take everyone's favorite Asian inspired foods and combine them with some of your favorite meals and you end up with something fun and unique.

**Menu:** BLT Spring Roll with Sambal Mayo; Ginger Salmon Burger with Wasabi Mayo; Grilled General Tso's Chicken Skewers over Asian Style Slaw & Rice; Pulled Pork & Cheddar Rangoon with a 5-Spice BBQ Sauce; Apple Caramel Crepe

**Movie Magic for Singles** **LaBenne**  
Friday, Nov. 14, 2025 6:00 pm (\$85, 2.5hrs) Hands-on  
(Adult class, 18 yrs. and older)

Netflix and chill? Let's make sure the menu is on point! Join Chef Adam in re-creating delicious dishes as seen on the silver screen. Follow these recipes to lock in that second date.

**Menu:** Kronk's Spinach Puffs (The Emperor's New Groove); Potato Leek Soup (Ratatouille); Spaghetti Aglio e Olio (Chef); Mrs. Lovett's Meat Pies (Sweeney Todd); Tiramisu (Superbad)

**A Day in the Kitchen: Viva Italia** **Paganini**  
Saturday, Nov. 15, 2025 10:00 am (\$165, 4hrs) Hands-on

Spend the day in the kitchen with Loretta and discover the traditional techniques for creating delicious Italian recipes.

**Menu:** Grilled Pizza Margherita with Homemade Mozzarella, Tomato & Basil; Summer Tomato & Bread Panzanella Salad; Mushroom & Vegetables Fillo Strudel with Fontina Cheese Sauce; Homemade Busiate Pasta with Fresh Pomodoro Sauce, Tiny Meatballs & Ricotta Salata; Roasted Fig-Stuffed Pork Tenderloin Wrapped in Prosciutto; Roasted Potatoes, Pan Zucchini in Padella; Plum Wine Cake with Cinnamon Gelato; Torzetti Biscotti

**Nonna's Kitchen** **Paganini**  
Monday, Nov. 17, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Feel the love and enjoy the comfort of Nonna's kitchen and sample delicious food that you have helped to prepare. Chef Loretta will share with the class her favorite recipes from her grandmother's kitchen at this fun class.

**Menu:** Pizza Margherita with Cherry Tomatoes and Mozzarella; Bread Dumpling Chicken Soup; Ravioli with Ricotta & Spinach in Butter Sage Sauce; Chicken, Tomatoes & Peppers Cacciatore; Parmesan Mashed Potatoes; "Torta della Nonna" Custard Pinenuts Tart; Jam Biscotti

**Fabulous Fish** **Paganini**  
Tuesday, Nov. 18, 2025 6:00 pm (\$95, 2.5hrs) Demonstration

Calling all fish and seafood lovers. Add a playful flavor dance to your palate with a little magic. Bring your appetite and join Chef Loretta. She will show you how to brighten and enhance the flavor of your fish with a touch of fresh herbs and spices. Learn how to select and buy the freshest fish, how to store it, which cooking techniques will work best, and how to create fabulous sauces and dishes in no time. Fish makes a great meal for the whole family to enjoy just in time for the upcoming holiday season.

**Menu:** Pan Seared Sea Scallops with Mushroom Risotto; Linguini with Clams in White Wine & Garlic Sauce; Pistachio Crusted Salmon Filet with Sautéed Spinach Greens in Bell Pepper Vinaigrette; Branzino Mediterraneo with Fall Vegetables & Cherry Tomato Sauce and Fingerling Potatoes; Pear Tarte Tatin with Anglaise Sauce

**Plant-Based Thanksgiving Table** **Martin**  
Tuesday, Nov. 18, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Reinvent the Thanksgiving feast with vibrant plant-based dishes that bring warmth, color, and creativity to your holiday table. Suitable for vegans.

**Menu:** Orange-Cranberry Cornbread Muffins; Roasted Brussels Sprouts with Pomegranate & Hazelnuts; Maple-Miso Glazed Carrots; Whipped Vanilla Sweet Potato Puree with Spiced Pecans; Mushroom & Lentil Wellington; Caramelized Apple Upside-Down Cake

**A Taste of Mamma Mia** **Paganini**  
Wednesday, Nov. 19, 2025 6:00 pm (\$85, 2.5hrs) Hands on

Bring a friend or two, wrap yourself in an apron and indulge in this fantastic Italian menu! Loretta will share these traditional authentic recipes from the old country just like Mamma used to make!

**Menu:** Orange, Rum & Honey Hot Tea; Seafood Salad with Limoncello Dressing; Wedding Soup with Mini Meatballs; Homemade Pici Pasta al Sugo; Chicken Scaloppine Piccata with Artichokes & Roasted Peppers; Chocolate Trifle Martini with Homemade Pizzelle Cookies

**Basic Knife Skills 101** **Hadzigeorge**  
Wednesday, Nov. 19, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Good culinary skills will give you confidence and save you precious time in the kitchen. Chef John will guide you through the techniques that will help you master basic knife skills. Join him as he shares with the class basic knife skills and demonstrates how to use the most important tool of the kitchen. This hands-on class will cover different knife cuts, proper handling, sharpening and caring for knives and safety. Please bring to class a sharp 8-inch chef knife and one paring knife.

**Menu:** Garden Vegetable Chowder; Antipasto Salad; Angel Hair Primavera; Chicken Cacciatore; Apple Filo Strudel

**Sizzling Cuban Favorites** **LaBenne**  
Wednesday, Nov. 19, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Cuba is now open to tourists, and the Cuban food scene is impressive. Join Chef Adam for a fun night and samples of their cuisine

**Menu:** Cuban Roll Sliders; Sweet Potato Empanadas; Cuban Chopped Salad with Plantain Tostones in Avocado Vinaigrette; Ropa Vieja Steak with Arroz Rice with Black Beans, Peppers and Peas; Caramel Flan

**Nouveau Beaujolais Celebration Dinner** **McCoy**  
Thursday, Nov. 20, 2025 6:00 pm (\$95, 2.5hrs) Demonstration

Celebrate the arrival of the new Beaujolais wines from France with a fabulous Feast. Join Chef Tim for a fabulous meal and a great evening of celebration. Parties will be held throughout the country in celebration.

**Menu:** Wild Mushroom Crêpes with Gruyere Cream Sauce; Garbure Bearnaise Vegetable Soup au Gratin; Roasted Beet Napoleons on a Bed of Greens with Goat Cheese & Herbed Mustard Vinaigrette; Coq au Vin with Mashed Root Vegetable; Chocolate Souffle with Cassis Sabayon

**Cooking with Wine** **Csepegi**  
Thursday, Nov. 20, 2025 6:00 pm (\$85, 2.5hrs) Hands-on  
(Adult Class, 21 yrs and older)

Wine and liquors used as ingredients to add a beautiful flavor to food. Wine, especially, is used for its acidic properties, bitterness of its tannins, and its fruit components. Join Chef Kate for a great class exploring the role of wine in a variety of dishes.

**Menu:** Crab Bisque with Sherry Drizzle; Orange & Fennel Salad with Champagne Vinaigrette; Linguine with Cherry Tomatoes & White Wine Sauce; Coq au Vin; Garlic Mashed Potatoes; Crepes with Orange Pastry Cream & Triple Sec Berries

**Flavors of Sorrento** **Paganini**  
Thursday, Nov. 20, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

The taste of the sun is bursting through the cuisine of this little jewel on the Bay of Naples. Discover with us how to recreate the most famous dishes of the Sorrentine Peninsula.

**Menu:** Pizza Margherita Fritta; Mediterranean Salad with EVOO Dressing; Ricotta Ravioli in Pomodoro Sauce; Chicken Scarpariello with Roasted Peppers; Oven-Roasted Potatoes; Puff Pastry Cannoli with Limoncello Cream & Blueberries

**Slow Foods Favorites** **Paganini**  
Friday, Nov. 21, 2025 6:00 pm (\$95, 2.5hrs) Demonstration

Fill your home with the delicious aroma of freshly braised dishes. When you give food the time to cook low and slow, you allow the flavors to really develop and concentrate. Taste the difference and learn the technique for braising and poaching a variety of meats, vegetables and fruits that will become your family favorites.

**Menu:** Lasagna Soup with Parmesan Cheese; Butternut Squash Risotto; Chianti Braised Short Ribs Florentine with Herb Gnocchi; Braised French Daube Chicken Stew with Mushroom and Polenta; Poached Pear with Zabaglione Sauce

**Pumped-Up Thanksgiving Sides** **LaBenne**  
Friday, Nov. 21, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Who needs turkey? This Thanksgiving, we're all about the sides. Join Chef Adam in creating stellar side dishes guaranteed to wow the family this holiday season. These aren't your grandma's mashed potatoes.

**Menu:** Cranberry and Brie Phyllo Bites; Warm Brussels Sprouts Salad with Pancetta & Apples; Butternut Squash Farro Salad with Toasted Seeds & Pomegranate; Chipotle Potato Gratin, Honey-Butter Cornbread Muffins; Sausage-Stuffed Mushrooms; Gingered Cranberry Sauce; Chocolate-Coffee Eclairs

**Family Night: Viva Mexico!** **McCoy**  
Friday, Nov. 21, 2025 6:00 pm (\$95 for 2 family members, \$55 each additional member, 2hrs) Hands-on

Want to spend a fun night out with the whole family while you enjoy a great meal? What are you waiting for? Join Chef Tim for an exciting experience for the whole family. This class is designed for families of all kinds to cook and eat together. Grab your aprons, roll up your sleeves and start cooking together. An unforgettable experience that your kids will be talking about for years to come. Do not forget to take pictures!

**Menu:** Cheese & Salsa Nachos; Chicken Enchilada; Mexican Grilled Beef Tostada; Mexican Tortilla & Vegetable Soup; Churro Donuts with Dulce de Leche



**Fabulous Crepes!****Paganini**

Saturday, Nov. 22, 2025 10:00 am (85, 2.5hrs) Hands-on

Crepes are so versatile, from sweet to savory. We'll learn batter basics to properly flipping the super-thin pancakes to all the delicious ways to fill them. We'll also put together a beautifully layered Crepe Cake.

**Menu:** Wild Mushroom with Mornay Sauce; Monte Cristo Ham & Gruyere Cheese with Raspberry Sauce; Savory Smoked Salmon & Spinach Crepes with Remoulade Sauce; Classic Nutella Crepes; "Mille Crepe" Strawberries & Crème Crepe Cake

**A Truffle & Wine Dinner at Sapore****Paganini**

Saturday, Nov. 22, 2025 6:00 pm (\$165 per person, 2.5hrs)

(Adult class, 21 yrs. and older)

Inspired by a recent truffle hunting trip in Italy's Piedmont region, Loretta will prepare a fabulous menu using this precious ingredient. Wines: Chardonnay, Nebbiolo delle Langhe, Pinot Noir, Reisling

**Menu:** Warm Duck Salad with Shaved Black Truffles on Micro Greens; Sea Scallop Wellington with Mushroom Duxelle on Truffle Beurre Blanc; Mushroom & Brie Bisque with Vegetable Confetti & White Truffle Oil; Homemade Robiola Agnolotti Pasta with Truffle Cream Sauce; Filet Mignon Diane with Wild Mushrooms & Truffle Sauce & Cognac Butter; Mashed Potatoes & Grilled Asparagus; Individual Chocolate Cake with Chocolate Caramel Sauce; Chocolate Truffles

**Artisan Pasta Night****Paganini**

Monday, Nov. 24, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Join us for a delicious and fun pasta night, roll up your sleeves and grab an apron. Together we will prepare a variety of homemade pasta and pair them with sauces. Sample everything prepared in class and discover how easy and delicious pasta from scratch can be.

**Menu:** Pici Pasta with Wild Mushroom and Sausage Cream Sauce; Pappardelle with Tuscan Meat Sauce; Orecchiette with Broccoli Aglio & Olio; Garganelli with Prosciutto Cream Sauce and for dessert Pear Focchettii with Butter Sage Sauce

**Asian Big Bowl****McCoy**

Tuesday, Nov. 25, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

Delicious toppings from East Asia excite your vision, smell, and taste as you create and enjoy these noodle and rice single-bowl meals.

**Menu:** Vietnamese Beef Pho; Singapore Curry Noodles with Shrimp; Thai Fried Rice with Chicken, Ground Peanuts, & Asian Basil; Tonkatsu Donburi with Panko-Crusted Pork Cutlet, Julienne Vegetables, & Japanese Pickles

**Guest Chef Café featuring Loretta Paganini**

Saturday, Nov. 29, 2025 1:00 pm (\$55, 2hrs) Luncheon

Join us for a delicious event at ICASI. Every month we will be showcasing a guest chef fix menu café luncheon. This month we will be featuring one of our talented chef instructors, Loretta Paganini. Together with our professional students she will prepare a delectable seasonal luncheon. Join us for a culinary delight. Seating is limited, register today!

**Menu:** Artichoke Fritters with Remoulade; Caesar Salad with Classic Garlic Dressing; Pappardelle with Tomato Mushroom Sauce; Beef Involtini Stuffed with Prosciutto in Pinot Grigio Sauce with Mashed Potatoes and Sautéed Green Beans; Limoncello Cheesecake with Biscotti Crust

***Looking for great dinner options over the holidays?***

***LPSC & Sapore Holiday Dinners abound!***

***Look for these described in this catalog:***

Saturday, November 1 – A Winemaker Dinner

Saturday, November 22 – Truffle & Wine Dinner at Sapore

Saturday, December 6 – A Sparkling Open House Party

Saturday, December 13 – New York Steakhouse Dinner

Saturday, December 20 – A Christmas Carol Dinner

Wednesday, December 31 – A New Year's Eve Celebration at Sapore

# ADULT CLASSES

(For students 18 or 21 yrs and older)

# DECEMBER

## Family Night: That's Amore

McCoy

Monday, Dec. 01, 2025 6:00 pm (\$95 for 2 family members, \$55 for each additional child or adult, 2hrs) Hands-on

Want to spend a fun night out with the whole family while you enjoy a great meal? What are you waiting for? Join Chef Tim for an exciting experience for the whole family. This class is designed for families of all kinds to cook and eat together. Grab your aprons, roll up your sleeves and start cooking together. An unforgettable experience that your kids will be talking about for years to come. Do not forget to take pictures.

**Menu:** Focaccia Bread with Roasted Red Pepper Olive Oil Dip; Chicken Soup with Pastina; Potato Gnocchi with Bolognese Meat Sauce; Chicken Parmesan; Homemade Gelato in Pizzelle Cups

## Carnivore vs Vegan

Davis

Monday, Dec. 01, 2025 6:00 pm (\$85, 2.5hrs) Hands on

What's the difference between Carnivore vs. Vegan: Can you tell the difference? Together we will create 2 dishes, 1 vegan and 1 not, and see which we like better. Learn what makes each of these types of cooking style unique and participate in a side-by-side tasting to help you choose your favorite.

**Menu:** Goat Cheese Crostini w/ White Balsamic Shrimp; Southwest Dry Rubbed Beef Tacos w/ Cilantro Lime Sauce; Bacon Mac-n-Cheese; Chocolate Cheesecake

## Canadian Baking, Eh?

Barber

Tuesday, Dec. 02, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Chef Nicola, a native Canadian, will share some of her favorite recipes from home. Who can resist these delicious Canadian favorites, eh?

**Menu:** Homemade Flaky Pie Crust Tourtiere; Butter Tarts; Nanaimo Bars; Maple Fudge; Bannock with Homemade Blueberry Jam, Joe Louis Cake

## Delectable Duck

McCoy

Tuesday, Dec. 02, 2025 6:00 pm (\$95, 2.5hrs) Demonstration

Join Chef Tim and learn how to prepare and cook this alluring delicacy. He will show you how to break down a whole duck and utilize its many parts in a variety of delectable dishes.

**Menu:** Duck & Vegetable Strudel with Cherry Mostarda; Mixed Greens with Smoked Duck & Prosecco Vinaigrette; Homemade Fettucine with Duck Bolognese; Seared Duck Breasts with Orange Glaze; Bourbon-Glazed Carrots; Plum Wine Cake with Vanilla Gelato

## Ravioli Raves

Paganini

Tuesday, Dec. 02, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Roll up your sleeves, grab an apron, and join Chef Loretta at this great ravioli-making class. You will learn how to make ravioli from scratch in a variety of shapes and fillings and then pair them with the perfect sauce.

**Menu:** Goat Cheese Herb Agnolotti with Lemon Saffron Sauce; Raviolone Filled with Ricotta, Egg & Spinach with Sage Butter Sauce; Ravioli di Erbette with Pomodoro Sauce; Panzotti alla Genovese with Walnut Sauce; Ravioli Cookies

## Wine Education: Cabernet Sauvignon: The King of Wines with Jeff King

Tues, Dec. 02, 2025 6:00 pm (\$95.00, 1:30 hrs.) Demonstration (Limited 12 Students, 21 yrs. and older)

The holidays bring special treats and celebratory meals. Many tables will be crowned by a bottle or two of Cabernet Sauvignon, a wine well fit for those special occasions. Learn about the surprising origin and history of this great grape variety, as it has traveled from France throughout the world to capture the title of "King of Wines". Taste fine examples from the places it reaches its heights: Argentina, Chile, Tuscany, Napa Valley, and of course the Medoc region in Bordeaux. And be ready to select something you and your holiday guests will love! Jeff is retired from IT management and wine sales. He began as a wine educator in 1995 at the Market Avenue Wine Bar and has remained active for 30 years teaching for wine shops, distributors and private clubs such as the Shoreby Club. He currently scouts new wineries for a local importer and travels each year to various wine regions and trade events. His vocation is to share the love of wine and to help his students understand and expand their own individual palates. Gather a group of friends for an evening of learning and tasting.

**Menu:** Charcuterie Board will be served

## Holiday Vegan Baking

Martin

Wednesday, Dec. 03, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Roll up your sleeves for a festive baking session filled with cookies, bars, and cakes perfect for gifting and gatherings.

**Menu:** Vegan Sugar Cookies with Natural Food Colored Royal Icing; Spiced Apple Bundt Cake with Maple Icing; Cookie Dough 3 Ways: Chocolate Chip Pistachio Cookies, Snowball Cookies, & Snickerdoodles; Chocolate Yule Log (Chocolate Swiss Roll); Baked Polar Bear Powdered Doughnuts

### **In the Kitchen with Loretta** **Paganini**

Wed, Dec. 03, 2025 6:00 pm (3hrs, \$125 per person) Hands-on  
(Due to the special class format space is limited to 12 students)

If you've enjoyed her classes in the past, you will love being "In the kitchen with Loretta." Each student will learn how to make an incredible four-course meal from start to finish. Along the way, you'll learn everything from knife techniques, to how to make the ultimate homemade ravioli pasta, a colorful refreshing salad, stuffed pork scaloppini, silky sauces, crab cakes that will melt in your mouth and a scrumptious trifle for dessert. Each dish will be savored as it's completed, creating a new culinary dining experience. An experience you will then be able to recreate in your own kitchen to impress your guests. Do not wait to sign up this class fills up quickly.

**Menu:** Arancini Risotto Balls Stuffed with Mozzarella with Roasted Tomato Sauce; Caesar Salad with Parmigiano Crepes in Zabaglione Dressing; Homemade Garganelli Pasta in Creamy Prosciutto Peas Sauce; Chicken Scaloppine with Limoncello Garlic Sauce; Rosemary Red Skin Potatoes; EVOO Asparagus in Padella; Individual Buttermilk Panna Cotta Martini with Amarena Cherries

### **From Scratch: Winter Comfort** **Hadzigeorge**

Thursday, Dec. 04, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

When you start with whole ingredients – nothing processed – you create good-for-you food that nourishes as it fills you.

**Menu:** Sausage-Stuffed Cremini Mushrooms; Ribollita Vegetable Soup with Farro; Winter Salad with Lemon Citronette; Individual Chicken Pot Pie; Coffee Bean Crème Brûlée

### **Croissant Crazy** **McCoy**

Thursday, Dec. 04, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Chef Tim has gone croissant crazy! Learn to make croissant dough and these classic favorites. Prepare handmade croissant dough from scratch and turn it into a variety of sweet and savory treats. Bring extra dough home to practice.

**Menu:** Nutty Bear Claws; Ham & Cheese Croissant; Sausage in a Blanket; Herbed-Mushroom Turnover; Chocolate Croissant

### **Cooking Together: Home for the Holidays** **McCoy**

Friday, Dec. 05, 2025 6:00 pm (\$85/person, 2.5hrs) Hands-on

Take a break from your hectic holiday schedule with a celebration meal fancy enough to adorn your holiday entertaining, but with enough traditional goodness to be enjoyed in the comfort of your own home.

**Menu:** Port Wine & Cheddar Spread with Baguette Crisps; Creamy Cannellini Bean Soup with Herbed Oil & Sun-Dried Tomato Coulis; Baby Spinach Salad with Orange Supremes, Candied Walnuts & Sherry Vinaigrette; Spice-Glazed Pork Tenderloin with Currant Jelly; Roasted Chestnut Stuffing; Chocolate Peppermint Mousse Cake

### **A Sicilian Holiday** **Paganini**

Friday, Dec. 05, 2025 6:00 pm (\$95, 2hrs) Demonstration

Spend an evening exploring the best of Sicily as you cook and eat this fantastic romantic holiday dinner.

**Menu:** Arancini Rice Balls filled with Peas and Mozzarella with Pomodoro Sauce; Sicilian Chicken Pastina Soup; Baked Ricotta Cheese Gnocchi with Eggplants & Tomato Sauce; Beef Braciola Stuffed with Prosciutto and Spinach; Mashed Potatoes; Ricotta Cannoli alla Siciliana; Cuccidati Fig Cookies

### **A Day in the Kitchen: Fund. of French Cooking** **Paganini**

Saturday, Dec. 06, 2025 10:00 am (\$165, 4hrs) Hands-on

Spend a day in the kitchen with Loretta exploring French cooking. Together you will discover the best French recipes, the basic techniques, and the ingredients that make up the fundamentals of French cooking.

**Menu:** Crustless Quiche Lorraine; Mushroom Gruyere Crepes with Bechamel Sauce; Salad Tuna Nicoise; Roasted Onion Soup Gratin; Fillet of Fish & Vegetable Mirepoix "En Papillote"; Tomato & Olive Pissaladiere Pizza; Beef Bourguignonne a la Julia Child; Classic Pot-Au-Feu with Horseradish Cream Sauce; Rice & Lentil Pilaf; Potato Dauphinoise Gratin; Orange Crepes Suzette; Pear Tarte Tatin; Lemon Madeleine Cookies

### **Guest Café featuring Chef John Hadzigeorge**

Saturday, Dec. 06, 2025 1:00 pm (\$55, 2hrs) Luncheon

Join us for a delicious event at ICASI. Every month we will be showcasing a guest chef fix menu café luncheon. This month we will be featuring one of our talented chef instructors, John Hadzigeorge. Together with our professional students he will prepare a delectable seasonal luncheon. Join us for a culinary delight. Seating is limited, register today!

**Menu:** Warm Focaccia Bread with Herb EVOO Dipping Sauce; Mixed Green Salad, Pecans, Poached Pears with Maple & White Balsamic Vinaigrette; Braised Short Ribs; Brie-Bacon Brussel Sprouts; Sweet Potato Puree; Pumpkin Spice Bundtlette with Cream Cheese Glaze; Homemade Vanilla Ice Cream

### **A Sparkling Holiday Open House Party** **Paganini**

Saturday, Dec. 06, 2025 6:00 pm (\$95, 2.5hrs) Demonstration

Invite friends and family over for a sparkling Holiday Open House. A delicious way to entertain. In this great class Chef Loretta will show you how to organize yourself in the kitchen, timing, make food ahead of time and beautifully plate them.

**Menu:** Prosecco Strawberry Spritz; Champagne Mushroom Cheese Flan with Puff Pastry; Torta Rustica with Roasted Red Peppers, Spinach & Cheese; Green Bean & Cherry Tomatoes, Shrimp Salad with Lemon White Balsamic Vinaigrette; Beef Wellington with Demi-Glace Sauce; Chocolate Caramel Cake with Raspberry Sauce; Hazelnut Almond Biscotti

**The Italian Feast of the Seven Fishes** **Paganini**  
Monday, Dec. 08, 2025 6:00 pm (\$95, 2.5hrs) Demonstration

The southern Italian Christmas Eve tradition of eating only fish is followed by families all over the world. Discover how to recreate this wonderful meal for your family and friends. Chef Loretta will show you how and share time-saving techniques and delicious make-ahead recipes with you.

**Menu:** Crab & Artichoke Arancini Risotto Balls; Smoked Salmon Caesar Salad with Crostini; Seafood Linguini "ai Frutti di Mare;" "Fritto Misto" Calamari and Peppers in Sweet and Sour Sauce; Baccala Fritters with Pomodoro Sauce; Mussels in Puttanesca Wine Sauce; White Pizza della Vigilia with Pesto & Shrimp; Limoncello Ricotta Biscotti

**A Make-Ahead Holiday Buffet** **Paganini**  
Tuesday, Dec. 09, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

This festive class will show you how to create a wonderful make-ahead Holiday buffet. Join Chef Loretta and discover how easy it can be to prepare a delicious meal without any fuss. Sample delicious recipes, learn basic cooking skills and plenty of time saving tips. Start your Holiday tradition with this great class.

**Menu:** Brie & Raspberry Bites; Orange Walnut Frisee Salad with Honey Dijon Dressing; Homemade Cannelloni Pasta Bolognese; Roasted Pork Tenderloin Wrapped in Prosciutto with Balsamic Sauce; Potato Gratin; Pear & Almond Clafouti with Cream Anglaise

**Holiday Cake Decorating** **Inch**  
Tuesday, Dec. 09, 2025 6:00 pm (\$85, 3hrs) Hands-on

Learn and practice the techniques that are the foundation of the cake decorator's art including cake construction and a variety of piping methods to include flowers, writing and leaf techniques for decoration. You will decorate your own cake to take home just in time for the Holidays. Cake decorator Nancy Inch will teach the fundamentals of baking and decorating. Students will create and decorate a show stopping holiday 6" cake to take home using the techniques learned in class.

**Twisted Taco Tuesday** **LaBenne**  
Tuesday, Dec. 09, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

¡Bienvenidos! Join Chef Adam for an evening of tortilla making and an exploration of Latin American street foods. Go beyond basic tacos to make some truly tasty treats!

**Menu:** Masa Preparada; Pupusas with Nopalitos; Black Bean & Cheese Tlacoyos with Pico de Gallo; Baja Fish Tacos with Citrus Slaw; Chipotle-Honey Chicken Tacos with Corn Salsa & Lime Crema; Cola-Braised Pork Tamales; Champurrado; Horchata Ice Cream

**Homemade Pasta 101** **Paganini**  
Wednesday, Dec. 10, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Grab your apron and roll up your sleeves: it's pasta making time. Learn to prepare homemade pasta in a variety of flavors, shapes, and delicious sauces with Chef Loretta.

**Menu:** Lasagne Verdi alla Bolognese; Ricotta Cavatelli with Pomodoro Sauce; Tagliatelle with Mushroom Alfredo Sauce; Chocolate Fettuccini with Raspberry Sauce

**Gluten-Free Comforts: Cooking & Baking Made Easy** **Martin**  
Wednesday, Dec. 10, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Explore breads, pastries, and savory dishes that everyone will love -- no gluten or animal products required. This hands-on class is designed to make gluten-free cooking and baking delicious and approachable.

**Menu:** Gluten-Free Everything Bagel Rolls with Vegan Cream Cheese; Almond Flour Banana Muffins; Buckwheat & Almond Flour Crepes with Savory Mushroom Filling; Crispy Chickpea Fritters with Lemon-Tahini Sauce; Flourless Chocolate Torte with Espresso Whip

**The Greek Holiday Table** **Hadzigeorge**  
Thursday, Dec. 11, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Join us for a delicious Greek holiday meal with Chef John. Together we will explore traditional Greek recipes and learn how to create classical seasonal dishes.

**Menu:** Spinach Spanakopita; Creamy Chestnut Soup; Christmas Salad with Oranges, Feta and Pomegranate; Greek Pastitsio Lasagna with Bechamel Sauce; Keftedes Meatballs with Tzatziki Sauce; Kourabiedes Butter Cookies

**Holiday Showstopper** **Paganini**  
Thursday, Dec. 11, 2025 6:00 pm (\$95, 2.5hrs) Demonstration

Do you want to impress your guests while entertaining this holiday season? Chef Loretta has put together a wonderful menu to please the eye and impress the palate. Join us and discover how easy it is to create a spectacular menu with just a few tricks of the trade.

**Menu:** Fig Jam, Pistachio & Brie Tartlets; Roasted Butternut Squash Soup with Candied Prosciutto & Pecans; Spinach Tortelloni Pasta Timballi with Mushroom Ragout Sauce; Pan Seared Pork Tenderloin Medallions & Potato Waffles with Apple Cider Cream Sauce; Vegetable Gratin; Amaretto Chocolate Panna Cotta with Fresh Berries

**Christmas Dinner: A Vegetarian Family Feast** **Martin**  
Thursday, Dec. 11, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Create a festive Christmas dinner menu that brings comfort and joy. Perfect for families who want to cook together and celebrate around the table. Suitable for vegans.

**Menu:** Vegan Baked Brie en Croûte with Cranberry Chutney; Roasted Cauliflower Crown with Herb Gravy; Truffle Mashed Potatoes with Black Garlic; Maple-Roasted Root Vegetables; Winter Greens Salad with Citrus Vinaigrette; Hazelnut Praline Chocolate Truffle Cake

**An Italian Christmas** **Paganini**  
Friday, Dec. 12, 2025 6:00 pm (\$95, 2.5hrs) Demonstration

Share a delightful evening and a delicious celebration with friends. Chef Loretta will entertain and surprise you while she prepares her variation of a traditional Italian Christmas menu.

**Menu:** Shrimp Martini in Spicy Sauce; Parmesan Crème Brûlée with Roasted Red Pepper Coulis Sauce; Christmas Salad with Shaved Fennel, Parmesan & Oranges in White Balsamic Lemon Vinaigrette; Porcini Mushroom -Stuffed Agnolotti Pasta in Creamy Mascarpone Sauce; Boneless Capon Roll Stuffed with Prosciutto and Chestnuts in Pomegranate Sauce; Scalloped Potatoes; Oven Roasted Green Bean; Panettone Holiday Trifle with Custard and Berries; Assorted Biscotti; Italian Truffles

**Date Night: Miami Heat** **LaBenne**  
Friday, Dec. 12, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Spice things up this winter with a trip to the tropics! Explore the bold and spicy flavors of Miami and the Caribbean with Chef Adam and that special someone. These dishes are sure to take the chill out of the air for a bit!

**Menu:** Mango Margaritas with Ancho Chili; Spicy Tuna Rice Cakes; Beef Empanadas with Poblano Crema; Coconut Curry with Shrimp; Jerk Fish with Pineapple Salsa and Hot Fried Rice; Jalapeno-Lime Sorbet

**Mozzarella Workshop** **Paganini**  
Saturday, Dec. 13, 2025 10:00 am (\$65, 2hrs) Hands-on

Join Chef Loretta and Miceli Dairy Products to learn to make fresh mozzarella from curd, braided and stuffed mozzarella, and ricotta cheeses. Bring to class a pair of heat-resistant gloves or you can purchase a pair at LPSC before the class.

**Menu:** Insalata Caprese with Tomato, Basil & Mozzarella; Penne Primavera with Grilled Vegetables & Mozzarella; Chicken, Pear & Mozzarella Salad; Roasted Red Pepper & Prosciutto-Stuffed Mozzarella

**Ladies' Holiday Tea** **Paganini**  
Saturday, Dec. 13, 2025 2:00 pm (\$85, 2hrs) Demonstration

Treat yourself to a tea party to celebrate the holidays. A perfect occasion to indulge with delicious food. Enjoy the luxury of a by-gone era as you sample bite-sized treats. A great Holiday gift for your friends. Fancy party hats are entirely encouraged.

**Menu:** Smoked Salmon, Arugula & Cream Cheese Wrap; Chicken Salad Tea Sandwiches; Turkey & Cranberry Tea Sandwiches; Lemon Madeleines; Mini Eclairs; Pistachio Shortbread Cookies; Orange & Chocolate Scones with Clotted Cream and Assorted Jam; the Perfect Cup of Tea

**New York City Steakhouse** **McCoy**  
Saturday, Dec. 13, 2025 6:00 pm (\$95, 2.5hrs) Demonstration

Born in a bygone era, the NYC steakhouse is as enduringly popular as the classic dishes it serves.

**Menu:** Baked Clams with NYC White Cheddar & Canadian Bacon; Mixed Greens with Sherry Vinaigrette & Shaved Apples; Strip Loin Bordelaise with Maître d'Hotel Butter & Roasted Mushrooms; Asparagus Bearnaise; Potato Allumettes; Glazed Raspberry & Chocolate Cheesecake

**Perfect Pierogi** **McCoy**  
Monday, Dec. 15, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Combine your choice of dough, fillings, cooking method, and garnishes to create the perfect pierogi. Roll up your sleeves, grab your apron and join in the fun!

**Menu:** Simple, Egg & Sour Cream Pierogi Doughs; Potato, Onion, Cheddar, Sauerkraut, Bacon, Mushroom & Braised Pork Savory Fillings; Farmers Cheese, Berry & Dried Fruit Sweet Fillings; Caramelized Onions, Sour Cream & Fresh-Made Applesauce Garnishes

**Culinary Book Club** **King**  
Monday, Dec. 15, 2025 6:00 pm (\$55, 2hrs) Demonstration

Will the Krank's really take a Caribbean Cruise instead of celebrating Christmas? Recipes will be demonstrated and then enjoyed as we discuss the book. Please read the book prior to class. Book: ***Skipping Christmas*** by John Grisham

**Menu:** "Hickory Honey Ham" & Potato Soup; Luther's Last Minute Caribbean Jerk Chicken & Vegetable Skewers; Pigeon Peas & Rice; Frosty's Coconut & Pineapple Ice Cream with Cinnamon Sugar Churros

**Make & Take: Holiday Cookies** **Barber**  
Tuesday, Dec. 16, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Baking holiday cookies is a tradition at this time of year, whether you are baking them for family or giving them as gifts. Learn these delicious recipes to add to your repertoire. Take one dozen cookies home with you.

**Menu:** Cookie Butter Stuffed Gingerbread Cookie Sandwiches; Pistachio Macaron Christmas Trees with Honey Almond Buttercream; Coffee Cake Strudel Cookies; Cheesecake Stuffed Red Velvet Crinkle Cookies; Chocolate-Dipped Orange Shortbread Cookies; Sea-Salt Brownie Cookies

**Merry Molecular Christmas!** **LaBenne**  
Wed., Dec. 17, 2025 6:00 pm (\$85, 2.5hrs) Demonstration

He's making a list and checking it twice. He's gonna find out who's been doing their science homework! Explore modern trends in food science and plating with Chef Adam as he takes you through this Christmas-inspired menu packed with interesting culinary transformations.

**Menu:** Hot Chocolate with Coffee-Cardamom Foam; Egg Nog Spheres; Romaine Salad with Cranberry-Winter Spice Espuma; Roasted Turkey Breast with Apple Cider Foam; Chestnut Rice and Roasted Brussels Sprouts; Fruitcake Sponge with Vanilla-Walnut Powder and Rum Gel

**Girls' Night Out: Shrimp Crazy** **McCoy**  
Wednesday, Dec. 17, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Bring your BFF and join Chef Tim at this fabulous hands-on cooking class. Learn the basics of buying and cooking a variety of shrimp dishes while having fun.

**Menu:** Marinated Shrimp Tacos with Cilantro Cream & Veggie Slaw; Shrimp, Tomato & Corn Salad with Lemon Vinaigrette; Shrimp & Butternut Squash Risotto; Stuffed Shrimp Scampi in Puff Pastry Wellington with Citrus Beurre Blanc Sauce; Apple Crepes with Caramel Sauce

**Holiday French Macarons** **Barber**  
Thursday, Dec. 18, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

This special French confection is a culinary world favorite especially at the holidays. Chef Nicola will show you one macaron shell recipe that can be used five different ways just by changing the piping shape, shell color and flavor or decorations depending on the recipe.

**Menu:** Sugared Cranberry Macarons with Orange Buttercream; Vanilla Macarons with Eggnog French Buttercream; Hot Chocolate Macarons with Homemade Marshmallow Fluff and Chocolate Ganache; Snowball Macarons with Coconut White Chocolate Ganache; Giant Crème Brûlée Macaron Cake with Vanilla Pastry Crème and French Buttercream

**French Bistro for the Holidays** **Hadzigeorge**  
Thursday, Dec. 18, 2025 6:00 pm, (\$85, 2.5hrs) Hands-on

Gather a few friends and help us bring the flavors of France to our kitchen. Join Chef John in the preparation of a traditional French bistro menu, hard to resist recipes that will set the stage to an unforgettable evening.

**Menu:** Onion Soup with Gruyere Croutons; Grilled Herb de Provence Chicken with Crispy Potato Cakes & Remoulade Sauce; Poach Pear Salad with Goat Cheese Coins in Champagne Vinaigrette; Plum Frangipane Tart Tatin

**Sushi Primer** **McCoy**  
Friday, Dec. 19, 2025 6:00 pm (\$95, 2.5hrs) Hands-on

After watching Chef Tim's technique demonstrations, make and eat your own delicious rolls, hand rolls, and individual pieces of sushi.

**Menu:** Maki-Zushi (Classic Rolled Sushi); Nigiri-Zushi (Finger-Sized Portions); Temaki-Zushi (Hand-Rolled Sushi)

**A Christmas Carol Dinner** **McCoy**  
Saturday, Dec. 20, 2025 6:00 pm (\$95, 2.5hrs) Demonstration

The great Christmas Carol Feast returns, and Chef Tim is ready to prepare a variety of classic dishes for you to enjoy. Picture glittering Christmas lights, trees dusted with snow, dazzling decorations and a meal to please even Ebenezer Scrooge. Join us for a very British holiday meal.

**Menu:** Smoked Salmon and Cream Cheese Torte with London Bread; Creamy Mushroom Soup with Vegetable Confetti; Mixed Greens Salad with Figs, Walnuts in Sherry Vinaigrette; Beef Tenderloin Wellington with Port Wine Sauce; Roasted Winter Vegetables; Potato Stilton au Gratin; Individual Plum Pudding with Creme Anglaise Sauce

**Scrumptious Holiday Breads** **McCoy**  
Monday, Dec. 22, 2025 6:00 pm (\$85, 3hrs) Hands-on

Bring the gift of warmth with these holiday-inspired breads. Roll up your sleeves and join chef Tim for a sweet dough inspired night. Together we will learn how to create the perfect sweet dough and turn it in delicious Holiday breads. Each person will take home one small loaf of bread that they help to create.

**Menu:** Cranberry & Almond Angelica; Individual Cherry & Cheese Danish Braid; Christmas Stollen; Cinnamon Pecan Rolls with Mascarpone Frosting and Classic Brioche

**Dim Sum Dumplings** **McCoy**  
Saturday, Dec. 27, 2025 1:00 pm (\$85, 2.5hrs) Hands-on

Fill and fold a delicious array of popular dumplings using traditional fillings, handmade wrappers, and savory dipping sauces.

**Menu:** Classic Pork Pot Stickers; Shrimp & Chive Dumplings; Vegetarian Soup Wontons; Spicy Chicken Fried Wontons; Soy-Vinegar Dipping Sauce Variations; Hot Chinese Mustard Sauce; Sweet & Sour Dipping Sauce



**New Year's Cocktail Party****LaBenne**

Monday, Dec. 29, 2025 6:00 pm (\$95, 2.5hrs) Demonstration  
(Adult class, 21 yrs. and older)

Happy New Year! Ring in the new year with some of Chef Adam's best cocktail creations accompanied by a selection of hors d'oeuvres to keep your New Year's Eve going strong!

**Menu:** Cranberry & Winter Spice Sangria; White Cranberry Arnold Palmer (Mocktail); Chestnut & Mushroom Turnovers; Caramel Apple Spritz; Buffalo Cauliflower Dip with Fresh Tortilla Chips; Yule Mule; Confit Tomato Bruschetta; Sugarplum 75; Spicy Falafel with Garlic Tourn

**Gli Gnocchi****Paganini**

Monday, Dec. 29, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Let Chef Loretta show you incredible variations on the theme of Italy's favorite little dumplings, gnocchi.

**Menu:** Gnocchi Della Nonna; Potato Gnocchi in Tomato Sauce; Polenta Gnocchi with Wild Mushroom Ragout Sauce; Semolina Gnocchi with Gorgonzola Sauce; Spinach & Ricotta Gnocchi with Mornay Sauce; Zeppole

**Cozy Winter Soups and Stews****LaBenne**

Tuesday, Dec. 30, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

Sure is getting chilly out there! Settle in for a cozy meal of artisanal breads, hearty soups and stews with Chef Adam. Enjoy a variety of soups and stews along with plenty of fresh bread for dunking!

**Menu:** Caramelized Carrot & Harissa Soup with Spiced Naan Bread; Loaded Baked Potato Soup with Overnight Sourdough; Chili con Carne with Jalapeno Cheddar Cornbread Muffins; White Chicken Chili with No-Knead Ciabatta Rolls; Gingerbread Blondies

**Comfort Food: Risotto****Paganini**

Tuesday, Dec. 30, 2025 6:00 pm (\$85, 2.5hrs) Hands-on

A smooth and creamy Italian staple, risotto has earned a well-deserved spot on the list of all-time favorite comfort foods.

Chef Loretta will show you how easy it can be to make consistently fantastic risotto in your own kitchen. **Menu:** Mozzarella & Tomato Sauce Arancini; Brown Rice-Mushroom Risotto; Butternut Squash & Prosciutto Risotto; Tuscan White Bean, Farro & Basil Risotto; Creamy Zucchini-Tomato Risotto with Shrimp; Arborio White Chocolate & Cranberry Rice Pudding

**A New Year's Eve Celebration****Paganini/McCoy**

Wednesday, Dec. 31, 2025 6:00 pm (\$145, 2.5hrs) Dinner  
(Limit to 24 guests, 21 yrs. and older)

As we say goodbye to 2025, it's time to ring in the New Year with a great celebration at Sapore. Invite your friends and join us for a memorable New Year's Eve celebration meal paired with wines.

**Menu:** Amuse Bouche; Shrimp Martini Cocktail in Limoncello Sauce with Micro Greens & Red Caviar; Lobster Bisque Encroute; Caprese Salad with Cherry Tomatoes, Cigligine Mozzarella, Pistachio Pesto and Balsamic Pearls; Panzarotti Pasta in Walnut Cream Sauce; Blood Orange Sorbet; Roasted Tenderloin Beef Medallions with Bourbon Mushroom & Truffle Demi Glace Sauce; Butter Mashed Potatoes; Vegetable Bundles; Individual Chocolate Hazelnut Bomb with Caramel Sauce; Tuxedo Strawberries; Assorted Truffles



ICASI is a top accredited culinary school that offers Basic Techniques Certificate & Advanced Techniques Diploma programs in Culinary Arts & Pastry Arts. Chef owned and operated with personal attention to your goals and career services.

Find out more at one of our upcoming Open Houses:  
Tuesday, November 11, 11:30 am and 6:00 pm  
Saturday, December 20, 10:00 am

*For information*  
Call (440) 729-7340 or  
[admissions@icasis.edu](mailto:admissions@icasis.edu)

# COOKING WITH A PARTNER

(Staff, \$155 per couple, 2.5hrs) Hands-on

Partners divide into chef-coached teams that each create and plate one course in a multi-course meal enjoyed by the entire class. While dining, participants share the tips and secrets that lead to successful execution of each recipe. Upon completion of the meal, diners vote by popular acclaim for the favorite dish of the evening. This is our most popular class format - be sure to sign up early to enjoy it with your favorite cooking partner!

## Cooking with a Partner: Bootleggers' Speak Easy

Saturday, Nov. 01, 2025 6:00 pm

Go back to the days of Al Capone, when Prohibition created an era of daring and danger around the night life and rum-running gangs gave birth to some favorites of the American urban food scene.

**Menu:** Spicy "Bang Bang" Shrimp with Hot Peppers & Garlic Aioli; Shaved Brussels Sprouts Salad with White Balsamic Vinaigrette; "The Big Cheese" Manicotti with Tomato Sauce, and Meatballs; "Loaded" Grilled Beef Flank Steak with Roasted Red Peppers, Spinach and Caciocavallo Cheese; "To Die For" Chocolate Red Velvet Cake with Pomegranate Sauce

## Cooking with a Partner: Bourbon Street

Saturday, Nov. 15, 2025 6:00 pm

Let the good times roll as you join us for a feast of New Orleans favorites.

**Menu:** Crab Cakes with Remoulade Sauce; Creole Salad with Sugar Pecans and Shallot Dressing; Chicken Gumbo with Buttermilk Biscuits; Seafood Jambalaya with Shrimp; Red Beans & Rice with Andouille Sausage; Bourbon Praline Cake with Caramel Sauce

## Cooking with a Partner: The Saffron Table

Saturday, Dec. 06, 2025 6:00 pm

Exotic spices are combined in tantalizing combination as you prepare and enjoy this feast with your partner and friends.

**Menu:** Butternut Squash Samosas with Mint & Tamarind Chutneys; Potato Croquettes in Spiced Tomato Sauce; Stuffed Naan Bread with Cheese & Spinach; Yogurt-Braised Chicken Korma in Saffron-Almond Sauce; Basmati Rice Pilaf with Mixed Lentils & Black Mustard Seeds; Sweet Semolina Crepes with Mango-Coconut Buttermilk Ice Cream

## Cooking with a Partner: Joyeux Noël

Saturday, Dec. 20, 2025 6:00 pm

Spend an unforgettable night exploring French cooking as you prepare a fabulous meal that will make you say "Bon Appetit."

**Menu:** Shrimp Gougères; Ratatouille Petit Quiches; Mushroom Bisque au Gratin; Frisée Salad with Poached Pears; Candied Pecans & Goat Cheese; Herb & Garlic Stuffed Roasted Cornish Hens au Jus; Wild Rice Pilaf; Green Beans Almondine; Chocolate Caramel Tart



# PARENT-CHILD CLASSES

## Tots (Ages 3-6) Hands-on

(\$75 for one parent & one child, \$45 for each additional person, 1.5hrs)

### **Tots: If You Teach a Kid to Cook**

**Stepanek**

Saturday, Nov. 15, 2025 10:00 am

Prepare fun, kid-friendly recipes based on favorite books by Laura Numeroff such as If You Give a Mouse a Cookie, If You Give a Moose a Muffin, If You Give a Cat a Cupcake, If You Give a Dog a Donut; If You Give a Pig a Pancake.

**Menu:** Cheesecake Sprinkle Cookies; Chocolate Chip Muffins; Beach Party Cupcakes; Old Fashioned Blueberry Cake Donuts; Banana Bread Pancakes

### **Tots: Gobble-Gobble Treats**

**Peters**

Saturday, Nov. 22, 2025 10:00 am

Calling all little chefs! Let the fun begin! Come join us – you’re sure to have a Happy Thanksgiving with these delicious recipes for the season.

**Menu:** Turkey Pot Pie; Fall Cut-Out Cookies; Chocolate-Covered Acorn Rice Crispy Treats; Pumpkin Turkey Cupcakes with Caramel Frosting

### **Tots: Breakfast with Santa**

**McCoy**

Saturday, Dec. 20, 2025 10:00 am

Santa will think you are a very good boy or girl when you serve him these great breakfast recipes.

**Menu:** Orange Smoothies; Belgian Waffles with Strawberry Sauce; Crepes with Cream Cheese, Chocolate Chips & Bananas; Blueberry Streusel Muffins

## Cooking with Kids (Ages 7-11) Hands-on

(\$75 for one parent & one child, \$45 for each additional person, 2hrs)

### **Cooking with Kids: Muffin Magic**

**Peters**

Saturday, Nov. 01, 2025 10:00 am

These homemade muffins will make you smile.

**Menu:** Taco Muffin Cups, Pepperoni Pizza Cups; Apple-Cinnamon Muffins; Chocolate Chip Cupcakes with Cream Cheese Frosting

### **Cooking with Kids: Thanksgiving Dinner**

**LaBenne**

Saturday, Nov. 22, 2025 1:00 pm

Chef Adam will share these kid-friendly Thanksgiving recipes that you and your child can make together at home for the holiday.

**Menu:** Turkey-Shaped Cheese Ball with Crackers; Fall Fruit Salad; Maple-Glazed Turkey Breast with Cheesy Brussels Sprouts and Sourdough Stuffing; Caramel Apple Cupcakes

### **Cooking with Kids: Baking with Grandma: Holiday Cookies**

Saturday, Dec. 06, 2025 10:00 am

**Peters**

How much fun you can have baking together and making wonderful cookies! Chef Rae, a grandma herself, will show you and your grandparent how easy it is to make wonderful homemade cookies and create unforgettable memories to last a lifetime.

**Menu:** Christmas Cut-Out Sugar Cookies with Royal Icing; Chocolate Cookies with Cream Cheese Frosting; Almond Snowball Cookies; Brown Sugar Kiss Cookies all served with a cup of hot chocolate



### ***The Gourmet Store***

8613 Mayfield Road  
Chesterland, OH 44026

#### **Hours**

Monday-Saturday 9am-4pm

*Hours extended when class is in session*

(440) 729-1110

[www.lpscinc.com](http://www.lpscinc.com)



Gift Certificates are a great idea!  
They can be used for classes or in  
our Gourmet Store.

# KIDS ONLY CLASSES

## Kids (Ages 7-11) Hands-on

(\$55 per person, 2 hrs)

### **Kids: Baking Donuts from Scratch**

**Barber**

Saturday, Nov. 08, 2025 10:00 am

Check out Chef Nicola's take on easy donut recipes kids can make from scratch. Kids love donuts but instead of having store-bought ones, it's healthier to make your own baked ones. These are simple donut recipes that kids will enjoy making and eating. They're tender and delicious.

**Menu:** Maple Glazed Donuts; Chocolate Donuts with Chocolate Glazed; Powdered Sugar Donuts; Jelly Donuts; and Scrumptious Pizza Donuts

### **Kids: Gingerbread House**

**Peters**

Saturday, Dec. 13, 2025 10:00 am

Channel Hansel & Gretel as you design your very own gingerbread house. Learn to make gingerbread people too! Students will decorate a pre-assembled gingerbread house which they will take home at the end of class.

**Menu:** Gingerbread, Royal Icing, Assorted Candy

### **Kids: Make & Take: Holiday Gifts**

**Stepanek**

Saturday, Dec. 20, 2025 1:00 pm

Share the holiday spirit with friends and family. Chef Toni will teach you how to make some fun holiday food gifts. First, we'll make the food item in class, then we'll make a gift version for you to give away.

**Menu:** White Peppermint Bark; Lemon Glaze Biscotti; Peanut Crunch Candy Bars; Granola Mix-in-a-Jar; Mug of Hot Chocolate Mix with Chocolate Spoon; Chocolate Dipped Pretzels

## Teens (Ages 12-17) Hands-on

(\$65 per person, 2 hrs)

### **Teens: Soda Shoppe**

**LaBenne**

Saturday, Nov. 08, 2025 1:00 pm

Soda pop isn't just for drinking! It can be used in cooking, too. Fizzy drinks add both flavor and the right consistency to these delicious, down-home BBQ sauces, marinades, baked goods, side dishes and more.

**Menu:** Cola Burger Sliders; Root Beer Barbequed Pulled Pork Tacos; Orange Soda Grilled Chicken Wings; Dr. Pepper Apple Baked Beans; Mountain Dew Cupcakes; Sparkling Soda Pink Lemonade Float

### **Teens: Thanksgiving Desserts**

**LaBenne**

Saturday, Nov. 15, 2025 1:00 pm

Join Chef Adam for some fun in the kitchen! You will explore the world of baking and create a delicious array of sweet treats and enjoy working alongside classmates as we practice making from-scratch versions of favorites.

**Menu:** Trio of Bite-Sized Pies – Apple, Pecan, & Chocolate; Pumpkin Cupcakes with Cream Cheese Frosting; Cinnamon Cake Donuts with Apple Cider Glaze

### **Teens: Holiday Macarons**

**Barber**

Saturday, Dec. 06, 2025 1:00 pm

These delicate, airy, petite treats are all the rage in boutique pastry shops. Master the technique to create these tiny, tasty holiday treats.

**Menu:** Peppermint Bark Macarons with Peppermint Ganache and a White Chocolate Shell; Vanilla Snowman Macarons with Butterscotch Ganache and Butterbeer Buttercream



*Plan your next event with us!*

440-729-7340

*privateevents@lpscinc.com*





## ***Loretta Paganini International Tours***

Space is limited. Please call 440-729-7340 ext. 234 for more information. Tours include breakfast daily, cooking classes, welcome and farewell dinners, three meals at local restaurants, wine and olive oil tasting, market tours, shopping excursions, and ground transportation.

### **Last 2026 Tour Available:**

#### **Gastronomic Tour of Portugal**

Seven Nights: Lisbon, Evora, Sintra, Cascais, Coimbra, Porto

October 1-9, **2026 (6 seats left)**

Cost \$6,995 per person, double occupancy, airfare not included

### **Upcoming 2027 Tours:**

#### **Flavors of Puglia**

Seven Nights: Monopoli, Conversano, Matera, Lecce, Otranto

May 9-17, 2027

Cost \$6,995 per person, double occupancy, airfare not included

#### **Southern Tour: The Amalfi Coast**

Seven Nights: Sorrento, Amalfi, Capri, Positano, Assisi, Orvieto, Perugia

May 21-29, 2027

Cost \$6,995 per person, double occupancy, airfare not included

#### **Italia Romantic (New Tour)**

Seven Nights: Verona, Bologna, Stesa on Lago Maggiore, Sirmione on Lake Garda

September 10-18, 2027

Cost \$6,995 per person, double occupancy, airfare not included

#### **Harvest Tour of the Wine Regions of Italy**

Seven Nights: Tuscany, Piedmont, Liguria, Camogli, Lucca, Siena, Cremolino, Acqui Terme, Pisa

September 21-29, 2027

Cost \$6,995 per person, double occupancy, airfare not included

#### **Undiscovered Italy (New Tour)**

Seven Nights: Exploring stunning small medieval towns in the Regions of Umbria, Tuscany and Marche

October 3-11, 2027

Cost \$6,995 per person, double occupancy, airfare not included



The Loretta Paganini School of Cooking  
8613 Mayfield Road, Chesterland, Ohio 44026

Telephone: 440.729.1110 or 440.729.COOK  
Fax Form To: 440.729.6459  
Register Online: [www.lpscinc.com](http://www.lpscinc.com)  
Email: [lpsscinc@msn.com](mailto:lpsscinc@msn.com)

Registration: All classes are to be paid for in advance of class and payment is due upon registration.

Please make check payable to:  
THE LORETTA PAGANINI SCHOOL OF COOKING

WE WILL ATTEMPT TO ACCOMMODATE FOOD ALLERGIES WITH  
ADVANCED NOTIFICATION  
(18 yrs. & older for adult classes not designated for children)

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City: ..... State: ..... Zip: .....  
Phone: .....  
☐ Check ☐ Mastercard ☐ Visa  
☐ Money Order ☐ Discover ☐ Gift Certificate  
Card #: ..... Exp. Date: .....  
Signature: .....  
Gift Certificate or Check # and Amount: .....

#### Mission Statement

The Loretta Paganini School of Cooking is devoted to the education of its customers. Our mission is to help people create better meals and to make better informed culinary decisions at home by providing entertaining educational opportunities, learned in a cozy, yet well-equipped environment and to stimulate their culinary creativity through enhanced kitchen confidence.

#### Cancellation & Refund Policy

At LPSC, Inc. we know life happens. If you are unable to attend a class for any reason just let us know and we will refund your class tuition minus the non-refundable registration fee. **Each class has a percentage of its class fee dedicated to set costs associated with the class which we call the non-refundable registration fee. All class tuition fees include a 25% non-refundable registration fee.** Non-refundable registration fees will never exceed \$200.00.

The full amount of the registration fee is non-refundable except for the following situations:

In the event of insufficient enrollment a class may be rescheduled or cancelled. We typically make this decision five (5) days in advance of the scheduled class. We will make every effort to notify you in advance through the contact information you provided and provide you a full refund including the registration fee. In case of inclement weather, or other circumstances beyond our control, a class may be rescheduled or cancelled without prior notice. Again, we will make every effort to notify you in advance through the contact information you provided and provide you a full refund including the registration fee. Gastronomic Tours & Events at Sapore are Non-Refundable

#### Liability

The LPSC will not be held liable for any loss, injury or damage to students or their property, due to any act, neglect or omission by the school, its agents or employees. The LPSC reserves the right under unavoidable circumstances or adverse weather conditions to alter the timing or content of any course and to substitute any teacher.

## INTERNATIONAL CULINARY ARTS & SCIENCES INSTITUTE

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(440) 729-7340 [www.icasi.edu](http://www.icasi.edu)

#### Programs

- Basic Techniques Certificate Programs anchor your career training in the time-tested methods of classical European cuisine.
- Culinary Arts students study ingredient identification and handling, cooking methods, and classical and modern savory preparations.
- Pastry Arts students study fundamental baking science and classical techniques for creating a wide range of baked goods, pastries, and cakes.
- Students in both programs receive National Restaurant Association Serv-Safe sanitation training and nutrition training.
- Advanced Techniques Diploma Programs expand upon your Basic Techniques Certificate training to propel your career towards a managerial leadership role.
- Culinary Arts students receive training in the ingredients and techniques of the great global cuisines.
- Pastry Arts students receive training in specialized skills including sugar work, sculpted cakes, and wedding cakes.
- Students in both programs receive training in food service management, Student Café, and offsite externships.

#### Scheduling Options

- Students can register for courses in Day, Evening, or Saturday Only scheduling options.
- Certificate program students can complete their coursework in as little as two quarters (four quarters using the Saturday Only option).
- Diploma program students can complete their coursework in as little as six quarters.
- The ICASI Scholarship Fund, an independent 501(c)(3) non-profit corporation, accepts applications for scholarships during each academic quarter.
- Both current and incoming students are eligible to apply for scholarship awards.
- If interested, please inquire about eligibility and application requirements with an ICASI representative.

### Join Us for an Open House

**Tuesday, November 11, 11:30 am & 6:00 pm**

**Saturday, December 20, 10:00 am**

**Contact Alyson King to RSVP or for a private tour.  
at 440-729-7340 or [admissions@icasi.edu](mailto:admissions@icasi.edu)**

