THE LORETTA PAGANINI
SCHOOL OF COOKING

SEPTEMBER & OCTOBER 2026

COURSE SCHEDULE

8613 Mayfield Road, Chesterland, Ohio 44026
(440) 729-1110 www.lpscinc.com

TECHNIQUES CLASSES

Basic Techniques of Cooking 1 (4 Sessions) **Neil Martin**

Tuesdays, September 8, 15, 22, 29, 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 Gratin; 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) **Neil Martin**

Tuesdays, October 6, 13, 20, 27 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) **Neil Martin**

Tuesdays, November 3, 10, 17, 24, 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; Fettucine 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) **Neil Martin**

Wednesdays, September 9, 16, 23, 30, 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) **Neil Martin**

Wednesdays, October 7, 14, 21, 28, 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 Puttanesca Sauce; Grilled Flank Steak Chimichurri; Seared Broccolini with Garlic Vinaigrette; Pan-Fried 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

The Basic Techniques of Cooking 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.
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. **(Adult class, 18 yrs. and older)**

Luscious Laminated Doughs: Puff Pastry, Croissant & Danish (3 Sessions) (Adult class, 18 yrs. and older) **McCoy**
Thursday, September 3, 10, 17 2026 6:00pm ($275, 3x2.5hrs, 0.75CEU) Hands-on

Discover the best techniques for creating different types of laminated dough. Join Chef Tim for a fun three-part series exploring how to create mouthwatering pastries just in time for the holiday Season. Learn how to make classic puff pastry dough, flaky croissant dough, and rich Danish dough and then turn them into these classic pastry favorites.

Class 1: Puff Pastry Dough Menu: Sausage in a Blanket; Herbed Mushroom Turnover; Seafood Vol au Vent; Fresh Berry Napoleon; Classic Brown Sugar and Cinnamon Palmier
Class 2: Croissant Dough Menu: Ham & Cheese Croissant; Mini Beef Wellington; Classic Croissant; Nutty Bear Claws; Pain au Chocolat Croissant
Class 3: Danish Dough Menu: Individual Danish Pinwheels; Cinnamon Rolls; Cheese and Cherry Danish Loaf; Danish Nut Roll

Basic Cake Decorating Workshop (4 Sessions) **Yaecker**
Wednesdays, Sept. 9, 16, 23 & 30, 6:00 pm ($295, 4x2.5hrs) Hands-on (Adult class, 18 yrs. and older)

Chef Allyson will teach the fundamentals of basic cake decorating techniques using buttercream frosting in this four-part workshop series. Students will create and decorate their own cakes using the techniques learned in class.

Week 1: Cake Making: Overview of mixing methods: creaming, reverse creaming/paste, blended, and foam/sponge; recommended cake baking essentials/equipment.
Menu: Simple Vanilla Cake (creaming method); Golden Vanilla Cake (reverse creaming method); Carrot Cake (blended method); Chocolate Sponge Cake (foam/sponge method).
Week 2: Fillings & Buttercreams: Each student will make their own batch of decorator's buttercream, which they will use in the following weeks to practice decorating techniques and frost their final project.
Menu: Different kinds of buttercream including Italian Buttercream, Swiss Buttercream, Decorators' Buttercream and American Buttercream
Week 3: Decorating Techniques: Writing on cakes (use as a warmup), borders, flowers
Menu: Borders to include Shell Border, Zigzag, Rosettes, Reverse Shells, Rope Border, Fleur-de-lis, and Garlands/Swags. Flowers to include Rose buds, Roses, Cherry Blossom, Primrose
Week 4: Assembling Final Cake: Chef Allyson will demonstrate how to tier, torte, fill, dowel and frost a cake. Then, using previously made cakes and buttercreams, students will create and decorate their own cakes using all techniques learned over the course of the workshop.

Eastern European Baking Techniques (2 Sessions) **Barber**
Mondays, September 14 & 21, 2026, 6:00 pm ($145, 2x3hrs, 0.6 CEU) Hands-on (Adult class, 18 yrs. and older)

Discover the perfect techniques for European Baking. In this comprehensive two-day hands-on series, you will acquire the skills & methods for creating a variety of dough & cakes.

Week 1: Strudel; Nut Roll; Poppy-Seed Roll; Kolacki; Angel Wings
Week 2: Linzer Cookie; Dobos Torte; Sacher Torte; Vanilla Crescents

Methods for Artisan Bread (3 Sessions) **McCoy**
Mondays, September 28, October 5, 12, 2026, 6:00 pm ($225, 3x3hrs, 0.9 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
Week 3: Potato & Rosemary Bread; Multi-Grain Bread with Assorted Whole Grains; Millet, Sunflower & Flaxseed Bread; Neo-Traditional Bavarian Pumpernickel

Back to Basics: Skill Builder Series (2 sessions) **Ambros**

Thursdays, Oct. 1 & 8, 2026, 6:00 pm ($175, 2x2.5hrs, 0.25CEU) Hands-on (Adult class, 18 yrs. and older)

Unlock the core techniques every confident home cook needs in this hands-on, multi-course fundamentals class. You'll learn how to handle a knife with precision, control heat like a pro, build flavor through sautéing and roasting, master emulsified dressings, and finish with a foolproof dessert that teaches the science of baking. Each class focuses on a foundational skill, giving you the knowledge to recreate restaurant-quality meals at home with ease. Whether you're brand new to the kitchen or ready to sharpen your technique, this class series builds the skills that make great cooking feel simple, intuitive, and fun.

Week One Menu: Focaccia with Herbed Ricotta Spread; Tomato & Roasted Red Pepper Bisque; Shaved Fennel & Citrus Salad with a Honey Lemon Vinaigrette; Seared Pork Tenderloin with Sautéed Brussels Sprouts; Creme Brûlée with Fresh Berries

Week Two Menu: Mushroom & Gruyere Puffs; Butternut Squash & Pancetta Harvest Salad; Shrimp Scampi with Handmade Spaghetti; Chocolate Galette with Espresso Whipped Cream

Techniques of Healthy and Flavorful Cooking 101 (3 sessions) **S. Martin**

Wednesdays, October 7, 14, 21 6pm-8:30pm ($275, 3 classes x 2.5hrs, 0.75CEU) Hands-on (Adult class, 18 yrs. and older)

Jazz up your diet with these delicious dishes! Eating healthily is easier than you think! If you want to improve your eating habits, lifestyle and overall health without renouncing the pleasure of tasty meals or having to spend hours in the kitchen, learn new quick and easy cooking techniques using fresh seasonal ingredients with Chef Sarah. The principles of vegetarian eating are easy to apply to every meal. Explore delicious and nutritious vegetarian and vegan cuisine including plant-based cooking for every part of your day in these specially designed series of classes.

Week 1: Healthy Cooking Techniques: Vegetable Stock: Burrito Bowl: Falafel: Mushroom Mapo Tofu: Malai Kofta: Buddha's Delight

Week 2: Grains & Legumes: Butternut Squash Farro Risotto: Bulgur Salad: Herb Pilaf: Masoor Dal: Smoky Vegetarian Chili & Skillet Cornbread

Week 3: Meat & Dairy Replacements: Black Bean & Walnut Garden Burgers with Cashew Cheddar: Crispy Buffalo Seitan Wings with Ranch: Jackfruit Barbacoa Enchiladas: Creamy Stovetop Mac & Cheese: Silken Chocolate Mousse

Techniques of Baking 1 (4 Sessions) **Barber**

Fridays, October 9, 16, 23, 30, 2026 6:00pm ($295, 4x3hrs, 1.2 CEU) (Adult class, 18 yrs. and older)

These hands-on classes are designed for anyone who loves to bake and is interested in learning the basic baking techniques regardless of skill level or previous experience. Through the years we have taught thousands of students how to bake with confidence in their own kitchen. These classes will cover ingredient recognition, equipment and tools, measuring, mixing and proper baking procedures. These newly learned techniques will provide you with the knowledge and confidence to create professional baked goods every time. All classes are taught in our state-of-the-art ICASI facility by professional chefs with extensive baking experience. Prerequisites: Because of the continuity of skills, it is strongly recommended that the techniques series will be taken in order. Attendance at the first class of a series is mandatory.

Week 1: Cookies, Biscotti and More: Checkerboard Cookies; Chocolate Macadamia Nuts; Almond Biscotti; Spritz Cookies; Raspberry Linzer

Week 2: Quick Breads, Muffins and Scones: Banana Walnut Bread; Blueberry Muffins; Lemon Thyme Bread; Cranberry-White Chocolate Scones; Cheddar Jalapeno Biscuits with Honey Butter

Week 3: Pies, Tarts and Quiche: Traditional Mini Pecan Pie; Pear Frangipane Tart; Apple Tart Tatin; Chocolate Meringue Pie; Spinach Artichoke Quiche

Week 4: Basic Cakes Fillings and Finishing Decoration Techniques: Buttermilk Peach Upside-Down Cake; Chocolate Layer Truffle Cake; Angel Food Cake; Cassata Cake

Sourdough Bread Series: From Starter to Loaf **McCoy**

Mondays, Oct. 26, Nov. 2, & 9, 2026, 6:00-9:00 pm ($195, 3X3hrs, 0.9 CEU) Hands-on (Adult class, 18 yrs. and older)

In these classes, you will learn how to make a wild yeast sourdough starter from scratch that can be kept alive forever and several sponges. In addition, you will learn how to use the starter to make a variety of traditional loaves. Bring home your own starter. An antipasto selection will also be served.

Day One: Getting Started with Sour Dough (Sourdough Starters and Sponges)

Day Two: Baguette l'Ancienne; Batard with Toasted Walnuts and Gruyere Cheese; Pain au Levain Loaf

Day Three: Pugliese with Olives; Ciabatta Bread; Sicilian Style Pizza

ICASI Guest Chef Café

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

September Guest Chef Café Featuring Chef John Hadzigeorge

Saturday, September 12, 2026, 1:00 pm, $55 per person

Menu: Rosemary Sea Salt Focaccia with Whipped Honey Butter; Roasted Tomato & Garlic Bisque with Basil Peto Oil; Late Harvest Salad with Heirloom Tomato, Grilled Peach, Arugula, Creamy Burrata, Basil & White Balsamic Vinaigrette; Apple Cider Glazed Porchetta-Style Roasted Pork Loin with Caramelized Apples, Herb-Roasted Fingerling Potatoes & Broccolini; Sweet Corn & Blackberry Panna Cotta with Caramel Corn

October Guest Chef Café Featuring Chef Tim McCoy

Saturday, October 10, 2026, 1:00 pm, $55 per person

Menu: Cheese Pierogi with Caramelized Onions; Warm Mushroom Bisque; Fall Salad with Creamy Dressing; Stuffed Parmesan-Crusted Pork Chops; Apple Cranberry Chutney; Roasted Potatoes; Chocolate Creme Brûlée

Seating is limited, register at (440) 729-1110 or www.lpscinc.com today!

ICASI
INTERNATIONAL CULINARY ARTS & SCIENCES INSTITUTE

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, October 13, 2026, 11:30 am and 6:00 pm
Saturday, November 21, 2026, 10:00 am
Tuesday, December 8, 2026, 11:30 am and 6:00 pm

For information
Call (440) 729-7340 or
admissions@icasi.edu

ICASI Student Café
Luncheons

Enjoy a fine-dining experience prepared just for you by our senior students under the direction of their chef instructors. Help our students by becoming a restaurant critic and completing a short review of your meal. Your feedback is invaluable to enhance the education of our advanced students as they pursue their dreams of a career in the Culinary and Pastry Arts. The lunch includes two options for each course of a five-course meal for just $55 per person.

Saturdays at 11:00 am & 1:30 pm
$55 per person

January 9, 16, 23, 30, 2027
February 6, 20, 27, 2027
March 6, 13, 20, 27, 2027

Lunches have limited seating available.
Register at lpscinc.com or 440-729-1110

A Romantic Valentine Dinner
ICASI Student Café

Saturday, February 13, 2027
$225 per couple, 6:00 pm

Delicious food blended with a touch of romance creates a truly memorable evening.
ICASI culinary and pastry professional students and chef-instructors, Tim McCoy and Allyson Yaecker, will prepare and serve you a delicious Valentine Dinner.
Join us; this is always a sold-out event.

Menu: Prosecco Bellini Amuse; Mini Crab Cakes with Arugula Salad & Black Truffle Horseradish Sauce; Tomato Bisque with Tarragon Cream Fraiche; Caesar Salad with Zabaglione Dressing; Mascarpone Stuffed Tortelloni with Pomodoro Basil Sauce; Intermezzo; Beef Tenderloin Medallion Wellington with Madeira Mushroom Sauce; Scalloped Potatoes & Puff Pastry Wrap Asparagus; and for dessert a Luxurious Venetian Dessert Table Buffet

Seating is limited.

Register at lpscinc.com or 440-729-1110

ADULT CLASSES *SEPTEMBER*

(For students 18 years and older)

Family Night: Cooking Favorites **McCoy**
Wednesday,Sep.02,2026 6:00 pm ($75 per person adult or child, 2.5hrs) 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: Strawberry Frozen Lemonade; Vegetable Salad with Balsamic Vinaigrette; Homemade Pita Bread; Roasted Red Pepper Hummus; Grilled Herbed Chicken Kababs; Sticky Rice with Parmigiano Cheese; Chocolate Cherry Bars with Ice Cream

Vegan Cast Iron Cooking: Surf & Turf **S. Martin**
Wednesday,Sep.02,2026 6:00 pm ($85, 2.5hrs) Hands-on

Sizzle, sear, and elevate your plant-based cooking by learning how to craft an entire Vegan Surf & Turf experience with a cast iron pan. In this hands-on class, you'll learn how to achieve deep caramelization, crave-worthy texture, and restaurant-quality flavor using simple, seasonal ingredients. Beyond the plate, we'll also demystify cast iron care—covering proper seasoning, cleaning, and maintenance so your pan performs beautifully for years to come. Whether you're new to cast iron or looking to refine your technique, this class delivers both skill and confidence.
Menu: No- Knead Olive Rosemary Cast Iron Focaccia; Crispy Eggplant Steak with Caramelized Onions; Crispiest Skillet Fried Potatoes with Sea Salt & Cracked Pepper; Heart of Palm "Crab" Cakes with Lemon; Skillet Brown Butter Chocolate Chip Cookie with Sea Salt and Homemade Vanilla Bean Ice Cream

Weeknight Friendly Meals **Hadzigeorge**
Thursday,Sep.03,2026 6:00 pm ($85, 2.5hrs) Hands-on

Tired of the same old dinner? Need new and delicious ideas for your everyday meals that are quick and easy to fit your hectic lifestyle? Skip the take-out and ditch the chopsticks. Learn the techniques to make these simple but satisfying meals for a yummy night in for the whole family to enjoy.
Menu: Buffalo Chicken Drumsticks with Blue Cheese Dipping Sauce; Shrimp Mac & Cheese with Garlic-Tomato Dipping Sauce; Roasted Salmon Burgers on Pretzel Bun; Steak Tacos with Avocado-Corn Salsa & Spicy-Lime Mayonnaise; Port-Cherry Brownie Sundae

Tropical Island Favorites **Hadzigeorge**
Tuesday,Sep.08,2026 6:00 pm ($85, 2.5hrs) Hands-on

Discover with Chef John the tropical flavors of the Caribbean Islands. A blend of spices, fresh produce, bold flavors and rich in cultural traditions. Simple and casual fare bursting with fresh flavors is in store for you at this delicious and fun hands-on class. Here's a sample of dishes that can make you feel far, far away right in your own kitchen.
Menu: Roasted Fresh Tomatoes & Sweet Corn Bisque; Grain Vegetable Salad in Garlic Lime Vinaigrette; Irresistible Shrimp & Vegetable Pot Pie with Herb Biscuit Crust; Grilled Jerk Chicken with Tropical Mango Salsa; Pineapple Almond Upside Down Cake

Paris in the Fall **McCoy**
Wednesday,Sep.09,2026 6:00 pm ($85, 2.5hrs) Demonstration

Early autumn is a wonderful time to be in Paris. Take a culinary vacation from your day-to-day responsibilities as we celebrate the arrival of fall a la Francaise.
Menu: Garbure Béarnaise Vegetable Soup; Greens Salad with Roasted Butternut Squash in Champagne Vinaigrette; Coq au Vin Chicken and Vegetables; Potatoes Anna; Haricots Vert Almondine; Apple Crepes Suzette with Orange-Cognac Sauce

Sushi Primer **McCoy**
Friday,Sep.11,2026 6:00 pm ($85, 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)

Guest Café featuring Chef John Hadzigeorge
Saturday,Sep.12,2026 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 late summer harvest luncheon. Join us for a culinary delight. Seating is limited, register today!
Menu: Rosemary Sea Salt Focaccia with Whipped Honey Butter; Roasted Tomato & Garlic Bisque with Basil Peto Oil; Late Harvest Salad with Heirloom Tomato, Grilled Peach, Arugula, Creamy Burrata, Basil & White Balsamic Vinaigrette; Apple Cider Glazed Porchetta-Style Roasted Pork Loin with Caramelized Apples, Herb-Roasted Fingerling Potatoes & Broccolini; Sweet Corn & Blackberry Panna Cotta with Caramel Corn

The Mediterranean Approach to Healthy Eating Hadzigeorge
Monday,Sep.14,2026 6:00 pm ($85, 2.5hrs) Hands-on

Learn from Chef John why this way of eating is the healthiest, and why it redefines "diet" as a lifestyle and not a restriction of foods and nutrients.
Menu: Roasted Red Pepper Tahini Dip on Freshly Made Pita Bread; Greek Salad with Tomatoes, Feta Cheese & Kalamata Olives with Herb Vinaigrette; Eggplant Parmesan; Grilled Salmon on Basil Barley Risotto; Blueberry Parfait with Raspberry Coulis

Mastering Pie Dough Yaecker
Tuesday,Sep.15,2026 6:00 pm ($85, 2.5hrs) Hands-on

Master the art of flaky pastry in this hands-on baking class. We will be focusing mainly on the different types of pastry crust, how to prepare them and what dough pairs well with sweet and savory bakes.
Menu: Pâte Sucrée, Pâte Sablée, & Pâte Brisée; All Butter Pie Dough; Onion, Bacon & Cheddar Quiche; Cherry Almond Tart; Fresh Fruit Tart; Warm Apple Pie

International Street Food Hadzigeorge
Tuesday,Sep.15,2026 6:00 pm ($85, 2.5hrs) Hands-on

Join us for a culinary adventure as we sample spectacular street foods from around the world and discuss global flavor profiles.
Menu: Elote Grilled Mexican Corn; Vietnamese Bahn Mi with Roasted Pork, Pickled Cucumbers & Spicy Aioli; Tandoori Chicken Kebabs; Falafel with Tahini Sauce; Vegetable Pad Thai; Funnel Cakes with Powdered Sugar

Decadent Donut Shop McCoy
Wednesday,Sep.16,2026 6:00 pm ($85, 2.5hrs) Hands-on

Everyone appreciates donuts. Chef Tim will teach you to make and finish a variety of delicious yeast dough and cake dough donuts.
Menu: Classic Yeast Donut Dough; Classic Cake Donut Dough; Assorted Jelly Fillings; Sugar Glaze; Chocolate Glaze; Sprinkles; Nuts; Crystallized Sugar; and more!

Girls' Night Out: Crazy Fun Appetizers Ambros
Thursday,Sep.17,2026 6:00 pm ($85, 2.5hrs) Hands-on

Call all of your girlfriends and invite them to a crazy fun night at the cooking school. Chef Savana will show you how easy it can be to prepare the best part of the meal - appetizers. Join us for a fun-filled night and great finger foods that you help to create. Enjoy visiting with your best friends while you cook together!
Menu: Cranberry Spritz Mocktail; Piedina Flat Bread with Goat Cheese, Figs, Prosciutto & Honey; Shrimp & Vegetable Eggrolls; Ginger Chicken Meatballs with Sriracha Mayonnaise; Zucchini Fritter with Corn Tomato Salsa; Loaded Potato Skins; Brownie-Stuffed Chocolate Chip Cookies

Family Night: Pizza Time Throw Down McCoy
Friday,Sep.18,2026 6:00 pm ($75 per person, adult or child, 2.5hrs) 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: Chicken Drumsticks with Balsamic BBQ Glaze; Breadsticks with Sauce; Salad in a Cup with Honey Vinaigrette; Neapolitan Thin Crust Pizza with a variety of toppings, Carrot Cupcakes with Mascarpone Frosting

Every Night Fall Salads Mayle
Tuesday,Sep.22,2026 6:00 pm ($85, 2.5hrs) Hands-on

Fall is the perfect time to gather the best vegetables and herbs from the garden. Learn from chef Erin how to prepare a variety of fall salads & the accompanying dressings using simple techniques that you can serve for dinner every night of the week.
Menu: Pasta Salad alla Caprese with Tomatoes & Mozzarella in Basil Pesto, Grill Chicken Fajita Salad with Pico De Gallo Vinaigrette, Warm Butternut & Prosciutto Salad with White Balsamic Vinaigrette, Roasted Beet Salad with Goat Cheese Fritters & Cider Vinaigrette, Shrimp Tempura with Crunchy Noodle Salad in Cilantro Vinaigrette, Apple Cake with Cranberry Chutney & Vanilla Bean Gelato

Cooking Together: Table for Two McCoy
Wed,Sep.23,2026 6:00 pm ($85/person, 2.5hrs) Hands-on

Imagine dining in a European café. Envision enjoying delicious food favorites with your partner at a romantic candlelit table for two. This is the good life! Having fun cooking together with Chef Tim it will be a magical unforgettable night.
Menu: Mixed Olive Tapenade on Baguette Crisps; Cold Cucumber Soup with Honey-Ginger Crème Fraiche; Arugula Salad with Blackberries, Candied Almonds, Shaved Gruyere, & Chambord Vinaigrette; Grilled Hangar Steak with Sauce Bordelaise & Herbed Pommes Frites; Lemon-Scented Madeleines & Mint Sorbet

Caribbean Flavors Wells
Wednesday,Sep.23,2026 6:00 pm ($85, 2.5hrs) Hands-on

Plan your dream vacation to paradise. Join us for a fun evening exploring the tropical cuisine of the Caribbean. Bring your friends and your appetite and let Chef Eric show you how to prepare this jamming menu.
Menu: Shrimp Ceviche with Avocado & Cucumber; Fried Caribbean Chicken Meatballs; Red Snapper Escovitch; Fried Plantains with Caribbean Spice; Braised Cabbage and Greens; Jalapeno Cornbread Muffins; Rum Cupcakes with Lemon Glaze

Greek Vegetarian **Hadzigeorge**
Thursday,Sep.24,2026 6:00 pm ($85, 2.5hrs) Hands-on

Enjoy a meal fit for the legendary gods of Olympus as Greek favorites are adapted for the meat-free lifestyle.
Menu: Spinach & Cheese Phyllo Triangles; Avgolemono Lemon Soup; Greek Tomato-Cucumber Salad with Olives, Feta & Red Wine Vinaigrette; Baked Pastitsio with Pasta, Mushrooms & Cheese Sauce; Koulourakia Butter Cookies with Honey-Vanilla Ice Cream

Autumn Baking **Yaecker**
Thursday,Sep.24,2026 6:00 pm ($85, 2.5hrs) Hands-on

Embrace the cozy flavors of the season in this hands-on baking class, exploring the perfect balance of sweet and savory autumn treats!
Menu: Mushroom, Onion & Thyme Galette; Pumpkin & Parmesan Scones; Brown Butter Cream Cheese Chai Cake; Chocolate Orange Tart; Coffee Walnut Loaf Cake

Oktoberfest Celebration **Csepegi**
Thursday,Sep.24,2026 6:00 pm ($85, 2.5hrs) Hands-on

If you can't make it to Munich, join Chef Kate for an authentic German Oktoberfest celebration!
Menu: Bavarian Pretzel with Beer Cheese Sauce; Green Onion & Leek Brockwurst; German Potato Salad; Braised Red Cabbage & Apples; Autumn Apple Strudel

Hot Latino Flavors: Surf and Turf **McCoy**
Friday,Sep.25,2026 6:00 pm ($85, 2.5hrs) Demonstration

Enjoy an exciting Latino twist to your next surf and turf. The delicious combination of the bounties of sea and the land with a touch of hot Latino flair will be in store for you at this great class. Join Chef Tim and learn how to make authentic dishes from the popular Latino kitchen.
Menu: Cheese Empanada; Roasted Garlic Soup; Coconut Shrimp with Chips & Sweet Chili Sauce; Grilled Skirt Steak with Crabmeat Topping, Spinach, Tostones & Chimichurri Sauce; Caramel Flan

A Weekend Breakfast **Mayle**
Saturday,Sep.26,2026 10:00 am ($85, 2.5hrs) Hands-on

Enjoy a delightful weekend breakfast the easy way. Chef Erin will show how simple it can be to create a variety of breakfast dishes just in time for Holidays. Roll up your sleeves and get your hands dirty in our kitchen while you sample everything prepared in class. Discover the tastiest breakfast in town!
Menu: Lemon-Blueberry Pancakes; Belgian Waffles with Whipped Cream; Homemade Turkey Sausage with Apples & Cranberries; Boozy Bananas Foster Crepes; Cajun Eggs Benedict; Orange Ginger Scones; Coffee on the French Press

Apples, Apples, Apples **Mayle**
Monday,Sep.28,2026 6:00 pm ($85, 2.5hrs) Hands-on

All apples for the apple lover! Farmer Bart from Eddy Fruit Farm will join us for an apple tasting while Chef Erin prepares her delicious apple favorites.
Menu: Hot Apple Cider; Apple-Sausage Empanadillas; Apple Gouda-Stuffed Chicken & Waffles; Ginger Pork Sliders with Cabbage Apple Slaw; Warm Apple Tart with Pecan Shortbread

Culinary Book Club **A. King**
Monday,Sep.28,2026 6:00 pm ($55, 2hrs) Demonstration

This cozy novel is about a charming French bakery where magical recipes, fresh pastries, and the power of food bring people together, heal old wounds and uncover long-hidden secrets.
Book: ***The Mysterious Bakery on Rue de Paris*** by Evie Woods
Menu: Mini Brioche with Herbed Butter & Fruit Preserves; French Onion Soup; Coq au Vin with Gruyere Mashed Potatoes; Creme Brûlée

Meatball Madness **Hadzigeorge**
Tuesday,Sep.29,2026 6:00 pm ($85, 2.5hrs) Hands-on

Everybody loves meatballs, and their delicious taste makes them perfect for any occasion. From tasty appetizers to a simple dinner, even for dessert, meatballs fit the event.
Menu: Wedding Soup with Tiny Meatballs; Buffalo Chicken Meatballs with Spicy Sauce; BBQ-Glazed Pork Meatballs; Mozzarella-Stuffed Meatballs; Traditional Three-Meat Meatballs in Tomato Sauce with Homemade Spaghetti; Plum-Dumpling Meatballs

Dinner with Friends **Hadzigeorge**
Wednesday,Sep.30,2026 6:00 pm ($85, 2.5hrs) Hands-on

Join Chef John and learn how to make these simple and elegant dishes that are sure to delight your guests all summer long.
Menu: Chilled Red Pepper Soup with Pesto Cream; Homemade Ravioloni Della Nonna filled with Ricotta & Spinach with Pomodoro Sauce; Herb-Crusted Pork Tenderloin Medallions with Wild Mushroom Marsala Sauce; Rosemary Fingerling Potatoes; Roasted Beet Salad in Orange Balsamic Vinaigrette; Italian Plum Upside-Down Cake

ADULT CLASSES *OCTOBER*

(For students 18 years and older)

Perfect Pierogi **McCoy**
Thursday,Oct.01,2026 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

Girls' Night Out: Fall Favorites **Mayle**
Friday,Oct.02,2026 6:00 pm ($85, 2.5hrs) Hands-on

Discover the best flavors of autumn at this fun and fabulous class. Chef Erin will show you how to create a variety of dishes for family and friends to enjoy, so gather up your BFFs as we prepare a menu of favorites while having lots of fun in the kitchen.
Menu: Butternut Squash Soup; Fall Salad with Cider Vinaigrette; Sauteed Chicken in Creole Tomato Sauce; Mashed Potatoes; Apple Spice Cake with Whipped Cream

The Korean Kitchen **McCoy**
Friday,Oct.02,2026 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

Dinner Date **Mayle**
Tuesday,Oct.06,2026 6:00 pm ($85, 2hrs) Hands-on

Message your friends and set the date. Enjoy this new class designed to let you and your friends visit over a great meal! Chef Erin will show you how easy it can be.
Menu: Tomato Basil Bisque; Harvest Salad with Butternut Squash & Pecans; Whiskey-Glazed Pork Tenderloin with Potato Boxty; Peas & Pancetta; Apple Tart with Ice Cream

Hungarian Cuisine **McCoy**
Tuesday,Oct.06,2026 6:00 pm ($85, 2.5hrs) Demonstration

Here are the best-loved Hungarian dishes for you and your family to enjoy. Chef Tim will share the techniques needed to create a delicious meal.
Menu: Hungarian Sausage with Lecsó (Vegetable Stew of Peppers, Tomatoes & Paprika) over Potatoes; Goulash (Soup of Meat & Vegetables); Turos Csusza (Egg Noodles, Curd Cheese, Sour Cream & Smoked Bacon); Haluska (Fried Cabbage & Dumplings in Bacon Lard in a Vinegar Sauce); Toltott Kaposzta (Stuffed Cabbage Roll); Kifli (Cresent Cookie filled with Fruit Preserves)

Strudel from Scratch **McCoy**
Thursday,Oct.08,2026 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 types.
Menu: Classic Apple Strudel; Sweet Cheese Strudel; Cranberry-Pear Strudel; Pancetta Provolone Strudel

October Guest Chef Café featuring Chef Tim McCoy
Saturday,Oct.10,2026 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, Tim McCoy. Together with our professional students he will prepare a delicious seasonal luncheon. Join us for this culinary delight. Seating is limited, register today!
Menu: Cheese Pierogi with Caramelized Onions; Warm Mushroom Bisque; Fall Salad with Creamy Dressing; Stuffed Parmesan-Crusted Pork Chops; Apple Cranberry Chutney; Roasted Potatoes; Chocolate Creme Brûlée

Wives with Knives **Ambros**
Wednesday,Oct.14,2026 6:00 pm ($85, 2.5hrs) Hands-on

Ladies arm yourself with your favorite chef's knife and come learn with Chef Savana the proper techniques of using it. This class will allow you to chop away as you learn basic knife skills, time saving techniques & great recipes.
Menu: Baguette Rounds with Herbed Goat Cheese; Mixed Greens with Shallot Vinaigrette; Sautéed Pork Medallions & Apples Normandy; Parsley Potatoes; Fresh Berries Shortbread Tartlets

Flavors of the Amalfi Coast **Paganini**
Thursday,Oct.15,2026 6:00 pm ($85, 2.5hrs) Demonstration

The taste of the sun is bursting through the cuisine of the Amalfi Coast. Colorful town sparkle like little jewel on the Bay of Naples. Positano, Sorrento & Amalfi are the ultimate destinations for travelers from all over the world. Chef Loretta just returned from a trip to this magical place. Discover with her how to recreate the most famous dishes of the Amalfi Coast.
Menu: Individual Pizza Margherita; Mediterranean Vegetable Salad with EVOO Dressing; Homemade Ricotta Ravioli in San Marzano Pomodoro Sauce; Chicken Scaloppine Scarpariello with Roasted Peppers; Oven-Roasted Potatoes; Puff Pastry Cannoli with Limoncello Cream & Blueberries

Cozy Fall Celebration **McCoy**
Friday,Oct.16,2026 6:00 pm ($85, 2.5hrs) Demonstration

Take your favorite fall flavors up a notch. Chef Tim will show you everything you need to pull off the perfect fall celebration featuring seasonal ingredients. Fall in love with fall all over again.
Menu: Pomegranate-Glazed Shrimp & Grits with Parsley Pesto; Warm Vegetable Salad with Candied Pecans & Cranberry Vinaigrette; Roasted Tomato Bisque with Rosemary Balsamic Reduction & Fresh Baguette Roll; Ginger-Braised Pork Medallions with Smoked Gouda Savoy Potatoes; Apple Cake with Caramel Sauce

Ravioli Raves **Paganini**
Monday,Oct.19,2026 6:00 pm ($95, 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

French Inspired Dinner Party **Paganini**
Tuesday,Oct.20,2026 6:00 pm ($85, 2.5hrs) Demonstration

The French have long held the title for amazing yet simple meals. Don't be intimidated! Get inspired! Chef Loretta will teach you some of the basic techniques to organize a delicious dinner party, while still enjoying yourself. Your friends will be thrilled and amazed to share this meal with you!
Menu: Mushroom & Brie Bisque with Puff Pastry Lid; Frisee Salad with Poached Pears & Goat Cheese in Dijon Vinaigrette; Crepes stuffed with Vegetable Ratatouille; Pot au Feu Beef Short Ribs and Vegetable Stew with Mustard Sauce; Chocolate Soufflé Roulade with Raspberry Sauce

Mastering Macarons **Barber**
Tuesday,Oct.20,2026 6:00 pm ($85, 2.5hrs) Hands-on

In this class you will perfect a standard macaron recipe and experiment with different fillings and decorations to expand your French macaron repertoire.
Menu: Cookies & Cream Macarons; Nutella Whip Macarons; Blueberry Buttercream with Lemon Curd Macarons; Birthday Cake Macarons; Peaches & Cream Macarons

Garlic Festival **Paganini**
Wed,Oct.21,2026 6:00 pm ($85, 2.5hrs) Demonstration

Calling all garlic lovers! Join us for a delicious class exploring everyone's favorite ingredient – garlic. In this class we will explore fresh, roasted, dried, and black garlic and sample a variety of dishes using garlic as the superstar. Whether you are using garlic for its health benefits or as a flavor booster, you do not want to miss this class.
Menu: Shrimp in Garlic Confit; Caesar Salad with Garlic Croutons; Roasted Tomato & Garlic Soup; Pici Pasta Cacio & Pepe; Oven-Roasted Lemon-Garlic Chicken with Fingerling Potatoes & Olives; Triple Chocolate-Caramel Brownies with Gelato

Asian Appetizers **Csepegi**
Thursday,Oct.22,2026 6:00 pm ($85, 2.5hrs) Hands-on

Dim Sum is a Chinese tradition, but bite-sized appetizers are popular all over Asia. Join Chef Kate for some fun, delicious treats.
Menu: Pork Potstickers with Soy Dipping Sauce; Vietnamese Fried Spring Rolls with Sweet & Sour Dipping Sauce; Korean Beef Lettuce Wraps; Quick Pickled Vegetables; Thai Chicken Satay with Peanut Sauce; Tuna Sashimi with Yum-Yum Sauce; Sushi Rice; Hong Kong Egg Tart in Puff Pastry

Make & Take: Halloween Cookie Decorating **Ludwig**
Thursday,Oct.22,2026 6:00 pm ($85, 2.5hrs) Hands-on
(Includes 8 decorated cookies to take home)

All you need is dough, icing, and a little bit of ghoulish fun! In this class we'll show you how to make and decorate sugar cookies that are scary yet sweet. And you'll take home eight of your own decorated cookies to impress family and friends. Under the watchful eye of our cookie designer extraordinaire Kim, you will create monsters, pumpkins, plaids, jack-o'-lanterns, candy corn and witches!
Menu: Bring your own cookie sheet to take home your decorated cookies. Charcuterie board will be served.

Perfect Autumn Pasta **Paganini**
Thursday,Oct.22,2026 6:00 pm ($85, 2.5hrs) Hands-on

The flavors of autumn pair perfectly with the pasta favorites you will prepare with Chef Loretta. Roll up your sleeves and grab your apron and join us for a delicious night!
Menu: Pumpkin Potato Gnocchi with Creamy Gorgonzola & Walnuts Sauce; Chestnut Corzetti Pasta in Genovese Pesto Sauce with Green Beans and Potatoes; Squash Ravioli with Butter Sage Sauce; Pici Pasta in Harvest Vegetable Sauce; Cinnamon Maltagliati with Caramel Apple Sauce

Murder Mystery Dinner: Murder and Merlot **Ambros**
Friday,Oct.23,2026 6:00 pm ($85, 3hrs) Hands-on

A body was discovered at a California winery, and you must help solve the murder before the killer strikes again!
Menu: Red Wine-Poached Pear Salad with Parmesan Frico; Roasted Butternut Squash Risotto with Chardonnay Shrimp; Red Wine Marinated Flank Steak; Grilled Vegetables with Mashed Potatoes; Bananas Foster with Gelato

Recipes for Success **Paganini**
Friday,Oct.23,2026 6:00 pm ($85, 2.5hrs) Hands-on

This delicious menu will be in store for you as you learn how to prepare it under the watchful eye of Chef Loretta. Discover the techniques and the know how to become successful in your own kitchen.
Menu: Wild Mushroom Bisque with Mini-Croissants; Frisée Salad with Pecans, Cranberries & Cider Vinaigrette; Homemade Pici Pasta with Oven-Roasted Tomatoes, Fresh Ricotta & Walnut Pesto; Slow-Braised Pork Osso Buco with Pinot Grigio, Roasted Vegetables, Gremolata & Polenta; Individual Chocolate Amarena Cherry Torte with Caramel Sauce

Mozzarella Workshop **Paganini**
Saturday,Oct.24,2026 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 food grade, heat-resistant (to 212°F) 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

Dinner on the Ponte Vecchio **Paganini**
Saturday,Oct.24,2026 6:00 pm ($95, 2.5hrs) Demonstration

Join Loretta for a wonderful class exploring the cuisine of Florence. Popular all over the world for its delicious simple ingredients. Explore the very best!
Menu: Tomato Basil Burrata Bruschetta Napoleons; Homemade Pici with Cacio & Pepe Sauce; Tuscan Beef Roulade with Spinach & Roasted Red Peppers in Sangiovese Sauce; Pecorino Mashed Potato; Pear Ricotta Cake with Gelato; Almond Cantucci Biscotti

Homemade Pasta 101 **Paganini**
Monday,Oct.26,2026 10:00 am ($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

Mushroom Celebration **Paganini**
Monday,Oct.26,2026 6:00 pm ($85, 2.5hrs) Demonstration

Discover how to prepare a variety of mushrooms, including truffles, and turn them into a variety of delicious dishes. Learn from chef Loretta the best ways to clean, prepare, and cook them.
Menu: Wild Mushroom Soup; Fettuccini Pasta with White Mushroom Sauce & Fontina Cheese; Pork Tenderloin with Wild Mushroom Stuffing in Truffle & Mushroom Demi Glacé; Potato & Mushroom Galette with Rosemary & Sea Salt Crust; Bourbon Pecan Chocolate Truffles

Seafood Festival **Paganini**
Tuesday,Oct.27,2026 6:00 pm ($95, 2.5hrs) Demonstration

Easy and delicious seafood favorites for the whole family to enjoy. Join Chef Loretta and discover mouthwatering recipes with an Italian flair.
Menu: Steamed Mussel Puttanesca Style; Tomato Base Cioppino Chowder with Crostini in Homemade Fish Stock; Lobster Ravioli Pasta in Vodka Sauce; Pan-Fried Sea Scallops with Risotto and Basil Cream Sauce; Macadamia Crusted Branzino Sea Bass with Limoncello Sauce; Plum Wine Cake with Vanilla Gelato

An Italian Steakhouse **Paganini**
Wed.Oct.28,2026 6:00 pm ($95, 2.5hrs) Demonstration

An Italian steakhouse is a cozy, friendly tavern where good friends gather and delicious food is served. Join us to discover how to prepare the delicious fare of these popular restaurants.
Menu: Speakeasy Meatballs in Pomodoro Sauce; Caesar Salad with Crostini; Potato Gnocchi with Bolognese Sauce; Grilled Rib Eye Steak Florentine with Herb Sauce; Oven-Roasted Potatoes; Garlic & Chili Broccolini; Almond Olive Oil Cake with Strawberry & Mascarpone Gelato

Make & Take: Halloween Coffin Cake **Yaecker**
Wednesday,Oct.28,2026 6:00 pm ($85, 2.5hrs) Hands-on

This coffin-shaped cake decorating class teaches you how to carve, fill, and frost a cake into a spooky coffin, then pipe with spooky designs adding spooky details using edible decorations. No experience required--just bring your creative Halloween vibes. Take home a vintage inspired coffin cake for your Halloween celebration!
Menu: Lambeth-Style Coffin Cake

Pumpkin, Spice and Everything Nice **Paganini**
Thursday,Oct.29,2026 6:00 pm ($85, 2.5hrs) Hands-on

Pumpkins and many types of squash are the focus of the autumn harvest. These delicious squashes and their many relatives are now making their appearance in our local markets, rich in beta-carotene, sweet, nutty and very versatile. Explore different and delicious ways to use them in a variety of dishes and learn how to maximize their flavor. Let us show you the ways for you to love them.
Menu: Acorn Crème Brûlée with Parmesan Sauce; Butternut Squash Soup with Apple Chips; Hubbard Squash filled Ravioli with Brown Butter Sauce; Pork Scaloppine with Fall Squash Ratatouille & Sage; Pumpkin Roll with Mascarpone Mousse

Family Night: Spooky Halloween Feast **McCoy**
Thurs,Oct.29,2026 6:00 pm ($75/person (parent or child), 2.5hrs) Hands-on

Join Master Wizard Tim for a night of spooky Halloween treats! Experience fun for the whole family making scary-good treats welcome at any Halloween-themed party. This meal will be un-boo-lievable and so much fun for the whole family!
Menu: Witch's Brew Green Potato Soup; Hot Dog Mummies with Spicy Ketchup; Spooky Chicken Parmesan with Pesto & Black Linguine; Slime Monster Bloody Cake; Zombie Finger Cookies

Halloween Psychic Party **McCoy**
Friday,Oct.30,2026 6:00 pm ($95, 3hrs) Demonstration

Tune in to this high energy class and celebrate the season with chef Tim. His playful menu, magical dishes and psychic wishes will be entertaining and delicious. A guest psychic Beth James will amaze each student with a five minute "mini reading."
Menu: Cheese Flautas with Jalapeno Guacamole; Spicy Tortilla Soup; Chicken Empanada; Beef Barbacoa with Mexican Rice; Mexican Chocolate Creme Brûlée

Rustic Italian **Paganini**
Friday,Oct.30,2026 6:00 pm ($85, 2.5hrs) Hands-on

Discover the rustic cuisine of Italy, simple easy recipes for the whole family to enjoy. Chef Loretta will share her favorite recipes from her family. Travel with her to the old country and sample the very best dishes.
Menu: Sicilian Meatballs with Pinenuts and Raisin in Pomodoro Sauce; Ricotta Potato Gnocchi Cacio & Pepe; Roasted Chicken "Al Mattone" with Salmoriglio Sauce; Smashed Potatoes; Green Beans with Prosciutto "In Padella;" Apple Torta della Nonna with Almonds; Amaretto Gelato

A Day in the Kitchen: Risotto, Polenta & Gnocchi **Paganini**
Saturday,Oct.31,2026 10:00 am ($165, 4hrs) Hands-on

Discover the traditional techniques for creating the perfect Italian primi piatti from scratch with Chef Loretta.
Menu: Saffron Risotto alla Milanese with Pan-Seared Diver Scallops; Wild Mushroom & Truffle Risotto; Arancini Balls Stuffed with Cheese & Pomodoro Sauce; Creamy Polenta with Mushroom & Sausage Ragu; Potato Gnocchi with Gorgonzola-Walnut Sauce; Pumpkin Gnocchi with Pesto Sauce; Tuscan Gnocchi Nudi with Butter-Sage Sauce; Polenta Amore Cassata Cake

Check out these holiday camps for kids available in December!

Kids Cooking Camp: Holiday Party Fun
(Ages 7-11)
Monday-Thursday, December 28, 29, 30, 31, 2026, 10am-1pm

Teens Cooking Camp: A European Holiday
(Ages 12-17)
Monday-Thursday, December 28, 29, 30, 31, 2026, 10am-1pm

Register at lpscinc.com or call 440-729-1110

COOKING WITH A PARTNER

(Staff, $165 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: Tropical Night in Bali **Saturday,Sep.12,2026 6:00 pm**

Move away from familiar Asian take-out dishes and explore the seduction of delicious and exotic Indonesian cuisine.
Menu: Cilantro-Lime Grilled Shrimp with Avocado & Tomatoes; Curried Chicken Soup with Cellophane Noodles; Gado Gado Salad with Mixed Vegetables & Peanut Dressing; Pineapple-Chili Glazed Baby Back Ribs; Nasi Goreng Fried Rice; Banana Bread Pudding

Cooking with a Partner: Dinner with Romeo and Juliet **Saturday,Sep.26,2026 6:00 pm**

Enjoy a romantic dinner from the beautiful city of Verona that gave rise to the tale of the world's most famous star-crossed lovers – Romeo and Juliet. A romantic evening is in store for you while you cook with your partner a delicious meal. That's Amore!
Menu: Shrimp and Zucchini with Pine Nuts in Sweet & Sour Saor Sauce; Mixed Greens Salad with Vegetable Confetti in Lemon Dressing; Homemade Ravioli with Burrata and Cherry Tomato Sauce; Herb-Crusted Pork Tenderloin Medallions with Rosemary Potatoes and Oven-Roasted Vegetables; Chocolate Tiramisu

Cooking with a Partner: Celebrating Sweetest Day **Saturday,Oct.17,2026 6:00 pm**

Picture a romantic evening with your partner and a fabulous meal! Love is in the air as you create a delicious dinner to share.
Menu: Mixed Greens with Pear Julienne & Goat Cheese Fritters in Late Harvest Riesling Vinaigrette; Butternut Squash Soup with Apple Chips; Mushroom Agnolotti in Sage-Brown Butter Sauce; Apple Glaze Stuffed Pork Tenderloin with Apple-Cranberry Compote; Mashed Sweet Potatoes; Roasted Vegetables; Chocolate-Kahlua Creme Brûlée

Cooking with a Partner: Dia De Los Muertos Celebration **Saturday,Oct.31,2026 6:00 pm**

Join the Mexican celebration of the Dia de Los Muertos. Together with your partner learn how to prepare delicious specialties and create a full meal for you to enjoy. Under the watchful eye of our chef instructors, you will prepare a feast of Mexican favorites while having lots of fun!
Menu: Chicken Flautas with Queso Dipping Sauce; Sopa Azteca with Crisp Tortilla Strips & Avocado; Taco Trio (Tex-Mex Beef Tacos with Grilled Scallions & Chihuahua Cheese; Pork Tacos with Smoked Tomato Sauce & Roasted Peppers; Baja-Style Fish Tacos with Mexican Slaw & Lime-Cilantro Crema); Mexican Rice; Warm Cinnamon Sopapillas with Chocolate Dipping Sauce

PARENT-CHILD CLASSES

Tots (Ages 3-6) Hands-on

($45 per person (adult or child), 1.5hrs)

Tots: Stone Soup **Csepegi**
Saturday,Sep.19,2026 10:00 am

Come hear The Story of Stone Soup and make your own soup creation!
Menu: Hot Apple Cider; Vegetable Stone Soup; Parker House Dinner Rolls; Glazes Apple Turnovers

Tots: Hiyah Hibachi **Ambros**
Saturday,Oct.03,2026 10:00 am

Hiyah Hibachi is a giggle-filled cooking adventure where tiny chefs get to chop, flip, and sizzle with real cooking utensils as they dive into the magic of hibachi fun. This class is packed with playful "hiyah!" moments, colorful ingredients, and silly chef tricks that make tots feel like they're running their own mini grill. Hiyah Hibachi turns the kitchen into the happiest, most exciting place to be.
Menu: Hibachi Chicken with Lo Mein Noodles; Fried Rice; Sautéed Vegetables; No-Fry Ice Cream

Tots: Halloween Party Time! **Ambros**
Saturday,Oct.31,2026 10:00 am

Chef Savana's Halloween Party is a sweet, hands-on cooking adventure where little chefs get to help make a festive Halloween meal from start to finish. With bright ingredients, gentle guidance, and plenty of giggles this Halloween cooking party turns the kitchen into a magical place where small hands create big memories. Feel free to wear a costume!
Menu: Baked Sweet Carrot Sticks; Jack-O-Lantern Quesadillas; Vampire Bite Meatballs with BBQ Sauce; Monster Chunk Cookies

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

($55 per person (adult or child), 2hrs)

Cooking with Kids: Taste the Movie: K-Pop Demon Hunters
Saturday,Sep.26,2026 10:00 am **Ambros**

Our K-Pop Demon Hunters cooking class brings the movie's neon energy, teamwork, and monster-battling confidence straight into the kitchen. Join Chef Savana and cook dishes that channel the same bravery, creativity, and "power-up" spirit the heroes use on their adventures.
Menu: Superstar Ramen Bowls; Korean Beef Skewers; K-Pop Crunch Slaw, Huntrix Cake Pops; Saja Boys Orange Soda Pop

Cooking with Kids: Fall Festival **Peters**
Saturday,Oct.17,2026 10:00 am

Nothing says family fun quite like cooking together! Kids and adults alike will enjoy creating a seasonal meal. From cooking to baking, it's a totally sweet way to spend time together.
Menu: Mini Corn Dog Bites; Pepperoni Stromboli with Marinara Dipping Sauce; Fresh Cut Fair Fries; Caramel Apples with Chocolate Drizzle

Cooking with Kids: Scary Halloween Baking **Mayle**
Saturday,Oct.24,2026 10:00 am

Get ready for your next Halloween party with these surprise scary treats to share with family and friends.
Menu: Spooky Tortillas & Tomato Salsa; Pumpkin Surprise Cookies; Mummy Apple Pies; Ghostly Cherry Brownies; Wormy Dirt Cups

THE LORETTA PAGANINI SCHOOL OF COOKING

ICASI INTERNATIONAL CULINARY ARTS & SCIENCES INSTITUTE

Plan your next event with us!

440-729-7340

privateevents@lpscinc.com

KIDS ONLY CLASSES

Kids (Ages 7-11) Hands-on

($55 per person, 2hrs)

Kids: Puff Pastry **Mayle**
Saturday,Sep.12,2026 10:00 am

From appetizers to desserts, have fun working with puff pastry to make easy, fun and delicious creations with Chef Erin.
Menu: Chocolate Chip Pastry Sticks; Cheese & Bacon Pinwheels; BBQ Chicken Pastry Cups; Puff Pastry Sticky Buns

Kids: Taste the Movie: Moana **Ambros**
Saturday,Oct.10,2026 1:00 pm

Aloha friends! Set sail with Chef Savana for a delicious adventure in making lunch. Young chefs will explore island-inspired flavors, learn fun kitchen skills, and create dishes worthy of a true Wayfinder. It's a bright, hands-on experience that brings the spirit of the ocean to life and invites every child to discover just how far they'll go in the kitchen. Please have your child watch the movie before attending class.
Menu: Maui's Huli Huli Chicken with Sautéed Seasonal Vegetables; Gramma Tala's Coconut Rice; Moana's Fruit Salad; Heart of Te Fiti Cookies; Fresh Blueberry Lemonade

Kids: Halloween Scary Cupcakes **Peters**
Saturday,Oct.31,2026 1:00 pm

Learn to make scary cupcakes that will impress your family and friends.
Menu: Vanilla Frankenstein Cupcakes; Vanilla Ghost Cupcakes; Chocolate Black Cat Cupcakes; Chocolate Witch Hat Cupcakes; Mummy Hotdogs

Teens (Ages 12-17) Hands-on

($65 per person, 2hrs)

Teens: Back to School Special **Ambros**
Saturday,Sep.12,2026 2:00 pm

Back to School Special is a high-energy teen cooking class designed to kick off the school year with flavor, creativity, and serious kitchen swagger. Teens get to chop, sizzle, season, and plate real recipes that feel exiting, doable, and totally their own. With fresh ingredients, playful challenges, and a "you've got this" vibe, this class helps teens build confidence, teamwork, and skills they can use long after the school bell rings. It's the perfect reset to get them inspired, empowered, and ready to take on the year - one delicious dish at a time!
Menu: Baked Mozzarella Bites with Marinara Sauce; Smashburger Sliders; Handmade French Fries; BLT Salad with Ranch Dressing; Chocolate Chip Skillet Cookie with Ice Cream

Teens: Introduction to French Cuisine **Csepegi**
Saturday,Sep.19,2026 1:00 pm

Develop a delicious base of culinary knowledge with this wonderful class of French favorites.
Menu: Salad Lyonnaise with Poached Egg & Bacon Lardons; French Onion Soup with Gruyere Croutons; Chicken Provençal with Lemons & Olives; Oven-Roasted Fingerling Potatoes; Apple Crepes Suzette

Teens: It's Fall Y'All **Ambros**
Saturday,Oct.17,2026 1:00 pm

Join Chef Savana's cozy, comfort-food cooking class where teens dive into all the flavors that make autumn the best season to be in the kitchen. From warm spices to hearty ingredients, this class gives teens hands-on practice with real cooking techniques while creating dishes that feel like crisp air, changing leaves, and everything we love about fall. With a mix of creativity, confidence-building skills, and seasonal fun, "It's Fall Y'all" turns the kitchen into the perfect place to celebrate sweater weather - one delicious bite at a time.
Menu: Apple Orchard Salad with Maple-Mustard Vinaigrette; Maple Braised Pork with Roasted Garlic & Herb Potatoes; Rustic Vegetable Stew; Pumpkin Drop Cookies

The Gourmet Store
8613 Mayfield Road
Chesterland, OH 44026

Hours
Monday-Friday 9am-4pm
Saturday 8:30am-3:30pm

Hours extended when class is in session

(440) 729-1110 www.lpscinc.com

Gift Certificates are a great idea!
Use them for classes or in our Gourmet Store.

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.

Gastronomic Tour of Portugal
Seven Nights: Lisbon, Evora, Sintra, Cascais, Coimbra, Porto
April 25 – May 3, **2027**
Cost $6,995 per person, double occupancy, airfare not included

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 Romantica (New Tour) **(2 seats left)**
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
Fax Form To: 440.729.6459
Register Online: www.lpscinc.com
Email: lpscinc@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)

Name:.....
Address: .....
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

Accredited by the Accrediting Council for Continuing Education & Training· ACCET #1494 · SBCCS #1652
(440) 729-7340 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, October 13, 11:30 am & 6:00 pm
Saturday, November 21, 10:00 am
Tuesday, December 8, 11:30 am & 6:00 pm
Contact Alyson King to RSVP or for a private tour.
at 440-729-7340 or admissions@icasi.edu