



MAY
&
JUNE
2026

COURSE
SCHEDULE



8613 Mayfield Road, Chesterland, Ohio 44026
(440) 729-1110 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)

Neil Martin

Mondays, June 1, 8, 15, 22, 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, May 5, 12, 19, 26 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, June 2, 9, 16, 23, 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)

Staff

Tuesdays, July 7, 14, 21, 28, 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)

Staff

Tuesdays, August 4, 11, 18, 25, 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

Techniques of Baking 1 (4 Sessions)

Barber

Tuesdays, May 5, 12, 19, 26, 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

Wednesdays, May 13, 20, 27, 2026, 6:00-9:00 pm (\$195, 3X3hrs, 0.9 CEU) Hands-on

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

Eastern European Baking Techniques (2 Sessions)

Barber

Tuesdays, June 2, 9, 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

Summer Skill-Boot Camp (2 Sessions)

McCoy

Mondays, June 1 & 8, 2026 6:00 pm (\$195, 2x3hrs, 0.6 CEU) Hands-on (Class is limited to 12 Students, 18 yrs. and older)

A must workshop for all cooks seeking to enhance their culinary skills and gain confidence in the kitchen while learning new techniques. Using poultry and fish fabrication methods as a starting point, each session will demonstrate a range of uses for both fabricated end-products and usable by-products as students are taught efficient ingredient utilization. Techniques for complementary side dishes, sauces, pantry staples, and baked goods will also be explored.

Day 1: Fabrication of Poultry: Break down & de-bone whole chickens; prepare chicken stock; understand seasoning marinades, rubs, & brines; smoke spice-rubbed turkey breasts; bake a lemon pound cake; prepare flavored gelato.

Menu: Chicken Dumpling Soup with Spaetzle; Skewered Chicken with Sweet & Sour Dipping Sauce; Chicken & Seafood Gumbo with Homemade Chicken Andouille Sausage; Grilled Chicken, Green Bean & Heirloom Tomato Salad with White Balsamic Vinaigrette; Cherry-Smoked Turkey Breast over Homemade Fettuccini Cacio & Pepe; Limoncello Pound Cake with Lavender-Scented Whipped Cream

Day 2: Fabrication of Fish and Seafood: Observe and practice fish filleting using salmon and branzino; produce fish fumet; cook seafood using broiling, poaching, sauté, and grilling methods; prepare two classic emulsion sauces; learn to make a multi-purpose tart dough and bake a peach crostata.

Menu: Steamed Mussels with Putanesca Sauce & Garlic Crostini; Grilled Shrimp Wrapped in Prosciutto with Zucchini Noodles; Seafood & Mushroom Risotto; Branzino Mediterranean Style; Poached Salmon Roulades with Roasted Red Pepper Sauce; Seafood Cioppino Chowder; Fresh Peach Crostata

Basic Cake Decorating Workshop (4 Sessions)

Yaecker

Wednesdays, June 3, 10, 17 & 24, 2026 6:00 pm (\$245, 4x2.5hrs, 1 CEU) Hands-on

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, Zig-Zag, 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.

Techniques of French Cooking (3 Sessions)

Paganini

Mondays, June.15, 22 & 29, 2026, 6:00 pm (\$195, 3x3hrs, 0.9 CEU) Hands-on

The exhilarating and exquisite cuisine of France can be at your fingertips by learning the perfect classic techniques with the appropriate blend of ingredients and spices. Based on the teaching of the father of modern French gastronomy, August Escoffier, you will explore through demonstration and participation regional French cooking at its best. Using fresh seasonal ingredients, students will create a variety of Classical regional specialties under the watchful eye of Chef Loretta. In this series each week, the class will prepare and sample a full menu.

Week 1: Provence & the French Riviera: Pissaladière; Nicoise Salad; Garbure Vegetable Soup; Daube White Wine Pork Stew Provençale; Seafood Bouillabaisse with Roasted Red Pepper Rouille; Vegetable Ratatouille; Pear Tarte Tatin

Week 2: Burgundy: Goat Cheese Gougère; Roasted Onion Soup; Butter Lettuce Salad with Lemon Dijon Vinaigrette; Coq au Vin; Julia Child Beef Bourguignonne; Potato Anna; Eclairs with Chocolate Creme Patisserie; Pistachio Sable Cookies

Week 3: Normandy: Mushroom, Camembert & Spinach Soufflé; Scallop "Coquille St. Jaques" with Tarragon Beurre Blanc; Rice Pilaf; Pot-au Feu; Blanquette de Veau; Apple Crepe Suzette with Calvados Butter; Orange Madeleine Cookies

CLEVELAND'S TOP CHEFS
— A PREMIER CULINARY —
EXPERIENCE

OUR BIENNIAL CULINARY EVENT HAS MOVED TO JUNE!!

DON'T WAIT!

PURCHASE TICKETS NOW!

Sunday, June 14, 2026

4 - 7 p.m.

International Culinary Arts & Sciences Institute

8700 Mayfield Rd., Chesterland, OH 44026

\$175/person

Your generosity supports scholarships for
aspiring Chefs to attend ICASI.

Go to: icasischolarshipfund.org
and click on FUNDRAISING EVENTS
to purchase your tickets today!



*Cru Uncorked Executive Chef, Sam Lesniak, shown above,
will be on site at Cleveland's Top Chef event.*



ICASI Guest Chef Café

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



May Guest Chef Café Featuring Chef Alyson King

Saturday, May 30, 2026, at 1:00 pm, \$55 per person

Menu: Warm Pretzel Breadsticks with Mosaic Beer Cheese & Raspberry Mustard;
Roasted Beet Salad; Shrimp Chowder; Crispy Zucchini Fritter with Lemon Yogurt Dill Sauce;
Chicken with Mango & Tomato Salsa;
Chocolate Fondue with Seasonal Fruits and Sweet Accompaniments for Dipping

June Guest Chef Café Featuring Chef Savana Ambros

Saturday, June 20, 2026, at 1:00 pm, \$55 per person

Menu: Focaccia with Olive Oil & Herb Dip; Mushroom, Spinach & Cheese Spanakopita;
Chicken Soup with Pastina, Vegetables & Herbs; Roasted Chickpea Salad with Lemon Vinaigrette;
Nut & Fig Stuffed Pork Tenderloin with Mashed Potatoes and Sauteed Green Beans;
Strawberry Crisp with Lemon Gelato

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



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, May 19, 2026, 11:30 am and 6:00 pm

Saturday, June 20, 2026, 10:00 am

For information

Call (440) 729-7340 or

admissions@icasi.edu

ADULT CLASSES

(For students 18 or 21 yrs and older)

MAY

Family Night: Pizza Time Throw Down McCoy

Friday, May.01, 2026 6:00 pm (\$95 for 2 family members (1 adult & 1 child (6-12), \$55 for each additional child or adult, 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

Cast Iron Cooking Hadzigeorge

Friday, May.01, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Everything you can do to make the most of your cast iron skillet, in one class! Join our iron Chef John while he shows you how to prepare a variety of dishes in a cast iron skillet. Discover the many cooking properties, how to maintain and care for years of use.

Menu: Sweet Corn Bread; Chicken Fried Steak; Veggie & Goat Cheese Frittata; Stout Beef Shepherd's Pie; Shrimp Jambalaya with Oven Rice; Pear Slump Cake with Almond Ice-Cream

A Day in the Kitchen: Fish & Seafood McCoy

Saturday, May.02, 2026 10:00 am (\$165, 4hrs) Hands-on

Join Chef Tim for a fabulous workshop and discover how to buy and prepare the best fish and seafood in town. The secret to these dishes is the advance preparation. Learn from a professional chef the techniques to make these dishes effortlessly.

Menu: Court-Bouillon; Little Crab Cakes with Lemon Aioli; Coulibiac Puff Pastry-Wrapped Salmon Fillet with Rice & Mushroom Duxelle; Lobster Ravioli with Vodka Sauce; Hot-Smoked Trout with Potato Pancakes & Beurre Blanc Sauce; Herb-Crusted Branzino Fillet "En Papilotte" with Vegetable & Citronette Reduction Sauce; Pepper-Crusted Tuna Nicoise Salad; Berry Crumble with Gelato

Let's Do Brunch Hadzigeorge

Saturday, May.02, 2026 11:00 am (\$85, 2.5hrs) Hands-on

As Cleveland's favorite meal, brunch is a fantastically fun event. Join Chef John to make your own!

Menu: Mock-Mosa; Farmers' Market Quiche; Three-Potato Hash; Red & Green Shakshuka Eggs with Tomatoes, Peppers & Onions served with Toast; Buttermilk Fried Chicken with Cheddar Chive Waffles; Bananas Foster Crepes; Cheese Blintz with Raspberry Sauce

Dim Sum Dumplings Workshop McCoy

Monday, May.04, 2026 6:00 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

Cinco de Mayo Fiesta McCoy

Tuesday, May.05, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Join Senior Chef Tim for a fun and delicious celebration of Mexican cuisine and culture. This year's fiesta menu will provide you with tasty and fun ideas to spice up your summer entertainment.

Menu: Homemade Salsa with Chips; Black Bean Tostada with Marinated Grilled Shrimp & Goat Cheese; Chicken Tortilla Soup; Tequila-Marinated Steak Carnita with Herbed Rice & Red Pepper Marmalade; Mexican Chocolate Cheesecake; Polvorone Cookies

Quick & Easy Cooking Hadzigeorge

Tuesday, May.05, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Spend an evening cooking with Chef John and learn how to create delicious recipes that are quick and easy to prepare. A perfect menu for the whole family to enjoy.

Menu: Green Bean Salad with Bacon & Honey; Roasted Tomato Soup; Grilled Shrimp Kabab with Panzanella Tomato & Bread Salad in Balsamic Vinaigrette; Chicken Scaloppini Francaise; Roasted Potato Parmesan; Peach Crumble served with Ice-Cream

Easy Entertaining Hadzigeorge

Friday, May.08, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Hosting an informal get-together for friends and family can be easy and relaxing with these delicious recipes guaranteed to impress your guests without keeping you in the kitchen. Entertain with confidence with these crowd pleasing make-ahead recipes.

Menu: Cauliflower Bites with Sweet Chili Mayo; Watermelon & Feta Salad with Mint Vinaigrette; Chicken Scaloppini Fontina Rolls; Farro Vegetable Salad; Marinated & Grilled Flank Steak with Tomatoes & Arugula; Lemon Panna Cotta with Blueberry Sauce

Succulent Salmon**McCoy**

Friday, May.08, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Learn how to break down a whole salmon and utilize every bit in a variety of recipes. Taste both wild and farm raised and learn how to prepare a number of delicious recipes with Chef Tim.

Menu: Fish Stock; Salmon Corn Chowder; Grilled Salmon with Mango Salsa; Salmon Burger with Cajun Remoulade; Cedar Plank Salmon Fillet with Balsamic Glaze; Salmon Zucchini Risotto

Barbeque and Grilling Boot Camp**McCoy**

Sat., May.09, 2026 8:00 am (\$295, 8am-2pm) Hands-on (Space is limited to 12 students)

The warm weather is here and it's time again for Chef Tim's famous intensive basic training. Express your cooking passion and release your inner grill chef as you prepare rubs, marinades, brines, spice blends, and barbeque sauces for a wide range of meat, poultry, and fish cooked on both live fire and gas grills.

Menu: Hot-Smoked Cured Salmon; Beer Can Chicken with Brown Sugar Spice Rub; Carolina Spareribs; St. Louis & Kansas City Barbeque Ribs & Sauces; Pulled Pork Shoulder with Herb Barbeque Sauce; Buns; Texas Style Smoked Short Ribs; Assorted Side Dishes

Sushi Primer**McCoy**

Monday, May.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)

Strudel from Scratch**McCoy**

Tuesday, May.12, 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

Better Than Takeout: Vegan Dim Sum**Sarah Martin**

Wednesday, May.13, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Skip the delivery and learn how to recreate your favorite takeout classics. In this hands-on class, we will dive into the art of vegan dim sum and small plates, from those viral crispy-bottom potstickers to soft, pillowy bao. You will master essential techniques, bold sauces, and flavor balancing so every bite hits that perfect sweet-salty-umami note. Come hungry!

Menu: Scallion Pancakes with Ginger-Soy Dipping Sauce; Crispy Potstickers with Chili Oil Skirt; Steamed Bao Buns with Braised Heart of Palm "Pork"; Sticky Sesame Enoki "Wings"; Kimchi Cashew Spring Rolls with Sweet Chili Dip; Strawberry Matcha Mochi Ice Cream

Asian Noodles**McCoy**

Thursday, May.14, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

All across Asia, noodles create quite a stir. They are the base of some of the best-loved and most popular dishes. Crunchy, chewy and incredibly delicious, they are a great alternative to any meal. Learn how easy it is to prepare simple and delicious noodle meals using staple ingredients of the Asian pantry, various proteins, and a wide range of fresh vegetables.

Menu: Vietnamese Pho Noodles with Thin-Sliced Beef, Broth & Scallions; Pad Thai Noodles with Chicken & Bean Sprouts; Japanese Ramen with Mushrooms & Bok Choy; Chinese Lo Mein Egg Noodles with Shrimp & Vegetables; Crispy Ginger Cookie with Pineapple Ice Cream

Wine and Dine**Hadzigeorge**

Thursday, May.14, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Relax with your friends while you learn to use wine in the kitchen.

Menu: Shrimp Skewers with Lemon Beurre Blanc; Greek Salad with Red Wine Vinaigrette; Roasted Chicken with Red Wine Sauce; Balsamic Roasted Carrots; Garlic Mashed Potatoes; Zabaglione with Fresh Fruit & Chocolate Cake

Burger Bash**Hadzigeorge**

Friday, May.15, 2026 6:00 pm (\$95, 2.5hrs) Hands-on

Join Chef John as he shows you how to make the best burgers in town.

Menu: Double-Bacon Cheeseburger with Onion Straws; Rosemary Turkey Burger with Caramelized Onion Jam; Salmon Burger with Barbeque Sauce; Crispy French Fries; Herb-Marinaded Grilled Portobello Mushroom Burger; Homemade Soft Burger Buns; Mini Burger Cookies

The Fork and The Cork**McCoy**

Friday, May.15, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Enjoy a fabulous evening exploring food and wine pairing. Chef Tim McCoy will discuss the intricacies of pairing wines with food and how they complement each other in the kitchen. Watch him create dishes with wine and sample a variety of dishes.

Menu: Seafood Strudel with Chardonnay Butter; Mixed Greens & Goat Cheese Salad with Champagne Vinaigrette; Pinot Noir Beef & Mushroom Wellington; Asiago Cheese Sauvignon Blanc Potatoes Au Gratin; Port Wine Pear Tart; Ice Wine Truffles

Perfect Pierogi**McCoy**

Monday, May.18, 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

Cooking Together: Summer Heat **McCoy**
Tuesday, May.19, 2026 6:00 pm (\$95/person, 2.5hrs) Hands-on

You and your partner will work side by side with Chef Tim to cook a 5-course meal featuring summer flavors.

Menu: Sautéed Shrimp with Warm Corn & Pepper Relish; Caprese Mozzarella Salad with Homemade Mozzarella; Vegetable Focaccia Flat Bread; Grilled Flank Steak with Pinot Vinaigrette, Arugula & Tomatoes; Grilled Stone Fruit Kabobs with Chocolate Gelato & Dark Rum Caramel Sauce

Intermediate Mixology **Cutherell**
Wednesday, May.20, 2026 6:00 pm (\$85, 2.5hrs) Hands-on
(Limited to 12 people, 21 yrs. and older)

Join mixologist David Cutherell for this hands-on session where we elevate cocktails to the next level. We will unveil the balanced flavors and modern approach behind today's celebrated drinks, crafting four show-stopping cocktails, including two modern drinks and two of David's original creations. You will leave with pro tips and the confidence to craft high-level cocktails. No prior bartending experience is required.

Menu: Enjoy a sampling of a variety of cocktails; a light meal will be served

Vegan Air Fryer Favorites **Sarah Martin**
Thursday, May.21, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

The air fryer is a plant-based cook's secret weapon. In this class you will learn how to create irresistibly crispy vegetables, tofu, and snacks with little oil and big flavor.

Menu: Crispy Buffalo Cauliflower with Ranch Sauce; Air Fryer Garlic Parmesan Pizza Bites; Sweet Potato Fries with Smoky Chipotle Aioli; Crispy Chickpea Shawarma Wraps; Air Fryer Falafel with Tahini Sauce; Chocolate Chip Air Fryer Skillet Cookie

Family Night: That's Amore **McCoy**
Thursday, May.21, 2026 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

An Australian Aussie Dinner **McCoy**
Friday, May.22, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Hey Mate! Take an incredible adventure with us to explore the fabulous flavors of the cuisine of Australia. A delicious blend of many cultures. Chef Tim will take over the kitchen and prepare his favorite dishes of Down Under.

Menu: Sausage & Vegetable Shepherd's Pie; Swordfish Skewers on the Barbie with Orange, Red Onion, Romaine and Feta Salad in Cider Vinaigrette; Prawn Pappardelle with Oven-Roasted Tomatoes, Spinach, and White Wine Cream Sauce; Garlic & Rosemary Rack of Lamb with Honey-Roasted Sweet Potato Medallions; Grilled Asparagus; Lamingtons Cakes with Creme Anglaise

Vietnamese Bistro **McCoy**
Tuesday, May.26, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Sultry tropical weather, Asian cooking techniques, and a dash of French colonial culinary influence combine to form the exquisitely delicious simple and healthy Vietnamese cuisine.

Menu: Rice Paper Summer Roll with Barbequed Pork & Julienne Vegetables; Cabbage Salad; Banh Mi Sandwich with Roasted Pork & Vegetables; Beef Pho with Rice Noodles, Herbs & Savory Sauces; Coconut Crème Caramel

May Guest Chef Café Featuring Chef Alyson King
Saturday, May.30, 2026 1:00 pm (\$55, 2hrs) Luncheon

Every month we showcase a guest chef fix menu café luncheon. This month we will be featuring one of our talented chefs Alyson King. Together with our professional students she will prepare a delectable seasonal luncheon. Join us for a culinary delight. Alyson has been cooking and entertaining for her friends and family in her own kitchen for many years. In 2020 she graduated from ICASI with a Culinary Certificate and has been working at the school ever since, as the ICASI Director of Admissions and as a recreational teacher. Her warm and friendly personality has captivated all of our students. Alyson has travelled extensively in the USA and in Europe. Today at ICASI cafe' she will bring her passion for cooking as she prepares a delicious lunch.

Menu: Warm Pretzel Breadsticks with Mosaic Beer Cheese & Raspberry Mustard; Roasted Beet Salad; Shrimp Chowder; Crispy Zucchini Fritter with Lemon Yogurt Dill Sauce; Chicken with Mango & Tomato Salsa; Chocolate Fondue with Seasonal Fruits and Sweet Accompaniments for Dipping

ADULT CLASSES

(For students 18 or 21 yrs and older)

JUNE

Small Bites from Asia

McCoy

Tuesday, Jun. 02, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Dim sum is a Chinese tradition. Learn to make these bite-sized bits from all over Asia.

Menu: Pork Pot Stickers with Soy Dipping Sauce; Vietnamese Fried Spring Rolls with Sweet & Sour Dipping Sauce; Korean Beef Lettuce Wraps; Tuna Sashimi with Ponzu Sauce; Thai Chicken Satay; Hong Kong Egg Tartlet

Vegan Brunch Classics

Sarah Martin

Wednesday, Jun. 03, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Brunch just got a plant-based upgrade. In this class, we will recreate beloved brunch staples from fluffy soufflé pancakes to savory shakshouka using creative vegan techniques and ingredients. You will learn how to craft impressive dishes that feel indulgent yet nourishing, perfect for weekend entertaining or a cozy brunch at home.

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

North African Adventure

McCoy

Thursday, Jun. 04, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Come along on a culinary journey to Morocco exploring the food heart of its culture. Enjoy learning about the blending and use of spices, herbs and grains in its Mediterranean cuisine. Moroccan food is incredibly diverse because of the influence of so many cultures: French, Berber, Mediterranean, Moorish, and Arabic. Chef Tim will share with the class wonderful recipes that your family will love.

Menu: Ras al Hanout, Spinach & Almond Bastilla Pie; Grilled Shrimp with Charmoula Sauce; Garbanzo Beans, Vegetable Soup; Tomato & Cucumber Salad with Pomegranate Vinaigrette; Chicken Tagine with Preserve Lemons, Couscous & Vegetables; Fillo Triangles with Fresh Cheese, Pistachio & Figs; Mint Tea

Cooking with Friends: A Caribbean Vacation

Hadzigeorge

Friday, Jun. 05, 2026 6:00 pm (\$85/person, 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 John show you how to prepare this jamming menu and keep cool all summer long with these traditional Caribbean dishes.

Menu: Shrimp & Corn Fritters with Spicy Creole Tomato Sauce; Island Clam Chowder; Jerked Chicken Barbacoa; Tropical Fruit & Vegetable Salad; Coconut Rice Pilaf; Spice Cake with Sautéed Banana and Rum Ice Cream

Family Night: Take Me Out to the Ball Game

McCoy

Friday, Jun. 05, 2026 6:00 pm (\$95 for 2 family members (1 adult & 1 child (6-12), \$55 each additional member, 2.5hrs) Hands-on

Want to spend a fun evening 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: Soft Pretzels with Two Dipping Sauce; Mucho Nachos Bel Grande; Chicken Bacon Ranch Wrap; Peperoni & Mozzarella Calzone; Loaded Grilled Bratwurst on a Bun; Banana Split Ice Cream; the Ball Bucket Donut Holes; Homemade Lemonade

Girls' Night Out: Taco Fiesta

McCoy

Wednesday, Jun. 10, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Go south of the border and enjoy a fun meal with friends. Flour or corn tortillas filled with fresh, flavorful ingredients create a tasty and healthy party meal. Ole!

Menu: Taco Salad with Creamy Vinaigrette & Guacamole; Taco al Carbon with Grilled Flank Steak & Roasted Poblano Peppers; Taco Verde with Smoked Chicken & Tomatillo Salsa; Baja-Style Shrimp Taco with Slaw & Cilantro Cream; Cinnamon Sopapillas

Basic Knife Skills 101

Hadzigeorge

Wednesday, Jun. 10, 2026 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. Ps: 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

Under The Sea

Paganini

Thursday, Jun. 11, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Shimmering blue water and a gentle breeze can inspire seafood dishes worth traveling for. Join us for a memorable seafood night and sample the very best. Chef Loretta just back from Italy will show you the latest recipes for these classic dishes.

Menu: Chilled Shrimp Panzanella Salad; Lobster Risotto; Honey Glazed Salmon on Caesar Salad; Baked Salt Crusted Branzino with Lemon Sauce; Scallops Wellington with Mushroom Sauce; Limoncello Sorbet

The Italian Kitchen

Paganini

Friday, Jun. 12, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Travel with us to the heart of the home: The Italian kitchen. A cozy, friendly space full of sunshine and steaming pots of sauce simmering on the stove. All major decisions are always made in our kitchen as the family enjoys a variety of heart-warming dishes. Using the best fresh summer ingredients available, Chef Loretta will prepare an authentic Italian menu for you to enjoy. Bring your appetite and your friends and join her and discover true Italian hospitality.

Menu: Seafood alla Putanesca with Garlic Crostini; Grilled Vegetable Salad with Burrata Cheese in Honey Balsamic Vinaigrette; Homemade Tagliatelle Pasta with Bolognese Sauce; Chicken Scaloppine Florentine with Spinach & Sun-Dried Tomatoes; Parmesan Mashed Potatoes; Almond Cake with Orange Sauce & Gelato

Artistry of the Pizzaiolo Pizza

McCoy

Friday, Jun. 12, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

From its Italian birthplace in the city of Naples, the hand-thrown pizza crossed the Atlantic Ocean to become the pizza of choice in New York City and beyond. The art is kept alive by the pizzaiolo, or pizza baker, and is lovingly handed down from one cook to another. Join Chef Tim to learn the skills necessary to make, shape and bake your own perfect versions of the world's favorite pizza.

Menu: Basic Quick Pizza Dough; Pizza Dough with Sponge Starter; Grilled Pizza Margherita with Fresh Mozzarella, Heirloom Tomato, & Basil; Classic White Pizza; Make-Your-Own Pizza Variations

Chicken on the Grill

Hadzigeorge

Friday, Jun. 12, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Savory and moist, these chicken favorites will be a hit at every summer grilling party. Join Chef John for the best chicken in town. Bring your shades and your apron and join us for a fun night!

Menu: Teriyaki Chicken and Vegetable Skewers; Grilled Chicken Breasts Pasta Salad with Balsamic Vinaigrette; Filipino-Style Adobo Chicken; Jerk Chicken Drumsticks with Mango Salsa; Beer Can Whole Chicken; Grilled Peaches with Ice Cream

Artisan Pasta Night

Paganini

Tuesday, Jun. 16, 2026 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; Pear Focchettii with Butter Sage Sauce

Asian Big Bowl

McCoy

Tuesday, Jun. 16, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

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; Chinese Egg Drop Noodle Soup with Hoisin Roasted Pork & Baby Bok Choy; Singapore Curry Noodles with Shrimp; Bibimbap Korean Rice Bowl with Sliced Beef Steak, Egg, & Assorted Vegetables; Thai Fried Rice with Chicken, Ground Peanuts, & Asian Basil; Tonkatsu Donburi with Panko-Crusted Pork Cutlet, Julienne Vegetables, & Japanese Pickles

A Taste of Italy

Paganini

Wed., Jun. 17, 2026 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

Handmade Vegan Pierogi Night

Sarah Martin

Wednesday, Jun. 17, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Dive into the comforting world of handmade pierogi. Learn how to mix, roll, fill, and seal delicate dumplings before pan-frying them to golden perfection with traditional and creative plant-based fillings.

Menu: Classic Potato & Caramelized Onion Pierogi; Sauerkraut & Mushroom Pierogi; Sweet Potato Pierogi with Brown Butter Sage Sauce; Pan-Fried Pierogi with Crispy Shallots; Cucumber Dill Salad; Warm Berry Compote Pierogi Dessert

A Summer Party "Al Fresco"

Paganini

Thursday, Jun. 18, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Enjoy the outdoors with a fabulous summer party for the whole family and friends to enjoy. Colorful accessory ideas, soft music, string lights and fresh fruits and flowers set the stage for a delicious make-ahead menu. Join us and discover how you can be the star of your own celebration. Bring your shades and your apron and get ready to party!

Menu: Fresh Fruit Sangria Chiller; Grilled Peaches, Burrata, Prosciutto & Arugula Salad; Grilled Pesto Chicken & Vegetable Spiedini; Garden Pasta Salad with Balsamic Vinaigrette; Handmade Grilled Piedina; Marinated Flank Steak with Mango Salsa; Frozen Key Lime Pie

Sensational Sensual Singapore

McCoy

Friday, Jun. 19, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Join us for an exotic evening exploring the cuisine of Singapore. Occupying a unique position as a city-state at the center of Southeast Asia, Singaporean cuisine is a vibrant blend of Malay, Chinese, Southeast Asia, India, and Europe influences in a flavorful mélange of delicious dishes. Chef Tim will prepare and share a delicious summer meal to satisfy all of your senses.

Menu: Chilled Pineapple and Lime Sling Mocktail; Shrimp & Egg Noodle Stir-Fry with Sliced Roasted Pork, Julienne Vegetables & Chili-Sambal Dipping Sauce; Roti Prata Cheese-Stuffed Flatbreads with Fragrant Tomato Sauce; Turmeric-Marinated Chicken & Beef Satay with Peanut Sauce & Cucumber-Chili Relish; Nasi Goreng Fried Rice with Bean Sprouts, Cucumber & Peanuts; Almond Cake with Mango Ice Cream

Girls' Night Out: A Tropical Night

Hadzigeorge

Friday, Jun. 19, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Bring your appetite and have some fun in the kitchen with Chef John. A perfect excuse to invite friends for a delicious tropical dinner.

Menu: Jerk Sticky Chicken Bites; Caribbean Shrimp Chowder; Tropical Pineapple and Greens Salad with Rice Vinegar Dressing; Grilled Pork & Vegetable Kabobs with Mango Salsa; Rum Creme Brûlée with Brown Sugar Crust

Grilling Made in Italy

Paganini

Friday, Jun. 19, 2026 6:00 pm (\$95, 2.5hrs) Hands-on

Fire up the grill, grab your shades and get ready for some great meal-time grilling favorites Italian style. Loretta will show you how to prepare a variety of dishes.

Menu: Shrimp on Rosemary Skewers Wrapped in Prosciutto "Saltimbocca Style" with Red Pepper Sauce; Grilled Steak Salad with Chimichurri Vinaigrette; Mozzarella, Peppers, Eggplant on Focaccia Bread with Balsamic Drizzle; Grilled Lemon & Herb Marinated Chicken on Bowtie Pasta with Basil Pesto; Grill Parmesan Zucchini; Peaches & Cream Gelato with Pizzelle Cookies

Mozzarella Workshop

Paganini

Saturday, Jun. 20, 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 a pair of food grade, heat-resistant (to 212°F) gloves to class 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

Sensational Sunday Brunch

Paganini

Saturday, Jun. 20, 2026 1:00 pm (\$85, 2.5hrs) Demonstration

Discover how to host a spectacular Sunday brunch with the help of Chef Loretta. She will share with the class creative ideas for quick and easy recipes that will wow your guests. Sample everything made in class at this fun and exciting class.

Menu: Iced Lemon Peach Tea; Strawberry Cream Belgian Waffles; Ham & Swiss Puff Pastry Croissants; Broccoli Carrot Salad with Roasted Orange Citronette; Chicken Milanese with Roasted Peppers Peperonata; Zucchini Tart with Fresh Mint; Cherry Clafouti with Almond Gelato

June Guest Chef Café featuring Savana Ambros

Saturday, Jun. 20, 2026 1:00 pm (\$55, 2hrs) Luncheon

Every month we will be showcasing a guest chef fix menu café luncheon. This month we will be featuring one of our talented chefs, Savana Ambros. Together with our professional students she will prepare a delectable seasonal luncheon. Savana, a Coast Guard Veteran with a background in administration and a love of learning and cooking new dishes, came to school to become a better cook at home, but then really enjoyed the experience of cooking so much that after graduating the Culinary Arts Diploma Program in 2026 she is now a recreational instructor for the ICASI team as well as the new Director of Student Services. Today at the ICASI café she will bring her passion for cooking as she prepares a delicious Mediterranean lunch.

Menu: Focaccia with Olive Oil & Herb Dip; Mushroom, Spinach & Cheese Spanakopita; Chicken Soup with Pastina, Vegetables & Herbs; Roasted Chickpea Salad with Lemon Vinaigrette; Nut & Fig Stuffed Pork Tenderloin with Mashed Potatoes and Sauteed Green Beans; Strawberry Crisp with Lemon Gelato

Ribs, Ribs, Ribs

McCoy

Monday, Jun. 22, 2026 6:00 pm (\$95, 2.5hrs) Hands-on

Chef Tim shares some of his favorite rib recipes in this great class just in time for your Fun on the Fourth party. Bring your appetite and learn from an expert how to make the best ribs in town.

Menu: Kentucky Spare Ribs with Maple Bourbon Sauce; Memphis-Style Ribs with Dry Rub & Mustard Mop; Indonesian Honey & Chile-Seasoned Ribs; Chinese-Style Barbequed Spare Ribs; Yukon Gold Potato Salad; Garden Veggie Slaw; Peach Crumble with Ice Cream

A Basket Full of Strawberries Hadzigeorge
Tuesday, Jun. 23, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Plenty of juicy, sweet berries and whipped cream are a must for strawberry shortcake, but what about other strawberry recipes? Join Chef John to discover sweet and savory options for spring's favorite berry.

Menu: Strawberry Lemonade; Orange, Spinach & Strawberry Salad with Goat Cheese & Citrus Vinaigrette; Grilled Chicken with Strawberry-Balsamic Barbecue Sauce; Red, White & Blue Potato Salad; Strawberry Shortcakes with Orange-Scented Biscuits; Chocolate Cover Strawberries

Fabulous Summer Fruits Paganini
Tuesday, Jun. 23, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Enjoy summer's bounty of jewel colored fruit. Chef Loretta will show you how to put the summer fruit harvest to good use and how to make a variety of seasonal delights. You do not want to miss this scrumptious class.

Menu: Refreshing Cantaloupe Soup with Prosciutto Crisp & Fresh Mint; Nectarine Goat Cheese Samosa with Raita Sauce; Watermelon & Feta Salad; Grilled Chicken & Pineapple Cobb Salad; Shrimp Salad with Mango & Avocado Salsa; Pear & Fontina Focchetti Pasta with Butter Sage Sauce; Peach Cobbler with Ginger Gelato

Sweet Summer Basil Paganini
Wednesday, Jun. 24, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Aromatic, sweet, and great for digestion - explore the range of uses of basil and the different varieties that are grown.

Menu: Basil-Garlic Sundried Tomato Pesto Trapanese with Focaccia Bread; Pesto-Grilled Chicken Caprese Skewers with Balsamic Reduction; Basil Oil and Tomato Sauce with Homemade Basil Gnocchi Nudi; Lemon -Basil Roasted Salmon with Gremolata Sauce; Tomato Basil Risotto; Basil Gelato with Lemon Cake & Blackberry Coulis

Intro to Modern Mixology: Summer Edition Cutherell
Wednesday, Jun. 24, 2026 6:00 pm (\$95, 2.5hrs) Hands-on
(Limited to 12 students, 21 yrs. and older)

Mixology is the art and science of inventing, preparing and serving cocktails. Join mixologist David Cutherell as he shares the foundations of a great cocktail and the techniques of making shaken and stirred summer cocktails. Found out why ice is one of the most important ingredients in a cocktail and learn how to balance the flavors of your favorite mixed drinks.

Menu: Enjoy a sampling of a variety of cocktails: Daiquiri; Old Fashioned; Jungle Bird; Petal & Vine. A light meal will be served.

An Italian Summer Paganini
Thursday, Jun. 25, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Summer is around the corner, and the markets are full of fruit and vegetables. Discover with us the beauty of Italy and sample the fresh flavor of its cuisine. Using the best ingredients of the season we will prepare delicious dishes.

Menu: Peach Bellini Iced Tea with Lemon Balm; Arugula Salad with Grilled Shrimp Spiedini; Homemade Fettuccine Pasta with Cherry Tomatoes, Basil & Fresh Mozzarella; Chicken Involtni with Prosciutto & Fontina in White Wine Sauce; Vegetable Ribbons with Balsamic Glaze; Oven-Roasted Rosemary Potatoes; Lemon Strawberry Crepes with Limoncello Sauce & Strawberry Gelato

Paella & Tapas Party Hadzigeorge
Thursday, Jun. 25, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Grab an apron, a sangria and a friend and enjoy the Spanish tradition of small plate tapas and a show-stopping paella. The party will not be complete without a scrumptious orange flan for dessert. Join Chef John as he guides you through the preparation of these delicious dishes.

Menu: Cheese & Ham Croquettes with Romesco Sauce; Potato Tortilla with Roasted Red Pepper Sauce; Spanish Vegetable Salad with Sangria Dressing; Chicken & Shrimp Paella Valenciana; Baked Orange Flan with Caramel Sugar

Tempting Thai Hadzigeorge
Friday, Jun. 26, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Discover how easy it is to create deliciously tempting Thai dishes at this fun cooking class. Join Chef John as he shows you how to make these wonderful Thai dishes in your own kitchen with just a few tricks.

Menu: Vegetable Spring Rolls with Sweet & Sour Sauce; Grilled Chicken Satay with Peanut Sauce; Shrimp Pad Thai Noodles; Curried Pork Over Peppers & Pineapple Fried Rice; Mango Coconut Upside-Down Cake

Summer in Chianti Paganini
Friday, Jun. 26, 2026 6:00 pm (\$85, 2.5hrs) Demonstration

Join us for a fun tour exploring the cuisine of the Chianti areas of Tuscany. Famous all over the world for Chianti Classic wine. The simple and fresh cuisine of the Tuscan countryside paired with local wine is a must for food lovers. As the weather turns warm, join us in our kitchen for a night of delicious food and great fun as we explore the best Tuscany has to offer.

Menu: Grilled White Pizza with Pesto, Artichokes, Shrimp & Arugula; Summer Homemade Pici Pasta "Al Aglione" with Fresh Pomodoro & Garlic Sauce; Grilled Flank Steak Marinated in Chianti with Roasted Red Peppers & Spinach; Vegetable Salad with EVOO; Panna Cotta with Macerated Peaches; Biscotti with Vin Santo

A Day in the Kitchen: The Kitchen of Puglia Paganini
Saturday, Jun. 27, 2026 10:00 am (\$165, 4hrs) Hands-on

Can't travel to Italy with Chef Loretta? Take the next best thing, join her at this fabulous hands-on class exploring Italy's top destination, Puglia. The cuisine of Puglia is simple and flavorful. Discover the very best as we travel across the heel of Italy for an unforgettable culinary journey. Taking advantage of the great basic ingredients available, we will prepare together and feast of a variety of dishes.

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

Summer Edition: Grilling Techniques for Beef
McCoy/Phil & Louise Billick
Monday, Jun. 29, 2026 6:00 pm (\$95, 2.5hrs) Demonstration

Enjoy summer and a taste of outdoors with Chef Tim as he shows you the dos and don'ts of grilling beef perfectly every time. Spend an evening getting to know all about beef and learning how it is raised naturally and how to cook the most popular cuts. Chef Tim and Phil & Louise Billick from Valley Ridge Farms will share their expertise. All of our meat will be provided by Valley Ridge Farms, a great source for Ohio raised grass-fed and finished freezer beef. Their goal is to produce grass-fed and finished beef that has consistent taste, marbling and tenderness. Join us and sample delicious dishes while you discover all about Ohio grass-feed beef.

Menu: Beef Satay with Spicy Peanut Dipping Sauce; Herb-Crusted Skirt Steak Caesar Salad; Beef Stuffed Cubanelle Peppers; Grilled Steak Burgers with all the Trimmings; Garlic-Balsamic Marinated Tri-Tip Steak with Mediterranean Potato Salad; Strawberry Gelato with Biscotti

Figs, Lemons, and Olives Hadzigeorge
Monday, Jun. 29, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Chef John will prepare a feast inspired by the best summer Mediterranean flavors.

Menu: Crostini with Goat Cheese & Fig Relish; Caesar Salad with Creamy Lemon Dressing; Olive Oil Poached Branzino with Cherry Tomatoes & Olives in Limoncello Sauce; Mediterranean Chicken with Preserved Lemon & Rosemary; Fig Cake with Gelato

Great Greek Flavors Hadzigeorge
Tuesday, Jun. 30, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Join us as we explore Europe's most popular destinations this summer through food. Vegetables, whole grains, herbs, and olive oil are among the ingredients most associated with Greek cuisine. They make flavorful dishes that trigger memories of sun-bathed vacations and leisurely meals. Create, celebrate, and be Greek for a day with chef John. **Menu:** Melitzanosalata, a delicious Eggplant Dip; Grilled Vegetable Moussaka; Greek Salad with Tomatoes, Cucumbers, Olive & Feta; Chicken & Vegetables Souvlaki with Tzatziki Sauce; Pita Bread; Koulourakia (Butter Cookies with Sesame)

French Bistro Cooking McCoy
Tuesday, Jun. 30, 2026 6:00 pm (\$85, 2.5hrs) Hands-on

Happy Fourth of July! Let's take advantage of the warm weather and enjoy cooking outdoors a delicious dinner inspired by the casual bistro restaurants of the French Riviera. Bring a friend or two and join Chef Tim to celebrate the beginning of summer. You do not want to miss a fun evening and a delicious meal.

Menu: Mint Iced Tea; Wild Mushroom Tarte Tatin; Crispy Potato Pancakes with Hot Smoked Salmon Salad; Spice-Rubbed Grilled Flank Steak with Piperade Pepper Sauce; Grilled Ratatouille Salad with Tarragon Dressing; Peach Almond Clafoutis with Vanilla Bean Gelato



Ohio's Premiere Culinary School in
your backyard! Find out more at one
of our upcoming Open Houses.

Tuesday, May 19

11:30 am & 6:00 pm

Saturday, June 20

10:00 am

Call (440) 729-7340 or

admissions@icasi.edu to register



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: A Summer Night in the Seaside Village of Cinque Terre

Saturday, May.02,2026 6:00 pm

Hot days, cool nights, amazing foods, as we relax and appreciate good times and each other.

Menu: Crispy Seafood with Garlic Sauce; Tomato & Burrata Mozzarella Salad; Ricotta & Mascarpone Pansotti Pasta with Pesto Sauce; Chicken Saltimbocca Stuffed with Prosciutto & Fontina; Green Beans in Limoncello Confit; Oven-Roasted Potatoes; Strawberries Panna Cotta; Almond Biscotti

Cooking with a Partner: South Pacific Adventure

Saturday, May.23,2026 6:00 pm

Lush tropical vegetation, white sandy beaches, and clear blue water set the stage for a tropical adventure as you create and enjoy this delicious meal. Wear your favorite tropical wear and join us for a delicious evening.

Menu: Iced Mojito Tea Mocktail; Steamed Ginger Pork Dumplings with Tamarind Sauce; Zucchini & Potato Soup; Tropical Shrimp Salad with Pineapple Dressing; Polynesian Chicken in Banana Leaves with Honey-Lime Sauce; Tropical Steamed Rice; Individual Macadamia Cheesecake with Mango Coulis & Whipped Cream

Cooking with a Partner: Dinner on a Greek Island

Saturday, Jun.06,2026 6:00 pm

Imagine warm winds, clear waters, and endless blue skies as you delight in the timeless food of the eastern Mediterranean.

Menu: Stuffed Dolmades Grape Leaves in Lemon Sauce; Avgolemono Lemon Soup; Homemade Pita Bread; Greek Tomato-Feta Salad with Yogurt-Garlic Dressing; Grilled Chicken, Pork & Vegetable Souvlaki; Rice-Stuffed Eggplant; Crispy Baklava with Pistachio Ice Cream

Cooking with a Partner: An Italian Vacation

Saturday, Jun.20,2026 6:00 pm

Travel with us to the old country for an evening of great food and friendly conversation. Together we will cook in our spacious kitchen a fabulous Italian meal that will make your heart sing. Gather a group of friends and join us for a fun evening.

Menu: Grilled Pizza with Arugula, Olives & Tomatoes; Salad Greens in White Balsamic Vinaigrette; Homemade Mushroom & Cheese Manicotti; Pancetta Wrapped Pork Loin in "Porchetta" Style; Rosemary-Roasted Fingerling Potatoes; Broccolini with EVOO; Chocolate Panna Cotta with Caramel Sauce; Almond Biscotti

Cooking with a Partner: Latino Night

Saturday, Jun.27,2026 6:00 pm

Celebrate lively Latin culture and flavorful foods at this fun night out with your partner.

Menu: Marinated Shrimp with Mojo de Ajo Sauce; Tortilla Soup with Chicken & Avocado; Corn, Onion & Tomato Salad; Chimichurri-Marinated Grilled Flank Steak with Criollo Sauce; Bean & Vegetable Enchilada with Ranchero Sauce; Tres Leches Cake with Dulce de Leche



PARENT-CHILD CLASSES

Tots (Ages 3-6) Hands-on

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

Tots: Bigger Bites!

Ambros

Saturday, May.16, 2026 10:00 am

Join Chef Savana for a hands-on adventure designed for the world's littlest foodies! In this high-energy "Bigger Bites" session, your tiny chefs will trade their toys for kitchen tools as we master the art of the perfect snack.

Menu: Baked Chicken Nuggets with Honey BBQ Sauce; Potato & Broccoli Tots; Mini Chocolate Chip Muffins; Banana Sushi Bites

Tots: Dress Up & Eat Up

Ambros

Saturday, Jun.06, 2026 10:00 am

Grab your hats, capes, or crowns, and join Chef Savana for the ultimate culinary costume party! We'll prove that cooking is even more fun when you're dressed for the occasion.

Whether you are a superhero, a princess, or a cowboy, come ready to whisk, roll, and snack!

Menu: Mini Smoked Sausage Bakes (Pigs in a Blanket); Penne Pasta with Cheddar Cheese Sauce; Veggie Stick Dippers with Ranch Sauce; Vanilla Spiced Cupcakes with Whipped Cream & Sprinkles

Tots: Pizza Fun with Grandparents

Mayle

Saturday, Jun.27, 2026 10:00 am

Pizza is great for so many occasions and Chef Erin is hosting the ultimate pizza party! Kids will make their own pizzas from scratch, including appetizer and dessert pizzas.

Menu: Pizza Dough; Chilled Vegetable Pizza with Herbed Cream Cheese; Any-Way-You-Like-It Calzone; Cinnamon Strudel Pizza

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

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

Cooking with Kids: Taste the Movie, The Lion King

Ambros

Saturday, May.02, 2026 10:00 am

Embark on a journey through the Pride Lands with Chef Savana as you learn to cook dishes inspired by Simba's greatest adventures. Please watch the movie, The Lion King, with your child before coming to class.

Menu: Grub Worms: Cavatelli Pasta with Tomato & Herb Sauce; Wildebeests: Marinated Beef Skewers; Rafiki's Glazed Green Beans; Pride Rock Chocolate Cakes

Cooking with Kids: Mom & Me High Tea

Mayle

Saturday, May.09, 2026 10:00 am

Enjoy a traditional high tea with Mom and learn some new recipes too!

Menu: Cranberry Chicken Salad Tea Sandwiches; Cucumber Tea Sandwiches; Baked Ham & Swiss Tea Sandwiches; Raspberry Linzer Cookies; Vanilla, Chai & Cherry Scones; Assorted Teas

Cooking with Kids: Father's Day BBQ

Mayle

Saturday, Jun.20, 2026 10:00 am

What better way to celebrate the day than by creating a delicious menu straight from the grill to you.

Menu: Grilled Flatbread Pizzas; Garden Vegetable Salad with Ranch Dressing; Barbequed Chicken Sliders; Roasted Corn-on-the-Cob; Tropical Fruit Sundae

THE LORETTA PAGANINI
SCHOOL OF COOKING



Plan your next event with us!

440-729-7340

privateevents@lpsscinc.com



KIDS ONLY CLASSES

Kids (Ages 7-11) Hands-on

(\$55 per person, 2 hrs)

Kids: Spring Food Art

Saturday, May.16, 2026 1:00 pm

Stepanek

Chef Toni will show you how to celebrate Spring by creating some fun critters out of food!

Menu: Ham & Cheese Frog Sliders; Daisy Cookies; Beehive Cupcakes; Dirt Cups with Strawberry Ladybugs

Kids: Culinary Book Club

Saturday, Jun.06, 2026 1:00 pm

Stepanek

After a brief discussion of the book, *Because of Winn-Dixie*, by Kate DiCamillo, we will prepare foods that Opal and Gloria made for their backyard party. (Please read the book before coming to class.)

Menu: Opal's Egg Salad Sandwiches; Gloria Dump's Punch; Chewy Glazed Peanut Butter Bars; Winn-Dixie's Dog Chow; Gertrude's Pet Shop Animal Cracker Dunkeroos

Kids: Oodles of Noodles

Saturday, Jun.13, 2026 10:00 am

Mayle

Pastas and noodles are enjoyed all over the world in many forms, shapes and sizes! Each type has a delicious purpose and use. Join Chef Erin for this fun class!

Menu: Feta, Tomato & Orzo Salad; Thai Summer Rolls with Rice Noodles; Baked Macaroni & Cheese; German Spaghettieis; Ice Cream Spaghetti with Strawberry Sauce & Shaved White Chocolate

Teens (Ages 12-17) Hands-on

(\$65 per person, 2 hrs)

Teens: Cinco de Mayo Celebration

Saturday, May.02, 2026 1:00 pm

Csepegi

Celebrate with our southern neighbors with these yummy recipes!

Menu: Homemade Flour Tortillas; Homemade Corn Tortillas; Corn & Goat Cheese Guacamole with Fresh Tortilla Chips; Chicken Quesadillas with Chipotle Crema; Cheesy Three Bean Enchiladas; Strawberry Cheesecake Chimichangas

Teens: Puff Pastry Magic

Saturday, May.30, 2026 1:00 pm

Mayle

Learn how to make delicious sweet and savory magic with puff pastry.

Menu: Mini Maple Cream Puffs, Herb & Cheese Puffs; Mini Crispy Chocolate Cream Puffs; Churros

Teens: Super Summer Salads

Saturday, Jun.13, 2026 1:00 pm

Stepanek

Learn to make a variety of salads to enjoy on those hot summer days!

Menu: Sunshine Salad; Caprese Salad Skewers; Layered Taco Salad; Chicken, Bacon, & Ranch Pasta Salad; Caramel Crunch Cheesecake Fruit Salad



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



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

KIDS SUMMER CAMPS

Kids (Ages 7-11) Hands-on

(\$245, 4x3hrs)

Kids Cooking Camp: Jammin' It Up **Ambros**

Monday - Thursday, June 15, 16, 17, 18, 2026- 10:00 am-1:00pm

Come to this fun camp designed for children. Prepare, cook and eat everything made in class.

Day 1: Pizza Provençal; Salad Nicoise; Tomato Bisque; Herbed Chicken Dijon; Pomme Frites: Crepes with Fresh Strawberries & Ice Cream

Day 2: Cheese & Prosciutto Focaccia; Wedge Salad with Buttermilk Dressing; Pizza Burger with Homemade Buns; Crunchy Vegetable Salad; Mixed Fruit Skewers with Chocolate Dipping Sauce; Thumb Print Jam Cookie

Day 3: Fried Mozzarella Bites with Tomato Dipping Sauce; Antipasto Salad with Balsamic Vinaigrette; Homemade Fettuccine Pasta with Cheese Cream Sauce; Parmesan Chicken Fingers; Ricotta Cannoli

Day 4: Lettuce Wraps with Three Dipping Sauces; Mixed Greens Salad with Sweet & Sour Dressing; Chicken Wonton Soup; Pork Stir Fry with Lo Mein Noodles; Almond Cookies with Tropical Fruit Sorbet

Kids Cooking Camp: Restaurant Kitchen Tour **Ambros**

Monday - Thursday, June 22, 23, 24, 25, 2026, 10:00 am-1:00 pm

What's your favorite type of restaurant? Whether you prefer a place that serves pizza, tacos, or dessert, this camp is for you. Learn to make your own restaurant-quality at home.

Day 1: Bakery & Deli: Individual Focaccia Bread; Chicken Salad; Potato Salad; Ham & Cheese Roll; Italian Panini; Chocolate Chip Cookies; Lemon Cupcakes & Frosting

Day 2: Italian Pizzeria: Antipasto Salad Skewers; Grill Pizza Margherita; Mozzarella & Ham Stromboli; Fresh Spaghetti Pasta with Meatballs in Pomodoro Sauce; Chicken Parmesan; Biscotti; Gelato Sundae

Day 3: Mexican: Chips with Fresh Salsa; Vegetable & Cheese Quesadilla; Refried Rice & Beans; Chicken Enchiladas; Beef Chimichanga; Churros & Chocolate Sauce

Day 4: Steakhouse: Onion Soup; Caesar Salad with Grill Chicken; Twice-Baked Potatoes; Broccoli & Bacon Bites; Marinated Flank Steak with Mushroom Sauce; Crème Brûlée with Shortbread Cookies

Kids Cooking Camp: America's Favorite Meals **Sarah Martin**

Monday-Thursday, July 6, 7, 8, 9, 2026 - 10am - 1pm

Come to this fun camp designed for children. Prepare, cook and eat everything made in class.

Day 1: Breakfast: Berry Smoothie Bowl; Belgian Waffles with Apples & Maple Syrup; Build Your Own Omelets; Homemade Chicken Sausage; Home Fries with Cheese; Fruit Kabobs with Strawberry Cream Dip

Day 2: Lunch: Quick Summer Tomato Soup; Taco Cobb Salad with Avocado-Ranch Dressing; Chicken Salad Sandwiches; Three-Cheese Macaroni & Cheese; Chocolate Chunk Cookies

Day 3: Dinner: Mixed Green Salad with Strawberries, Brie & Balsamic Vinaigrette; Buttery Garlic Breadsticks; Homemade Spaghetti with Pomodoro Sauce; Chicken Parmesan; Carrot Cupcakes with Cream Cheese Frosting

Day 4: Snacks & Desserts: Baked Tortilla Chips & Salsa; Garlic Hummus with Carrot Chips; Ham & Swiss Sliders with Honey Mustard Sauce; Lemon Cheesecake with Strawberry Sauce; Triple Chocolate Brownie Sundae with Homemade Ice Cream

TEENS SUMMER CAMPS

Teens (Ages 12-17) Hands-on

(\$275, 4x3hrs)

Teens Cooking Camp: Create, Cook & Chow **Staff**

Monday - Thursday June 22, 23, 24, 25, 2026, 10:00am-1:00pm

Come and join in the fun of a cooking camp designed especially for teens. Each day, students with their chef instructor will explore a different theme as they learn cooking techniques through hands-on, participation and demonstration. The class will prepare, cook and eat everything made in class.

Monday: Mozzarella Tomato Skewers; Mixed Salad with Balsamic Vinaigrette; Homemade Lasagna; Pepperoni Cheese Pizza; Breadsticks with Dipping Sauce; Chocolate Biscotti

Tuesday: Buffalo Chicken Wings; Barbeque Ribs with Special Sauce; Veggie Mac & Cheese; Corn Bread Muffins; Baked Beans; Ice Cream Sundae with Homemade Waffle Cone

Wednesday: Super Cheese Nachos; Tortilla Soup; Shrimp Tacos & Veggie Slaw with Creamy Dressing; Grilled Chicken Fajitas with Handmade Tortilla & Fresh Salsa; Churros with Chocolate Sauce

Thursday: Vegetable Egg Rolls with Sweet & Sour Sauce; Stir Fried Rice; Chicken Pad Thai Noodle; Pork Satay with Peanut Sauce; Homemade Fortune Cookies

Teens Cooking Boot Camp **Stepanek**

Monday - Thursday, July 6, 7, 8, 9, 2026 - 10 am-1pm

Focused instruction and intensive hands-on training will bring out each teen's culinary excellence and kitchen confidence in this fun and challenging high-energy course.

Day 1: Knife Skills: Homemade Chips and Salsa; Summer Minestrone Soup; Angel Hair Pasta with Julienne Vegetables and Herbs; Grilled Chicken and Vegetable Fajitas; Peach Crisp with Ice-Cream

Day 2: Stocks, Soups and Sauces: Vegetable and Chicken Stock; Chicken Noodle Soup; Creamy Tomato Soup; New York Style Pizza with Tomato Sauce and Mozzarella; Grilled Flank Steak with Barbeque Sauce; Caesar Salad with Parmesan Dressing; Chocolate Souffle with Whipped Cream

Day 3: Cooking Techniques: Homemade Fries with Cheese Sauce; Potato Pierogi; Pork and Vegetable Kebab with Chimichurri Sauce; Chicken Scaloppini Piccata; Phyllo Strudel with Fresh Fruit

Day 4: Desserts & More: Prosciutto & Cheese Frittata; Chicken & Mushroom Crepes; Cherry Scones with Mascarpone Cream; Chocolate Cupcakes with Cream Cheese Frosting; Oatmeal Cookies; Peach Hand Pies

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 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
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, May 19, 11:30 am & 6:00 pm

Saturday, June 20, 10:00 am

Contact Alyson King to RSVP or for a private tour.

at 440-729-7340 or admissions@icasi.edu

