



Cooking Class Series



Welcome to the Grace's Marketplace Cooking Class Series, where the aspiring cook meet culinary enthusiasts and expert chefs. Resident Chef, Joe Trama, designs themed classes to enhance your culinary experience with your favorite, local Grace's ingredients. Classes offered are demonstrative or hands on, with wine pairing for each course. Let's get cooking!

Thanksgiving Day Sides

11/19/15, 7 pm

\$ 90.00/pp – Hands On

November is the month where we start getting ready for all the holidays, and most importantly, all of the feasting. Grace's Marketplace has been creating delicious decadent holiday feasts for over 30 years, most notably, our Thanksgiving Catering Menu. Chef Trama will make an array of harvest side dishes to get you and your menus ready for the holidays.

Hearty One Pot Meals

12/10/15, 7 pm

\$ 80.00/pp – Hands On

Let's kick the mess out of the kitchen and cut the clean up time in half with simple slow cooked meals. With hearty soups & stews, this is the perfect class to take the chill out of winter, & put something delicious into the season. We can finally learn how to use that heavy Crockpot we've all received as a gift once upon a time.

Resolutions 2016: Low Cal Meals

1/7/16, 7 pm

\$ 80.00/pp – Hands On

Attempting to keep the "lose weight" New Year's resolution is a timeless January struggle. Welcome to 2016, where delicious doesn't always mean heavy. This class will explore the concept of keeping gourmet dinners lean and flavorful with super fresh, quality ingredients.

Also on the Table:

Taking comfort dishes, swapping out heavier ingredients for lighter ones.

Valentine's Day: Dinner for 2

1/28/16, 7 pm

\$ 90.00/pp – Hands On

With Valentine's Day just around the corner, what better way to show someone how much you care, than with a home cooked gourmet meal? This class will display how you can create your very own four-course dining experience right in your own kitchen. From an elegant appetizer, to a simply decadent dessert, there will be no need for crowded restaurants this year. There's no better way to make someone feel special than with a satisfied palette.



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Making Fresh Gnocchi

2/18/16, 7 pm

\$ 80.00/pp - Hands On

One of the very best dishes Chef Trama makes: Fresh Ricotta Gnocchi! There isn't a better way to celebrate our Italian roots than a homemade/hand rolled pasta class. Served with a variety of simple sauces, all bursting with flavor, color and aroma.

The Perfect Omelet

3/10/16, 7 pm

\$ 75.00/pp – Hands On

"An egg is always an adventure; the next one may be different."

Oscar Wilde

In the world of omelets, customization and timing is key. From classic flavor combos to tossing in a grab bag's worth of ingredients, this class will have the average NYC "brunch-er" wishing they spent weekend mornings at your kitchen table.

Fresh Spring Soups

3/31/16, 7 pm

\$ 80.00/pp – Hands On

Soups and stews don't always have to reflect the cold winter months. Fresh spring soups will emphasize on the colorful and aromatic produce of spring, incorporating both vegetarian and traditionally savory recipes. Look out for these colorful seasonal greens like fresh peas and asparagus.

A Friendly Reminder...

Registration is required. *The full price of the class will be charged one day prior to the class.* No refunds/rain checks will be given within 1 business day of the class date. Private Classes are available for parties/events accommodating minimum of 8 guests, maximum of 12 guests. Each event includes full cooking demonstration, multicourse meal and wine pairing. Prices vary according to chef & menu selection.