



SEACOAST EVENTS

"Providing Solutions for All Your Event Planning Needs!"

Caribbean Cuisine



Dinner Party

Your group will be treated to private cooking lessons in the comfort of your own home. You and your group will enjoy private cooking lessons performed by a professional cooking instructor. The menu will follow a Caribbean theme.

First Lesson- Rum Delight

You and your friends will assist the chef in preparing a true Caribbean rum delight. The Caribbean is known for its rum beverages and we will be starting the lesson off with a true favorite.

Second Lesson- Side Dishes

Once you have had the opportunity to enjoy the beverages you prepared in the first lesson, you will begin the evening's second lesson. In this lesson the group will be instructed in the finer points of preparing two Caribbean side dishes. The first dish will be Island Slaw, similar to Cole Slaw but much more festive! The second dish will be Jasmine Coconut Rice.

Third Lesson- Main Entree

Now that your group is schooled in the finer points of preparing Caribbean side dishes, it is time to prepare for the Main Entree. Your instructor will assist and direct you in preparing a Caribbean favorite, Mango Cilantro Glazed Shrimp. For those landlubbers, we will also be preparing Mango Cilantro Glazed Chicken as well.

Fourth Lesson- Dessert

Did you save room for dessert? The lesson continues after dinner, as your cooking instructor leads you in preparing Poached Carmel Pineapple. You will think you are vacationing in the Caribbean for sure!

*It will be the client's responsibility to purchase the alcohol necessary to prepare the Rum Delight.