COOKING CLASSES

WINTER/SPRING 2019

JOIN US this year for several exciting new culinary classes as well as some returning favorites. From Mediterranean cuisine and homemade pasta-making to delectable dessert classes, there is something for everyone to enjoy. All classes will be led by Loyola’s Executive Chef, John Schnupp, and held at our Retreat Campus in Woodstock.

JANUARY

SUPPER CLUB 101
Saturday, Jan. 12 • 11 a.m.–2 p.m.
$55 per person
From the prohibition speakeasies of the 1920s to modern day supper club supremacy, prepare and taste legendary food and cocktails.

MEDITERRANEAN FOOD & WINE PAIRING DINNER*
Saturday, Jan. 19 • 6–9 p.m.
$80 per person
Wheat, the grape, yielding olive oil, bread, pasta and wine… Mediterranean Cuisine! Wine reception with passed hors d’oeuvres followed by a five-course dinner paired with regional Mediterranean wines.

FEBRUARY

CHOCOLATES!
Saturday, Feb. 2 • 11 a.m.–2 p.m.
$55 per person
Explore different varieties of chocolate while preparing delectable treats.

VALENTINE’S DAY FOOD & WINE PAIRING DINNER*
Saturday, Feb. 16 • 6–9 p.m.
$80 per person
Celebrate romance with your special one. Wine reception with passed hors d’oeuvres followed by a five-course dinner with delectable wines.

MARCH

MARCH CUPCAKE MADNESS
Saturday, March 9 • 11 a.m.–2 p.m.
$55 per person
Prepare and decorate four delicious varieties of cupcakes to take home to share.

ST. PATRICK’S DAY BEER & WINE PAIRING*
Saturday, March 16 • 6–9 p.m.
$80 per person
Celebrate the luck of the Irish. Beer and wine reception with passed hors d’oeuvres followed by a five-course dinner paired with delectable wines.

APRIL

FRESH PASTA MAKING 101
Saturday, April 6 • 11 a.m.–2 p.m.
$55 per person
Hands-on fresh pasta making class. Learn dough making, cutting, and filling techniques along with traditional sauces to top and toss.

SPRING HAS SPRUNG FOOD & WINE PAIRING DINNER*
Saturday, April 27 • 6–9 p.m.
$80 per person
Celebrate LUREC’s Green House spring offerings. Wine reception with passed hors d’oeuvres followed by a five-course dinner paired with flavorful wines.

MAY

MOTHER’S DAY HIGH TEA*
Saturday, May 11 • 11 a.m.–2 p.m.
$55 per person
Traditional High Tea celebration of sweet and savory delectables paired with tea and Mom.

JUNE

PINN-OAK RIDGE FARM LAMB WINE DINNER*
Saturday, June 8 • 6–9 p.m.
$80 per person
Annual food and wine pairing dinner featuring Pinn-Oak Ridge Farms lamb. Wine reception with passed hors d’oeuvres proceeded by a five-course dinner paired with flavorful wines.

REGISTER • LUC.edu/cookingclasses

PLEASE NOTE: A minimum of six guests must be registered in order for the class to run.

CANCELLATION POLICY: A two-week notice is required for cancellation of any class or event. If you do not cancel by email or telephone at least two weeks in advance of your scheduled class, we will charge your credit card in full for the class.

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