

Welcome to the FUN, FOOD & FOLKLORE of the New Orleans School of Gooking

Since 1980, the New Orleans School of Cooking has introduced countless visitors from around the world to the delicious food and rich culture of New Orleans. We teach the basics of Louisiana cooking in a way you'll never forget!

Our Creole and Cajun experts teach specialities such as Gumbo, Jambalaya and Pralines, seasoning them with history, trivia and tall tales!

Private Demonstration Class

Sit back and watch our chefs cook a classic Creole and Cajun meal. Customize your class by selecting your preferred time, menu, and gift packages. Our dinner and lunch shows are sprinkled with history, tall tales and recipe tips.



WHATS INCLUDED:

-Two Hour Private Demonstration of a soup, entree and dessert -Recipe Cards

-4 Course Meal

BEVERAGES:

-Abita Amber Beer (a local brew) -Lemonade -Iced Tea -Coffee

MENU

Please select one dish from each course



Chicken & Andouille Sausage Gumbo Corn & Crab Bisque Shrimp & Artichoke Bisque

Chicken & Smoked Sausage Jambalaya Chicken Creole Crawfish Étouffée Chicken Étouffee Mardi Gras Pasta

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Bread Pudding Mini Pecan Pies Bananas Foster

Original Pralines Chocolate Pralines

\$ 36 per person Inclusive Prices are subject to change

Private Hands-on Class

Cook an authentic Louisiana meal from start to finish with guidance from our chefs. Customize your class by selecting your preferred time, menu, and gift packages. Approximately hours of cooktime one hour of dining



INCLUDES:

-Three Hours of Private Cooking Instruction & Dining - Recipe Cards - Four Course Meal

-New Orleans School of Cooking Apron

BEVERAGES:

-Abita Amber Beer (a local brew)

- Iced Tea -Lemonade -Coffee -House Red and White Wine MENU

Please select one dish from each course



Shrimp Remoulade Crab Ravigote Salad Stuffed Mushrooms (Beef or Vegetable) Crawfish Bread Barbecue Shrimp Oysters Rockefeller Crawfish Pies Louisiana Meat Pies

Soup

Chicken & Andouille Sausage Gumbo Corn & Crab Bisque Shrimp & Artichoke Soup Sweet Potato & Crabmeat Bisque Tomato Basil Bisque Gumbo Z'Herbes Turtle Soup



Chicken & Smoked Sausage Jambalaya Chicken Creole Shrimp Creole Crawfish Étouffée Chicken Étouffée BBQ Shrimp & Grits Pasta William Alligator Sauce Piquant Beef Grillades & Grits Creole Z'Herbes

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Bread Pudding Mini Pecan Pies Bananas Foster Crepes Seasonal Fruit Crepes Original Pralines Chocolate Pralines Bananas Foster

\$139 per person Inclusive Prices are subject to change

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Our version of 'Chopped'! Each team is given secret ingredients and access to a pantry to create the tastiest appetizer and entrée... Chef will be left to judge!

INCLUDES:

-Three Hour Private Event -Lagniappe Appetizers -New Orleans School of Cooking Apron

BEVERAGES:

-Abita Amber Beer (a local brew) -Iced Tea

-Lemonade -House Red and White Wine

(Please select four)

Fresh Fruit Tray Vegetable Tray with Hummus & Pita Spinach and Artichoke Dip Jambalaya Balls Grilled Vegetables with "Joe's Stuff" Remoulade Bruschetta Dip Watermelon Pico with Chips Mixed Green Salad with Feta Cheese & Roasted Pecans

\$130 PER PERSON

(Inclusive)

Gumbo Gookoj

Using a pantry of ingredients, teams will set out to create the perfect gumbo. The only instruction will be the Chef's demonstration of a roux... the rest is up to you!

INCLUDES:

-2.5 Hour Private Event -New Orleans School of Cooking Apron -New Orleans School of Cooking Gumbo Recipe -Samples of each team's gumbo

BEVERAGES:

-Abita Amber Beer (a local brew)

-House Red and White Wine -lced Tea -Lemonade

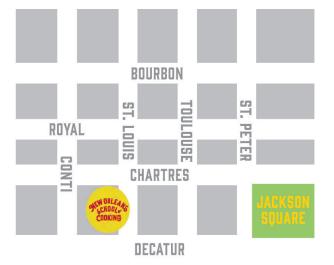
\$130 PER PERSON (Inclusive)



Sharing the FUN, FOOD & FOLKLORE of New Orleans with the world!

CONTACT INFORMATION DIRECTOR OF SALES

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Located in the French Quarter

Just 3 blocks from Jackson Square Walking distance to all French Quarter hotels and most downtown properties

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