



## COOKING EVENTS

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THE CREATIVE JUICES WILL FLOW AS YOUR GUESTS INTERACT OVER THESE FUN TO MAKE AND DELICIOUS TO EAT SELECTIONS

### MYSTERY RECIPE COMPETITION \$175/PERSON

*Compete against each other as you learn new skills in the kitchen*

Teams of 4 to 6 people work together to execute a mystery recipe provided by your chef that will include a protein, vegetable and starch.

Groups will create this complete meal while being judged on creativity, cleanliness, execution, plating and presentation.

Select your protein of choice, and we'll create the perfect mystery recipe to complement your selection. The mystery recipe will be revealed at the start of the event, so it will be a complete surprise to everyone, including the host!

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#### Choose one protein:

Chicken Breast

Pork Tenderloin

Salmon

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#### Upgrade your protein:

Beef Tenderloin

Scallops

Duck Breast

*\*Additional charge per person per protein*

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#### Choose a dessert:

Chocolate Pot de Crème

Cheesecake with Raspberry Puree

Seasonal Fruit Crisp

*\*All desserts will be prepared in advance.*

Additional kitchens/cooking stations and chefs, and their associated costs, may be additional requirements based on the event guest count to accommodate all teams.

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FROM GLOBAL FLAVORS TO LOCAL CHICAGO CLASSICS, THESE MENUS ARE DEFINITE CROWD PLEASERS

### Paella Party

**\$160/person**

Cheddar and Black Bean Empanadas with Chipotle Sour Cream

Bacon-Wrapped Almond Stuffed Dates

Seafood Paella

Flan\*

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### Asian Adventure

**\$150/person**

Mixed Green, Carrot and Cucumber Salad with Ginger-Sesame Vinaigrette

Hoisin-Glazed Salmon with Steamed Jasmine Rice

Shanghai Drunken Noodles with Pork, Bok Choy and Shiitake Mushrooms

Ginger Crème Brulee\*

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### Steakhouse Spectacular

**\$160/person**

Shrimp Cocktail

Seared Steaks with Red Wine Mushroom Sauce

Twice-Baked Potatoes

Individual Cheesecakes\*

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### Mediterranean Mingle

**\$150/person**

Roasted Red Pepper Hummus and Pita Chips

Moroccan Braised Chicken

Citrus and Herb Couscous

Baklava Pastries\*

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### Timeless Thai

**\$150/person**

Tom Kha Gai

Shrimp and Vegetable Spring Roll

Pad Thai

Mango and Jasmine Rice Pudding\*

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### Chicago Neighborhoods

**\$140/person**

Greek Villagers Salad

Black Bean and Cheddar Empanadas

Kung Pao Chicken with Steamed Rice

Individual Tiramisu Parfait\*

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### Fettucine Festa Italiana

**\$130/person**

Antipasto Salad

Homemade Fettucine with Meatballs and Marinara

Polenta-Olive Oil Cake with Whipped Cream\*

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### Gluten-Free Trip to the Mediterranean

**\$175/person**

Shrimp Santorini (Sautéed Shrimp with Dill, Tomatoes and Feta)

Grilled Chicken Shawarma with Grilled Vegetables and Cucumber Tzatziki Sauce

Quinoa Tabouleh Salad with Tomatoes, Cucumbers and Mint

Lemon Bars with Pistachio-Oat Crumble\*

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### Chi-Town Pie

**\$130/person**

Deep Dish Pizza

Caesar Salad

Parmesan Zucchini Fries with Homemade Ranch Dressing

Cannoli\*

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### Elevated Italian

**\$200/person**

Grilled Shrimp Caesar Salad with Homemade Croutons

Rosemary Crumb-Crusted Rack of Lamb with Mint-Basil Pesto

Roasted New Potatoes with Truffle-Parsley Butter

Dark Chocolate-Espresso Pudding with Whipped Cream\*

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### Asian Vegetarian Experience

**\$140/person**

Thai Tofu Lettuce Wraps with Carrots, Cucumbers and Peanut Sauce

Kung Pao Cauliflower with Steamed Rice

Spicy Soba Noodle Salad with Roasted Broccoli, Peppers and Ginger Vinaigrette

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Matcha Swirl Cheesecake Brownies\*

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\*Please note that for some events, desserts may be prepared in advance by your chef.

*The Chopping Block's chefs can create personalized menus for your private cooking event for an additional fee of \$200.00. Personalized menus start at \$180.00 per person and final price is dependent on ingredient selection.*



# APPETIZERS & BEVERAGES

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GET THE PARTY STARTED WITH APPETIZERS TO GREET YOUR GUESTS WHEN THEY ARRIVE ALONG WITH DRINKS FOR CHEERS

## WELCOME APPETIZERS \$22/PERSON

*Select three appetizers. Guests receive two bites of each selection.*

Glazed Cocktail Meatballs

Bacon-Wrapped Dates

Curry Chicken Satay

Caprese Skewer

Parmesan Gougeres

Shrimp Cocktail

Spicy Tuna on a Cucumber

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## BEVERAGES

**TCB BAR PACKAGE \$44/person:** This package includes a variety of wines and suds: 1 Red Wine, 1 White Wine, 1 Rosé or 1 Sparkling Wine, 3 Beer Selections plus Sparkling Water and Assorted Sodas

*Spirits can be added for +\$30/person for events of 25 or more guests; TCB custom specialty cocktails also available for \$15/person*

**TCB BUBBLES \$6/person:** Sparkling water and an assortment of sodas

**TCB BEANS \$8/person:** Coffee and assorted teas

*Costs listed are for the length of the 2-hour event.*