

# AUX DÉLICES COOKING SCHOOL

Aux Délices offers classes for adults and children at the Aux Délices kitchens or in the privacy of your home. Classes are generally held on Wednesday evenings for adults and Sunday afternoons for children. Classes are hands-on for children and both participation and demonstration for adults.

We teach easy, interesting and seasonal food preparation, using a variety of cooking techniques. The chef instructors are from Aux Délices, as well as from well-known restaurants in Fairfield County and New York City.

## PRIVATE PARTIES

Having a special occasion? We also offer cooking classes as private parties in our kitchen or in the privacy of your home. We will also individually tailor a lesson for a smaller group. Children's birthday parties, bridal showers and adult birthday parties are all welcome and very popular!

**For more information,  
please contact:**

Lynn Manheim  
Cooking School Director  
[lmanheim@auxdelicesfoods.com](mailto:lmanheim@auxdelicesfoods.com)  
p. 203.326.4540 ext 108  
23 Acosta Street  
Stamford, CT 06902



**AUX DÉLICES**  
FOODS BY DEBRA PONZEK

KIDS' SUMMER  
COOKING CAMP  
2017



**AUX DÉLICES**  
FOODS BY DEBRA PONZEK

C.I.T. CAMP  
"COOKS IN TRAINING"  
AGES 8 - 14

Session I: June 12 - 16  
Session II: June 26 - June 30  
Session III: July 17 - July 21  
Session IV: August 21 - August 25

# C.I.T. CAMP "COOKS IN TRAINING"

**Kids' Summer Cooking Camp  
Summer 2017  
4 Sessions**

**Session 1: June 12 - 16**

**Session II: June 26 – June 30**

**Session III: July 17 – July 21**

**Session IV: August 21 – August 25**

**Time:** 3:30 PM to 6:00 PM

**Location:** 23 Acosta Street, Stamford

**Ages 8 - 14**

**Cost:** \$340 per week session  
or \$74.95 per class\*

\*Kids may take any number of classes within the session. Cancellations must be made 48 hours in advance.



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## CAMP CLASSES

### Monday – Breakfast of Champions

Menu:

- Fruit Smoothies
- Baked Cinnamon French Toast
- Individual Frittatas
- Pop Tarts
- New York Coffee Cake

### Tuesday –

### A Dinner From Around The World

Menu:

- Virgin Minty Mojitos
- Chicken and Vegetable Kebobs
- Couscous
- Zucchini Bread
- Palmiers

### Wednesday – Crepes and Cakes

- Build Cakes and Crepes with our Favorite Fillings!
- Frost and Decorate Cupcakes and Cakes-make your own edible architectural structures!



### Thursday – Backyard BBQ

Menu:

- Watermelon Baskets of Fruit Salad
- Sloppy Joes
- Pasta Salad of Tomato, Mozzarella and Basil
- Corn on the Cob, Rolled in Parmesan and Baslamic
- S'mores Bars
- Chocolate Chip Cookies

### Friday – Way Beyond Fish Sticks

Menu:

- Shrimp or Chicken Teriyaki
- Cornflake Crusted Fish Sticks
- Sushi
- Brown Sugar Strawberry Shortcakes

## CAMP SCHEDULE

**Sessions: 3:30 to 6:00**

- **Monday:** *Breakfast of Champions*
- **Tuesday:** *A Dinner From Around The World*
- **Wednesday:** *Crepes and Cakes*
- **Thursday:** *Backyard BBQ*
- **Friday:** *Way Beyond Fish Sticks*



**CAMP LOCATION: 23 Acosta Street, Stamford**