

IN-PERSON EVENTS

FALL/WINTER 2023-2024

\$200 PER PERSON

kitchen  fire
cooking school & events

Harvest your team building in our kitchen!
Our 3-hour, hands-on cooking events are a proven recipe for success. We host events in our Berkeley and Oakland kitchens.

➔ To book an event, just follow these 4 simple steps:

① Details. Connect with our coordinator and set your special event's date and time.

② Format. Choose from the following options:

SIT-DOWN

(up to 24 guests)

SMALL PLATES

(up to 35 guests)

BATTLING CHEF

(up to 24 guests)

③ Choose your menu, selecting 4 recipes. 1 main, 1 side, 1 salad, 1 sweet

MAINS

Delicious recipes from
around the globe

SALADS

Colorful & crisp

SMALL PLATES

A casual cooking
mixer

SIDES

Flavorful
accompaniments

SWEETS

Treat yourselves

BATTLING CHEFS

Friendly competition,
judged by our chefs

WELLNESS EVENTS - inquire to learn more

④ Drinks. We set up the area for your self-serve beverage bar with bistro glasses, openers and ice.

Bring your own wine and beer – there is no corkage fee.

Berkeley



VINTAGE BERKELEY

Receive a 10% Discount if you let them
know you've booked an event with us
510.665.8600 (Ask for the manager)

Oakland

BEER
TENMA
PROJECT

An amazing brewery that just opened and is
conveniently located next door. You can order
online for pickup. They have 32oz crowlers
(canned beer) available.

MAINS & SIDES

GLOBAL RECIPES

- Appetizer platter provided upon arrival
- Select 4 total recipes to prepare with your chef instructor
- We recommend 1 main, 1 salad, 1 side, 1 sweet

In-Person Events

Sit-Down, 3-hour
Up to 24 guests

MAINS

Beef Bulgogi ssamjang sauce & lettuce cups (*df*)
Braised Chicken green olives & preserved lemon
Cioppino (Seafood Stew) tomatoes & grilled garlic bread (*df, gf option*)
Enchiladas chicken, pork or wild mushroom (pick one) & salsa verde
Merguez Lamb Sausage or Chicken, Chickpea Tagine with harissa
Pad Thai shrimp, chicken or tofu (pick two), tamarind & egg (*vegan option*)
Pork Morunos Skewers smoked paprika, garlic & lemon (*df, gf*)
Pork Tenderloin lemon, rosemary & sage brown butter (*gf*)
Pozole chicken, pork or wild mushroom (pick one), cabbage & radish
Sole or Chicken Piccata capers & meyer lemon
Sweet Potato, Baby Turnip & Parsnip Tagine almonds & green olives (*v*)
Tri Tip Steak & chimichurri sauce (*df, gf*)

SIDES

Butternut Squash Risotto fried sage (*v*)
Couscous almonds & brown butter (*v*)
French Lentil Salad dijon vinaigrette & goat cheese (*v*)
Fresh Pita Bread (*vegan*)
Fried Rice chicken, shrimp or tofu (pick one) (*vegan option*)
Mujadara lentils, rice & caramelized onions (*gf, v*)
Patatas Bravas & mojo verde (*df, gf*)
Penne all'Arrabiata crushed red pepper (*v*)
Roasted Winter Squash & dukkah (*vegan*)
Saffron Basmati Rice (*vegan*)
Salmon Croquettes & tartar sauce
Sauteed Gai Lan (Chinese Broccoli) & garlic (*df, vegan*)
Sweet Potatoes & miso butter (*v*)

v: vegetarian gf: gluten free df: dairy free

SALADS & SWEETS

In-Person Events

Sit-Down, 3-hour
Up to 24 guests

- Appetizer platter provided upon arrival
- Select 4 total recipes to prepare with your chef instructor
- We recommend 1 main, 1 salad, 1 side, 1 sweet

SALADS

Arugula Salad roasted beets, feta, toasted almonds & sherry vinaigrette (*v*)
Chicory Salad lemon anchovy vinaigrette (*df, gf*)
Escarole Salad warm bacon dressing & croutons
Green Bean & Walnut Salad dijon mustard & crème fraîche (*v*)
Little Gems shaved apple, fennel, celery, local cheddar & hazelnuts (*v, gf*)
Mixed Greens Salad lemon vinaigrette, avocado, beets & citrus (*vegan*)
Romaine Salad & Buttermilk Ranch Dressing, cucumbers, celery & croutons
Spicy Cabbage Salad fish sauce, lime & chile (*df*)
Winter Greens spinach, watercress, mizuna & tapenade crostini (*v*)
Zuni Caesar Salad parmesan & torn croutons

DESSERTS

Brown Butter Blondie & pecans (*v*)
Chocolate Lava Cake & whipped cream (*v*)
Pecan Chocolate Sheet Cake & coconut (*v*)
Seasonal Fruit Crumble & whipped cream (*v*)
Seasonal Fruit Galette (*v*)
Tarta de Santiago (*gf, v*)

df: dairy free gf: gluten free v: vegetarian

SMALL PLATES

Good for groups looking for a casual cooking mixer

In-Person Events

Reception Style

For larger groups
Up to 35 guests

- Appetizer platter provided upon arrival
- Add on Kitchen on Fire aprons for your team \$49 each
- Select 4 recipes to prepare with your chef instructor

Artichoke & Parmesan Tartlets puff-pastry (*v*)

Beef Bulgogi ssamjang sauce & lettuce cups (*df*)

Bruschetta broccolini, cannellini bean & ricotta (*v, vegan option*)

Chicken Kebabs herb yogurt sauce (*gf*)

Chicken Sate Potstickers (*vegan option*)

Escarole Salad warm bacon dressing & croutons

French Lentil Salad dijon vinaigrette & goat cheese (*gf*)

Fresh Spring Rolls peanut sauce (*vegan*)

Fried Rice chicken, shrimp or tofu (pick one) (*vegan option*)

Gougères (cheese puffs)

Green Bean & Walnut Salad dijon mustard & crème fraiche (*v*)

Patatas Bravas & mojo verde (*df, gf*)

Pork Morunos Skewers smoked paprika, garlic & lemon (*df, gf*)

Salmon Croquettes & tartar sauce

Sweet Potatoes & miso butter (*v*)

Thai Larb Lettuce Cups chicken, mushroom or pork (pick one), toasted rice & lettuce leaves (*df*)

Brown Butter Blondie & pecans (*v*)

Chocolate Lava Cake & whipped cream (*v*)

Seasonal Fruit Galette (*v*)

Tarta de Santiago (*gf, v*)

df: dairy free gf: gluten free v: vegetarian

FRIENDLY COMPETITION

In-Person Events

- Appetizer platter provided upon arrival
- Grouped in Teams: 4 recipes total
- Teams assigned by our chefs with recipes divided evenly
- Judged by our chefs based on creativity, plating & taste

Sit-Down, 3-hour
Up to 24 guests

Butternut Squash Risotto & fried sage (v)
Couscous almonds & brown butter (v)
Chicory Salad lemon anchovy vinaigrette (df, gf)
Enchiladas chicken, pork or wild mushroom (pick one) & salsa verde
Escarole Salad warm bacon dressing & croutons
Fried Rice chicken, shrimp or tofu (pick one) (vegan option)
Green Bean & Walnut Salad dijon mustard & crème fraiche (v)
Little Gems shaved apple, fennel, celery, local cheddar & hazelnuts (gf, v)
Merguez Lamb Sausage or Chicken, Chickpea Tagine with harissa
Penne all'Arabiata & crushed red pepper (v)
Pork Morunos Skewers & smoked paprika, garlic & lemon (df)
Pork Tenderloin lemon, rosemary & sage brown butter (gf)
Pozole chicken, pork or wild mushroom (pick one), cabbage & radish
Roasted Winter Squash & dukkah (vegan)
Sole or Chicken Piccata capers & meyer lemon
Tri Tip Steak & chimichurri sauce (df, gf)
Winter Greens spinach, watercress, mizuna & tapenade crostini (v)
Romaine Salad with Buttermilk Ranch Dressing, cucumbers, celery & croutons
Zuni Casar Salad parmesan & torn croutons
Brown Butter Blondie & pecans (v)
Chocolate Lava Cake & whipped cream (v)
Seasonal Fruit Crumble & whipped cream (v)
Seasonal Fruit Galette (v)

df: dairy free

gf: gluten free

v: vegetarian

WELLNESS (TOPICS)

with Lisa Miller, certified Nutritionist Consultant

Kitchen on Fire is devoted to advancing good health and general wellness. We believe in a traditional view of nutrition and wellbeing, with a focus on whole foods and healthy cooking techniques. We work with individuals as well as some of the most well-known organizations in the Bay Area providing Nutrition and Wellness Events. We create a foundation for people from diverse backgrounds to be healthy with delicious food and lifestyle habits.

We make nutrition education and healthy cooking accessible to inspire people to take their health and wellbeing into their own kitchens at home.

TOPICS

- Heart Health
- Improving Digestion
- Happiness for Health
- Anti-Inflammatory Living
- Healthy Eating on the Go
- Healthy Eating on a Budget
- Revamp your Weekly Routine
- Healthy Eating in the Workplace
- Eat Well without Breaking the Bank
- Refuel and Recharge While you Sleep
- Quick and Healthy Snacks and Lunches
- Be your Best Self While Working Remote
- Sports Nutrition - Eating for Active People at all Levels
- Benefits of Organics and When They are Most Important
- Reinstating Normalcy - Addressing Body, Mind, Spirit via Nutrition + Lifestyle
- Healthy Aging
- Diabetic Living
- Intermittent Fasting
- Healthy Vegetarian Lifestyle
- Food Choices for a Better You
- Understanding Nutrition Myths
- Lifestyle for Disease Prevention

WELLNESS SERVICES*

- Nutrition Presentations
 - Add a Cooking Demo
 - Add a Hands-on Cooking Class
- Nutrition Consultations
- Corporate Health Fairs
- Menu Planning

*In-Person and Virtual Available | Pricing varies based on format, length and menu

WELLNESS (RECIPES)

with Lisa Miller, certified Nutritionist Consultant

kitchen on fire
cooking school & events

Connect with our nutrition team to collaborate on recipes to meet your team's health goals

In-Person Events

Sit-Down, 3-hour
Up to 24 guests

MAINS

Roasted Wild Cod with Sweet Potatoes, Mushrooms, Spinach, Ginger
Asian Style Chicken en Papillote with Shiitake, Bok Choy (plant-based available)
Cauliflower Coconut Chickpea Curry (option to add basil rice)
Lemon Braised Pork Tenderloins with Sweet Potato Mash (option to sub turkey)
Vegan Zucchini, Spinach, Asparagus Gratin with Cashew Cream

SOUPS + SMOOTHIES

Kale, Rice, Mushroom and Lemon Soup with Turmeric
Butternut Squash Soup with Sage Butter, Turmeric, Ginger, Cardamom
Lentil, Lamb and Spinach Soup with Celery, Carrot, Onion
Beet and Berry Power Smoothie with Avocado, Basil
Spicy Healthy Heart Green Gazpacho with Apple, Celery, Parsley, Hemp Seed

"ON THE GO" BREAKFAST + LUNCHES

Polenta in Ramekin with Apple Sausage, Pesto
Lentil Salad with Carrots, Fresh Tomato, Cumin (option to add cured meats)
Seaweed Vegetable Wrap with Tahini Sauce
Festive Seasonal Kale Salad with Quinoa, Walnuts, Flax Oil
Asparagus Mushroom Frittata with Fresh Herbs

SNACKS + DESSERTS

Chocolate Coconut Avocado Mousse	Kale Chips with Nutritional Yeast
Coconut Flan with Orange Zest, Dark Chocolate	Chocolate Cranberry Oat Cookies
Spiced Apple Pie Oat Bars with Maple Syrup	

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