

kitchen on fire

cooking school & events

Fall-Winter Menu 2026/2027

Seated Meal Menu Options for Up to 24 Guests:

Menu 1:

- Pad Thai with Chicken, Shrimp and Tofu
- Vegetables Spring Rolls
- Thai Satay w/ Dipping Sauce (*Chicken, Pork, Beef or Tofu*)
- Coconut Sticky Rice with Fresh Mango

Menu 4:

- Baba Ghanoush and Muhammara with Pita
- Chicken Tagine with Herbed Couscous
- Spinach Salad with dates, sumac and almonds
- Orange Cardamom Cake with Almonds

Menu 2:

- Peruvian Roasted Chicken with Lime Crema
- Crispy Smashed Potatoes
- Seasonal Salad with Tamarind Dressing
- Banana Bread Pudding with Caramel

Menu 5:

- Pasta alla Norma
- Oven Roasted Chicken Picatta
- Caesar Salad
- Chocolate - Orange Tiramisu

Menu 3:

- Seared Lamb T-bone Chops with Mint Relish
- Saffron Rice Pilaf
- Balsamic Roasted Brussels Sprouts with Bacon
- Seasonal Fruit Crumble

Menu 6:

- Arancini with Mushrooms and Honeynut squash pure
- Pork Chop alla Romana with Fresh Bay Leaves and Wine
- Chicories with Anchovy, Garlic, and Olive Oil
- Seasonal Galette

Small Plates Menus Options for Up to 40 Guests:

Menu 7:

- Grilled Achiote Chicken Tacos with Escabeche
- Mushroom and Potato Tacos with Salsa Macha
- Frijoles de la Olla
- Chocolate Lava Cake with Chipotle Cacao

Menu 8:

- Spanikopita
- Patatas Bravas
- Pinchitos Morunos (*Spanish Pork Skewers*)
- Tarta de Santiago with Almond Cream

Menu 9:

- Veggie Spring Rolls
- Thai Larb Lettuce Cups (*Pork, Chicken or Tempeh*)
- Thai Satay w/ Dipping Sauce (*Chicken, Pork, Beef or Tofu*)
- Coconut Sticky Rice w/ Fresh Mango

Menu 10:

- Spicy Pork Ssamjang Lettuce Cups
- Korean Beef Sliders
- Kimchi Deviled Eggs
- Korean Sweet Rice Balls

Note: Our preset menus are designed to simplify the selection process.
We'll be happy to work with you to customize your menu and accomodate any dietary restrictions within your group.

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