

COOKING BY THE BAY CLASS SCHEDULE DECEMBER 2017

SUNDAY	M	TUESDAY	WEDNESDAY	THURSDAY	F	SATURDAY
				1 6:30-9PM	1	2
				Autumn Soups Cheddar & Ale Roasted Tomato Balsamic Chicken Tortilla Roasted Red Pepper		
3	4	5	6	7 6:30-9PM	8	9
				Holiday Appetizers (V) Kahlua Baked Brie Beet-Apple-Cheddar Puffs Butternut Squash Tartlets Roasted Red Pepper Soup Shooters		PRIVATE COOKING PARTY
10	11	12	13	14 6:30-9PM	15	16
				Weeknight Gourmet (V) Caramelized Onion Crostini Leek & Goat Cheese Souffles Spinach Salad w/ Crispy Shiitakes Cranberry Tartlets		PRIVATE COOKING PARTY
17	18	19	20	21 6:30- 9PM	22	23
				Holiday Desserts (V) Egg Nog Truffles Apple Crisp Mini Chocolate Cheesecakes Almond Torte		
24	25	26	27	28 6:30-9PM	29	30
				New Years Tapas Party Stuffed Roasted Dates Patatas Bravas Tortilla Espanola Lemon-Garlic Chicken		

(V) denotes vegetarian. Email me with questions about other dietary restrictions; substitutions may be possible.

Email Suzanne@CookingbytheBay.com with your full name and phone number to sign up for a class,

or to schedule your own Cooking Party for a group of 6 or more.