

CELEBRITY KITCHENS, INC.

Independence Mall
1601 Concord Pike
Wilmington, DE 19803



Celebrity Kitchens

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PHONE: 302.427.2665
FAX: 302.427.9060

www.celebritykitchens.com

KIDS COOKING CAMP AT CELEBRITY KITCHENS

During the summer of 2012, campers can take a weeklong, hands-on culinary journey through a variety of exciting cooking classes. Celebrity Kitchens' cooking camp offers a wonderful opportunity to polish manners, learn table etiquette and safe food handling, all while learning how to cook and create meals. Campers learn creative garnishing and carving techniques to enhance the presentation of meals. Cooking camp is fun, educational, and a great way to meet other kids with a passion for cooking. Each camp program features some international cuisine and some perennial favorites which allow campers to learn about foods from other cultures as well as how to prepare the foods they love. Each day, campers prepare the lunch they will eat. It's learning made fun by the creative staff at Celebrity Kitchens! The cost for each session is \$250.00 per child; evening session is \$200.00 per child. Please call the kitchen for further information and registration forms. **No discount programs apply to our kids camp.**

- Session I.** Travel the USA
June 25-29, 9AM To 12 Noon, Ages 7-11
- Session II.** Alliteration Station
July 9-13, 9AM To 12 Noon, Ages 12-17
- Session III.** Alliteration Station
July 9-12, 5PM To 8PM Ages 7-17
- Session IV.** It Only Takes a Few Good Things
July 23-27, 9AM To 12 Noon, Ages 7-11
- Session V.** All That Dough
August 6-10, 9AM To 12 Noon, Ages 12-17

Sunday – April 2012	Monday - April 2012	Tuesday - May 2012	Wednesday-May 2012	Thursday - May 2012	Friday - May 2012	Saturday - May 2012
<p>APRIL 29 About Us:</p> <p>For Reservations: Call (302) 427-2665 We Accept Checks, Visa, Master Card, American Express and Discover</p> <p>Payment Policy: Full Payment Must Be Received At the Time of Reservation.</p> <p>Reservation Policy: All Reservations Are NON-REFUNDABLE</p> <p>Cancellation Policy: Celebrity Kitchens Reserves the Right To Cancel a Program for Insufficient Reservations.</p>	<p>APRIL 30</p> <p>About Us:</p>  <p>For the Safety and Convenience of Everyone, All Child- Guests Must Be At Least 7 Years of Age</p>	<p>MAY 1 6:00-8:30PM Demonstration \$50</p> <p>Cooking with Wine with Chef Laurie Diaz</p> <p>Rock Shrimp Citrus Fennel Salad</p> <p>Spring Vegetable Primavera Over Spinach Fettuccini In a Light White Wine and Fresh Herb Sauce</p> <p>Grilled Chicken Breast with Roasted Wild Mushrooms In a Port Wine Crème Sauce Served with Wilted Greens</p> <p>Chocolate Truffle Pie with Orange-Champagne Sabayon and Fresh Strawberries</p>	<p>MAY 2 6:00-8:30PM</p> <p>PRIVATE EVENT: Ryan's Wines & Spirits Hosts a Wine Dinner Celebrating</p> <p>Château Tanunda</p> <p>Icon of Australia's Barossa Valley</p> 	<p>MAY 3 6:00-8:30PM Demonstration \$55</p> <p>Celebrate Italian Style</p> <p>Spinach and Gorgonzola Cheese Soufflé</p> <p>Campanelle Pasta with Arugula-Walnut Pesto and Shaved Asiago</p> <p>Skirt Steak with Pancetta, Portabellas and Shallots, Roasted Butternut Squash with Rosemary and Sage</p> <p>Crespelle Gianduja: Crepes Filled with Hazelnut-Chocolate Cream</p>	<p>MAY 4 12:30-2:30PM PRIVATE EVENT: Corporate Bonding Lunch</p> <p>6:00-8:30PM Demonstration \$60</p> <p>The New Moon Shines Upon Us, Back By Popular Demand</p> <p>Prosciutto-Wrapped Asparagus and Fresh Crusty Bread</p> <p>Baby Spinach Salad with Raspberry and Caramelized Shallot Vinaigrette</p> <p>Jumbo Sea Scallops Atop Lobster Risotto</p> <p>Individual Tiramisu Trifles</p>	<p>MAY 5 6:00-8:30PM Demonstration \$65</p> <p>Seafood Lovers Only featuring Chef Robert Parker</p> <p>Prawn Bisque</p> <p>Chile-Lime Crab Salad with Avocado</p> <p>Jumbo Shrimp and Lobster with Sugar Snap Peas and Garden Grape Tomatoes in a Traditional Garlic Scampi Sauce Served Over Linguine</p> <p>Chocolate Caramel Tart Served with Brûléed Bananas and Candied Macadamia Nuts</p>

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<p>6 About Us:</p> <p>A Celebrity Kitchens Event Is a Wonderful Alternative for Birthday Parties, Bridal Showers Or Corporate Events.</p>  <p>CORPORATE TEAM BUILDING PROGRAMS AVAILABLE</p>	<p>7</p> <p><u>Available for Your Private Party</u></p> 	<p>8 6:00PM - 8:30PM Demonstration \$55</p> <p>Triple Play – A Very American Menu</p> <p>Best Ever Caesar Salad with Homemade Croutons</p> <p>Filet Mignon with Porcini Béarnaise Sauce, Hand-Smashed Potatoes, and Roasted Asparagus</p> <p>Peanut Butter Pie with Decadent Chocolate Ganache</p>	<p>9 6:00PM - 8:00PM</p> <p>PRIVATE EVENT: Business Dinner</p> 	<p>10 6:00PM - 8:30PM Demonstration \$50</p> <p>Chef Laurie Diaz and Ryan’s Wines & Spirits Present An Italian Wine Dinner</p> <p>Mozzarella En Corroza: Mozzarella & fresh bread pan fried with a lemon caper sauce</p> <p>Melon & Prosciutto Salad</p> <p>Pork Chop Calabrese: Bone-in, center cut, pork loin pan roasted with capers, pepperoncini and roasted bell peppers in a wine reduction and served with broccoli di rabe</p> <p>Lemon Tiramisu</p>	<p>11 6:00PM - 8:30PM Demonstration \$60</p> <p>The Return of Chef Robbie Jester of Piccolina Toscana</p> <p>Blue Bay Mussels with Shaved Fennel and Green onions in a Calabrian Sambuca Butter Sauce.</p> <p>Pecky Toe Crab filled Winter Squash with Chimichuri</p> <p>Baby Arugula with Montamore Cheddar, Roasted Sunchoke, Champagne Mustard Vinaigrette</p> <p>Ricotta Cavatelli with Butter Poached Lobster, Shitake, and Napa Cabbage in a Sherry beurre blanc</p> <p>Apple Rosemary Streudel with Star Anise Caramel, and "Instant" Gelato</p>	<p>12 11:00AM-1:00PM Adults Hands-On \$29</p> <p>Chef Rokeysha Hunt presents Lunch and Learn Around the World: Louisiana Creole</p> <p>Green Goddess Salad, Muffaletta, Country Jambalaya with Rice, and Bananas Foster</p> <hr/> <p>6:30PM To 9:00PM</p> <p>PRIVATE EVENT: Dinner Party</p> 
<p>13 12:00PM – 2:00PM Demonstration \$39/Adult \$19/Child Under 12</p> <p>Mother’s Day Brunch</p> <p>Celebrity Kitchens’ Own Special Mimosa Cocktail</p> <p>Blueberry Scones with Orange Glaze</p> <p>Fresh Seasonal Fruit Salad</p> <p>Chicken Breast Stuffed with Fresh Mozzarella and Tomato Atop Angel Hair Pasta</p> <p>Crème Brule French Toast with Drunken Strawberries</p>	<p>14</p> <p><u>Available for Your Private Party</u></p> 	<p>15 6:00PM - 8:30PM Demonstration \$50</p> <p>Oh So Tasty – a dinner with Chef David Dante</p> <p>Parmesan Zucchini Sticks with Smoky Roasted Romesco Sauce</p> <p>Field Greens with Caramelized Pecans, Crumbled Gorgonzola, Oven-Dried Tomatoes and Fresh Raspberry Vinaigrette</p> <p>Boneless Chicken Breast Stuffed with Apples and Topped with a Caramelized Onion Ginger Sauce; Leek, Chive and Green Onion Potato Pancakes; Seasonal Veggies</p> <p>Our Own Apple Strudel with Fresh Whipped Cream</p>	<p>16 6:00pm - 8:30pm Demonstration \$50</p> <p>Rustic French Countryside Fare</p> <p>Seafood Crêpes With Béchamel Sauce</p> <p>Salade Française: Watercress, Endive, Pears, Pecans, and Goat Cheese Dressed With Hazelnut Vinaigrette</p> <p>Beef Bourguignon Over Roasted New Potatoes And French Green Beans With Shallots</p> <p>Apple Tarte Tatin</p>	<p>17 11:30AM-1:30PM PRIVATE EVENT: Celebratory Luncheon</p> <hr/> <p>6:00PM - 8:30PM Hands-On \$50</p> <p>Spring Entertaining</p> <p>Shrimp Ceviche with Avocado, Tequila, and Lime</p> <p>Prosciutto and Melon Canapés with Fresh Mint</p> <p>Lemongrass-Crusted Grilled Beef Tenderloin Skewers</p> <p>Roasted Asparagus with Sesame Ginger Dipping Sauce</p> <p>Chocolate-Covered Strawberries Stuffed with Amaretto Cream Cheese</p> <p>Our Special Spring Cocktail</p>	<p>18 12:00PM – 2:00PM PRIVATE EVENT: Corporate Bonding Lunch</p> <hr/> <p>6:00PM - 8:30PM Demonstration \$55</p> <p>A Dinner Delight with Chef Jenifer Foy Greek Salad with Feta Cigar</p> <p>Spinach Cappellini with a Fresh Tomato, Olive and Basil Sauce</p> <p>Jumbo Lump Crabcake with Grilled Asparagus, Greens and Lemon-Basil Vinaigrette</p> <p>Lemon Pound Cake with Fresh Blueberries and Limoncello Cream</p>	<p>19 11:00am-1:00pm Kids Cook \$25 Per Child</p> <p>Tasty Tex-Mex</p> <p>Taco Pie, Fiesta Rice Salad, and Big Texas Style Cookies</p> <hr/> <p>6:30pm – 9:00pm</p> <p>Private Event: Dinner Party</p> 

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<p>20 About Us:</p> <p>Gift Certificates Available.</p>  <p>the Perfect Gift For All Occasions!</p> <ul style="list-style-type: none"> •Birthday •Anniversary •Mother's Day •Father's Day •Hanukkah •Christmas •Secretary's Day 	<p>21 6:00PM – 8:30PM</p> <p>PRIVATE EVENT: Corporate Bonding Dinner</p> 	<p>22 6:00pm - 8:30pm Demonstration \$55</p> <p>Executive Chef Peter Woolsey of Bistrot La Minette (Phila, PA)</p> <p>Potage St. Germain: Pea Soup With Chantrelle Mushrooms, Lardons, and Creme Fraiche</p> <p>Tarte Fondante à l'Oignon et au Chèvre: Caramelized Onion Tart, Boucheron Cheese, Frisee, Toasted Hazelnuts</p> <p>Confit De Canard: Duck Confit, Red Bliss Potatoes, Peas, White Asparagus, and Star Anise Sauce</p> <p>Mille Feuilles Aux Framboises: Caramelized Puff Pastry, Vanilla Pastry Cream, Raspberries</p>	<p>23 6:00PM - 8:30PM</p> <p>PRIVATE EVENT: Dinner Party</p> 	<p>24 6:00PM - 8:30PM Demonstration \$60</p> <p>Madrid Magic</p> <p>Pan Con Tomato: Catalan Tomato Bread, Manchego Cheese and Warm Spanish Olives</p> <p>Classic Tortilla Española Atop Spring Salad Greens with Sherry Wine Vinaigrette</p> <p>Rice with Lobster and Shrimp and Roasted Asparagus</p> <p>Baked Apple and Raisin Empanadas with Fresh Whipped Cream</p>	<p>25 6:00PM - 8:30PM</p> <p>PRIVATE EVENT: Graduation Dinner</p> 	<p>26 6:00PM - 8:30PM Demonstration \$65</p> <p>Memorable Moments In the Kitchen</p> <p>Lump Crab Gratin with Toast Points</p> <p>Super Spring Salad with Fresh Vinaigrette</p> <p>Filet Mignon with Red Wine Sauce, Served with Baby Spring Vegetables and Parisian Potatoes</p> <p>Chocolate Mousse In Chocolate Cups with Fresh Berries</p>
<p>27 About Us:</p> <p>Guest Chefs Cook Tableside for You In Celebrity Kitchens' Intimate Dining Setting.</p> <p>At a Hands-On Dinner, You Cook Side-By-Side with the Guest Chef.</p> <p>At a Demonstration Dinner, You Sit Back and Watch the Show As the Guest Chef Prepares the Food. Then You Will Enjoy Dining On the Fabulous Meal.</p> <p>Take Home the Recipes</p>	<p>28</p> <p>Memorial Day</p>  <p>Closed for a Day of Remembrance To Honor Those Who Paid the Ultimate Price for Our Freedoms.</p>	<p>29 6:00PM - 8:30PM Hands-On \$50</p> <p>Rockin' In Rio</p> <p>Black Bean Soup with Crispy Plantain "Croutons"</p> <p>Seasonal Salad with Rio Cheese Rolls</p> <p>Brazilian-Style Roasted Pork Tenderloin, Spicy Sautéed Greens, and Rice</p> <p>Creamy Chocolate Mousse with Brûléed Bananas and Toasted Coconut</p>	<p>30 6:00PM - 8:30PM Hands-On \$50</p> <p>Make Ready for Summer Entertaining</p> <p>Sweet and Hot Shrimp with Maytag Blue Cheese Dip</p> <p>Grilled Antipasto Salad</p> <p>Mediterranean Boneless Chicken with our Special Sauce and Roasted Yukon Gold Potato Salad with Tomatoes and Bacon</p> <p>Homemade Waffle Cones with Ice Cream and Sprinkles</p>	<p>31 6:00PM - 8:30PM Demonstration \$50</p> <p>Italian Interlude</p> <p>Crostini with Black Truffle Butter</p> <p>Fresh made Potato Gnocchi with Sausage Mushroom Sauce</p> <p>Boneless Chicken Breast Stuffed with Fresh Mozzarella and Spinach, Pomodoro Sauce</p> <p>Torta di Ricotta e Cioccolata (Ricotta and Chocolate Chip Cake)</p>	<p>JUNE 1 6:00-8:30PM Demonstration \$60</p> <p>Friday Night for Friends and Lovers</p> <p>Wild Mushroom and Brie Beggar's Purses</p> <p>Mixed Greens with Applewood Smoked Bacon, Freshly Sliced Apples and Apple Cider Vinaigrette</p> <p>Pan-Seared Beef Tenderloin with Sweet Potato Swirls and Roasted Green Beans</p> <p>Strawberry and Cream-Filled Crêpes with Warm Chocolate Sauce</p>	<p>JUNE 2 6:00-8:30PM Demonstration \$65</p> <p>Sumptuous Saturday, Back By Popular Demand</p> <p>Lump Crab Gratin and Buttered Croutons</p> <p>Boston Lettuce and Strawberry Salad with Crumbled Feta Cheese and Almond Slivers</p> <p>Roasted Beef Tenderloin, Creamy Mashed Potatoes, and Sautéed Green Beans</p> <p>Warm Chocolate Volcano Cake</p>