

**MAZZA CATERING
CHEF KRISTINA DAYA**

HANDS ON COOKING EXPERIENCE

MY FOCUS IS ON APPROACHABLE RECIPES THAT ARE DESIGNED TO INSPIRE AND GIVE CONFIDENCE IN THE KITCHEN.

CLASSES ARE SMALL, USUALLY TWO TO EIGHT GUESTS. EACH CLASS INCLUDES HANDS-ON INSTRUCTION LEAD BY CHEF KRISTINA DAYA. EACH COOKING EXPERIENCE INCLUDES ALL INGREDIENTS, A PACKET OF RECIPES, AND AT THE END OF CLASS, WE SIT DOWN AND ENJOY THE MEAL FAMILY STYLE.

ALL MENUS ARE CREATED USING LOCAL, SEASONAL AND ORGANIC INGREDIENTS. PERFECT FOR BOTH EXPERIENCED AND NOVICE COOKS.

MENU:

SUMMER SUPPER

**WATERMELON & GRILLED HALUMI SALAD
MINT BALSAMIC REDUCTION**

**AHI TUNA MANGO CRUDO
CHILI CITRUS ICE**

**WILD ATLANTIC SALMON
CHARRED CORN SALAD, HARICOT VERT & BLISTERED CHERRY
TOMATOES**

**CHOCOLATE COATED FIGS
STUFFED WITH PISTACHIO & PINK HIMALAYAN SEA SALT**

MEZE DINNER PARTY

**CRUSHED PEPPERCORN FETA & CHARRED PITA CROSTINI
ORANGE ZEST, TOMATO & CHILI FLAKE INFUSED EXTRA VIRGIN OLIVE
OIL**

**DOLMATHES
STUFFED GRAPE LEAVES WITH RICE, TOMATO, GARLIC, ONION,
PARSLEY**

**GRILLED LAMB RIBLETS
GARLIC LEMON ROASTED BATATA**

**YAROUTI ME MÉLI
GREEK YOGURT, DATES, WALNUT, CARDAMOM & HONEY**

NEIGHBORHOOD BISTRO

**ARUGULA SALAD
SHAVED PARMESAN & LEMON VINAIGRETTE**

**BURRATA AND PROSCIUTTO PLATE
EXTRA VIRGIN OLIVE OIL**

**STEAK FRITES
CAST IRON GRILLED ORGANIC GRASS FED RIBEYE**

**CINNAMON ROASTED PEACH
HONEY MASCARPONE**

\$165 PER GUEST