



Private Cooking Classes @ Reto's Kitchen!

Our classes are \$80 per person with a minimum of 6 and a maximum of 10 guests.
Our classes start at 6 pm, will last 2.5 - 3 hours, and will be held in our kitchen at 600 S Elam Ave, Greensboro, NC 27403.

Complimentary beverages are provided including wine and non-alcoholic beverages.

If you'd prefer wine not be served, please don't hesitate to ask.

Alternatively, you are welcome to provide your own beer and wine.

Below you'll find a few possible menu inspirations:

Each class starts with Chef's Choice appetizers and the family-style meal is served with a salad, and vegetable side dish.

Main Course options (Choose one):

Pepper-Crusted Filet with Cognac-Cream Sauce and Creamy Garlic Mashed Potatoes

Beef Tips in Cognac-Mustard Sauce and Spätzle

Chicken Piccata with homemade Gnocchi

Seared Chicken Breast with Sherry-Rosemary Pan Sauce and French Potato Gratin

Swiss Chicken Emince with Tarragon-Shallot Cream Sauce and Spätzle

Spanish Style Garlic Shrimp; "Gambas Ajillos" with Patatas Bravas

Oven Roasted Salmon with Spicy Cucumber Relish & Saffron Risotto

Salmon with Lemon Beurre Blanc Sauce & Saffron Risotto

Flounder in Phyllo Nest with Herbs and Tomatoes

Charleston Style Shrimp & Grits

Fainting Imam, Turkish Stuffed Eggplant, (Vegan and Gluten Free!)

Homemade Ravioli's; a lesson in Pasta making

Dessert options (Choose one):

Chocolate Volcano Souffles

French Espresso Souffle

Gran Marnier Souffle

Profiteroles with Homemade Chocolate Sauce and Vanilla Ice Cream

Creme Brulee with Raspberries

Free form Fruit Tartlets with Crème Chantilly

Italian Tiramisu with Mascarpone and Rum

Crêpes with Fruit, Cream, and Nutella

Looking for something else?

Choose a type of cuisine you'd like to focus on and we'll make it happen!

For example, get a customized menu for an Italian night French Provencal dining, or maybe you know you'd like to have crepes for dessert... Our planning team is happy to accommodate.