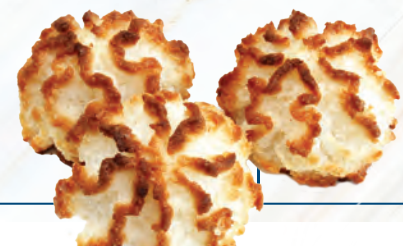


SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	Hands On Wreath Making, Bubbles & Bites Brandy Fernow & Aggie Petrando 6:00 - 8:30 pm \$150				Hands On Tis the Season Tapas Clair Smith 6:30 - 9:00 pm \$90	Hands On Holiday Dessert Swap Rachel Cuzzone 10:00 am - 1:00 pm \$80 Hands On Knife Skills at 3 3:00 - 4:00 pm \$30 Demo w Plated Dinner Chef's Table Sparkle & Spice Holiday Dinner Paul Richards
Hands On Holiday Dessert Swap Rachel Cuzzone 12:00 - 3:00 pm \$80		Free Demo Chili Crisp Fettuccine Alfredo 11:00 am - 2:00 pm	Hands On Family Class: Festive Family Dinner Heather Ude 6:00 - 8:30 pm \$65		Cocktail Party w Chef Demo Holiday Happy Hour Brian Buchna 6:30 - 9:00 pm \$100	Hands On Little Kids: Holiday Bakeshop Ages 6 - 8 Heather Ude 10:00 am - 11:30 am \$50 Hands On Mid Kids: Winter Treats Ages 9 - 11 Heather Ude 1:00 - 3:00 pm \$60
Hands On Workshop: Gourmet Giving - Homemade Holiday Treats Elizabeth Madden 12:00 - 4:00 pm \$100		Hands On Winter Greek Fest Paul Richards 6:30 - 9:00 pm \$85		Hands On Vineyard Kitchen: Cozy Wine Country Cooking Robin Nathan 6:30 - 9:00 pm \$100		Hands On Merry Morning Feast: Holiday Brunch Amy Lukasik 10:00 am - 1:00 pm \$85



Demo with Plated Dinner
Chef's Table: Eve of the Eve
 Robin Nathan
 6:30 - 9:00 pm
 \$115

CHRISTMAS





Register early!
online, by phone or in store

Registered class participants receive 10% discount on store merchandise

Prices are per person

No refunds or credits within 72 hours prior to class

Give the gift of a Class with a Marcel's gift card



Monday, December 2 Hands On: **Wreath Making, Bubbles & Bites** Brandy Fernow & Petrando 6:00 - 8:30 pm \$150
Celebrate the holiday season in style with this festive class creating an evergreen holiday wreath, sipping bubbles and enjoying delicious bites! Join us for an evening of creativity, culinary delight, and cheer as each guest crafts a wreath and dines on scrumptious dishes perfect for the upcoming holiday season. Included in the evening: sparkling wine and soft beverages, the recipes for all the dishes enjoyed, and all the greenery and supplies used to create the holiday wreath.

On the menu: Fig & Burrata Crostini with Aged Balsamic, Herb Crusted Chicken with Honey Orange Marmalade, Roasted Delicata Squash Puree, and Toffee Cakes with Maldon Salted Caramel

Thursday, December 5 Hands On: **Tis the Season Tapas** Clair Smith 6:30 - 9:00 pm \$90
Embrace the spirit of the season preparing a variety of small plates bursting with seasonal flavors and festive ingredients. From savory bites to indulgent treats, each tapa is designed to dazzle your taste buds and impress your guests. Wine and beer included in class. **On the menu: Holiday Spanish Salad with Buratta, Orange & Pomegranate, Albondigas (Spanish Style Meatballs) in Almond Sauce, Baked Idyll Farms Goat Cheese in Winter Herbed Tomatoes, Traditional Spanish Tortilla with Chorizo, Scallions & Roasted Romesco Sauce, and Orange Cardamom Flan**

Saturday, December 7 Holiday Dessert Swap Rachel Cuzzone 10:00 am - 1:00 pm \$80
If you love celebrating the holidays with an assortment of homemade treats but can't face all that baking, a dessert swap is the perfect solution for you! Let us simplify your holiday baking with a morning of mixing, shaping, baking, and decorating holiday desserts. Everyone will leave with a box of goodies and plenty of new recipes to add to your holiday baking repertoire!! Enjoy a selection of tea and beverages in class. **On the menu: Homemade Oreos, Peppermint Crinkles, Candied Nuts, Classic Shortbread, Butter & Jam Cookies, Spiced Madeleines, Coconut Macaroons, and Salted Caramel Sauce**

Saturday, December 7 Hands On: **Knife Skills at 3** 3:00 - 4:00 pm \$30
Good knives and impeccable knife skills are critical for all cooks and chefs. Knowing how to effectively use a good chef's knife will shorten the time you spend in the kitchen and give you confidence to tackle any recipe. Repetition and practice are at the heart of the development of high-level knife skills and when used properly, your knife performs much more efficiently. Our chef will take you beyond dicing and chiffonade, exploring advanced knife techniques, the best use for different knives, safety, storage, and care. **All cutlery and accessories will be 20% off for class participants**

Saturday, December 7 Demo w Plated Dinner Chef's Table: **Sparkle & Spice Holiday Dinner** Paul Richards 6:30 - 9:00 pm \$110
Add some sparkle and spice to your holiday table with this elegant holiday dinner, featuring rich flavors, festive ingredients, and stylish presentation. On the menu: show-stopping Lamb Chops, decadent sides and a tis the season cranberry dessert. Wine and beer included in class. **On the menu: St. Germain Champagne Cocktail, Ricotta Toasts with Pear & Honey Chutney, Shaved Fennel & Celery Salad with Bleu Cheese, Pomegranate Lamb Chops with Melted Leeks & Sweet Potato Cakes, and Cranberry Linzer Torte**

Sunday, December 8 Hands On: **Holiday Dessert Swap** Rachel Cuzzone 12:00 - 3:00 pm \$80
If you love celebrating the holidays with an assortment of homemade treats but can't face all that baking, a dessert swap is the perfect solution for you! Let us simplify your holiday baking with a morning of mixing, shaping, baking, and decorating holiday desserts. Everyone will leave with a box of goodies and plenty of new recipes to add to your holiday baking repertoire!! Enjoy a selection of tea and beverages in class. **On the menu: Homemade Oreos, Peppermint Crinkles, Candied Nuts, Classic Shortbread, Butter & Jam Cookies, Spiced Madeleines, Coconut Macaroons, and Salted Caramel Sauce**

Wednesday, December 11 Hands On: **Family Class: Festive Family Dinner** Heather Ude 6:00 - 8:30 pm \$65
It's family night in the Marcel's kitchen for families with children aged 7 and over. The secret to a great holiday? Keep it simple and delicious, fun, and festive. Celebrate with updated classics that bring families together. Happy Holidays from our tables to yours! Price is per person; wine and beer will be served with the class for adults. **On the menu: Baked Cranberry and Goat Cheese Dip with Parmesan Crostini, Bacon Wrapped Pork Tenderloin with Apricot Chutney, Triple Cream Mashed Potatoes, Homemade Garlic Knots and Chocolate Mousse with Vanilla Whipped Cream**

Friday, December 13 Cocktail Party w Chef Demo: **Holiday Happy Hour** Brian Buchna 6:30 - 9:00 pm \$100
There is nothing more satisfying than the perfect bite. And there's no more delicious way to wash down the perfect bite than with a refreshing glass (or two) of holiday cheer. Serving them up small-plate style, Chef Brian presents a selection of great bites that you can mix and match and pairs them with the perfect libations. Chef Brian ensures the next gathering you host will be a memorable one. This is an interactive class, taking turns in the kitchen creating the recipes with chef demonstrations. **On the menu: "Vision of Sugarplums" Cocktail with Citrus Vodka, Plum, Blueberry and Hibiscus, Olive Wreath Charcuterie Board, Oysters Rockefeller with Fire-Roasted Pepper & Fennel, Filet Mignon Tartine with Smoked Egg Yolk & Bone Marrow Aioli, Apple White Cheddar-Rosemary Puff Pastry Braid, and Pistachio-Raspberry Eclairs with Chocolate Ganache**

Saturday, December 14 Hands On: **Little Kids: Holiday Bakeshop** Heather Ude 10:00 - 11:30 am \$50
Ages 6-8 Stir up some holiday magic making delicious treats that are perfect for celebrating the season. Learn to create a variety of sweet treats that capture the spirit of the holidays. **On the menu: Sugar Cookie Truffles, Holiday Cookie Pops, and Polar Bear Hot Chocolate**

Saturday, December 14 Hands On: **Mid Kids: Holiday Bakeshop** Heather Ude 1:00 - 3:00 pm \$60
Ages 9-11 Make delicious winter-themed treats, inspiring festivity and creativity in the kitchen! Chef Heather sprinkles joy and warmth into the winter season with tasty and fun culinary creations. **On the menu: Peppermint Bark, Chocolate Cupcakes with Candy Tree Toppers, and Hot Chocolate Cookies with Peppermint Fluff**

Sunday, December 15 Workshop: **Gourmet Giving - Homemade Holiday Treats** Elizabeth Madden 12:00 - 4:00 pm \$100
Spread joy and deliciousness this holiday season! Create gourmet holiday treats that are sure to impress, perfect for giving as gifts or enjoying with loved ones. From gingerbread to jam, each treat is crafted under the guidance of Chef Elizabeth.

Whether it's elegant boxes, festive jars, or decorative bags, you will go home with your homemade treats packaged and ready to present. **On the menu: Mini Gingerbread Loaf with Cream Cheese Frosting, Candied Cranberries & Rosemary, Savory Cheddar Pecan Coins, Mini Cranberry Clementine Jam Jar, Peppermint Marshmallows, and Spiced Mixed Nuts**

Tuesday, December 17 Hands On: **Winter Greek Fest** Paul Richards 6:30 - 9:00 pm \$85
The flavors of Greece transformed into comforting and heartwarming dishes that are perfect for the colder months.

Chef Paul takes you on a culinary journey through traditional winter recipes, showcasing the vibrant and robust flavors of Greek cooking. From classics to regional favorites, the flavors of garlic, lemon, honey, and nuts will transport you on an adventurous holiday journey into the land of the Greek isle. Wine and beer included in class. **On the menu: Metaxa Side Car Cocktail, Pork Souvlaki Kebabs with Tzatziki, Fava Bean & Greens Salad with Citrus Vinaigrette, Pastitsio with Green Beans, and Honey Pistachio Phyllo Roll-ups**

Thursday, December 19 Hands On: **Vineyard Kitchen: Cozy Wine Country Cooking** Robin Nathan 6:30 - 9:00 pm \$100
Blend the rustic charm of wine country cuisine with the comfort of winter dishes. Chef Robin celebrates hearty flavors, seasonal ingredients, and the cozy ambiance of a winter evening in wine country. Experience the magic of winter in wine country through delicious food, wine, and good company. Wine and beer are included in class. **On the menu:**

Mulled Wine, Shaved Sprout and Roasted Sweet Potato Salad with Poppysseed Dressing, Seared Provençal Spiced Duck Breasts with Luxardo Cherries and Port, Green French Lentils with Garlic and Thyme, and French Pear Cake with Crispy Sugar Top and Brown Sugar Whipped Cream with Wine Pairings

Saturday, December 21 Hands On: **Merry Morning Feast: Holiday Brunch** Amy Lukasik 10:00 am - 1:00 pm \$85
Treat yourself and those around your table to a festive brunch, featuring the greatest hits of the holidays and flavors of the season. Whether you're hosting a holiday gathering or just looking to add a special touch to your holiday morning, this class will leave you with delicious recipes and festive spirit to share with family and friends. Bring your appetite and your holiday cheer—let's make this Christmas brunch unforgettable! **On the menu: Festive Cranberry Orange Mimosas, Panettone French Toast with Maple & Clove Syrup, Gingerbread Spiced Candied Bacon, Egg Shakshuka with Tomatoes, Buttermilk Biscuits with Warm Spice Butter, and Mulled Red Wine Poached Pear Frangipane Tart**

Monday, December 23 Demo w Plated Dinner: **Chef's Table: Eve of the Eve** Robin Nathan 6:30 - 9:00 pm \$115
Join us for an evening of the perfect blend of live cooking, instruction, chef tips, and course by course service. Between all the holiday happenings and your upcoming Christmas feast, it's time for a time out. Sit back and relax while Chef Robin serves up a winter soirée with bubbly drinks and a menu of seasonal indulgences. Wine and beer included in class. **On the menu: Winter Cranberry Aperol Spritz Cocktail, Marché Cheese & Charcuterie, Classic Crabcake on Baby Greens with Rémoulade Dressing, Roasted Beef Tenderloin au Poivre with Brandied Mushroom Cream, Potato and Parsnip Purée, and Salted Chocolate Pot de Creme**