



916 N Charles Street
Baltimore, MD 21201
www.scholacooks.com
443.714.7516

PRIVATE PARTY DETAILS:

We can hold up to 28 people in Schola for a seated private cooking party. We can work with larger groups for non-seated, cocktail type parties and demos.

There is a dollar minimum and you are charged per person:

- Weekdays and evenings (Sunday through Wednesdays) are an \$800 minimum.

- Evenings (Thursday - Saturdays) are a \$1200 minimum.

- Menus range from \$60-\$90 per person

**For example: If you have 20 people in on a Saturday evening at an \$80 menu you would meet the minimum and the total would be \$1600.

**If you had 5 people in on a Saturday evening no matter the cost of the menu, the total would be the minimum of \$1200.

- There is no tax.

- There is a \$500 non-refundable deposit due the date of reservation, final headcount is due 3 days prior to the event. **YOU WILL BE CHARGED THE CONFIRMED HEADCOUNT.**

There are several times available for private parties, but typically day classes start at 11-11:30 and end around 2pm. Evening classes typically start between 5-7pm and end around 8-10pm.

Private parties are **3 hours long**, start to finish.

Schola is a BYOB establishment, we provide water and stemware for your needs. Please bring ice if you are planning to bring cocktails.

We can customize menus within reason.

You are welcome to bring in decorations within reason.

We do have a Bluetooth sound system you can link into for music if you would like. We do not have wi-fi.

Cakes and desserts can be brought in but we do not have storage for them ahead of time as items get moved around our refrigerator.

We can offer alternatives for dietary restrictions if requested ahead of time.

We are not handicapped accessible, but there are only a few steps up to our building.

***CHARCUTERIE TRAYS AVAILABLE FOR \$10 per person

***DESSERT \$5 per person

SOME PRIVATE PARTY MENU OPTIONS (SEASONAL ITEMS MAY BE SUBSTITUTED)

TECHNIQUES CLASSES \$65 per person

The Art of Making Soup

Julia Child's Potato Leek, Italian Tomato & Chickpea soup, New England Seafood Chowder, Broccoli Cheddar, French Onion soup. (Ask about Soups 2 menu if you don't see what you like)

The Art of Making Pizza

We'll learn to make both a thin crust and deep dish pizza crust, craft sauces and prepare toppings for this ubiquitous food. We'll then spend the rest of the class making our own pizzas and eating them!

The Art of Making Pasta I

We will use the pasta sheeter to create pasta from scratch: fettuccine alfredo, pappardelle in Bolognese and cheese raviolis in spinach pesto.

The Art of Making Pasta II

Handmade Potato gnocchi in a roasted garlic cream sauce, handmade cavatelli with sausage, garlic and spinach and rigatoni in a rustic mushroom ragout. You do not have to take Pasta I to take Pasta II.

The Art of Making Sushi \$70 PER PERSON

Join us as we explore the proper way to make sushi rice, how to choose and cut different types of fish and how to make the basic sushi styles. Of course, we'll turn you loose to create your own sushi creations!

Everything Dumpling

Steamed Asian pork and scallion pot stickers, beef empanadas, Pierogis with sour cream and fried onions, Southern chicken & dumplings and baked apple dumplings

Summer Pastas

Two cold pasta salads: 'Gazpacho' pasta salad & Lemony Cucumber salad with angel hair pasta & Two warm pastas: Cavatelli with spring peas, mint and feta cheese & cheese Tortellini with charred tomatoes, roasted garlic and arugula

Cooking with Beer!

Beer Battered Onion Rings, Dark Beer Braised Beef Sliders with Spicy Slaw, Beer Steamed Mussels with Garlic and Herbs, Beer infused Mac & Cheese and Deep Fried Beer Brownies.

REGIONAL DINNERS \$90 per person

The Rustic Cuisine of Argentina

Empanadas Salteñas, Roasted Ribeye with Chimichurri, Berenjas en Escabeche (marinated, roasted eggplant) with Tomato & Anchovy, Crushed Potatoes a la Plancha, Dessert: Caramel Flan.

New Orleans Cooking!

Crawfish Boil, Arnaud's Crabmeat Prentiss, Andouille Sausage & Chicken Gumbo, BBQ Shrimp & Cheddar Grits, Dessert: Beignets

Chinese Take-Out

Chicken Egg Rolls & Duck Sauce, Pork Dumplings & Soy Ginger Dipping Sauce, Shrimp Toast, Veggie Fried Rice, Beef with Broccoli and General Tso's Chicken Wings.

West Coast 'Napa' Cuisine

Napa Style Oven Roasted Tomatoes, Buffalo Mozzarella, Parsley Garlic Oil as a snack and a first course of Asparagus & Potatoes with Beet-Basil Dressing, Chicken with Roast Grapes and Rosemary, Dessert: TBD

Classic French Cuisine: The Julia Child Menu

Potato Leek Soup, Beef Bourguignon with Parslied Potatoes, Dessert: Apple Clafoutis with Chantilly Cream and candied pecans for dessert

French Cuisine II

Escargot In Puff Pastry with Garlic Butter, Coq Au Vin served with Green Salad, Lemon Dijon Vinaigrette and fresh bread, Dessert: Chocolate Pecan Tarts & Chantilly Cream

The Sicilian Tradition - Feast of the Seven Fishes

White Anchovies & Toast, Mussels, open face with Spicy Tomato & Parmesan, Whipped Salted Cod (Bacala), Shrimp with Sweet Onions & Red Pepper, Linguini in White Clam Sauce , Maryland traditional Roasted Rockfish with Crab (Seasonal)

The Cuisine of Chesapeake Bay (SEASONAL PRICING APPLIES)

Oysters three ways: shucked them fresh, roasted with spinach & garlic, cornmeal encrusted & fried, Roasted Rockfish with Crab Imperial with Asparagus and Citrus Vin Blanc, Dessert: Ginger Spiced Cakes with Ice Cream and pureed peach preserves

Maryland Crab Feast - PRICING BASED ON MARKET PRICE - SEASONAL \$1200 minimum

Steamed Live Crabs, Corn Fritters, Three Salads: Maryland Tomato, German Potato and Cole Slaw, Maryland sweet corn on the cob, Dessert TBD

The Cuisine of Morocco

Rghaif: a folded flat bread stuffed with caramelized onion and raisins, Briouats: spinach rolls Two tagines - Chicken with Preserved Lemon, Green Olives & Thyme and a tagine of Sweet Potato, Shallots, Carrots and Prunes, Steamed Couscous with Braised Beef and Apricots, Dessert: Baklava

The Cuisine of Lebanon

Hommous, Tabbouleh & Mouhamara with Pita bread, Sheikh El-Mehsheh: Stuffed Eggplant, Lahmebaajeen: Beef pie with tomato and spices and Salad, Dessert: Bakalawa

Catalan Cooking

Cod in a classic Catalan Sauce, Pine Nuts, Barcelona-style Paella with Chicken, Chorizo, Shrimp with grated cheese, Dessert: Catalan Caramel Flan

Korean Barbecue

Korean 'Mother Sauces or Jangs, try to understand the pickling process of Kimchi, create a vast array of Banchans, or side dishes, make our own Ssamjang, the ubiquitous Korean Barbecue condiment and bring all this the table where we'll grill Kalbi, marinated beef, chicken and a few other treats only to wrap them in lettuce and enjoy!

The Mediterranean Inspired Cuisine of Greece

Spanakopita, Kolokythokeftedes (fried zucchini balls) & Tzaziki with baked pita, Roasted lamb and braised octopus, Eggplant Moussaka, Salad with local produce, Dessert: Baklava

HAPPY HOUR \$65 per person

Italian Happy Hour! - Seasonal Bruschetta, Mozzarella Arancini, Focaccia Bread with Roasted Garlic Puree, Polpettini (Mini Meatballs) in Rustic Tomato Sauce, Smoked Tuna over crostini with lemon and capers

New Orleans Happy Hour! - Roasted Candied Bacon with Pecans, Mini Fried Oyster PoBoys with Remoulade, Crawfish Boil, Shrimp & Grit Cakes, Beignets

Margaritaville Happy Hour!

Roasted Tomatillo & Avocado Guacamole, Pico de Gallo, Tacos con Ropa Viejo, Roasted Corn & Black Bean and Queso Blanco Chile Rellenos, Queso con Chorizo, Churros

Bar Food 101!

Cheeseburger Sliders, Old Bay Wings & Traditional Buffalo Wings, Tater Tots, Beer Battered Onion Rings & Mini Hot Fudge Brownie Sundaes. (Ask about our other Bar food menus)

BRUNCH

Valentine's Day Brunch \$85

Orange, cranberry scones with homemade honey butter, poached shrimp, bitter greens, lemon curry vin blanc & salmon caviar, Roast beef tenderloin, Yukon gold potato puree topped with a poached egg, hollandaise & asparagus, Dessert: Something Chocolate!

****Southern Brunch \$60**

Biscuits & Sausage Gravy, Poached Eggs over Smoked Bacon & Potato Hash, Cheesy Grits with Garlic Roasted Tomatoes & Red Peppers, Dutch Babies with Apple Bourbon Compote

****Italian Brunch \$60**

Eggs in Purgatory, Breakfast Pasta Carbonara, Tomato & Basil Frittata, Carmelized Onions Potatoes & Pancetta, Fresh Bread with poached garlic puree, Ricotta Pancakes with fresh fruit

Greek Brunch \$65

Poached eggs over Tyrakopita (cheese pies), Lamb potato hash & Tzaziki, baked eggs with tomato & feta, Yogurt with Honey and Walnuts & Loukoumades

****VEGGIE BRUNCH!!!! \$65**

Chocolate Chip Waffles with Seasonal Fruit & Hand whipped cream, Tostadas with Poached eggs, black beans, corn and salsa verde, Portabello Mushroom Eggs Florentine, Potato & Leek Galette, Avocado Toast with Quick Pickled Radishes

****New Orleans Brunch \$70**

Crawfish Cake Benedict: Crawfish cake, poached egg, hollandaise, Shrimp & Cheddar Grits, Creole Cornbread, Andouille Sausage Potato Hash, & Beignets

SUNDAY SUPPER \$65

Sunday Supper I

Hot & cold antipasti, Baked macaroni with hard boiled eggs(optional) Handmade Spaghetti, Sunday gravy loaded with meatballs & sweet Italian sausage, Dessert: Chocolate biscotti and almond cookies

Sunday Supper II

Rosemary & onion focaccia with fresh Mozzarella & oven roasted tomatoes, Eggplant Parmesan, Pork Milanese and fresh pasta with Sunday Red sauce, Dessert: Bomboloni

MORE MENUS

Steak House Night - \$90

The Wedge Salad, Candied Bacon & Blue Cheese Dressing, Colossal Roasted Rib Eye Steaks, Lobster Stuffed Baked Potatoes & Creamed Spinach, Dessert: Chocolate Brownie Hot Fudge Sundae

Summer Produce Italian Style \$85 (Seasonal)

Fresh Ricotta Ravioli, Heirloom Tomato, Sweet Corn & Basil, Pan Roasted Beef Tenderloin

Polenta, Red Grapes, Rosemary & Balsamic Vinegar, Dessert: TBD

The Aphrodisiacs \$90

Caviar on Saffron Blini, Roasted Oysters, with Spinach & Garlic Butter, Lobster Risotto, Beef Tenderloin with Asparagus in a Coffee & Current Jus, Chocolate Dessert: TBD

IF YOU DON'T SEE WHAT YOU ARE LOOKING FOR PLEASE ASK!