



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 Thursdays) are an \$850 minimum.
- Evenings (Friday - Saturdays) are a \$1400 minimum.
- Menus range from \$65-\$100 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 \$1400.
- There is no tax.
- There is a \$500 non-refundable deposit due the date of reservation, final headcount is due 4 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 TOTAL, from arrival to finish.**

Schola is a BYOB establishment, we provide water and glasses for your needs. **We DO NOT HAVE ICE**, however we do have a small wine refrigerator for chilling, and beer and wine 'buckets'.

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.

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 \$12 per person

\*\*\*SALAD \$5 per person

\*\*\*DESSERT \$5 per person

**SOME PRIVATE PARTY MENU OPTIONS (SEASONAL ITEMS MAY BE SUBSTITUTED)  
ALSO, PLEASE VISIT OUR WEBSITE FOR MORE CLASSES THAT MAY APPEAL TO YOU, THIS IS  
JUST A LIST OF EXAMPLES: [WWW.SCHOLACOOKS.COM](http://WWW.SCHOLACOOKS.COM)**

**TECHNIQUES CLASSES \$65-\$75 per person**

### **The Art of Making Soup**

Julia Child's Potato Leek, Chicken Tortilla 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 & Calzones**

We'll learn to make both a thin crust and calzones, craft sauces and have an assortment of toppings.

### **The Art of Making Pasta I**

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

### **The Art of Making Pasta II**

Handmade stuffed cannelloni 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.

### **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

### **Winter Pastas**

Wild Mushroom Lasagna with Bechamel and Handmade Spinach Pasta, Butternut Squash Tortellini with a Brown Butter Sage Sauce, Garganelli with Italian Sausage and Arugula Pesto

### **The Art of Making Sushi \$75 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. Typical fish: Ahi Tuna, Salmon, Shrimp, Crab & Tobiko

### **Everything Dumpling**

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

### **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 Prettiss, Andouille Sausage & Chicken Gumbo, BBQ Shrimp & Cheddar Grits, Dessert: Beignets

#### **Chinese Take-Out**

Veggie Egg Rolls & Duck Sauce, Pork Dumplings & Soy Ginger Dipping Sauce, Shrimp Lo Mein, Veggie Fried Rice, Beef with Broccoli

#### **West Coast 'Napa' Cuisine**

Napa Style Oven Roasted Tomatoes, Buffalo Mozzarella, Parsley Garlic Oil as a snack and a first course of Asparagus Salad with Country Mustard Dressing, Roasted Duck Breast with Roasted Grapes and Rosemary, Dessert: TBD

#### **Classic French Cuisine: The Julia Child Menu**

Potato Leek Soup, Beef Bourguignon with Parslied Potatoes, Dessert: Apple Tartin 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 French bread, Dessert: Chocolate Pecan Tarts & Chantilly Cream

#### **The Cuisine of Chesapeake Bay (SEASONAL PRICING APPLIES)**

Oysters three ways: shucked fresh, roasted with spinach & garlic, cornmeal encrusted & fried, Roasted Rockfish with Crab Imperial with Asparagus and Citrus Vin Blanc, Roasted Potatoes, Dessert: TBD

#### **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**

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, Green Salad, Dessert: Catalan Caramel Flan

### **Korean Barbecue**

Korean 'Mother Sauces or Jangs, try to understand the pickling process of Kimchi, create an array of Banchans, or side dishes, make our own Ssamjang, the 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 in lettuce.

### **The Mediterranean Inspired Cuisine of Greece**

Spanakopita, Kolokythokeftedes (fried zucchini balls) & Tzaziki with baked pita, Roasted leg of lamb, braised octopus with roasted potatoes, Salad with local produce, Dessert: Baklava

### **HAPPY HOUR \$70 per person**

**Italian Happy Hour!** - Seasonal Bruschetta, Mozzarella Arancini, Focaccia Bread with Roasted Garlic Puree, Polpettini (Mini Meatballs) in Rustic Tomato Sauce, Calamari with lemon aioli

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

### **French Happy Hour!**

Mushroom Vol au Vent, Baked Brie with Cherry Compote, Moules Frites, Smoked Salmon Canapes, Alsatian Onion Tart Flambee, Mini Apple Tarts

### **Margaritaville Happy Hour!**

Roasted Tomatillo & Avocado Guacamole, Pico de Gallo, Braised pork or beef tacos, Roasted Corn, Chicken & Black Bean Chile Rellenos, Queso con Chorizo, Churros

### **Bar Food 101!**

Slider Trio, Old Bay 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**

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

### **\*\*Southern Brunch \$65**

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

### **\*\*Italian Brunch \$65**

Breakfast Pasta Carbonara, Tomato, Mozzarella & Basil Frittata, Caramelized Onions Potatoes & Pancetta, Fresh Focaccia Bread with poached garlic puree, Lemon Ricotta cast iron '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

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

Crawfish & Shrimp Cake Benedict, Shrimp & Cheddar Grits, Creole Cornbread, Andouille Sausage Potato Hash, Candied Bacon & Beignets

## **SUNDAY SUPPER \$65**

### **Sunday Supper I**

Hot & cold antipasti, Handmade Fettucine, Sunday gravy loaded with meatballs & sweet Italian sausage, Homemade Focaccia Bread, Dessert: TBD

### **Sunday Supper II**

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

## **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

**Steak House II \$90**

Fried Potato Skins, Mustard Horseradish Dipping Sauce  
Classic Caesar Salad, Garlic Croutons  
Beef Wellington, Béarnaise, Asparagus  
Bananas Foster with Ice Cream

**Summer Produce Italian Style \$90 (Seasonal)**

Fresh Ricotta Ravioli, Heirloom Tomato, Sweet Corn & Basil, Pan Roasted Beef Tenderloin  
Polenta, Red Grapes, Rosemary & Balsamic Vinegar, Dessert: TBD

**The Aphrodisiacs \$95**

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!  
WE CAN MIX AND MATCH MENUS**