



2744 Lighthouse Point East  
Baltimore, MD 21224  
www.scholacooks.com  
443.714.7516

### **PRIVATE PARTY DETAILS:**

We can hold up to 36 people in Schola for a seated private cooking party. We can work with larger groups for cocktail type parties and demos. We can also cook for you if you prefer.

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

- Sundays through Thursdays are a \$950 minimum.
- Friday & Saturday Evenings are a \$1200 minimum.
- Most menus range from \$70-\$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 \$1200.

-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 between 11-1:30 and end between 1-4pm. 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 handicapped accessible.

**PARKING INSTRUCTIONS: Come through the gate to park in the lot, take a ticket on your way in. Parking is validated for 3 hours, you will be provided an additional validation ticket for use out of the gate.**

### **MENUS AND ADDITIONS**

\*\*\*CHARCUTERIE 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 \$70-75 per person**

#### **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 spinach 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.

#### **Fall/Winter Pastas**

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

#### **Spring/Summer Pastas (Seasonal Items)**

Orecchiette with Seasonal Sauce (Example Spring Pea & Lemon Pesto with Feta)

Goat Cheese Tortellini, Seasonal Sauce (Example: Roasted Tomato, Garlic, White Wine)

Penne with Seasonal Sauce

### **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 \$70**

Steamed Asian pork & scallion pot stickers, Filipino Lumpia, Argentinian Beef empanadas, Pierogis with sour cream and fried onions, Southern chicken & dumplings, Baked apple dumplings

### **Everything Tacos**

**Menu TBD**

### **REGIONAL DINNERS \$95 per person**

#### **The Rustic Cuisine of Argentina (Limit 22 people)**

Empanadas Salteñas, Roasted Ribeye with Chimichurri, Berenjas en Escabeche (marinated, roasted eggplant) with Tomato & Anchovy, Crushed Potatoes a la Plancha, Salad  
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**

Braised Chicken Egg Rolls & Duck Sauce, Pork & Scallion Dumplings with Soy Ginger Dipping Sauce, Shrimp Lo Mein, Veggie Fried Rice, Mongolian 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 & Potato Salad with Country Mustard Dressing, Roasted Duck Breast or Chicken with Roasted Grapes and Rosemary, Dessert: TBD

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

Potato Leek Soup, Beef Bourguignon with French Bread, Green Salad with Vinaigrette, 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 Parslied Potatoes, 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**

Croquettes to start, Cod in a classic Catalan Picada Sauce with Pine Nuts & Raisins, Barcelona-style Paella with Chicken, Chorizo, Shrimp with grated cheese, Green Salad, Dessert: Catalan Caramel Flan

### **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 Bites

### **HAPPY HOUR \$75 per person**

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

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

### **French Happy Hour!**

Mushroom Vol au Vent, Baked Brie with Cherry Compote, Moules Frites, Smoked Salmon Canapes, 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 \$90**

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 \$70**

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

#### **Italian Brunch \$70**

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 \$70**

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

#### **VEGGIE BRUNCH \$70**

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 Tart

#### **New Orleans Brunch \$75**

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

### **MORE MENUS**

#### **Steak House Night - \$95**

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

**Steak House II \$95**

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

**Summer Produce Italian Style \$95 (Seasonal)**

Panzanella Salad, 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**