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

PRIVATE PARTY DETAILS:

Schola offers private cooking parties for up to 36 guests seated, with additional capacity for larger groups in cocktail-style events and cooking demonstrations. If preferred, Schola can also provide catering. All guests are guaranteed a meal.

- Pricing is based on a minimum charge and per-person rates.
- December rates: $1200 minimum for all days/evenings.
- Sunday–Thursday: $950 minimum.
- Friday & Saturday evenings: $1200 minimum.
- Menus typically range from $70 to $150 per person.

(Example: For 20 guests on a Saturday evening with an $80 menu, the total is $1600. For 5 guests, the minimum charge of $1200 applies regardless of menu cost).

No tax is charged.

A $500 non-refundable deposit is due at the time of reservation. Final headcount is required four days prior to the event, and charges are based on the confirmed headcount.

Event Scheduling

- Day classes usually begin between 11:00 am and 1:30 pm, ending between 1:00 pm and 4:00 pm.
- Evening classes typically start between 5:00 pm and 7:00 pm and finish around 8:00 pm to 10:00 pm.
- Private parties last a total of three hours, from arrival to conclusion. Anything over 3 hours is an extra $100 dollars an hour.

Venue Amenities and Policies

- Schola is BYOB. Water and glasses are provided, but there is no ice. A small wine refrigerator and beer/wine buckets are available for chilling drinks.

- Menus can be customized within reason.
- Decorations are welcome, subject to reasonable guidelines.
- A Bluetooth sound system is available for music.
- Cakes and desserts may be brought in, but advance storage is not available due to limited refrigerator space.
- Dietary restrictions can be accommodated with advance notice.
- The venue is handicapped accessible.

Parking Instructions
Guests should enter through the gate and park in the lot, taking a ticket upon entry. Parking is validated for three hours; an additional validation ticket will be provided for exiting the gate. PLEASE GOOGLE THE PHYSICAL ADDRESS: 2744 Lighthouse Point East, Baltimore, MD 21224 (NOT SCHOLA).

Menus and Additions
- Charcuterie: $12 per person
- Salad: $5 per person
- Additional Proteins: Chicken, Shrimp, Beef etc. $5-20 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

TECHNIQUES CLASSES $75-$95 per person

The Art of Making Pasta I
We will use the pasta sheeter to create pasta from scratch: fettuccine alfredo, pappardelle in Bolognaise 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 $95
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 & scallion pot stickers, Filipino Lumpia, Argentinian Beef empanadas, Pierogis with sour cream and fried onions, Southern chicken & dumplings, Baked apple dumplings

REGIONAL DINNERS $95-120 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 Prentiss, 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

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

T**he 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
Croquettas 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

MORE MENUS: Portuguese, Cuban, Alsatian, German

HAPPY HOUR $75-95 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

Mediterranean Tapas (menu varies)

Asian Tapas (menu varies

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!

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

BRUNCH $75-$120 per person

Valentine's Day Brunch $120
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 $75
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 $75
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 $75
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 $75
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 $85
Crawfish Benedict, Shrimp & Cheddar Grits, Creole Cornbread, Andouille Sausage Potato Hash, Candied Bacon & Beignets

MORE MENUS per person

Steak House Night $150 pp
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 $150 pp
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 (Seasonal) $125 pp
Panzanella Salad, Fresh Ricotta Ravioli, Heirloom Tomato, Sweet Corn & Basil, Pan Roasted Beef Tenderloin Polenta, Red Grapes, Rosemary & Balsamic Vinegar, Dessert: TBD

The Aphrodisiacs $135 pp
Caviar on Saffron Blini, Roasted Oysters, with Spinach & Garlic Butter,
Lobster Risotto, Beef Tenderloin with Asparagus in a Coffee & Current Jus, Chocolate Dessert: TBD

Surf & Turf $MARKET PRICE BASED ON LOBSTER & BEEF
Seafood Bisque or Cream of Crab Soup, Caesar Salad, Filet Mignon, Potato Gratin, Roasted Vegetables, Whole Lobster poached in Butter, Dessert: TBD

IF YOU DON'T SEE WHAT YOU ARE LOOKING FOR PLEASE ASK!
WE CAN MIX AND MATCH MENUS