

Private Cooking Classes @ Reto's Kitchen!

Our classes are \$65 per person with a minimum of 6 and a maximum of 10 guests.

Our classes start at 6 pm, will last 2.5 - 3 hours, and will be held in our kitchen at 600 S Elam Ave, Greensboro, NC 27403.

Complimentary beverages are provided including wine and non-alcoholic beverages.

If you'd prefer wine not be served, please don't hesitate to ask.

Alternatively, you are welcome to provide your own beer and wine.

Below you'll find a few possible menu inspirations:

Each class starts with Chef's Choice appetizers and the family-style meal is served with a salad, and vegetable side dish.

Main Course options (Choose one):

Salmon with Lemon Beurre Blanc Sauce
Pepper-Crusted Filet with Cognac-Cream Sauce
Beef Tips in Cognac-Mustard Sauce and Spätzle
Chicken Piccata with homemade Gnocchi
Spanish Style Garlic Shrimp; "Gambas Ajillos"
Oven Roasted Salmon with Spicy Cucumber Relish
Charleston Style Shrimp & Grits
Fainting Imam, Turkish Stuffed Eggplant, (Vegan and Gluten Free!)
Homemade Ravioli's; a lesson in Pasta making
Classic Pan Seared Chicken Breast with Sherry-Rosemary Sauce

Dessert options (Choose one):

Chocolate Volcano Souffles

Profiteroles with Homemade Chocolate Sauce and Vanilla Ice Cream
Creme Brulee with Raspberries

Free form Fruit Tartlets with Créme Chantílly
Italian Tiramisu with Mascarpone and Rum
Crêpes with Fruit, Cream, and Nutella

Looking for something else?

Choose a type of cuisine you'd like to focus on and we'll make it happen!

For example, get a customized menu for an Italian night French Provencal dining, or maybe you know you'd like to have crepes for dessert... Our planning team is happy to accommodate.