



Team Building & Corporate Events



An interactive cooking class is a delicious way to foster teamwork amongst your staff! Whether you are competing in an event such as chopped, learning new skills and techniques or decorating a cake you'll find your experience at FrogLegs to be the perfect venue to work together in an engaging activity no matter your skill level.

- Foster Teamwork
- Set Goals
- Promote Healthy Competition
- Solve Problems
- Enhance Interpersonal Communication

FrogLegs ~Kirkland

501 Market Street

Kirkland, WA 98033

**Contact Laura Vida at froglegskca@comcast.net or
call her at 206-954-9094 for more delicious details.**

Class Descriptions

- Chopped Competition:** Prepare to have fun with a bit of friendly competition. We will group people in 3's to 4's and have them work together to come up with an appetizer, main dish and dessert. A mystery basket awaits you with items to be used in your creation along with some select pantry items....
- Cake Wars:** The basics of cake baking, frosting and decorating will be our focus of this class... of course we will have to judge the finished product and see how everyone's design measures up! And how fun, we will end with a cake tasting and catered lunch!
- Fantastic Food Trucks:** This is meant to get your creative juices flowing! Each food truck team will select a food genre to focus on for their menu. Then each team will be given a basket of items to create a menu of 3 items, cook and create those items in addition to coming up with a name of feel of your food truck. Grab your creative taste buds and let's hit the road.
- Cook like a Restaurant Chef:** This class will include the essentials of cooking to make you as successful in the kitchen as possible. You will learn knife skill basics with proper cutting techniques and we will use these skills to create our foods from your

chosen corner of the world. Cooking Genres to choose from are: All American, Mexican, Mediterranean, Asian, Italian and French.

Food & Wine Pairings:

Food & Wine Pairings go hand and hand. In this engaging class, you will learn how to identify key notes in particular wines and why they enhance a meal. Cheers!

Beach Eats:

It is one of the pleasures of living in the Northwest; being so close to the water and enjoying the benefits of all the ocean has to offer. Not only is spending time on the beach a joy but learning how to cook the bounty is even better. In this class you can choose from 2 options: Seaside Beach Picnic or a Bountiful Seafood Extravaganza

Breakfast Bonanza:

Breakfast: not only is it the most important meal of the day but the choices for food and flavors from sweet to savory or so vast.... In this class we will learn how to create delicious breakfast foods you can make at home or for a lovely Sunday brunch. A great idea for an early breakfast gathering or meeting!

Dessert First:

There are a few basics to learn to make creating desserts as joyful as eating them. In this class we will work to understand how to create a great crust and turn that into a wonderful pie in addition to working with chocolate and in season treats.

Healthy Appetite:

Most everyone has the goal to be healthy and being healthy means eating healthy. Here we will learn how to take fabulous, delicious foods and create dishes that you will crave and want more of!

Perfect Appetizers:

There are so many options for snacks and nibbles that it can almost be overwhelming. In this class we will learn how to balance out a menu for a pre-dinner event or fabulous cocktail party.

Custom Options:

Allow us to design and event for you!