



CORPORATE EVENTS



**PREPARE TO BE
WHISKED AWAY
IN FUN!**

**WE OFFER A WIDE VARIETY OF MENU CHOICES
TO TEMPT YOUR TASTEBUDS.**

OUR RECIPE FOR YOUR SUCCESS INCLUDES:

A fun-filled, interactive cooking experience with participants working together and learning new skills, tips and techniques in an engaging cooking class. Our locations in both Kirkland and University Village offer bright, bistro-like atmospheres with ample parking.

Our philosophy is that gatherings around food bring out the best in everyone and with cooking, there is a little something for everyone!



www.froglegskca.com

SEATTLE | KIRKLAND | REDMOND | ISSAQUAH

An interactive cooking class is a delicious way to foster enhanced teamwork, whether you are learning new skills and techniques, competing in fun activities, or simply indulging in good tastes. You will find FrogLegs Culinary Academy to be the perfect venue for working together with our engaging team building activities and experiences.

-Mrs. Froglegs



A FEW MORE DELICIOUS DETAILS:

Pricing:

Small Groups

- Pricing starts at \$1200 for 6 people
- Each additional guest is \$115 up to 11 people

Large Groups

- Pricing starts at \$1800 for 12 people
- Each additional guest is \$115

General Info:

- Events are 2 to 2.5 hours long, based on group size.
- Available at our University Village, Redmond, & Kirkland locations for up to 30 people.
- Choose one of our menus below or let us create an event for you. Allergy & dietary accommodations are available for additional cost.
- You may bring your own beer and wine if you fill out a banquet permit. Liquor is not allowed.



Ready to get cooking? Give us a call or drop us a note.
We can't wait to customize a memorable event for you and your guests!



info@froglegskca.com



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206.887.8228

MENU OPTIONS



FOOD TRUCK WARS

MOST POPULAR

Do you have the competitive spirit in you and want to bring that to your celebration? This one's for you! Each truck will have 3-6 chefs and will be responsible for making an appetizer and entree for everyone to try, food truck style! In addition to cooking, each team will have to brainstorm a name for their truck and a backstory for how it got started. When time is up, get ready to present your truck and food, eat and- most importantly- vote on who did it best.

MENUS

This event great for groups of 6 or more people. We recommend selecting 1 menu per 3-6 people in your group.

MEXICO: Roasted Poblano & Corn Tacos with Homemade Corn Tortillas, Pickled Red Onion, Cilantro Lime Crema & Corn Fritters (GF, V)

- Substitute Carne Asada Tacos for +5 per person

ITALY: Spinach Calzones, Stuffed Mushrooms & Arrabbiata Sauce (V)

- Substitute Italian Sausage Calzones, Zucchini & Cheese Roulades & Arrabbiata Sauce for +\$3 per person

JAPAN: Vegetable Gyoza, Sesame Cucumber Salad, & Dipping Sauce (VG)

- Substitute Chicken or Pork Shumai for +\$5 per person

GREECE: Chicken Souvlaki with Homemade Pita & Greek Salad

- Substitute Shrimp Skewers for +\$5 per person

PACIFIC NORTHWEST: Chicken Teriyaki with Rice & Veggie Tempura

- Substitute Beef Teriyaki for +\$5 per person

SOUTHWEST: Chorizo Turkey Slider with Homemade Buns, Sweet & Spicy Slaw, & Grilled Pineapple Salsa



WELCOME TO ITALY

Ciao! Take a trip to our kitchens for a delicious & memorable experience. Join us on a culinary exploration of Italy as we discover traditional classics highlighting the season's bounty and the culinary techniques to create them. From fresh hand-rolled pasta, a delectable homemade sauce to accompany, and a sweet treat to finish, this is one class you won't want to miss!

Menu: Homemade Pasta Carbonara with Roasted Vegetables & Tiramisu

- Substitute for Berry, Limoncello, or Seasonal Tiramisu (Pumpkin, Peppermint etc.) for \$2.50 per person

GOURMET PIZZA

Channel your inner pizza maestro with a GOURMET pizza party! This pizza party offers a fun and interactive experience where you can unleash your creativity and culinary skills, while enjoying the timeless comfort of freshly baked pizzas. We'll make a delicious, chewy crust from scratch and, while that's proofing, you'll select your gourmet toppings to take an ordinary pizza to extraordinary levels!

Menu: 2- 16-Inch Gourmet Pizzas (select from below) & Traditional Caesar Salad

Mediterranean with Homemade Lemon Béchamel
Sweet & Salty with Homemade Barbecue Sauce
Farm to Table with Homemade Arrabbiata Sauce
Meat Lovers with Homemade Marinara
Breakfast with Homemade Alfredo



FRENCH MACARONS

You won't need to travel to Paris to create these dainty delights! You'll learn the tips and tricks of how to whip up macaron batter to the perfect stage of macronage, then we'll go over the nuances of piping these delicate morsels. While the macarons are baking, we'll create two buttercreams to fill our macarons with!

**This class uses eggs and almond flour, which cannot be substituted.*

MENU: Vanilla Bean Macarons with Homemade Buttercream (Choose Two

*Flavors: Vanilla Chocolate, Salted Caramel, Strawberry, Raspberry, or Lemon Buttercream
Add On Flavored Shells for +\$10 per Flavor (Raspberry, Strawberry, or Chocolate)*



COOKIE DECORATING

Looking for a fun, creative and delicious way to celebrate? Our cookie decorating class is the perfect fit! Learn how to create beautifully decorated sugar cookies to impress your friends and family. We will provide all the materials needed, including freshly baked sugar cookies, royal icing, and various toppings.

Menu: Sugar Cookies (Choose 2 Shapes) decorated with Royal Icing. Each person will get 6 cookies to bring home and one to enjoy in class!

