

Hudson Table Private Cooking Party

Hudson Table is an interactive culinary studio and event space focused on experiential dining. We offer a variety of menus for our cooking parties highlighting cuisines and cooking techniques from around the globe! Our cooking parties are a hybrid of a catered event with an opportunity to have a fun hands-on experience as well.



Our private cooking parties (20 - 30 people max) include a live chef demonstration while your guests watch and mingle, plus a hands on component to help cook your meal! Cooking parties are 3 hours in length and your group has the entire space to yourselves. We provide a light snack when you arrive so everyone can have a bite while they mingle. After the first half hour, any guests who choose to jump in, can put on an apron and join the chefs to cook one component of the meal.

Your chef and kitchen staff will prepare the sauces, side dishes and/or dessert, and during the final hour, you will sit back and enjoy a wonderful buffet style meal that your team helped create at our communal dining tables.



Pricing starts with a base rate which ranges from \$1,800 to \$2,200 depending on date and time plus a per person fee of \$25

Please no mixing & matching menus as our classes are designed to flow between prep, stove and oven work for the dishes included.



Menu Options

HANDMADE PASTA ESSENTIALS

Our chef will demonstrate techniques to make pappardelle and fettuccine and you can join in and make these pastas too! We'll prepare the sauces and side dishes to round out your menu and finish the party off with a traditional tiramisu.

Fresh Handmade Egg Pasta
Baby Kale with Apples, Gorgonzola, Walnuts, Apple Cider Vinaigrette
Pappardelle alla Bolognese
Shrimp Scampi Fettuccine
Tiramisu

DUMPLINGS 101

Watch as our chef demonstrates how to fill, form and fry dumplings - then you can jump in and try it too! We'll create the sauces and side dishes to complete your delicious event menu.

Shrimp Shumai
Crab Rangoon with Duck Sauce
Pork and Chive Dumplings
Black Pepper Beef Dumplings

Menu Options

GAUCHO GRILLING (Nut Free, Shellfish Free)

Explore the flavors of Argentina as our chef demonstrates techniques from this beloved grilling focused menu. Try your hand at filling and crimping empanadas! We'll create the sauces, side dishes, and dessert to complete your party menu.

Beef and Chorizo Empanadas
Bife de Chorizo
Chimichurri Sauce
Rosemary Roasted Fingerling Potatoes
Grilled Provoleta
Dulce de Leche Brownies with Vanilla Ice Cream

SUSHI 101 (Shellfish Free)

Try your hand at making traditional Japanese cuisine in our Sushi 101 class. Learn how to hand-roll a variety of sushi. We'll prepare the side dishes and dessert to round out your party menu!

Japanese Ginger Salad
Tuna and Salmon Hosomaki
California Uramaki
Spicy Tuna Temaki
Marinated Shiitake Futomaki
Chocolate Mochi Cake Squares