

# Hudson Table

## Hands-On Cooking Classes @ Home

Hudson Table is an interactive culinary studio and event space focused on experiential dining. We are proud to offer in home hands-on classes to bring our cooking techniques to you in the comfort of your home!



Our in home hands-on classes are a fun way to pick up new culinary tips and tricks and enjoy an amazing interactive dining experience for **up to 10 people**.

Our chefs will bring everything they'll need with them! This format focuses on a live demo by the chef, allowing guests to observe and participate in key aspects of the cooking process. Your guests will be involved in hands-on tasks such as rolling out dough, chopping vegetables, and assembling dishes. The chef will handle the majority of cooking, demonstrating techniques for making pasta, sauces, and finishing dishes in real-time.

Our chefs will lead you through an experience lasting about 1.5 hours, and once the cooking is complete, you'll drop your aprons and enjoy your hard work!

Pricing starts with a base rate, which starts at \$900 (up to 5 people) - \$1,200 (up to 10 people) plus a per person fee of \$20.

Travel is included within 1 mile of any of our locations. For events beyond that distance, please share the address with our team so we can confirm any applicable travel fees.

**Please note: we will need ample counter space and a stove with 4 burners**

# Menu

Base Price + \$20 PER PERSON

## HANDMADE PASTA ESSENTIALS

Learn how to make and roll your own pasta in this handmade pasta essentials class. We will teach you techniques to make pappardelle and fettuccine as we mix dough the old fashioned way - by hand! Finish the night off with a traditional tiramisu that you can recreate at home.

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

