

# 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 - 40 people) 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 \$1,900 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

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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 Spinach Salad with Apples, Gorgonzola, Walnuts, Apple Cider Vinaigrette  
Pappardelle alla Bolognese  
Shrimp Scampi Fettuccine  
Tiramisu

## DUMPLINGS 101

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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)

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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)

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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