

Hudson Table Private Cooking Party

Hudson Table is proud to offer a new style of event!
Our cooking parties are a hybrid of a catered event with an exciting hands-on opportunity included.



Our private cooking party (20 - 30 people max) includes a live chef demonstration while your guests watch and mingle, and includes the opportunity for everyone to join in on a hands-on experience!



Cooking parties are 3 hours in length and your group has the entire space to yourselves. We provide a light appetizer when you arrive so everyone can have a snack while they watch the chef demonstration. After the first half hour, all guests can put on an apron and join in on the cooking.



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



Menu Options

\$25 PER PERSON

HANDMADE PASTA ESSENTIALS

Our chef will demonstrate techniques to make pappardelle and fettuccine and you can join in too! We'll prepare the sauces and side dishes to round out your party 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 event menu and enjoy.

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

Menu Options

\$25 PER PERSON

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

About Us

Hudson Table was conceived with the local community in mind and a philosophy built around inspiring the inner-chef in all of us.

We are an interactive culinary studio and event space focused on experiential dining.

Our hands-on classes are a fun, social experience where you can pick up new culinary techniques, review kitchen safety, and learn how to put together a beautiful meal.

We hope to see you in the kitchen!

www.hudsonstable.com | @hudsonstable

Brooklyn, NY
Hoboken, NJ
Philadelphia, PA
Stamford, CT