



The **Teaching Kitchen** is a platform for our guests to explore food, culinary & nutrition literacy that will positively impact food choices & experiences in the marketplace & beyond.



BENEFITS

- Improves employee productivity
- Enhances creativity & innovation
- Boosts morale & overall job satisfaction
- Strengthens team spirit & collaboration
- Increases engagement on wellness initiatives
- Encourages healthier habits through teaching kitchen courses
- Leads to more frequent home cooking
- Reduces mealtime stress
- Fosters appreciation for world cuisines & cultures

ACTIVE PARTICIPATION is key difference!

TEACHING KITCHEN OPTIONS		COST
1.	ARTISAN MAC N CHEESE garden salad, garlic bread	\$55/ Person
2.	BIEROCKS choice of 2 sides: bakers' chips, hand cut french fries, potato salad, or cucumber salad, & chef desserts	\$75/ Person
3.	BRICK OVEN PIZZA ensalada, garlic parmesan rolls with marinera sauce, & choice of 2 chefs desserts	\$55/ Person
4.	CHARCUTERIE assorted mini cookies, assorted mini dessert bars	\$55/ Person
5.	CHILI COOK OFF baked potatoes, corn bread, cinnamon rolls	\$55/ Person
6.	EMPANADA house made sweet empanadas & churros, elote cups	\$65/ Person
7.	GUACAMOLE refried beans, spicy black beans, spanish or cilantro lime rice, chips & salsa, tres leches cake & churros, mexican cola-cola & jarritos	\$55/ Person
8.	RAVIOLI select one of 3 salad options, & 1 dessert	\$55/ Person
9.	SPRING ROLL chefs dinner option, rice pudding & specialty beverage	\$55/ Person

MINIMUM GUEST COUNT IS
10 PEOPLE

MAXIMUM COUNT FOR MOST
CLASSES IS 40 PEOPLE

EACH TEACHING KITCHEN MENU
INCLUDES A FULL MEAL COMPONENT



Compass is a proud sponsor & founding member of the TKC.