

<p>Week of July 26 – 30 (AM) SOLD OUT! Baking Adventures Chef: Marilena Leavitt 9:30 am - 12:30 pm</p> <p>In this camp, young pastry chefs will learn the essential techniques and methods of baking. They will learn how to measure and weigh ingredients correctly. We will also cover knife skills and kitchen safety.</p> <p><u>Monday</u> <i>Focaccia</i> with Fresh Herbs and Sea Salt Flakes; Potato, Ham & Cheese Frittata; Crêpes with Fresh Strawberry Sauce; Filo Mini Cups Filled with Orange Chocolate Ganache</p> <p><u>Tuesday</u> Parmesan, Garlic and Thyme Bread Sticks; Feta Cheese and Yogurt Drop Biscuit Bites; Florentine Orange Lace Cookies; Mini Peach Scones with Marmalade Butter</p> <p><u>Wednesday</u> Soft Pull-Apart Bread Rolls; Cheddar Cheese Straws; Almond Star Cookies; Congo Bars with Chocolate and Toasted Walnuts</p> <p><u>Thursday</u> Braided Milk Bread; Buttermilk Banana Bread Muffins; Spinach and Feta Cheese Filo Triangles (<i>spanakopita</i>); Gingersnap Cookies</p> <p><u>Friday</u> Pizza <i>Margherita</i>; Mozzarella Sticks with Homemade Marinara Sauce; Chocolate Cupcakes with Piped Vanilla Buttermilk Frosting</p>	<p>Week of July 26 - 30(PM)</p> <p>N/A – No Camp Sessions</p>
<p>Week of August 2 - 6 (AM) SOLD OUT A Week in Italy Instructor: Brian Batsel 9:30am - 12:30pm</p> <p><u>Monday</u> Creamy Tomato Basil Soup, Wild Mushroom Risotto, Pork Medallions with Basil Butter, Lemon Basil Sorbet</p> <p><u>Tuesday</u> Classic Caesar Salad with Homemade Garlic Croutons, Herb Breadsticks, Lemon Chicken Piccata, Italian Olive Oil Cake</p> <p><u>Wednesday</u> Mixed Mediterranean Salad, Creamy Parmesan Polenta, Parchment Baked Fish Filet, Orange Biscotti</p>	<p>Week of August 2 - 6 (PM) Summer Splash 17 TICKETS LEFT Instructor: Ellen Wulchin 2:00 - 5:00 pm</p> <p><u>Monday</u> Orange Wheels over Greens with Miniature Croutons, Balsamic Vinaigrette; Pork and Red Pepper Skewers marinated in Ginger and Orange; Rice with Feta and Spinach; Orange Creamsicle Cookies</p> <p><u>Tuesday</u> Creamy Potato Soup with Bacon Garnish; Tilapia with Crispy Potatoes, Tomato and Olives; Potato Chip Shortbread</p> <p><u>Wednesday</u> Zucchini Cakes with Dill Dip; Fusilli Pasta with Shrimp, Vegetables and Dill, Tomato Cream Sauce; Strawberry Cupcakes with Cream Cheese, Dill Frosting</p>

<p><u>Thursday</u> Traditional Caprese Salad, Rosemary Sea Salt Focaccia, Minestrone Soup, Soft Amaretti Cookies</p> <p><u>Friday</u> Antipasto Salad, Homemade Linguini with Clams, Parsley, and Garlic; Italian Wedding Cookies</p>	<p><u>Thursday</u> Peach, Tomato and Corn Salad; Basil Peach Simmered Chicken, Grilled Asparagus and Red Pepper; Peach Crisp, Vanilla Whipped Cream</p> <p><u>Friday</u> Watermelon, Orange Salad, Greek Style Chicken Burgers with Cucumber Dill Salsa; Scalloped Potatoes; Peach Ice Cream with White Chocolate Crumb</p>
<p>Week of August 9 - 13 (AM) Great US Food Cities – Part II (All New Menus) 13 tickets left Instructor: Jerry Sanders</p> <p>9:30am - 12:30pm Monday - Baltimore–Crab Cakes. Mixed Greens with Croutons, Walnuts, Bleu Cheese and Vinaigrette Dressing, Crab Cakes, Seasoned Corn on the Cob, Fresh Berry Tart with English Pastry Cream</p> <p>Tuesday – San Diego – Fish Tacos. Mango Salsa, Fish Tacos with Slaw and Crema/Lime Dressing, Mexican Street Corn, Sopaipillas</p> <p>Wednesday - DC–Half Smokes. Mini Potato Skins, Beef Half Smokes with Chili, Smoked Cole Slaw, Pound Cake with Marinated Strawberries</p> <p>Thursday - Santa Fe-Chiles Rellenos Homemade Salsa Roja with Tostados, Chile Rellenos, Achiote Rice, Tres Leches Cake</p> <p>Friday - Miami –Cuban Pulled Pork Sandwiches. Cuban Style Bruschetta with Shrimp; Cuban Pulled Pork Sandwiches (Lechon Asado); Chunky Roasted Sweet Potatoes with Malt Vinegar; Mango Sorbet with Besitos de Coco (Coconut Kisses)</p>	<p>N/A – No Camp Sessions</p>
<p>Week of August 16 – 20 (AM) Mexican Summer 18 TICKETS LEFT Instructor: Jerry Sanders 9:30 am – 12:30 pm</p> <p>Monday - Grilled Shrimp Quesadillas; Pork Tenderloins in Adobo Sauce, Sweet Potato Casserole with Pineapple, Apple Pie San Miguel with Vanilla Bean Ice Cream</p> <p>Tuesday – Papaya Salsa with Tostados, Cilantro -Serrano Pesto Grilled Chicken, Potatoes with Bacon, Garlic, Roasted Tomatoes and Cilantro, Tres Leches Cake with Seasonal Berries</p> <p>Wednesday – Corn and Green Chile Salsa, Pork Tenderloin with a Red Chile</p>	

Peanut Sauce, Cilantro Pesto Rice, Tropical Fruit Tart

Thursday – Roasted Tomatillo Salsa, Three Pepper Salad, Beef Short Ribs
Yucatan Style, Black Beans, Coconut Ice Cream with Shortbread Cookies

Friday - Seared Pineapple Salsa, with Tostados, Adobo Marinated Grilled
Shrimp, Green Rice, Almond Flan