

MAY  
JUNE  
2024



# COOKING CALENDAR

cratecook.com

1960 Greentree Rd, Pittsburgh, PA 15220

412.341.5700

## MAY

### WEDNESDAY, MAY 1

#### Lunch & Learn

- Pimento Cheese Tea Sandwiches
- Southern Shrimp Salad • Pecan Pie Bars
- Sweet Tea Mint Juleps

**CRATE staff**

12-2pm, demo, \$50

### SATURDAY, MAY 4

#### Fajita Fiesta!

- Portabella and Poblano Fajitas with Guacamole • Chicken Fajitas with Peppers and Freshly Grated Cheddar • Carne Asada Fajitas with Queso Fresco • Fresh Tortilla Chips with Pico de Gallo and Homemade Queso • Mexican Style Rice
- Mexican Sunset Cocktail

**Chef Rachel Homan**

11-2pm, hands-on, \$75

### MONDAY, MAY 6

#### Cooking with Kids: Crunch and Learn

- Fresh Sliced Potato Chips with Homemade Ranch • Dorito-Crusted Chicken Tenders
- Salted Caramel Chocolate Pretzel Bars
- Cap'n Crunch Milk Shake

**Jen Clark**

5-7:30pm, hands-on, \$80/adult & child, \$40/extra child (children 6+)

### WEDNESDAY, MAY 8

#### Lunch & Learn

- Caprese Chicken • Roasted Green Beans
- Berry Tiramisu Ice Box Cake
- Lemonade Sangria

**CRATE staff**

12-2pm, demo, \$50

### THURSDAY, MAY 9

#### Hibachi Night

- Yakitori (chicken skewers) • Hibachi Steak & Vegetables with Fried Rice • Vegetable Tempura with Ponzu • Homemade Yum Yum Sauce • Hibachi Brown Sauce

**Chef Rachel Homan**

6-9pm, hands-on, \$75

### SATURDAY, MAY 11

#### Cooking with Kids: Mother's Day

- Ham & Cheese Puffs • Honey Butter Peas and Carrots • Strawberry Trifle • Sparkling Raspberry Lemonade

**Chef Rachel Homan**

11-1:30pm, hands-on, \$80/adult & child, \$40/extra child (children 6+)

### MONDAY, MAY 13 Pittsburgh Cookie Table

- Thumbprint Cookies • Lemon Ricotta Cookies • Bourbon Pecan Chocolate Chip Cookies • Cheesecake Cookies • Chocolate Caramel Cracker Bars • Very Berry Cookies with White Chocolate Chips

**Jen Clark**

6-9pm, hands-on, \$75

### WEDNESDAY, MAY 15 Brunch & Learn

- Spring Vegetable Quiche • Butter Lettuce Spring Salad with Lemon Herb Vinaigrette
- Maple Pancake Cupcakes • Brunch Punch

**CRATE staff**

12-2pm, demo, \$50

### THURSDAY, MAY 16

#### Cooking with Kids: Luau Party

- Coconut Chicken Bites with Dipping Sauce
- Pork Sliders with Pineapple BBQ Sauce
- Sweet Potato Fries • Caramelized Banana Sundae • Hawaiian Hula Punch

**Jen Clark**

5-7:30pm, hands-on, \$80/adult & child, \$40/extra child (children 6+)

### SATURDAY, MAY 18 Cocktails and Charcuterie: Spring Edition

- Homemade Accompaniments for Charcuterie Board (*Green Goddess Chicken Salad Spread, Smoked Salmon Dip, Pecan Praline Dip, Bacon Wrapped Sesame Breadsticks*) • Techniques for building a better Charcuterie Platter (*selection of meats, cheeses, crackers*) • Fresh Homemade Cocktail Mixers (*Ray of Sunshine Cocktail, Berries in Bloom Cocktail, Purple Rain Cocktail*)

**Chef Rachel Homan**

11-2pm, hands-on, \$75

### MONDAY, MAY 20

#### Cooking with Kids: Wizarding World

- Harry Potter Toasties • Cheesy Lightning Bolt Bites • Goblet of Fire Dip
- Butterbeer Milkshakes

**Jen Clark**

5-7:30pm, hands-on, \$80/adult & child, \$40/extra child (children 6+)

## PRIVATE EVENTS

We offer both "demonstration" and "hands-on" style classes. Dishes will be prepared from scratch and come together in the culmination of an amazing meal.

## TUESDAY, MAY 21

### Tour of the Strip

Join us in Pittsburgh's iconic Strip District as we show you our favorite places to shop for ingredients for our cooking classes!

*Lunch is included.*

Participants will meet in the Strip for this tour.  
*(more info upon registration)*

**Jen Clark**

10am-2:30pm, tour/lunch, \$65

## WEDNESDAY, MAY 22

### Lunch & Learn

BBQ Glazed Pork Tenderloin with Pineapple Salsa • Cowboy Rice Salad • S'mores Cookie Bars • Spiked Root Beer Float

**CRATE staff**

12-2pm, demo, \$50

## THURSDAY, MAY 23

### The Art of Fresh Pasta

Homemade Pasta Dough • Spaghetti Caprese • Spinach Fettuccine with Parmesan Cream Sauce • Farfalle with Sauteed Spring Vegetable Aioli • Spring Greens with Homemade Vinaigrette • Glass of Wine

**Chef Rachel Homan**

6-9pm, hands-on, \$75

# JUNE

## MONDAY, JUNE 3

### Cooking with Kids: Gnocchi

Homemade Gnocchi with Tomato Basil Cream Sauce • Chopped Italian Salad • Garlic Parmesan Crostini • Nutella Tartlets

**Jen Clark**

5-7:30pm, hands-on, \$80/adult & child,  
\$40/extra child (children 6+)

## WEDNESDAY, JUNE 5

### Lunch & Learn

Bourbon and Cola Glazed Streak Skewers • Cheesy Stuffed Potato Skins • Deep Dish Skillet Brownies • Blackberry Margarita

**CRATE staff**

12-2pm, demo, \$50

## THURSDAY, JUNE 6

### Caribbean Tour

Arroz Con Pollo (Chicken with Rice) • Fried Green Plantains with Salsa Verde • Salt Fish with Caribbean Cornmeal Dumplings • Hearts of Palm Salad with Passion Fruit Vinaigrette • Jamaican Pepper Shrimp • Sada Roti Flatbread • Cuban Daquiri

**Chef Rachel Homan**

6-9pm, hands-on, \$75

## SATURDAY, JUNE 8

### Cooking with Kids: Pierogi Party

Homemade Pierogi Dough • Potato & Cheese Pierogi • Apple Pie Pierogi with Salted Caramel • Cinnamon Sugar

Milkshakes

**Jen Clark**

11-1:30pm, hands-on, \$80/adult & child,  
\$40/extra child (children 6+)

## MONDAY, JUNE 10

### Backyard BBQ

Pulled Pork Sliders • Grilled BBQ Chicken Wings • Classic Creamy Cole Slaw • Loaded Baked Potato Salad • Pesto Pasta Salad • Brown Butter Corn Bread • Limoncello Collins Cocktail

**Chef Rachel Homan**

6-9pm, hands-on, \$75

## Tues., Wed., Thurs., June 11-13

### Kids Camp: Road Trip USA

*Day 1: Chicago* • Mini Deep Dish Pizza • Pretzel Bites with Honey Mustard Dipping Sauce • Churro Milkshake  
*Day 2: New Orleans* • Mini Muffuletta Sandwich • King Cake Cupcakes • Hurricane Punch  
*Day 3: California* • California Cobb Salad • BBQ Chicken Pizza • California Dream Smoothie

**CRATE staff**

11am-1pm, hands-on, \$165/child, ages 9+

## SATURDAY, JUNE 15

### Coffee, Coffee, Coffee!!!

Spring Salad with Coffee Vinaigrette • Sliced Brie with Bacon Coffee Jam on Crostini • Coffee-Rubbed Steak with Coffee Bourbon Sauce • Sweet Potato & Kale Hash with Maple & Coffee Glaze • Cheesy Coffee Potato Bites • Chocolate Coffee Cupcakes with Truffle Topping • Toasted Almond Coffee

**Chef Rachel Homan**

11-2pm, hands-on, \$75

## MONDAY, JUNE 17

### Cooking with Kids: Breakfast for Dinner!

• Silver Dollar Pancakes with Maple Syrup • Home Fries • Breakfast Pigs in a Blanket • Fresh Squeezed Orange Juice

**Chef Rachel Homan**

5-7:30pm, hands-on, \$80/adult & child,  
\$40/extra child (children 6+)

## TUESDAY, JUNE 18

### Tour of the Strip

Join us in Pittsburgh's iconic Strip District as we show you our favorite places to shop for ingredients for our cooking classes!

*Lunch is included.*

Participants will meet in the Strip for this tour.  
*(more info upon registration)*

**Jen Clark**

10am-2:30pm, tour/lunch, \$65

## WEDNESDAY, JUNE 19

### Lunch & Learn

Creamy Corn Pasta with Basil • BLT Salad with Cheddar Crisps • Peaches and Cream Ice Box Pies • Bourbon Sun Tea Cocktail

**CRATE staff**

12-2pm, demo, \$50

## THURSDAY, JUNE 20

### Soft Pretzels

Homemade Pretzel Dough • Soft Pretzel Bites with Jalapeno Popper Dip • Homemade Pretzel Slider Buns with Turkey, Bacon and Fresh Ranch • Sweet-Stuffed Soft Pretzel Dessert

**Jen Clark**

6-9pm, hands-on, \$75

## SATURDAY, JUNE 22

### Cooking with Kids: Camp-Out

Campfire Nachos • Fire Toasted Ham & Cheese Sandwiches • Foil Packet Bacon Ranch Potatoes • Sheet Pan S'mores

**Jen Clark**

11-1:30pm, hands-on, \$80/adult & child,  
\$40/extra child (children 6+)

## MONDAY, JUNE 24

### Chicken Basics

*Learn whole chicken fabrication (breaking down the whole bird)...*

Pan Seared Chicken Breast • Dry Rub Broiled Chicken Wings • Grilled Honey Garlic Chicken Thighs • Braised Rosemary Chicken Legs • Salad Greens with Homemade Vinaigrette & Croutons • Glass of Wine

**Chef Rachel**

6-9pm, hands-on, \$75

## Tues., Wed., Thurs., June 25-27

### Kids Camp: Around the World

*Day 1: France* Individual Veggie Quiche • Palmiers • Chocolate Fondue  
*Day 2: Italy* Homemade Pasta with Marinara • Parmesan Breadsticks • Cannoli Dip Dessert  
*Day 3: Mexico* Cheese Quesadillas • Fiesta Corn Salsa with Spiced Tortilla Chips • Puff Pastry Churros with Homemade Caramel Sauce

**CRATE staff**

11am-1pm, hands-on, \$165/child, ages 9+

## SATURDAY, JUNE 29

### Grill Masters

Grilled Tuscan Chicken • Grilled Salmon Kebobs • Grilled Vegetable Flatbread • Grilled Halloumi Quinoa Salad • Grilled Stone Fruit with Honey Whipped Cream • Summer Cherry Spritz

**Chef Rachel Homan**

11-2pm, hands-on, \$75



## Registration Information:

Register online at

**cratecook.com**

Register by phone at

**412.341.5700**

*Full payment is due at time of registration.*

*\*if you have a gift certificate or class credit, please call to redeem*

**Classes are non-refundable.**

*A 10% discount on merchandise will be given to class participants on the day of their class.*

*Exceptions include sale merchandise, food and electrics.*

**Minimum age is 18 unless otherwise noted. Minimum age is 21 when cocktails are served.**

**Instructors and menu items are subject to substitutions.**

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