



HANDS-ON COOKING PARTY

YOU AND YOUR GUESTS ARE INVITED TO GRAB AN APRON AND JOIN US IN OUR KITCHEN. WHETHER YOU'RE CELEBRATING A BIRTHDAY, A NIGHT OUT WITH FRIENDS, OR TEAMBUILD WITH CO-WORKERS, OUR PROFESSIONAL CHEFS WILL TAILOR AN EVENT JUST FOR YOU.

COST: \$1,500 FOR UP TO 12 GUESTS AND \$125 FOR EACH ADDITIONAL GUEST UP TO 18. TAXES NOT INCLUDED.

INFO@ARAGON101.COM | T 305.445.7335 | WWW.ARAGON101.COM

MIAMI FLAVORS

Kale & Carambola Salad with Poppy Vinaigrette
Island Pork with Avacado Salsa
Key Lime Pie

DIM SUM & THEN SOME

Pork and Shrimp Shu Mai
Steamed Pork Buns (Char Siu Bau)
Chinese Broccoli (and other fun greens) with Oyster Sauce
Udon Noodles with Bean Curd

A TASTE OF SPRING

Pea Pesto Risotto
Roasted Chicken
with a Purvian Green Herb Suace
Red-Wine-Poached Pears with a Ricotta Cream Sauce

ALL AMERICAN CLASSICS

Waldorf Salad
Whiskey Glazed Grilled Pork Chops
Rustic Apple Tart with Caramel Rum Sauce

TROPICAL FLAVORS

Roasted Cauliflower & Quinoa Salad
Snapper en Papillote with Fennel & Lemon
Herb Roasted Baby Potatoes
Orange-Chocolate Mousse

BRUNCH FOR A BUNCH

Layered Berry Yogert Parfait with Homemade Granola
Creamy Lemon Salmon Piccata
Avocado Toast With Gorgonzola, Pears & Toasted Walnuts or
Brioche Bread Pudding topped with berries and whipped cream

TASTE OF NOLA

New Orleans Hurricane Cocktails
Prawns in a Zesty Lemon Pepper Sauce
Cajun Chicken and Andouille Sausage Jambalaya
Homemade Beignets



CHEF'S TABLE DINNER PARTY

ENJOY A FRONT-ROW SEAT IN OUR OPEN KITCHEN AS CHEF AARON DRILINGER CREATES AN UNFORGETTABLE MEAL FOR YOU AND YOUR GUESTS. COCKTAILS WHEN GUESTS ARRIVE AND A SEATED MEAL EIGHT COURSE MENU WITH SPECIALLY PAIRED WINE

COST: \$2,300 FOR UP TO 12 GUESTS (\$175 FOR EACH ADDITIONAL GUEST UP TO 18) TAXES NOT INCLUDED.

INFO@ARAGON101.COM | T 505.445.7335 | WWW.ARAGON101.COM