



Corner Cooks
507 Chestnut Street
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Spring 2008 **A teambuilding dinner at Corner Cooks**

A hands on event followed by a seated dinner

I understand.

I worked in the corporate world for 22 years and team building was up there with jury duty as something I knew I should do but didn't want to do cause I was way too busy and it didn't seem like fun to me. But you know what? Our team building events are. They're also a great way to get to know the people you work with better which generally leads to working with them better. Chop with the people you rarely talk to. Get your accountant to graze with the creative guy. Roast a brand manager. Toast good things to come.

Here's how we do it here:

I'll divide the groups up into teams and assign each team a recipe. Teams are assigned a Corner Cooks Chef to guide them through. We crank the music, pour the wine and you get to work. Once preparations are complete, you sit down and we take it from there. Each team gets to show off and tell everyone how difficult their assignment was. Everyone claps. We serve. You dine.

Team building events are available for groups of 12 –40 participants.

- * A 4- hour team building event is \$100 per guest and includes recipes, instruction, all food and supplies and service.
- * A 20% gratuity and tax is added to the final bill.
- * All beverages are additional and wines may be chosen from our wine list prior to the event.

Appetizers (Choose 4)

Beef tenderloin with horseradish crème and caramelized onions (2)
Grilled shrimp on mini pita with lettuce, tomato and Tzaziki sauce
Crispy Caprese ravioli
Shrimp scallop lollypops with chili aioli (1)
Garlic, rosemary and goat cheese tart
Mini lamb meatballs with Thai salsa
Achiote chicken skewers with homemade blue cheese steeper
Roasted veggie eggroll with roasted red pepper dip
Mini crab cakes with wasabi creme
Mixed spring greens with shallot vinaigrette in wonton cups
Pear, walnut, blue cheese salad with baby romaine
Vietnamese vegetable spring rolls with sweet and sour sauce
Salmon avocado sashimi on potato crisps (1)



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Entrees (Choose 1)

Grilled pork tenderloin, spiced couscous with almonds and tomato avocado cucumber salad

Beef tenderloin with Bordelaise sauce, potatoes Anna and grilled asparagus (10)

Corner Cooks almost totally boned chicken with olive oil, oregano and lemon, vegetable strudel and fat fries.

Pan seared catch of the day over lemon, herb and chive risotto cakes with seasonal veggies.

Mustard crusted rack of lamb, dauphinois potatoes and roasted asparagus (20)

Chicken marsala with parmesan polenta gratin and zucchini tian.

Grilled New York strip steak, tomato blue cheese salad and double stuffed potatoes. (10)

Desserts (Choose 1)

Molten chocolate cake with raspberry sauce

Fresh berries with chilled zabaglione and crispy cookie

Individual chocolate fondue with fruit and angel food cake

Lemon panna cotta with raspberry sauce