

DR. FOO'S COOKING CLASS MATRIX 2010-2011										
	CLASS TITLE	CLASS DESCRIPTION	MAX GUESTS PER CLASS	REGULAR PRICE PER PERSON	FOR	CLASS TYPE	BEVERAGE	CLASS DATES	CLASS DATES	CLASS DATES
REGULAR CLASSES:								<u>TUES</u>	<u>THURS</u>	<u>SAT</u>
A01	Shop & Chop	Learn to shop and chop like a chef! Discover Asian ingredients and learn how to select perfect produce, meat and seafood for Thai cooking. After a shopping excursion, we will return to SATAY's Baby Elephant Room to prepare the evenings meal using the seasons best ingredients with Chef Dr Foo Swasdee.	15	75	ADULTS	Hands On	BEER AND/OR WINE			3/19/2011
A02	Thai Curry 101	There are many varieties of Thai curries (Gang). Best known are : Panang, Garee, Keaw Wan, Musman, Gand Ped , Gang Pa, Gang Som, Gand Kua, Chu-Chee, etc. Dr. Foo will walk you through the different kinds of curry past, how to make one or two paste from raw ingredients, and how to cook few of them in the class. The guests will have experience tasting some of these curries with the proper wine or beer.	30	80	ADULTS OR CHILDREN OVER 15	Some Hands On	WINE PAIRING	02/08/2011	2/03/2011 3/24/2011	
A03	Curry Curry Curry!!!	There are varieties of Thai curries that are used and presented in many different ways. Dr Foo will show you how to make Thai Curry Puff with different kind of Curry, Panang Beef, and the popular Kao Soi (Northern Thai Style Curry Noodle Soup)	30	80	ADULTS	Some Hands On	WINE PAIRING	03/22/2011 5/24/2011	03/24/2011	
A04	Thai Curry with a Twist	Traditional Thai curries are made in a big portion to be shared and consumed in few meals. The curries are dished and served in bowls to go with rice and other dishes in traditional Thai dining. Upscale restaurants in Thailand and around the world kick up a notch by combining the exotic taste of the curry with a beautiful presentation. Dr. Foes menu include: Asian K-Bob with Thai Slaw, Chu Chee Salmon with Thai Jasmine Rice,banana Egg Roll with Vanilla Ice Cream	30	85	ADULTS	Some Hands On	WINE & COCKTAIL PAIRING	01/25/2011	3/31/2011 6/23/2011	
A05	Thai Quick Meals in 45 minutes	Move over Rachael Ray! Dr Foo will show you how to use fresh and simple ingredients to make a fabulous Thai meal without sweat. Menu includes Thai Yellow Curry Rice with Chicken, Thai Cucumber Salad, Satay Won Ton with Thai Sweet Chili Garlic Sauce, Banana in coconut Milk as Dessert.	30	75	ADULTS	DEMO	WINE PAIRING		1/6/2011 6/30/2011	
A06	Thai Lunch Express	Join us for our popular fast-lunch dishes at SATAY where you enjoy learning how to make best dishes such as Fresh Spring Rolls, Thai Beef Salad, Pad Thai, DWI and Thai Tea Smoothie.	30	75	ADULTS	Some Hands On	WINE PAIRING	03/15/2011	1/20/2011 4/14/2011	
A07	Everyday Vegetarian	Vegetarian cooking can be fun and tasty! Chef Dr. Foo will show you how she learn vegetarian and vegans cooking from her Mom when shes growing up in Thailand. Menu includes Foes Everydays Breakfast Salad, Thai Red Curry, Salt & pepper Tofu, and all time Thais favorite dessert-- Siam Ruby Rice Pudding	30	80	ADULTS	Some Hands On	BEER/WINE PAIRING	02/22/2011	01/13/2011	
A08	Girls Night Out A Thai Flair!	Grab your Martini glass and join Foo for a ladies-only class for an evening of Girls Night Out with Thai food and fun! Menu includes Thai Curry Puffs with Cucumber Relish; Larb Gai, Pad Thai in an omelet style wrapper, and a surprised Thai dessert with Tropical fruits. Its a cocktail night, Ladies!	30	85	ADULTS, LADIES ONLY	Some Hands On	WINE & COCKTAIL PAIRING	01/18/2011	02/24/2011	

A9	Thai Salad and Thai Soup	Thai Salad are known to be hot and spicy and served as an appetizer or as an entrée with rice or sticky rice. To compliment the salad, we Thai love to enhance our taste bud further by sharing some hot and spicy soups such as Tom Yum, Shipwreck, or stir-fries such as Pad Ped, Flambe Veggies, and Thai Omelet (Kai Jeaw). Dr Foo will show you how to make some of these favorites and complimented with Thai dessert such as Thai fruit salad.	30	75	ADULTS OR CHILDREN OVER 15	DEMO	BEER/WINE PAIRING	05/17/11	04/21/2011	06/18/2011
A10	Thai Comfort Foods!	For Thai people, comfort foods are dishes that we want to eat and dont have to think when we are hungry. Dishes prepared are: Tom Kha Soup, Gai Pad Ga-Prao, Kai Jeaw (Thai Omelet), Pad Kee Mao (Hot and Spicy Noodle) and Gluey Buad Chee (Banana in Coconut Milk).	30	80	ADULTS	DEMO	WINE PAIRING	01/11/2011	03/17/2011	
A11	Cook Local, Eat Global! (Saturday class only)	Join Foo to shop seasonal produce and meat at the Austin Farmers Market as we welcome the luscious flavors of Spring and Summer. Youll return to SATAY and learn how to create a menu and prepare Thai and/or Asian dishes of seasonal flavors that will inspire you to cook with freshest and most flavorful seasonal ingredients.	30	85	ADULTS	Some Hands On	BEER AND/OR WINE			2/12/2011 3/26/2011 5/14/2011
A12	Thai BBQ with Thai Papaya Salad (Patio, Saturday class only)	Known as Thais favorite meal--Gai Yang (Thai BBQ Chicken) and Som Thum (Thai Green Papaya Salad) are found mostly on the street of Bangkok and small food stands around the suburb of Bangkok. Dr. Foo will show you how to prepare this All -time Thais favorite meal served with sticky rice and Thai Chili Dipping Sauces. You will become a Thai after this class!	30	75	ADULTS OR CHILDREN OVER 15	Some Hands On	BEER AND/OR WINE			4/23/2011 5/21/2011
A13	Thai Tapas for Easy Entertaining	Heres the ultimate class for party foods! Dr. Foo shares her ideas for creating delectable Asian appetizers from her culinary passion in cooking for over 40 years. The best parties are well planned with much of the food prepared in advance. That way everybody has fun! Menu includes Siu Mai (Open-face Dumplings), Salt & Pepper Shrimp, Bali BBQ Baby Back Ribs, Miang Guey Teaw, Thai Quesadillas with Chili-Lime and Cilantro Dip	30	85	ADULTS	Some Hands On	WINE & COCKTAIL PAIRING	02/01/2011	12/09/2010 5/12/2011	
A14	Asian Stir-fries	Learn from the expert on how to prepare 3 different stir-fried dishes from mild to hot to be served with Jasmine Rice. Menu includes: Pad Ped Nor-Mai (Hot and Spicy Chicken with Bamboo Shoot), Stir-fried Egg Plants and Green Bean with Tofu, Ginger Stir-fried Beef with Asian Greens, etc. Dessert will be seasonable fruit with Coconut Cream Sauce.	30	75	ADULTS	DEMO	WINE PAIRING	03/22/2011		06/22/2011
<i>CHILDREN AND FAMILY CLASSES:</i>										
AC1	Halloween Party with Wicket Witch FooFoo	Get ready for a ghoulishly good time at this spooky Halloween party! Dont forget to wear your Halloween costume! Menu includes Vampire Fingers (Egg Rolls); Spider Claw Crunchy (Thai Wontons), Frankensteins Freaky Fried Rice, and Ghoulish Brew (Thai Fruit Soda or Smoothie).	30	75	1 adult and 1 child (6 to 10), \$20 for additional child	Some Hands On	SOFT DRINKS for children			Halloween Day only (COSTUME)
AC2	Kids in the Kitchen -learn How to roll! (Saturday class only)	Dr Foo will show all children how to prepare ingredients for making their favorite foods of Everything Rolls--from fresh Spring Rolls, Egg Rolls, Shrimp-in-a-Blanket, and dessert Rolls such as Ice Cream Rolls.	26	80	1 adult and 1 child (6 to 10), \$20 for additional child	Hands On	SOFT DRINKS for children			1/15/2011 4/9/2011 6/25/2011

AC3	Family Cooking Day Noodles! (Saturday class only)	Bring the kids and join Dr Foo for a family cooking day at SATAY! Foo will show you how to make a great meal for a unique family dining experience. Menu includes: Rice Noodle Rolls, Pad Thai, Shrimp Wonton Soup, Vietnamese Noodle Bowl, and Sarim (Thai Noodle Dessert).	30	80	1 adult and 1 child (age 8-12 OR \$20 extra for AGE 13-18)	Some Hands On	SOFT DRINKS for children			4/30/2011 5/7/2011
<u>PARTY AND SEASONAL FOOD CLASSES:</u>										
PS1	Tastings: Thai Dining with Wine Expert (1)	Learn quick basics of tasting from our Austin-own Wine Expert " Keith Sennihoff " from <i>Glazier's Domain Estate</i> and enjoy varieties of wines paired with Asian appetizers such as Thai Spicy Rice Balls, Asian Pot Stickers, Hand-made dumplings, Noodle Cups, Thai Spicy Lettuce Wraps, Chocolate Silk Pudding with berries in Martini Glasses. You'll sample four of our favorite wines and sparkling wines perfect for holiday, parties and dinners.	30	85	ADULTS	DEMO	WINE, SPARKLING WINE, CHAMPAGNE PAIRING	12/21/2010 4/26/2011 5/10/2011		
PS 2	Tastings: Thai Dining with Wine Expert (2)	Learn quick basics of tasting from our Austin-own Wine Expert " Keith Sennihoff " from <i>Glazier's Domain Estate</i> and enjoy varieties of wines paired with Asian appetizers such as Thai Spicy Rice Balls, Asian Pot Stickers, Hand-made dumplings, Noodle Cups, Thai Spicy Lettuce Wraps, Chocolate Silk Pudding with berries in Martini Glasses. You'll sample four of our favorite wines and sparkling wines perfect for holiday, parties and dinners.	30	85	ADULTS	DEMO	WINE, SPARKLING WINE, CHAMPAGNE PAIRING		4/7/2011 6/16/2011	
PS3	Spicy Thai Food for Cold Nights	Today we will pay tribute to Fall and Winter with Hot and Spicy Thai dishes with Fall harvest, pumpkin! Menu includes Grilled Garlic Shrimp with Beet and Kale, Thai Panang Chicken Curry with Pumpkin, Pad Ped Seafood with Thai Basil and Monkey Brain (Mini Pumpkin filled with Thai Egg Custard) .	30	80	ADULTS	DEMO	WINE & COCKTAIL PAIRING	12/14/2010	12/16/2010	
PS4	Do-It -Yourself Parties	Parties can be less stressed with some advance planning and a little know-how. Chef Dr. Foo shares professional catering tips as well as recipes that are easy to prepare with little effort so you can spend time with your guests during the busy holiday season. Menu includes Miang Khum (Spinach Wraps), Bali BBQ Potatoes, Thai Spicy Rice Balls, Asian Pot Stickers, Noodle Cups, Chocolate Silk Pudding with Berries in Martini Glasses.	30	85	ADULTS	Some Hands On	WINE PAIRING	12/07/10	12/09/2010,	
PS5	Thai Tapas for Holidays Entertaining	Here's the ultimate class for party foods! Dr. Foo shares her ideas for creating delectable Asian appetizers from her culinary passion in cooking for over 40 years. The best parties are well planned with much of the food prepared in advance. That way everybody has fun! Menu includes Siu Mai (Open-face Dumplings), Salt & Pepper Shrimp, Bali BBQ Baby Back Ribs, Miang Guey Teaw, Thai Quesadillas with Chili-Lime and Cilantro Dip	30	85	ADULTS	Some Hands On	WINE & COCKTAIL PAIRING	02/01/2011 4/12/2011		
PS6	Holiday Feast at SATAY!	The holidays are just around the corner so get a jump start by reserving a spot or two for a feast created by Dr. Foo. Enjoy a quick demonstration of several dishes set at 3-4 different stations throughout the restaurant by our Dr. Foo and her "Passport-to-ASIA Catering" team. Relax with a glass or two of wine or sparkling wine to compliment the food!	30	70	ADULTS	DEMO	WINE CHAMPAGNE & COCKTAIL PAIRING	12/21/2010 12/28/2010		