



Fall & Early Winter Menu 2019

September 13 Late Summer BBQ

Grilled Bok Choy with Blue Cheese-Buttermilk Dressing
Hoisin Chicken & Shitake Mushroom Kababs
Grilled Corn, Black Beans & Quinoa Salad
Grilled Pineapple, Pound Cake & Rum-Caramel Sauce

October 4 Oktoberfest

German Beer Cheddar Cheese Dip
Pork Schnitzel with Dill Sauce
German-Style Red Cabbage and Green Beans
Oma's Apfelkuchen (Grandma's Apple Cake)

October 18 Take it Slow

Slow Cooker Poached Pear Fall Salad with Pomegranate Vinaigrette
Slow Cooker Butternut Squash Risotto
Slow Cooker Chicken Cacciatore
Slow Cooker Apple Pumpkin Pudding

November 1 Thanksgiving

Roast Turkey with Lavender & Herbs de Provence
Sausage & Pecan Cornbread Stuffing
Smashed Brussels Sprouts with Parmesan
Apricot & Ginger Cranberry Sauce

November 15 Holiday Hors D's oeuvres

Creole Bacon Deviled Eggs
Spicy Shrimp Cakes with Corn and Avocado Salsa
Apple & Cranberry Crostini with Blue Cheese
Baby Bell Pepper & Grape Tomato Tartlets

December 6 Holiday Cookie Class

Classic Butter Cookie
Oatmeal Cranberry
Nutella Banana Cookies
Red Velvet Cookies

December 12 Hanukkah

Perfect Latkes Every Time
Smoked Salmon Spread
Roasted Chicken with Lemons and Olives
Caramel Apple Noodle Kugel

December 20 Winter Holiday Series

Kale, Grapefruit and Pomegranate Salad
Cranberry Crusted Rack of Lamb
Sour Cream Horseradish Mashed Potatoes
Ginger Bread Cupcakes with Marshmallow Frosting

6:30-8:30pm

**All Classes include a Wine Tasting
(Minimum age 18)**

\$40 per person/includes Sales Tax and Fees
www.barrysappliance.com/event-register