

# RED ROOSTER CAFÉ

## *Culinary Cooking Class, Art & Music Show*

***Next Wednesday May 26th 6 to 9 PM***

**A fun and exciting evening with Executive Chef Bruce Pike  
Assisting Executive Chef will be Betty Maxwell**

**Learn Executive Chef Pike's Secret Sauces from around the world.  
These sauces are your key ingredients to a fabulous dish.  
Next you will learn how to make Fresh Quick Breads.  
A demo on how to cut down Chicken & Fish.**

**You will enjoy this Five Course Meal and Wine Tasting  
served in this order: Recipes will be handed out.**

**Fried Artichokes With Sun Dried Tomato Aioli.  
Bibb Salad topped with Blue Cheese Mandried Vinaigrette Dressing.  
Pecan Chicken - A Red Rooster Favorite.  
Stuffed Pork Loin - topped with Molasses & Sun Dried Cherry Sauce.  
Mahi Mahi Fish - topped with Pineapple Salsa.  
Chocolate Mousse for Dessert.**

**As Executive Chef Pike prepares each recipe he will explain how to prep  
a head of your event/dinner so you will be able to enjoy the time  
with your guests without being in the kitchen all evening.**

***We look forward to sharing an exciting evening with you.  
Executive Chef Bruce Pike's First Culinary Cooking Class to include  
Culinary, Music & Art Class.  
A one of a kind show going forward into the future in Culinary Art's.  
It will Be A Night To Remember!***

***For Registration go to [www.RedRoosterWorld.com](http://www.RedRoosterWorld.com) to reserve your  
seat. Class Size Is Limited.***

***Please Call Executive Chef Bruce Pike @ (210) 415-2307  
with any questions.***

**Total Cost for Class and Five Course Meal with Wines is \$49.99**



**[www.RedRoosterWorld.com](http://www.RedRoosterWorld.com)**