



CELEBRITY KITCHENS, INC.
 Independence Mall, Suite 33
 1601 Concord Pike
 Wilmington, DE 19803



CELEBRITY KITCHENS, INC.
 TEL. 302.427.2665
 FAX. 302.427.6090
 www.celebritykitchens.com

Sunday September 2010	Monday September 2010	Tuesday September 2010	Wednesday September 2010	Thursday September 2010	Friday September 2010	Saturday September 2010
<p><i>About Celebrity Kitchens</i></p> <p>For Reservations: Call (302) 427-2665. Checks, VISA, MC, Discover and AMX accepted.</p> <p>Reservation Policy: Reservations are Non-refundable but are transferable.</p> <p>Cancellation Policy: Celebrity Kitchens reserves the right to cancel a program for insufficient reservations.</p>	<p><i>About Celebrity Kitchens</i></p> <p>Guest chefs cook tableside for you in Celebrity Kitchens' intimate dining setting. At a hands-on dinner, you cook side-by-side with the guest chef. At a demonstration dinner, you sit back and watch the show as the guest chef prepares your meal. You will enjoy dining on the fabulous meal prepared. You can take home the recipes.</p>	<p><i>About Celebrity Kitchen</i></p> <p>Private Dinners or Lunches available.</p>  <p>A wonderful alternative for birthday parties, bridal showers or corporate events. CORPORATE TEAM BUILDING PROGRAMS AVAILABLE.</p>	<p>1 6:00-8:30pm Demonstration \$55</p> <p>“September is Still Summer”</p> <p>Creamy Tomato and Roasted Pepper Soup</p> <p>Shrimp Salad with Ceviche Dressing</p> <p>Sweet Cured and Smoked Salmon, Rice Pilaf. Green Beans</p> <p>Blackberry Cobbler with Vanilla Ice Cream</p>	<p>2 6:00-8:30pm Demonstration \$55</p> <p>“Shrimp, Salad, Smoked Chicken and Shortcakes”</p> <p>Jumbo Shrimp Skewers with Lime Aioli</p> <p>Summer Garden Fresh Vegetable Salad with Champagne Vinaigrette</p> <p>Smoked Chicken and Tarragon Puff Tarts, Asparagus Bundles, Rice Pilaf</p> <p>Shortcakes with Blueberries And Peaches</p>	<p>3 6:00-8:30pm Demonstration \$65</p> <p>“Fantastic Friday “</p> <p>Stuffed Portabella with Baby Spinach And A Mushroom Cream Sauce</p> <p>Blue Cheese Salad, Crumbled Bacon, Chopped Egg and Fresh Romaine Lettuce</p> <p>Black Angus Tenderloin Medallions Served with Crispy Onions, Gorgonzola Butter And Mashed Baby Reds</p> <p>Caramel Walnut Tart with Caramel Sauce</p>	<p>4 12:00 - 2:00 pm Private Brunch – Reserved *****</p> <p>6:00-8:30pm Demonstration \$60 “Hale and Hearty “</p> <p>Fried Brie, Spiced Green Apple Chutney</p> <p>Orecchiette Pasta</p> <p>Grilled Filet Mignon, Brandy Sauce, Whipped Potatoes, Seasonal Vegetables</p> <p>Triple Chocolate Pecan Bread Pudding, Chocolate Sauce, Bourbon Whipped Cream</p>
<p>5</p> <p>Gift Certificates Available.</p>  <p>The Perfect Gift for all occasions!</p> <ul style="list-style-type: none"> • Birthday • Anniversary • Mother's or Father's Day • Valentines Day • Hanukkah • Christmas • Secretary's Day 	<p>6 Closed</p> <p><i>Happy Labor Day</i></p> 	<p>7 6:00-8:30pm Demonstration \$55</p> <p>“Light & Luscious”</p> <p>Grilled Chicken and Shrimp Kebabs with Lemon and Garlic</p> <p>Fresh Tomato and Chickpea Salad w/ Lemon & Parsley</p> <p>Grilled Pork Tenderloin with Maple Glaze, Citrus Orzo Salad</p> <p>Cherries Flambé Atop Vanilla Ice Cream</p>	<p>8 6:00-8:30pm Demonstration \$55</p> <p>“Down Under- Australian Style “</p> <p>Asparagus Soup With White Cheddar Puff</p> <p>Mandarin Orange And Cashew Caesar Salad</p> <p>Garlic Marinated Beef Tenderloin With Portabella Barley Cake Juniper Berry Red Wine Sauce</p> <p>Creamy Banana Almond Cake With Vanilla Caramelized Bananas</p>	<p>9 6:00-8:30pm Demonstration \$50</p> <p>“Time to Tango “</p> <p>Shrimp & Avocado Martini</p> <p>Papaya And Artichoke Salad Garnished With Fried Plantain Chips And Chimichurri Sauce - Olive Oil, Vinegar, Oregano, Parsley, Cilantro, Garlic</p> <p>Mojito Marinated Pork Loin (Lime, Dark Rum, Mint); Fuschia Smash (Potatoes, Roasted Beets, Plantains); Seasonal Vegetable</p> <p>Pastelitos (Little Pies) Filled With Apples or Chocolate</p>	<p>10 6:00-8:30pm Demonstration \$50</p> <p>“MaMa Mia Cucina ~ A Flavor of Good Food and Good Family”</p> <p><u>Appetizer:</u> Zucchini Fritters, Served with Fresh Mozzarella and Tomatoes <u>Salad:</u> Beet Salad of Fresh Greens, Caramelized Walnuts and Goat Cheese, Balsamic Vinaigrette <u>Entrée:</u> Cheese Gnocchi served in a Marinara Sauce, Braciolle, Fried Peppers served with Crostini Toast <u>Dessert:</u> Tiramisu</p>	<p>11 6:00-8:30pm Demonstration \$65</p> <p>“Spectacular Saturday</p> <p>Lobster Bisque with Brandy Cream</p> <p>Baby Greens with Candied Pine Nuts and Champagne Vinaigrette</p> <p>Pancetta-Wrapped Filet Mignon stuffed with Spinach and Boursin Cheese, Merlot Demi- Glace, Oven-Roasted Truffled Frites</p> <p>White Chocolate Cherry Cheesecakes</p>



Sunday - September	Monday - September	Tuesday - September	Wednesday - September	Thursday - September	Friday - September	Saturday - September
<p>12</p> <p>**Note: About 9/18/10- Saturday- Kids Cook Italian Program: 1st Annual Chef Lana Memorial Program. Limited Scholarships Available- apply to icook@celebritykitchens.com . Any child, aged 7 to 17 may apply or participate.</p> <p>MENU</p> <p>Italian "Gravy", Fresh Pasta, Garlic Bread, Antipasto Salad And Cannoli.</p>	<p>13 6:00-8:30pm HANDS-ON \$49 Limited Seating</p> <p>"Fall in Three Courses "</p> <p>Pear and Roquefort Tart</p> <p>Pork Tenderloin with Madiera Wine Wild Mushroom Compote; Wilted spinach; New Potatoes in Brown Butter</p> <p>Fall Fruit Crisp Served Warm with Vanilla Ice Cream</p>	<p>14 6:00-8:30pm Demonstration \$55</p> <p>"Richness of Fall "</p> <p>Cranberry Glazed Grilled Salmon, Warm Root Vegetable Slaw</p> <p>Baby Arugula Salad, Maple Bacon, Grilled Apples, Pumpkin Seeds & Cider Vinaigrette</p> <p>Roasted Garlic Crusted Beef Tenderloin, Warm Russian Fingerling Potatoes, Mustard Jus</p> <p>Pear Tarte Tatin, Rum Caramel Crunch Ice Cream</p>	<p>15 6:00-8:30pm Demonstration \$55</p> <p>Wonderful Wednesday</p> <p>Local Sweet Corn Soup with Bacon, Chives</p> <p>Fall Abundance Salad with Fresh Vinaigrette, Crumbled Blue Cheese</p> <p>Grilled Flat Iron Steak, Corn Fondue, Fresh Baby Arugula</p> <p>Warm Apple Tart with Cinnamon Ice Cream</p>	<p>16 6:00-8:30pm Demonstration \$60</p> <p>"Mediterranean Magic "</p> <p>Blini with Smoked Salmon and Dill Crème Fraiche</p> <p>Cream of Asparagus Soup</p> <p>Grilled Seafood Skewers with Lemon, Asparagus with Prosciutto</p> <p>Fresh Strawberry Tarts</p>	<p>17 6:00-8:30pm Demonstration \$55</p> <p>"Friday Fall Finesse "</p> <p>Corn And Bacon Chowder</p> <p>Autumn Salad With Pomegranate Vinaigrette</p> <p>Filet Mignon Wrapped In Puff Pastry With Mushroom Duxelle; Mashed Potato And Sautéed Green Beans</p> <p>Chocolate Mousse with Chocolate Crunchies, Fresh Whipped Cream, Fresh Strawberry Topper</p>	<p>18 11:00a – 1:00 p Kids Cook Italian** \$25 per participant </p> <p>6:00-8:30pm Demonstration \$60 Sensational Saturday Chilled Sweet Corn Soup With Lump Crab</p> <p>Caramelized Walnuts, Cherry Tomatoes With Mixed Greens, Goat Cheese Crostini</p> <p>Bacon Wrapped Petit Filet Mignon, Red Wine Reduction And Crab Cake; Roasted Potato Hash, Seasonal Vegetable</p> <p>Bailey's Crème Brûlée</p>
<p>19</p> <p>Gift Certificates Available.</p> 	<p>20 6:00-8:30pm Demonstration \$50</p> <p>"Tuscan Table "</p> <p>Tomato Soup (Minestra di Pomodoro); Pecorino Cheese Crisps (Frico)</p> <p>Tuscan White Bean and Roasted Garlic Bruschetta; Baby Greens with Oil-Cured Olives and Red Wine Vinaigrette</p> <p>Oven-Roasted Chicken with Lemon and White Wine Sauce (Pollo al Limone), Porcini Mushroom Risotto</p> <p>Baked Seasonal Fruit with Marsala Custard (Zabaglione)</p>	<p>21 6:00-8:00pm Demonstration \$50</p> <p>"Taste of France "</p> <p>French Onion Soup Gratinée</p> <p>Wild Mushroom And Ricotta Tart</p> <p>Basque Style European Chicken Breast With Autumn Vegetables</p> <p>Luscious Lemon Blackberry Mini Tarts</p>	<p>22 6:00 –8:30pm</p> <p>PRIVATE PARTY</p> 	<p>23 7:00-9:00pm</p> <p>PRIVATE PARTY</p> 	<p>24 6:00-8:30pm Demonstration \$60</p> <p>"What A Weekend " Fall Minestrone Soup with Crusty Bread</p> <p>Baby Spinach Salad with Crispy Prosciutto and Sour Cherry Vinaigrette</p> <p>Triple Threat: Jumbo Lump "Breadless" Crabcake with Avocado Salsa; Fantail Shrimp and Sliced Beef Tenderloin with Champagne Aioli; Seasonal Vegetable, Best Ever Rice Pilaf</p> <p>Classic Crème Brûlée</p>	<p>25 12:00p – 2:00 p Artesinal Bread- All Hands On- \$29 Traditional baguettes & rolls; Stuffed breads Flavored breads Multi-grain & honey wheat Pizza & focaccia </p> <p>6:00-8:30pm Demonstration \$55 Battle of Our Top Chefs- Chef Raymond Williams v. Chef Robert Parker</p> <p>They create 3 plates each; you eat all 6 and pick the winner</p>

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<p>26</p> <p>BOOK YOUR HOLIDAY PARTY TODAY</p> <p><i>Celebrity Kitchens</i> is accepting reservations for holiday parties. For the best chance at the date you want most, book now! We are available for Brunch, Lunch or Dinner holiday programs every day of the week! Maximum seating: 28 guests. Call us for our 2010 holiday party information.</p>	<p>27 6:00-8:00pm Demonstration \$49</p> <p>“Mellow Monday “</p> <p>Homemade Tagliatelle with Spicy Chickpeas</p> <p>Smoked Pork Chops with Caramelized Onions & Apples; Rustic Herbed Potato & Zucchini Torta</p> <p>Apple Crumble & Warm Caramel Sauce</p>	<p>28 6:00-8:30pm Demonstration \$ 55</p> <p>“Fall Finesse”</p> <p>Corn And Bacon Chowder</p> <p>Autumn Salad With Pomegranate Vinaigrette</p> <p>Petit Filet Mignon Wrapped In Puff Pastry With Mushroom Duxelle; Mashed Potato And Sautéed Green Beans</p> <p>Chocolate Mousse</p>	<p>29 6:00-8:30pm Demonstration \$49</p> <p>“Flavour without Guilt “</p> <p>Creamy Asparagus Soup</p> <p>Tomato Salad with Bacon, Blue Cheese and Basil</p> <p>Mahimahi with Herbed White-Wine Sauce, Eggplant and Tomatoes with Parmesan-Basil Crumbs, Creamy Israeli Cous Cous</p> <p>Peach Crisps</p>	<p>30 6:00-8:30pm Demonstration \$50</p> <p>“Three for Thursday”</p> <p>Classic Pizza Rustica Over Balsamic Baby Greens- Pizza Dough Stuffed With Filling of Layers Of Prosciutto, Salami, Moozzarella, And Pecorino, Baked and Served atop Baby Greens</p> <p>Herb-Rubbed Petit Filet Mignon With Wild Mushroom Sauce, Roasted Asparagus with Caramelized Garlic, Crusted Polenta Rounds</p> <p>Decadent Chocolate- Hazelnut Cake</p>	<p>1 6:00-8:30p Demonstration \$55</p> <p>“So Long Summer – It’s October “</p> <p>Ginger-Garlic Shrimp with Tangy Tomato Sauce</p> <p>Seared Romaine Spears with Caesar Dressing</p> <p>Horseradish-Crusted Roasted Filet of Beef, Fingerling Potatoes with Pumpkin Seed Romesco, Sautéed Green Beans</p> <p>Peach Shortcake with Vanilla Whipped Cream</p>	<p>2 12:00p – 2:00 p Canning with Ball Fresh Preserving Products HANDS-ON \$29 Spreads, jams & jellies Canning Tomatoes Relishes & salsas Traditional pickles Dehydrating Fruits & Veggies</p> <p>..... 6:00-8:30p Demonstration \$65 “Luxury Abounds “ Lobster Bisque with Brandy Cream; Baby Greens with Candied Pine Nuts and Champagne Vinaigrette</p> <p>Filet Mignon Stuffed with Spinach and Creamy Boursin Cheese, Merlot Demi-Glace; Oven-Roasted Truffled Frites; Seasonal Vegetables</p> <p>White Chocolate Cherry Cheesecakes</p>

Coming Next Month: *Celebrity Kitchens* Special Asian Menu Created by Chef Joseph Poon

October 19, 2010 6:00 PM to 8:30 PM, \$75 per person

All these courses for one price!

- 1. Lobster Claw Stuffed with Cilantro Bean Cake in Black Bean Ginger Garlic Dip**
- 2. Scallop Baked with Fresh Scallion Ginger Olive Sauce with Crème Fraiche in Ramekin**
- 3. Peking Duck Burger with Jicama and Cucumber in Burgundy Hoisin Essence**
- 4. Lobster Mango Samosa in Sweet & Sour Chili Garlic Essence**
- 5. Crispy Edible Paper Marinated White Meat Chicken with Avocado Cilantro and Lime Juice in Bonito Tomato Sauce**
- 6. Five Spicy Calamari and Marinated Crispy Chilean Sea Bass (Gluten Free)**
- 7. XO Demi Glace Spicy Beef Tenderloin Medallion with Lancaster Corn, Four Season Green Beans, and Asian purple Eggplant**
- 8. American Flavor General Joe Healthy Gluten Free White Meat Chicken**
- 9. Sun Dried Scallop and Pork Indonesian Spicy Fried Rice with Golden Egg and Spring Onion**