

Private Group Classes

Last Modified: 10/30/2024



Here are the current seasonal menus for private group classes at *Stir*.

We can often accommodate special requests and/or dietary restrictions that may not be represented in the list below, so feel free to ask.

v | vegan veg | vegetarian gf | gluten free

Moroccan | traditional chicken or chickpea tagine with seasonal vegetables, whole wheat khobz from scratch, spiced olive chermoula, preserved lemon [v available](#), [gf available](#)

Indian | na'an from scratch, chicken or chana masala, palak paneer, Indian spice blends, steamed basmati rice [veg available \(sub chickpeas\)](#), [gf available](#)

Gnocchi Bolognese | gnocchi from scratch, classic beef bolognese sauce, caesar salad with handmade dressing

Thai | hand-pounded curry pastes, panang curry, massaman curry, roti from scratch, steamed jasmine rice [v available](#), [gf available](#)

Cavatelli | cavatelli from scratch with fresh Italian sausage, kale, and cherry tomatoes, hand-pounded walnut pesto [v available](#), [gf available](#)

Middle Eastern | chicken shawarma, handmade pita, chopped salad with za'atar vinaigrette, whipped feta, zhug [gf available](#), [veg available \(sub chickpeas\)](#)

Wontons | wonton dough from scratch, teriyaki chicken filling, vegetable filling, chili crisp, red miso broth, sesame ginger marinated cucumbers [v available](#)

Hungarian | chicken paprikash, spaetzle from scratch, csalamádé, traditional potato latkes [gf available](#), [veg available \(sub cauliflower\)](#)

Pierogis | potato and cheese pierogis from scratch, braised cabbage and onions, crispy bacon, spiced apples [veg available](#)

An **appetizer** is included with all our events, which is at the whim of the instructor and usually accommodates the group's dietary restrictions.

Each class ends with a signature Stir **cookie**.

All of our events are BYOB or we can provide **wine and beer** for your convenience. You're able to indicate your preference when you book your event.