

Private Group Classes

Last Modified: 3/28/2022



The following are current seasonal menus for private group classes at *Stir*.

We're happy to accommodate special requests and/or dietary restrictions that may not be represented in the list below.

v | vegan veg | vegetarian gf | gluten free df | dairy free avail | available

Bolognese | fettucine from scratch, bolognese sauce, romaine caesar | vanilla custard with fruit compote [gf avail](#)

Cavatelli | cavatelli from scratch with fresh sausage, kale, tomatoes, and parmesan | macerated berries with mint whip [v avail](#), [gf avail](#)

Thai | panang curry, massaman curry, na'an from scratch, steamed jasmine rice | mango sorbet [v avail](#), [gf avail](#), [df](#)

Indian | roti from scratch, palak paneer, chana or chicken masala | chai-spiced pudding [veg avail](#), [gf avail](#)

Greek | handmade pita, chicken gyro, tzatziki, horiatiki salad | rizogalo [veg avail](#), [gf avail](#)

Empanadas | empanadas from scratch with beef/cheddar/scallion, Spanish rice, slaw | crema catalana [veg avail](#), [gf avail](#)

Fried Chicken | fried chicken, buttermilk biscuits, herbed coleslaw | banana pudding ([accommodates 12 guests maximum](#))

Street Tacos | chorizo from scratch, handmade tortillas, pickled jalapenos and onions, queso blanco, LTO | Mexican hot chocolate [veg avail](#), [gf avail](#)