

Private Group Classes

Last Modified: 5/5/2024



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](#)

Tortellini | classic herb ricotta tortellini from scratch, creamy mushroom sauce with spinach and sundried tomatoes, fresh Italian sausage, fennel breadcrumb [veg available](#)

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 \(sub chickpeas\)](#)

German | chicken or pork schnitzel, spaetzle from scratch, mushroom gravy, quick kraut ([accommodates 12 guests maximum](#))

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.