

Private Group Classes

Last Modified: 1/18/2023



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 avail | available

Chicken Parmesan | fettuccine from scratch, classic chicken parmesan, Stir's caesar salad | tiramisu [veg avail](#) (sub eggplant)

Indian | na'an from scratch, palak paneer, chana or chicken masala | traditional kulfi [veg avail, gf avail](#)

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

Thai | panang curry, massaman curry, herb flatbread from scratch, steamed jasmine rice | mango sorbet [v avail, gf avail](#)

Korean BBQ | bulgogi, various banchan, sticky rice, chili crisp | pear ginger honey cake [veg avail](#) (sub grilled mushroom), [gf avail](#)

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

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](#)

Asian Dumplings | pork and leek dumplings, carrot and ginger dumplings, fried rice, crispy chili cucumbers | mango sago [v avail, gf avail](#)

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

All of our events are BYOB, but we can also offer **paired wines** for your convenience. If you're interested, just mention it in your inquiry and we'll provide more details.