

Private Group Classes

Last Modified: 8/1/2023



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

Gnocchi | handmade ricotta gnocchi with a spicy pomodoro sauce, pesto from scratch, panzanella salad with shallot vinaigrette and crispy prosciutto [veg available](#)

Indian | na'an from scratch, palak paneer, chana or chicken masala, cucumber raita, steamed basmati rice [veg available](#), [gf available](#)

Cavatelli | cavatelli from scratch with fresh sausage, kale, tomatoes, and parmesan over whipped ricotta [v available](#), [gf available](#)

Thai | hand-pounded curry pastes, panang curry, massaman curry, roti from scratch, steamed jasmine rice [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)

Fried Chicken | fried chicken, buttermilk biscuits, herbed coleslaw, hot sauce, pickled vegetables (accommodates 12 guests maximum)

Arepas | arepas with cheese and shredded zucchini, chorizo from scratch, curtido, fresh salsa, handmade guacamole [veg available](#), [gf available](#)

Asian Dumplings | pork and leek dumplings, vegetable dumplings, scallion pancakes, sesame cucumber salad, chili crisp [v available](#), [gf 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, 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.