

Private Group Classes

Last Modified: 8/3/2022



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 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](#)

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.

We can offer **paired wines** with any of our events for your convenience. If you're interested, just mention it in your inquiry and we'll provide more details.