



COOKING SCHOOL
HUBBELL & HUDSON

24 Waterway Ave, The Woodlands, TX 77380

The Perfect Ingredient For Your Special Event

The Viking Cooking School, at Hubbell & Hudson Market & Bistro in The Woodlands, Tx, is the perfect place for corporate and social events of any kind. Whether you are looking for a company team building experience, entertaining clients or celebrating an anniversary we can custom design a special event to meet your needs.

Facility

The Viking Cooking School is equipped with high-performance, professional Viking appliances, cookware and cutlery.



Demonstrations

Experience step-by-step demonstrations of food preparation and techniques. Taste exquisitely prepared food, learn tricks of the trade from our culinary instructors and leave with the confidence to try the recipes on your own.

This interactive format encourages informative discussions and fun question and answer segments. The Demonstration class style is great for larger groups. Demonstration classes last approximately two hours.

Hands-On Workshops

In our Hands-On Workshops, everyone participates in preparing and eating a gourmet meal together. Groups are divided into smaller teams, each of which will work on a part of the pre-selected menu. After cooking together, under the direction of our culinary instructors, the entire group will sit down to enjoy the meal and discuss what they have learned.

Hands-On Workshops are the perfect setting for groups of 12 or less. Hands-On Workshops require a minimum of six people and last approximately three hours.

Choose A Menu

Select from our popular menu selections or choose any class offered in our current Culinary Program. You may also create a menu à la carte for your event.

Pricing

Because the Viking Cooking School will customize each Special Event to meet your needs, our fee structure varies by event and is based on class style, menu selection and the number of participants that will be attending the event.

Please contact Jenny Wilkerson at 281.203.5608 for pricing information and assistance in planning your upcoming event.



Popular Menu Events

Appetizer Events

Canapés & Hors d'oeuvres

Portobello Mushroom "Pizzas"; Smoked Salmon Tartare on Toasts; Pamesan Soufflé Potatoes; Grilled Shrimp on Fresh rosemary Skewers; Caramelized Brie with Spiced Pecans.

Around the World Hors d'oeuvres

Sausage Empanadas with Pine Nuts and Currants (Spain); Chicken Satay with Spicy Peanut Sauce (Indonesia); Goat Cheese and Sun-Dried Tomato Crostini (Italy); Eggplant Salad with Pita Chips (Greece); Grilled Margarita Shrimp (Mexico).

Around The World Events



Café Italianos

Goat Cheese and Sun-Dried Tomato Crostini; Mixed Green Salad with Pine Nuts and Vinaigrette; Risotto con Funghi (Risotto with Porcini Mushrooms); Petti di Pollo al Limone (Chicken Breasts with Lemon Sauce); Italian Chocolate Pudding Cake.

French Bistro

With Rosemary and Dijon; Carrot Vichy; Classic Rice Pilaf; Strawberry Crêpes with Chocolate Sauce.

Latin Sizzle

Jícama Citrus Salsa with Tortilla Chips; Vegetable and Cheese Enchiladas; Grilled Tequila Chicken Salad with Mangos, Avocados, and Cumin Dressing; Saffron Rice; Chocolate-Cinnamon Bread Pudding.

Entertaining Events

Dinner with Friends

Fiesta Black Bean Tart; Rosemary Flank Steak with Balsamic Glazed Red Onions; Seasonal Greens and Crispy Prosciutto with Classic Vinaigrette; Couscous Carnivàle (a colorful couscous with mangoes, apples, dried cranberries, green onions, red and yellow bell peppers, and toasted macadma nuts); Bourbon Fudge Cake.

Entertaining Buffet

Marinated Green Beans and Siitake Mushrooms; Oven-Roasted Breast of Turkey with Maple Peppercorn Glaze; Waldorf Relish (Granny Smith Apple, Dried Cranberry, and Toasted Pecan Relish); Wild Rice Salad; Almond Cake with Fresh Seasonal Fruit.

Weekend Entertaining

Eggplant Caviar with Garlic Pita Chips; Spice-Crusted Strip Steaks; Sweet Potato, Corn, and Red Pepper Hash Browns; Romaine Salad with Blue Cheese, Bacon, and Pears; Blueberry Bread Pudding.

Casual Dinner Party

Brined Grilled Shrimp; Bloody Mary Steak with Tomato Horseradish Butter and Grilled Celery; Parmesan Potato Planks; Mediterranean Bread Salad; Jack Daniels Ice Cream Sundaes.



Black Tie Entertaining

Crab Turnovers; Mixed Greens with Gorgonzola, Pears, and Sugared Pecans; Pan-Seared Filet of Beef with Mushroom Ragoût; Truffled Potatoes; Individual Molten Chocolate Cakes.

Dessert Events

Desserts to Die for

White Chocolate Mousse with Grand Marnier Berries; Vanilla Roasted Pineapple with Coconut Macadamia Ice Cream and Dark Rum Caramel Sauce; Warm Apple Charlotte; Key Lime Tart with Chocolate Hazelnut Crust; Baked Pears with Brie and Toasted Walnuts.



Chocolate Obsession

Tiramisù Roulade; Chocolate Sorbet with Fresh Berries; Warm Chocolate Tart with Hazelnut Crust; Coffee Almond Chocolate Trifle; Chocolate Tasting.

Breakfast / Brunch Events

Celebration Brunch

Almond-Crusted French Toast with Blueberry Maple Syrup; Baked Eggs Florentine in Crispy Ham Cups; Sweet Bell Pepper "Hash Browns"; Apple Turkey Sausage; Granny Smith Apple Sorbet; Sample Recipe: Café au Lait.

Kids & Teen Events

Cooking for Friends & Family

Ham and Cheese Stuffed Chicken; Couscous with Apples, Pecans, and Scallions; Zucchini Coins; Made-from-Scratch Brownies.

Homemade "Fast Food"

Miniature Hamburgers and Cheeseburgers; Pint-sized Pigs in Blankets; Homemade Potato Chips; Fruit Juice Sparklers; Hot Apple Turnovers.

I'll Make Supper

Honey Mustard Baked Chicken; Red-Skinned Mashed Potatoes; Hedgehog Biscuits; Best-Ever Broccoli; Warm Peach Pastry Parcels.