Tex Mex Fiesta

MAKE THE SALSA. BUILD THE TACOS.
EARN DESSERT.

A HANDS-ON FIESTA FROM FIRST SALSA TO LAST BITE.

Spice + celebration

Everybody gets a station, a knife and something to chop! Working side by side, your group will create two fresh salsas, our Chef's famous guacamole and a sizzling shrimp fajita and taco bar with all the fixings. Then comes Mexican fried ice cream, because by then you've earned it. A little cooking, a lot of laughter and one delicious meal you made together.







YOUR EXPERIENCE INCLUDES

- ✓ Chef-led, hands-on cooking
- ✓ Chef's famous guacamole
- ✓ All the toppings + tortillas
- ✓ Corn + pineapple salsas
- ✓ Shrimp fajita + taco bar
- ✓ Mexican fried ice cream

HOW THE CLASS UNFOLDS

1. **Start with salsa**
   Chop, roast and taste your way in.
2. **Guac like a pro**
   The tips that make it disappear fast.
3. **Fire up the fajitas**
   Shrimp, peppers and onions, sizzling.
4. **Save room**
   Mexican fried ice cream, made by you.

MAKE IT YOURS

PROTEIN SWAPS
Shrimp, chicken, steak or veggie.

HEAT LEVEL
Mild to make-you-sweat.

DRINK PAIRINGS
Margaritas, mocktails or cerveza.

CELEBRATIONS
Birthdays, showers + team nights.

Menus and heat levels can be tailored to your group or event.

2-hour experience

$1,500 up to 15 guests · contact for larger groups

Location options available

PERFECT FOR

Team celebrations, client events, employee appreciation, birthdays, showers, friends' nights and family gatherings.

We handle the details. You enjoy the experience.

Ready to spice things up? Let's talk!

Contact Michelle Massman
320.333.0282
contact@culinarystudiomn.com