



Private Classes

All classes include information on sourcing ingredients and nutritional importance of ingredients. All classes are for a maximum of 12 guests unless otherwise specified. Please let us know if you have more than 12 guests, as we can arrange accommodations for this. If classes are for a special event, we welcome you to come decorate at a time agreed upon by both parties. Don't see something you'd like to learn? Just ask! We offer discounts for Girl/Scout Troops and Non-Profits!

Artisan Pizza Class

At this class, John will be teaching participants how to make the perfect Artisan Pizza. Guests will learn how to make, knead, and shape their crusts. They will top their 12" pizza with whatever toppings and bake them. Pizzas can be enjoyed in the Cafe afterwards or taken home.

Length of class is 2.5 hours.

Cost: \$525

Artisan Grilled Pizza Class

Similar to our Artisan Pizza Class but participants will learn how to bake their pizza on the grill!

Length of class is 3 hours.

Cost: \$575

Artisan Pretzel Class

At this class, participants will enjoy making the dough, shaping and baking their own pretzels!

While the dough is rising, we will also make dipping sauces!

This class can accommodate up to 14 guests

Length of class is 2 hours

Cost: \$450

Authentic Italian Pasta Class

In this class, participants will learn how to make the finest pasta using high quality ingredients. Guests will make and shape 4 different types of pasta and enjoy this in the Cafe.

Length of class is 2.5 hours.

Cost: \$525

Authentic Italian Lasagna Class

At this class, participants will make a full Lasagna from scratch right down to the noodles. After we're done preparing our dish, guests will enjoy a full Lasagna meal with our house garlic bread and garden salad in our Cafe!

Length of class is 3.5 hours

Cost: \$675

Chicken/Eggplant Parmesan Class

We will be giving a Pasta-Making demonstration and Italian Artisan Bread-Making demonstration and participants will be making their own Marinara Sauce and Chicken or Eggplant Parm. Guests will enjoy their meal in the Café.

Length of class is 3.5 hours

Cost: \$625

Artisan Bread Class

At this class, participants will learn about the variety of Artisan Breads we make at Terra House, from the flour to the kneading, rising, shaping and baking process. Participants will make their own loaf to bring home!

Length of class is 2.5 hours.

Cost: \$475

Artisan Sourdough Bread Class

At this class, John will be teaching participants how to create a sourdough starter, and how to make various recipes using your starter including Artisan Sourdough bread. Participants will learn how to shape and bake their bread and will each take their own starter and baguette home.

Length of class is 2.5 hours

Cost: \$475

French Crepe Class

Enjoy perfect French Crepes at home after learning how to make them in this class. Guests will also be making whipping cream and fruit compote to top their crepes

This class can accommodate up to 14 guests

Length of class is 2 hours

Cost: \$400

Bagel Class

At this class, participants will learn how to knead, shape and bake their own bagels with local Organic Flour. They will get to enjoy their creation in class and take one home!

This class can accommodate up to 14 guests

Length of class is 2 hours

Cost: \$450

Taco Class

Participants will make their own taco shells and learn proper knife-handling skills and kitchen safety while making all the taco fixings including guacamole and salsa! They will then enjoy the tacos they have made in the cafe!

This class can accommodate up to 14 guests

Length of class is 2 hours

Cost: \$475

Youth Basic Skills Class

Guests will learn a variety of kitchen safety skills from food handling to knife handling, We will also discuss the importance of eating healthy and easy healthy foods they can prepare at home. For this class, kids will make a small veggie tray and their own dips and homemade pita to enjoy at the end of class.

This class can accommodate up to 14 guests

Length of class is 2 hours

Cost: \$450

Artisan Ice Cream Class

Guests will learn that the highest quality ingredients makes the best ice cream! Guests will make and churn custard into America's favorite dessert! While the custard is churning we will make

Hot Fudge, Whipped Cream and Strawberry Compote!

Length of class is 2.5 hours

Cost: \$475

Add ons:

Artisan Pizza: Cheese, Cheese and
Pepperoni or White for 12
\$60.00

Cake for 12 by Sugarmama's Bakery
\$40

Garden Salad, Vegetable Platter or Fruit
Platter for 12
\$35.00

Cupcakes for 12 by Sugarmama's Bakery
\$35

Additional Room Time
\$75/hour

Discuss beverage options with us!

We require a non-refundable payment in full at booking. If you are unable to make your scheduled class, we can discuss a new date if we are given 48 hours notice.

Thank you for your understanding.