



The Royal News @Cheeser's Palace Cafe



Here's our News



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Cheeser's Palace Café



Cheeser's News on a Wheel!
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NEW FEATURE... GUEST CHEF EVENING AUGUST 16TH 5-9 PM MAKE YOUR RESERVATIONS EARLY...

Our first Chef we would like to introduce to our guests is Peter Zoutenbier. Peter is a Certified Executive Chef. Peter is a native of the Netherlands and graduated from Francoir Vatel Culinary Institute. He immigrated to the US in 1979 and has owned and operated several restaurants in California and Hawaii. He moved to Florida in 1990 and worked as an Executive Chef in Sarasota and Orlando. Currently he has started a Pastry Chef Ingredient Wholesale business in 2009. He is married and has two college attending children. He misses his first love of cooking so he is excited about returning and he is returning by popular demand.

THE EVENING MENU

GUEST CHEF EVENING
AUGUST 16TH, 2010 5-8pm

MENU

APPETIZER

Honeydew Melon wrapped with Prosciutto Ham

SALAD COURSE

Caesar Salad with Garlic Croutons

PALATE REFRESHER

Lemon Sorbet garnished with mint

MAIN ENTRÉE

Veal Scaloppini Cardinale Tender Veal dipped in egg batter and sautéed in butter covered with lobster sauce and crab meat.

VEGETABLE ACCOMPANIMENTS

Potato croquettes and grilled vegetables

DESSERTS

Crème Brulee au chocolate

Chocolate crème Brulee served in a chocolate cup garnished with fresh fruit and fresh cream

CAFE

\$55.00 per person

July Events

Cheeser's Palace Cafe

Special points of interest:

- July 10—complimentary Cheese Tasting 5-8pm
- July 15—Power Networking Professionals 11:30 am
- July 16—CEO Group 7:30am
- July 17—Surprise Birthday Party
- July 22—Cheese Class 101 3-5pm
- July 24—90th Birthday Party
- July 26 - Utility Management Association Dinner
- July 27 -Utility Management Association Dinner
- August 3—HINT Group 11:30am
- August 3—Cheese Class 101 3-5pm
- August 5—Power Networking Professionals 11:30am
- August 6—Cheese Class 101 6-8pm
- August 7—Cheese Class 101 6-8pm
- August 10—Private Party 12:30
- August 12—Antique Car Club
- August 13—CEO Group 7:30am
- August 14—Wine Pairing and Cheese Class 6-8pm



Cheese Classes! become a Cheeser's Cheese Monger

Cheese Class 101 Explore the mystery Surrounding the World of Cheese:

Thurs.	July 22	3-5pm
Tues.	Aug. 3	3-5pm.
Fri.	Aug. 6	6-8pm
Sat.	Aug 7	6-8pm

Cost: \$25 (cash or check)

Advanced Cheese Class:

Red Wine pairing and Cheese

Sat.	Aug. 14	6-8pm
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Cost \$56.00 (cash or check)

The Next Cooking Classes will be announced in August....Learn how to make different Cheese Sauces. The cost will be \$50.00 per person. We will all eat our sauces and you can bring your own bottle of wine.

Directed by: Carol Kayser, Certified Fromage Expert

Join the group of future Cheeser's Cheese Mongers by taking Class 101 and learn the basics of Cheese and how cheese is made. This class will cover buying, storing and tasting. You will learn about the origin of cheese and how we are in a "Cheese Revolution". After the completion of the two hour class you will receive a Certificate of Completion for Cheese Class 101 and a Cheeser's Cheese Mongers Card. This class is a prerequisite for future more in depth classes which will include the Wine Tasting & Pairing, Complete "Learn to love cheese... because Cheese is just like wine... Fine to eat and lovely to enjoy"

Other Important Cheese Dates:

~Complimentary Cheese Tasting
Saturday, July 10, 5-8pm

Complimentary Cheese Tasting
Saturday, August 21, 5-8pm

Class 101 is required before you can sign up for any of the other classes being offered. Since your registration for the class is a reserved seat the class is non-refundable. However I will do everything possible to reschedule you into another class.

You can only become a Cheeser's Cheese Monger by taking the 101 class....once you take the class you receive a Cheese Mongers Card giving you 15% all take home cheese purchases. (Cheese trays are not included)

• AUGUST 16TH GUEST CHEF

DINNER

RESERVATIONS ONLY

5-8pm

- August 19—Teachers Appreciation Breakfast
- August 19—Power Networking Professionals
- August 21—Complimentary Cheese Tasting 5-8pm
- Sept. 2—Power Networking Professionals 11:30am
- Sept. 3—CEO Group 7:30am
- Sept 7—HINT Group 11:30am
- Sept 15—Red Hatters Noon
- Sept. 16—Power Networking Professionals 11:30 am