



FAMILY, FOOD & FUN!

Family Interactive Culinary Night

FIRST COURSE

Caprese Salad Roll-Ups

with Bocconcini, Sliced Tomatoes and Basil in Balsamic Vinaigrette

SECOND COURSE

Mac and Cheese Bar

Sharp Cheddar Rotini with an Assortment of Toppings
(Grilled Chicken, Bacon, Fresh Veggies, Roasted Veggies & Cheese)

THIRD COURSE

Sea and Sand

Blue Cotton Candy Mousse (Sea)
with Vanilla Wafer Crumble (Sand) and Assorted Candy Beach Decorations



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FineMark's Executive Chef, Lauren Simon

Caprese Salad Roll-Ups

Ingredients

- 1 head Boston lettuce or Endive
- Bocconcini
- Cherry Tomatoes
- Fresh Basil

Instructions

- Place one lettuce leaf on work surface and fill with 2-3 Bocconcini and 2-3 cherry tomatoes.
- Gently tear basil leaves over the top. Serve with vinaigrette to drizzle or dip.

Balsamic Vinaigrette

Ingredients

- ¼ cup balsamic vinegar
- 2-3 Tablespoons apricot jam
- 1 Tablespoon Dijon mustard
- ½ cup olive oil

Instructions

- In a small bowl whisk together balsamic, jam and mustard. Once combined, slowly drizzle in olive oil while whisking. Season with salt and pepper to taste.



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One Pot Stovetop Mac and Cheese

Ingredients

- 1 ½ cups water
- 1 ½ cup whole milk
- Big pinch salt
- 1 (8 oz) box dried pasta (any shape you like)
- 1 teaspoon dijon mustard
- 4 oz (1 cup) shredded American cheese
- 4 oz (1 cup) shredded sharp cheddar

Instructions

- In a large pot, combine water, milk and salt and bring to a boil. Add in pasta and reduce heat to low. Simmer until the pasta begins to soften, about 8-10 minutes. Add mustard and stir. Add in American cheese and stir until melted. Remove from heat and add in the sharp cheddar. Stir to combine.
- Serve immediately or pour into casserole dish, top with 1 cup Panko bread crumbs, 2 Tablespoons olive oil and ¼ cup parmesan and bake at 350 F until just beginning to brown.



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Sea and Sand

Ingredients

- Cotton Candy Mousse
- ¼ cup mascarpone cheese (or cream cheese)
- ¼ cup blue frosting
- 1 cup heavy cream
- Cotton Candy
- Blue food coloring (if needed)

Instructions

- In a large bowl, whisk together mascarpone cheese and frosting until smooth. Add in heavy cream and whisk until soft peaks form. Whisk in the cotton candy to dissolve. Add a few drops of blue food coloring if needed.

Cookie Crumble

Ingredients

- 1 box Vanilla wafers
- 2 Tablespoon light brown sugar
- ½ stick soft butter

Instructions

- Pour all ingredients into a large Ziploc bag and close. Crush cookies with hands or a rolling pin until crumbly looks like sand.

Assembly

- In a clear glass, fill about halfway with the cotton candy mousse. Top with cookie crumble. Decorate with assorted beach candies: Swedish fish, gummy sharks, umbrellas etc.