

Want good food for your party?

Holiday Catering caters to your needs! From a casual luncheon to an extravagant wedding we cater to your specifications, down to the minute detail. Our Executive Chef Shawn Mac will create an event that suits your needs.

We provide some of the best full-service catering (we come to you off-site) in the Metro Detroit area.

We have even traveled to Traverse City to cater!

Call today for more details! 248.543.4390

Need to host an event? Mirepoix is Holiday Market's Cooking School and boutique venue - parties 8 - 80 (full bar).



mire • poix [meer-pwah]

Basic Knife Skills

This class is the essential foundation for anyone interested in developing their skills in the kitchen. From basic knife cuts to basic cooking skills, this class will build your confidence in the kitchen. We will practice knife work and then cook a meal in the second half of the class. No need to bring your own knives!

May 30

6:00 p.m. - 9:30 p.m.

\$69.99

Gloriously Gluten-Free

Due to popular demand, we are offering a class designated to gluten free and healthy cooking. This class will be offered once per month with new recipes and menu conversion recommendations. If you are looking for assistance in these areas please join us for this series of classes. Class will fill quickly, sign-up today. Please note: All items prepared in class will be gluten-free.

June 1

6:30 p.m. - 9:30 p.m.

\$69.00

UNCORKED: A WINE TASTING EVENT THE 2ND AND 4TH THURSDAY OF EVERY MONTH

Uncorked: Don't Pinot Me Off

May 24

7:00 p.m. - 9:00 p.m. \$29.95

Uncorked: Grill Me a Zin

June 14

7:00 p.m. - 9:00 p.m. \$29.95

Mirepoixcookingschool.com 248.543.4390