



Culinary Experiences

Beer and Food Pairing Experience

www.lazymagnolia.com.

(228) 467.2727, Matt McKiernan.

Lazy Magnolia Brewing Company, Mississippi's first and only microbrewery, specializes in creating unique beers to pair with our wonderful Gulf Coast cuisine. Treat your group to a complimentary tour of the facility and learn about the art of brewing beer. Follow the brewery tour with a Lazy Magnolia **Beer and Cuisine Pairing** dinner at one of the delightful local restaurants on the Mississippi Gulf Coast. Call us to schedule your group. We'll take care of all the details. Cheers Y'all!

*Group Brewery Tours can be enjoyed on different dates than the dinner experience.

Biloxi Shrimp Boil

www.biloxishrimpingtrip.com

(800) 289.7908, Ms. Brandy Moore

“How many legs does a shrimp have?” – Learn everything you ever wanted to know about catching, cooking, and eating this delicious southern delicacy, Mississippi Gulf Coast Style. For the truly adventurous diner, crawfish are plentiful from March to May.

Let our local experts put on a show not to be found anywhere else. The southern Mississippi Shrimp Boil is not just a meal, it's an adventure! Feast on succulent Shrimp, red potatoes, corn on the cob, sausage, and mushrooms; finger food at its best. In the early spring, your group can try substituting crawfish for shrimp; learn to *suck the heads and pinch the tails* like a true south Mississippian.

How does one catch a shrimp? you might wonder. A trip on the Biloxi Shrimp Tour will answer your questions. The crew will entertain and educate with stories of the life and times of being a shrimp, explain the working of actual shrimp rigs and some history of the coast.

Enrich your shrimping experience cruising onboard one of the 65 foot authentic replicas of the Biloxi Schooners. Our “White Winged Queens” once sailed the Coast from the late 1800s into the early 1900s, a time when Biloxi was known as the, “Seafood capitol of the world”.

For a most unique experience, venture down to the docks and watch the locals barter with fishermen for the freshest and biggest shrimp pulled from the Gulf of Mexico just hours before. (Seasonal)



"In the Kitchen" with Calvin Coleman

(228) 832.6171, Calvin Coleman

Email: calvin@naomis.com

Calvin Coleman is the second-generation owner of the Gulfport-based Naomi's Catering since 1994. In 2002, Coleman opened the popular Markham Café and took over management of The Crystal Ballroom in the historic Markham Building in downtown Gulfport. This successful venue remained a popular event site until its demise in Hurricane Katrina.

Naomi's Cooking Classes are held in our commercial kitchen and taught by culinary professionals, however we use ingredients that are readily available to the home cook and equipment limited to what you would be using in a normal home-style kitchen. Normally, classes are kept small (10-12) so that we can give more hands-on instruction and encourage the social aspects of the setting. Larger groups can be accommodated with prior notification.

Small Group Classes offered (3+ hours) but not limited to:

- Gourmet Pizza - Thick or thin? Tomato or White Sauce? Create your "personal" pizza.
- Handmade Pasta - Linguini, spaghetti, raviolis, tortellini, and hand rolled penne.
- From the Sea: Gulf Coast Seafood - learn purchasing, preparing and cooking local seafood. Pan searing, baking, blackening, frying, smoking and poaching.
- Quick, Simple Dinners...Why Go Out? - Create wholesome and delicious meals with local ingredients.

Large Group Demonstrations, 3+ hours (groups of 25-50):

Southern Cuisine Menu suggestions:

Salad with Homemade Dressings

Chicken Gumbo with rice

"Red Neck" Egg Rolls

(Stuffed with red beans & rice, Remoulade dipping sauce)

Seafood Jambalaya

Crawfish Etouffé

Bread Pudding



Rose Farm Manor - Interactive Culinary Program with Dinner

(228) 354-0168, Suzanne Guice

Suzanne@fbcaters.com

Rose Farm Manor has evolved, just as the coast has, from an upscale restaurant, to an Emergency and Recovery catering business serving the first responders and survivors of Hurricane Katrina, to a beautiful special events center with an expert team of experienced culinary professionals. Because we realize there are people with a passion for great food, we were inspired to create an interactive program to allow individuals to experiment with some regional specialties of the coast. Each group will be coached by our chef to prepare a course of the dinner menu. This example menu was based forty (40) guests. Should your number of guests be less or more, we can make some adjustments to the number of groups.

Two Groups of Five Guests

Appetizer - Fried Chicken in Waffles

Two Groups of Five Guests

Heirloom Tomato Salads

Two Groups of Five Guests

Entrée - Shrimp and Grits (Gulf Coast Classic)

Two Groups of Five

Dessert - Blueberry Shortcake Cupcakes

(Blueberries are a regional crop)

The groups will prepare enough food to accommodate the entire party. Rose Farm Manor can provide a cash bar for guests to purchase wine, beer, and/or cocktails. Menu items can be customized to suit your group specifications. Let's get cooking!