

Southern Comfort



Deviled ham eggs w/ Jerusalem artichoke or watermelon pickles
Buttermilk fried chicken
Collard greens or tomato & cucumber salad w/ Vidalia dressing
Skillet corn bread
Seasonal fruit cobbler or lemon chess pie

Zacki's Shrimp Scampi & Grits

Cheese wafers
Shrimp scampi & grits w/ sautéed asparagus or green tomatoes
Arugula & kale salad w/ Vidalia dressing
Lemon chess pie

French Connection



Jacque Pepin's instant gravlax
Chicken Marsala w/ noodles
French salad w/ vinaigrette
Garlicky Baguette
Delicious Apple Tartin

"Cook in Your Nook"

Zacki Murphy is a personal chef and culinary instructor who offers her services in your kitchen. She can prepare your meal or you can join in for a fun cooking experience. You, your family and friends can enjoy this memorable learning opportunity.



We offer many different classes:

South of the Border
Cocktails & "Nippers"
Ancient Mediterranean Feast
Tapas Delight Night
"Summertime & the Living's Easy"
Foreign Flair
Southern Comfort
Zacki's Shrimp Scampi & Grits
French Connection

Classes can also be customized to your culinary tastes!

"We were very happy with the food and especially the interaction with guests. Can't wait until our next party." - Ben W.

Classes available in the Triangle area, w/ travel options to other areas.

Zacki's Culinary Creations
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ZACKI'S

CULINARY CREATIONS

FOOD THAT'S IN HARMONY WITH ANY OCCASION



Photo by Briana Brough for Durham Magazine

"Cook in Your Nook"

An amazing personal chef dinner made just for you. Or, an interactive & educational cooking class for all ages!

South of the Border



Mexican mojito
Chicken & spinach enchiladas
Black bean, corn, & tomato salsa
Mixed greens, orange slices, hearts
of palm, w/lime & cumin dressing
Tres Leches Cake

Cocktails & "Nippers"



Your choice of two drinks, served
w/nippers:

Mexican mojito
NC tequila moonrise
Pomegranate margarita
Grapefruit margarita

Choice of two nippers:
Roasted corn, tomato, & avocado salsa
Chicken & cheese quesadillas
Jicama & cilantro dip w/black beans
in filo cups, & shrimp ceviche

Ancient Mediterranean Feast



Garlicky hummus w/toasted pita
Citrus & rosemary grilled chicken
w/roasted veggies over bulgur wheat
Bitter herbs & garden greens salad
w/grapes, almonds, sunflower kernels &
pomegranate dressing
Sliced melons, grapes, & seasonal fruits

Tapas Delight Night



Delightful tidbits to share, served on an
individual small plate.
Samples would be: Piquillo peppers
stuffed w/shrimp salad, ham & cheese
croquettes, figs w/goat cheese &
almonds, chunky bean dip
*"Tapas" is the art of eating tapas and is
customarily accompanied with wine or
other alcoholic drinks*

"Summertime & the Living's Easy"



Peach champagne cocktail
known as the "Bellini"
Three nippers: figs stuffed
w/creamy bleu cheese & sherry
Asparagus w/prosciutto &
grainy mustard sauce
Baked brie w/chutney,
apples, & crackers

Foreign Flair



Swedish bloody mary
Scandinavian open-faced sandwiches
Sugar snap peas w/beets
Horseradish dip
Deviled eggs w/caviar