

You're The Chef! An alternative to the sit down lunch or dinner

Paradiso offers innovative concepts for corporate team-building, entertaining clients, or simply enjoying time with family and friends. We have designed these interactive cooking classes so that you can relax, have fun and actually be a guest at your own party!

We invite you to gather together your clients, co-workers, friends or family for the most fun you'll ever have in the kitchen. With the assistance of the talented chefs at Paradiso, each team prepares a portion of the menu – with a little healthy competition thrown in.

When cooking is complete, it's your turn to relax. Have a seat with your guests and let the Paradiso team take over to serve up the gourmet meal you've created.

Contact our function coordinator for more details.

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The Cooking Studio @ Paradiso ~ Oakville Class Schedule Winter~Spring 2014

Italy

Italians have always appreciated both food and wine as a way of life rather than as necessities. In this hands-on class, you will prepare simple yet elegant antipasto followed by potato gnocchi in a pecorino roasted garlic cream. The main course is veal saltimbocca with zucchini fritters. Cappuccino tiramisu completes our traditional Italian feast.

Wednesday Februaty 5 • 7:00 pm • \$75. Thursday April 17 • 7:00 pm • \$75.

Couples

With Valentine's Day around the corner, the chefs at Paradiso invite you and your loved one into our Kitchen to prepare a romantic dinner for two! Enjoy great food and wine without having to do the dishes! The evening's menu will consist of; Shrimp Cocktail followed by Asparagus Bisque followed by Surf and Turf and to finish the evening Molten Lava Cakes.

Tuesday February 11 • 7:00 pm • \$200 per couple

Gluten Free Cooking

With the increasing awareness of celiac disease, the chefs at Paradiso have developed a hands-on class dedicated to gluten-free cooking. The evenings menu includes gazpacho, Sicilian calamari, white truffle scented wild mushroom risotto, chicken supreme with spice rubbed BBQ potatoes and for dessert banana-caramel milk chocolate mousse with dark chocolate brownies.

Wednesday February 19 • 7:00 pm • \$75.

Spain

Spaniards often refer to their country as "Las Españas" or "The Spains" reflecting a diversity of languages, regions and peoples. Spain's cuisine reflects its geographic position, dividing Europe and Africa. We look to the south to kick off our evening with a tapas selection of chili seared prawns, sweet potato croquetas and stuffed mushrooms with chorizo. Moving to the rugged north Atlantic coastline our meal continues with a pinenut crusted white fish fillet over olive oil roasted fingerling potatoes garnished with salsa verde. We can thank the Mediterranean province as Crema Catalana rounds out the night in true Spanish style.

Tuesday March 4 • 7:00 pm • \$75.



Signature Dishes of Paradiso

In this hands-on class, the chefs at Paradiso will lead you through preparing some of the dishes that have made us famous over the past 20 years. Learn the secrets to your favorite Paradiso recipes. The menu includes our provimi veal stuffed mushroom caps, roasted butternut squash soup and Moroccan chicken supreme. Our dark chocolate truffle torte is the perfect way to end your Paradiso Signatures class.

Monday February 24 • 7:00 pm • \$75. Monday April 28 • 7:00 pm • \$75.

Canada Coast to Coast

Food is one of the few things which speak to all 5 human senses sight, sound, smell, taste and touch. In this class, we explore the multicultural and regional diversity that makes our food history here in Canada as appealing as it is unique. In this hands-on class, you will prepare Buttermilk Biscuits, Poutine, Maple and Smoked Bacon Baked Beans, Peameal Bacon Wrapped Alberta Beef Filet Mignon and Nanaimo Bars.

Wednesday March 26 • 7:00 pm • \$75.

Tapas and Hors d'oeuvers

Whatever your party plans, a Tapas party is sure to please. Imagine an entire menu of small bites just bursting with flavour and creativity. Our Fiesta menu includes some old time Spanish traditional recipes like; tortilla Espanola (Spanish potato omelet), chorizo empanada (traditional sausage filled pastry), croquetas de gambas (shrimp croquettes) along with some new traditions from the world over including crab cake bites, caramelized onion tartlettes and bite sized strawberry cheesecake for dessert.

Tuesday April 1 • 7:00 pm • \$75.

Greece

Let the rhythmic bouzouki music transport you to the Aegean Sea. The fragrant aromas of garlic, lemon juice, oregano and olive oil will keep you there, if for only the evening. The menu is unmistakably Greek; the flavors of this robust cuisine are sure to please. Our menu kicks off with an assortment of mezzes including garlic and oregano roasted lamb, spanikopita and sesame crusted squid. For a uniquely Grecian comfort food we have mousaka, and of course baklava for dessert.

Monday April 7 • 7:00 pm • \$75.

BBQ 1

Fire up the grill, any time is a good time

for a BBQ. The team at Paradiso will fire-you-up with their BBQ and Salsas menu while you discover some new techniques. Our chefs will guide you through an inspired BBQ including charred corn bread, basil and mint marinated shrimp with balsamic strawberry salsa, chipotle crusted pork chop with warm potato salad and red pepper chutney. We finish the evening on the grill with a grilled pineapple dessert.

Monday May 5 • 7:00 pm • \$75.

BBQ 2

With Spring in the air and Summer around the corner, join us in our kitchen as our chefs guide you through a BBQ menu that is inspired by tapas or "small bites". The tapas menu includes; Grilled Pizza Orange and Horseradish Shrimp Chipotle Pork Skewers, Mango Glazed Bacon Wrapped Scallops, Blacken Beef Satays, BBQ Bruschetta and Balsamic and Honey Chicken Skewers.

Tuesday May 13 • 7:00 pm • \$80.

Pavadise

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