



### 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 assist-ance 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.

*Paradiso*

125 Lakeshore Road East  
Oakville 905.338.1594  
[www.paradisorestaurant.com](http://www.paradisorestaurant.com)

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The Cooking  
**STUDIO**



*@Paradiso*

Class Schedule  
**OAKVILLE** Fall 2017





# The Cooking Studio @ Paradiso ~ Oakville Class Schedule

## September ~ November 2017

### Paradiso Favourites

#### 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 favourite Paradiso recipes. The menu includes our roasted tomato and onion focaccia, crab cakes, roasted butternut squash soup, Moroccan chicken supreme and finally our flourless dark chocolate torte.

**Monday 11 September • 7:00 pm • \$75.**

**Monday 06 November • 7:00 pm • \$75.**

#### Gluten Free Cooking

With the increasing awareness of celiac disease and removing gluten from our diets, 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 potatoes and to finish the evening a banana-caramel milk chocolate mousse with dark chocolate brownies.

**Tuesday 17 October • 7:00 pm • \$75.**

#### Tapas

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, beef and asparagus negimaki and bite sized strawberry cheesecake for dessert.

**Wednesday 01 November • 7:00 pm • \$75.**



#### Couples

With the hustle and bustle of the holiday season approaching take the time to share a romantic evening with your special someone at our Couples cooking class. Our Chefs will guide you through a gourmet meal including chilled shrimp cocktail, asparagus bisque, Surf and Turf for two and to finish off the evening molten lava cake for dessert. Best part about this class is that we will do the dishes for you!

**Thursday 23 November • 7:00 pm • \$200./couple**

#### Around the World

##### 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 kick off our evening with a tapas selection of chili seared prawns, sweet potato croquetas and chorizo stuffed mushroom caps. Our meal continues with a pinenut crusted white fish fillet over olive oil roasted fingerling potatoes and salsa verde. We can thank the Mediterranean province as Crema Catalana rounds out the night in true Spanish style.

**Tuesday 19 September • 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 moussaka, and of course baklava for dessert.

**Wednesday 27 September • 7:00 pm • \$75.**

#### 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.

**Monday 02 October • 7:00 pm • \$75.**

**Tuesday 14 November • 7:00 pm • \$75.**

#### France

French cuisine is renowned for being one of the finest in the world. Our chefs will guide you through a classical French dinner consisting of: Herbes de Provence Chèvre Souffle, Ahi Tuna Salad Nicoise, Gnocchi Parisian, Red Wine Braised Rabbit and Cherry Clafoutis.

**Monday 23 October • 7:00 pm • \$75.**

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Gift Certificates  
Available