



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.

25 Years
Still Fresh
#PARADISOFRESH

Paradiso

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Paradiso



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The Cooking
STUDIO 

@Paradiso

Class Schedule
OAKVILLE Fall 2018



The Cooking Studio @ Paradiso ~ Oakville Class Schedule

September ~ November 2018

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 25 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 for dessert.

Tuesday 25 September • 7:00 pm • \$75.

Monday 29 October • 7:00 pm • \$75.

Tapas

Whatever you 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 favourites like; tortilla Espanola, chorizo empanada, croquetas de gambas along with some new favourites from the world over including crab cake bites, beef and asparagus negimaki and bite sized strawberry cheesecake for dessert.

Tuesday 20 November • 7:00 pm • \$75.

Around the World

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 including roasted vegetable caponata and zucchini fritters followed by potato gnocchi in a pecorino roasted garlic cream sauce with veal saltimbocca finish the meal with a cappuccino tiramisu for dessert.

Monday 01 October • 7:00 pm • \$75.

Wednesday 14 November • 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 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 for dessert, crema catalana rounds out the night in true Spanish style.

Wednesday 07 November • 7:00 pm • \$75.

Canada Coast to Coast

Food is one of the few things which speaks to all 5 human senses – sight, sound, smell, taste and touch. In this class, we will explore the multicultural and regional diversity that makes our food history here in Canada as appealing as it is unique. We will prepare buttermilk biscuits with seafood chowder, traditional poutine, peameal bacon wrapped Alberta beef filet mignon with maple and smoked bacon baked beans. To finish the evening, we will prepare Nanaimo bars for dessert.

Thursday 25 October • 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.

Tuesday 09 October • 7:00 pm • \$75.

Tuscany

Our Chefs usually save this class for our Culinary Team Building workshops, but we thought you might enjoy it too! In this hands-on culinary adventure you will prepare roasted tomato and onion focaccia (a Paradiso signature!), Ribollita or as we Canadian’s call it Tuscan vegetable soup, we will share the secrets to Paradiso’s potato gnocchi with you along with preparing breaded chicken and roasted vegetable napoleons finish the evening off with a dark chocolate fallen angel cake.

Wednesday 17 October • 7pm - \$75



Gift Certificates
Available