



## 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.

*Paradiso*

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# The Cooking STUDIO

*@Paradiso*

Class Schedule

OAKVILLE January - May 2019



# The Cooking Studio @ Paradiso ~ Oakville Class Schedule

## January - May 2019

### 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 22 January 7:00 pm \$75.**

**Monday 4 March 7:00 pm \$75.**

#### Couples Cooking

Looking for a unique way to celebrate Valentine's Day with your significant other? In our hands-on couple's cooking class we will prepare chilled shrimp cocktail, asparagus bisque, Surf and Turf for two and finish off the evening with molten lava cake for dessert. Best part about this class is that we will wash the dishes for you!

**Monday 11 February 7:00 pm \$200./couple**

**Tuesday 12 February 7:00 pm \$200./couple**

#### Gluten Free

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 Sicilian calamari, white truffle scented wild mushroom risotto, chicken supreme with spiced rubbed potatoes and to finish the evening a dark chocolate fallen angel cake for dessert.

**Tues 12 March 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 favourites like; tortilla Espanola, chorizo spanikopita, croquetas de gambas, along with some new favourites from the world over including crab cake bites, lamb meatballs and chocolate truffles for dessert.

**Monday 18 March 7:00 pm \$75.**

#### Comfort Food

Whether it is something your grandma used to make, or simply food that warms your soul, comfort foods give you that warm and fuzzy feeling. In this class we explore some of the classics like smoked bacon – tomato soup with smoked cheddar grilled cheese sliders, maple glazed meatloaf with ultimate mac 'n' cheese and dark chocolate bread pudding with a bourbon caramel.

**Tuesday 23 April 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 parmesan arancini and zucchini fritters followed by potato gnocchi in a pecorino roasted garlic cream sauce with veal parmesan. We then finish the meal with a cappuccino tiramisu for dessert.

**Monday 28 January 7:00 pm \$75.**

**Tuesday 26 March 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 Pollo al Ajillo, Patatas bravas and salsa verde. We can thank the Mediterranean province for dessert, as crema catalana rounds out the night in true Spanish style.

**10 Wednesday April 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, and bacon wrapped beef filet mignon with maple baked beans. To finish the evening, we will prepare Maple pecan tarts for dessert.

**Monday 25 February 7:00 pm \$75.**

#### Greece

Let the rhythmic bouzouki music transport you to the Aegean Sea. The fragrant aromas of garlic, lemon, 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 with chicken souvlaki, and of course baklava for dessert.

**Tuesday 19 February 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; chicken liver mousse, French onion soup, Ahi Tuna Salad Niçoise, chicken coq au vin, white bean cassoulet and of course crème brûlée for dessert.

**Wednesday 17 April 7:00 pm \$75.**

### Art of Grilling

#### Backyard BBQ

Spring is here and Summer is around the corner, so it is time to fire up the BBQ! In this hands-on class we will prepare grilled breads with assorted BBQ dips, orange-horseradish prosciutto wrapped shrimp, our very own Paradiso burger and herb roasted mini red potatoes. We finish the meal with a grilled pineapple cobbler for dessert.

**Tuesday 30 April 7:00 pm \$75.**

#### Tapas BBQ

Looking to spice up your next BBQ? Why not host a Tapas style BBQ! This hands-on class will guide you through home made buns, lamb sliders, balsamic –honey marinated chicken skewers, chipotle pork skewers, green cabbage slaw and Spanish chili prawns.

**Tuesday 07 May 7:00 pm \$75.**

#### Ultimate Grill

Fire up the BBQ! This class will guide you through simple grilling recipes that are quick and easy. The menu will consist of grilled crostini with tomato salsa, grilled chicken brochettes with cucumber salsa, grilled Atlantic salmon with mango and rum salsa, warm potato salad and finally a grilled fruit puff pastry mille-feuille.

**Tuesday 14 May 7:00 pm \$75.**