



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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Paradiso



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The Cooking STUDIO



@Paradiso

Class Schedule

BURLINGTON Winter/Spring 2018



The Cooking Studio @ Paradiso ~ Burlington Class Schedule

January ~ May 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 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 for dessert.

Tuesday 23 January • 7:00 pm • \$75.

Tuesday 06 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!

Tuesday 06 February • 7:00 pm • \$200./couple

Monday 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 banana-caramel milk chocolate mousse with dark chocolate brownies for dessert.

Tuesday 13 March • 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.

Monday 19 March • 7:00 pm • \$75.

Fish and Shellfish

If you love fish and shellfish, this is the class for you! Whether you want to learn how to buy and cook fish and shellfish or you are looking for great new recipes, our team will guide you through a seafood feast of crab cakes, ceviche, coquilles saint jacques, Moroccan poached salmon with wilted spinach, and the evening with our famous fallen angel cake for dessert.

Tuesday 24 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 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 29 January • 7:00 pm • \$75.

Tuesday 27 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 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.

Tuesday 10 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, peameal bacon wrapped Alberta beef filet mignon with maple and smoked bacon baked beans. To finish the evening meal we will prepare Nanaimo bars for dessert.

Monday 26 February • 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 21 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; Herbes de Provence Chèvre Soufflé, Ahi Tuna Salad Niçoise, Gnocchi Parisian, Red Wine Braised Rabbit and of course Crème Brulée for dessert.

Wednesday 18 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 glazed bacon wrapped scallops, BBQ chicken supreme with ancho-honey glaze, orzo salad and grilled vegetables finished the meal with a grilled fruit martini and vanilla anglaise for dessert.

Tuesday 01 May • 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 grilling pizza, orange and horseradish marinated shrimp, chipotle pork skewers, mango glazed bacon wrapped scallops, blackened beef satay's and balsamic and honey marinated chicken skewers.

Monday 07 May • 7:00 pm • \$75.

Ultimate Grill

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 puff pastry mille-feuille.

Tuesday 15 May • 7:00 pm • \$75.

Gift Certificates
Available