



## HANDS ON CLASS MENU IDEAS

We do our hands-on classes at our production kitchen – 5321 4 St. S.E. It's an industrial area so parking isn't a problem. Our production kitchen is stainless steel tables & white tile walls, there are stools but no official dining area it will be casual dinner style.

When people arrive, we serve a glass of wine and/or beer with a few hors d'oeuvres before we begin. Chef Judy will gather the group and review the recipes with the group. Participants will break into teams to work together to build the food. When the food has been cooked, participants will present their dishes. Everyone will have more wine to enjoy with all the wonderful food that has been prepared.

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**\$85.00 – \$100.00 per person**

Approximate prices depending on choice & quantity per item.  
GST, delivery, pick-up fee and gratuity not included.

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### Included in the price:

- One on one instruction with Executive Chef Judy Wood
- Choose a few things from the lists provided or work with Chef Judy to develop a menu for your class.
- 1/3 of a bottle of wine per person
- 3 hours of instruction time
- A copy of the recipes
- There is a charge of around \$25.00 per bottle (or whatever we have purchased for the event if more is consumed. We can also organize beer or you can bring your own)
- Non-alcoholic drink available
- Prices will vary depending on the number of people booked



## HORS D'OEUVRES / TAPAS IDEAS

- Leek & Brie Tarts
- Chicken Satays with a Curry Peanut Sauce
- Goat Cheese and Honey Tarts
- Seared Scallops on Corn Fritters  
with Caper Dill Cream
- Miniature Salmon Cakes
- Basil Stuffed Shrimp Wrapped in Prosciutto
- Beef Satays with Ginger Garlic Sauce
- Sesame Chicken Wings
- Grilled Lemon Prawns
- Chorizo & Roasted Red Pepper Quesadillas
- Seared Duck Breast with  
Portabello Mushrooms in Filo
- Rustic Tarts with Chicken & Caramelized Onion
- Mini Crab Cakes with Fresh Dill Sauce
- Beef Tenderloin with Cambazola On Crostini
- Flat Bread with Fig & Prosciutto
- Mini Quiche with Crispy Prosciutto & Asiago
- Beef Tenderloin Crostini with Seared  
Mushrooms & Truffle Oil
- Risotto Spoons with Herb Prawns
- Mini Yorkshire Puddings with Beef Tenderloin  
& Cognac Sauce
- Mini Baked Potatoes Stuffed with Gruyere
- Crab, Roasted Artichoke & Baked Brie Dip
- Mediterranean Dip with Baked Pita Chips
- Corn Fritters with Tzatziki Dip
- Tempura Beans with a Mustard Dip
- Rustic Caramelized Onion & Goat Cheese Tarts
- Mushroom Ragout Toasts
- Crab Croquettes with A Bruschetta Dipping  
Sauce
- Tortilla Prawns with A Green Salsa Dip
- Mini Caramelized Onion & Cheese Focaccia
- Gruyere Cheese Gougère
- Salad Rolls with Chicken, Prawn or Vegetarian
- Prosciutto & Asiago Cheese Twists
- Smoked Salmon Potato Pancake
- Scallops with a Roasted Red Pepper  
& Lemon Salsa
- Chicken & Fresh Corn Salsa on a Tortilla Crisp
- Maple Roasted Salmon on a Lemon Thyme  
Potato Pancake
- Seared Duck Breast with Corn & Chive Fritters
- Pizzette With Fontina Cheese
- Cheddar & Onion Galettes
- Shredded Chicken & Almond in Filo
- Cauliflower & Caramelized Onion Tarts  
with Truffle Oil



## TAPAS / SMALL PLATE IDEAS

Scallop Provençale, Salmon En Croute  
Shrimp Toasts with Roasted Red Pepper Rouille  
Goat Cheese Tarts with Fresh Thyme & Honey,  
Slow Roasted Tomato Tart with Aged Cheddar  
Fig & Prosciutto Flatbread  
Fresh Homemade Ricotta Cakes  
with Tomato Salad  
Panzanella Salad  
Ribollita Soup, Sweet Squash & Faro Soup  
with Slow Roasted Tomatoes  
Farmhouse Stuffed Pasta Soup, Italian Meatball  
Soup, Spicy Thai Shrimp Soup  
Roasted Cauliflower Risotto with Mushroom  
& Truffle Ragù  
Pappardelle with Sausage  
& Roasted Pepper Ragù  
Creamy Bolognese with Fresh Linguini  
Pasta Stuffed with Homemade Ricotta  
& Simple Tomato Sauce with Basil  
Gnocchi with Fresh Sage & Brown Butter  
Italian Meatball with Simple Tomato Sauce  
& Fresh Pasta  
Beef Bourguignon with Smashed Potatoes  
Beef in a Mushroom Port Sauce  
wrapped in Crepes  
Chicken Supreme Stuffed with Boursin  
served with a White Wine Sauce

Spiced Braised Lamb Shanks with Roasted  
Shallot Mashed Potatoes  
Duck Breast a L'orange With Warm Lentils with  
Walnut Oil  
Roasted Chicken Breast Wrapped  
with Fresh Sage & Prosciutto  
Chicken or Pork Parmesan with a  
Simple Tomato Sauce  
Fennel Roast Pork Loin with Caramelized  
Garlic & Pecorino Sauce  
Prosciutto & Gruyere Stuffed Chicken Breast  
with Spicy Marinara Sauce  
Coq Au Vin  
Chicken Stew with Roasted Peppers  
Mustard Basil Chicken with Lemon Potatoes  
Italian Skillet Chicken with  
Tomatoes and Mushrooms  
Spinach Gnudi with a Creamy Mushroom Sauce  
Risotto with Butternut Squash  
& Crispy Pancetta  
Balsamico Roast Chicken & Potatoes  
Bianca Lasagna with Chicken & Pesto  
Chicken and Pork Meatballs with  
Roasted Fennel and Pine Nuts  
in a Spicy Tomato Sauce



## DESSERT IDEAS

Mini Crème Brulée

Chocolate Mousse

Mini Lemon Tarts

Mini Apple Crumble Tarts with Caramel Sauce

Mini Fresh Fruit Tarts

Chocolate Truffles Cakes

Mini Lemon Meringues Tarts

Chocolate Pot De Crème

White Chocolate Pot De Crème

Warm Bread Pudding with a Praline Sauce

Vacherin with Raspberry Sorbet  
& Fresh Raspberries

Profiteroles with Pastry Cream  
& Chocolate Sauce

Mini Chocolate Truffle Cakes with Salted Caramel Sauce

Pear Normandy Tart with Crème Anglaise Sauce

Butterscotch, Chocolate or Toasted White Chocolate Pot Au Crème

Apple Cake with Crackle Meringue

Lemon Crostata

Almond & Orange Olive Oil Cake

Caramel Budino With Salted Caramel Sauce

Chocolate Panna Cotta

Tiramisu