

# **kitchen** PARTIES are **ALWAYS** the **BEST!**



**HOST YOUR NEXT PRIVATE PARTY  
OR CORPORATE EVENT  
IN OUR FABULOUS NEW KITCHEN!**

We offer customized cooking classes or dinners for your group, including instruction, demonstration or hands-on participation, a gourmet chef, service staff, a sommelier, and of course - a lot of delicious food!

A very unique and entertaining experience  
for your next...

Birthday Party, Dinner Party,  
Wedding Shower, Family Reunion,  
Staff Party, Team Building Experience or  
Special Holiday Event.

## **THE DETAILS:**

We require a minimum of 18 participants, hands-on classes have a maximum capacity of 24 and sit-down dinner presentations are a maximum of 42. The cost per participant starts at \$90.00. This includes a personalized menu, chef, service staff for 3 hours (after that, the staff charges are \$30.00 per person per hour). Your menu is paired with wine chosen by Metrovino, at an extra charge.

We have select dates available; to secure the date we require a \$500.00 deposit.

There is a 5 day cancellation policy on all private events.

**To discuss our services, please call...**

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**[www.cookbookcooks.com](http://www.cookbookcooks.com)**

Here are a few sample menus  
that have wowed some previous private parties...

**OPA! GREEK VILLAGE FESTIVAL**

Tsatziki and Hummus  
Saganaki with Olive Oil and Lemon  
Slow-Braised Lamb with Oregano Potatoes  
Greek Salad  
Classic Cinnamon-Scented Moussaka  
Shakeh's Baklava

**ITALIA CIAO!**

dee's Flatbread with Fresh Tomatoes, Basil, Asiago and Green Onions  
Grilled New Carrots and Asparagus in Sherry Vinaigrette  
Risotto Scented with Rosemary and Asiago  
Chicken Stuffed With Chevre, Roasted Garlic and Herbs  
Arugula with Parmesan Crisps and Lemon Vinaigrette  
Marsala-Scented Zabaglione with Seasonal Fruit and Biscotti

**MODERN ALBERTAN**

Piquillo Peppers stuffed with Chevre and Caramelized Cippolini Onions  
Pea Soup with Mint or Basil  
Alberta Sweet Potato Latkes with Caper Aioli and Hot-Smoked Trout  
Braised Duck Legs  
Rosie's Citrus Shortbread  
Amaretto Nut Truffles

**THAI WITH A TWIST**

Spring Rolls with Duck and BBQ Pork in Glass Noodles with "Street Sauce"  
Potstickers in Two Styles with Three Dips  
Salad Rolls Stuffed with Cilantro and Noodles  
Stuffed Chicken Wings with Hot Dip  
Prawns on Rice Sticks with Tamarind Lemongrass Sauce  
Pavlova with Mango, Pineapple and Orange Compote and Ginger-Spiked Yoghurt Cream

**FUSION**

Vegetarian Potstickers  
Turkey Potstickers  
Tracy's Curry Two Ways (Chickpea and Shrimp)  
Mixed Greens with Caramelized Nuts, Triple Citrus Vinaigrette and Citrus and Ginger Threads  
Cider-Poached Pears with Cider Syrup and Cookies

**EAST INDIAN**

Vegetable Pakoras with Mint Chutney  
Baby Greens with Cucumber Raita, Cilantro-Infused Vinaigrette and Pickled Root Vegetables  
Pan-Steamed Salmon with Curried Spinach and Chickpeas  
Tandoori Chicken  
Persian Pilafa  
Chai-Spiced Crème Brulee or Panna Cotta  
Gougeres with Cumin and Feta  
Lamb Shoulder braised with Olives, Mint and Berber Spices  
Couscous with Ginger, Mustard Seed and Leeks  
Mixed Greens with Duck, Mango Salsa and Citrus Vinaigrette  
Cherry Seduction