

## Kitchen parties are always the best!



Private cooking classes  
Corporate kitchen parties  
or a dinner party for 20 of your closest friends!



We offer customized cooking classes or dinners for your group, including instruction, demonstration or hands-on participation, a gourmet chef, service staff, 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 are happy to offer two kitchen studios to accommodate a variety of group sizes. Our bistro kitchen is designed to accommodate a minimum of 12 participants and a maximum up to 24. Our kitchen studio, a larger space, that will host a minimum of 18 participants and a maximum of up to 42 people. We have select dates available; to secure the date we require a \$500.00 deposit. There is a one week cancellation policy on all private events.

To discuss these services, please call...

Cathy Cuthbertson, private class coordinator, direct line: 403-265-8192, or email: [cathy@cookbookcooks.com](mailto:cathy@cookbookcooks.com)

THE COOKBOOK CO. COOKS

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

OPA! GREEK TAVERNA MENU

Tzatziki and Hummus  
Saganaki with Olive Oil and Lemon  
Slow-Braised Lamb with Oregano Potatoes  
Classic Greek Salad  
Baklava

ITALIA CIAO!

Flatbread with Fig, Gorgonzola and Prosciutto  
Hand-made Gnocchi with Fried Sage Brown Butter and Parmesan  
Chicken Stuff with Chèvre, Roasted Garlic and Herbs  
Grilled Vegetables in a Sherry Vinaigrette  
Arugula with Parmesan Crisps and Lemon Vinaigrette  
Vanilla Panna Cotta with Orange Apricot Biscotti

MODERN ALBERTAN

Agria Potato Blinis with Smoked Trout, Horseradish Crème Fraiche and Chives  
Salad of Beets, Fairwinds Farm Goat Cheese and Micro-Greens  
Spiced Carrot Soup with Maple Croutons  
AAA Alberta Beef Strip Loin, Shallot Jus, Wilted Swiss Chard and  
Warm New Potatoes with Fresh Herbs  
Profiteroles with Saskatoon Berry Ice Cream and Chocolate Sauce

THAI WITH A TWIST

Spring Rolls in Glass Noodles with "Sweet Chili" Sauce  
Lemongrass Pork Satay with Pineapple Peanut Dipping Sauce  
Duck Confit and Plum Salad with Ginger Vinaigrette  
Tom Yam Prawn Soup  
Pad Thai  
Thai Stir-Fried Beef with Mint  
Coconut Rice  
Street-Style Banana Crêpes with Chocolate Sauce

EAST INDIAN

Vegetable Pakoras with Mint Chutney  
Pan-Steamed Steelhead Trout with Curried Spinach and Chickpeas  
Butter Chicken with Raitas, Relishes, Naan Bread and Basmati Rice  
Aloo Gobi—Potato and Cauliflower Curry  
Spicy White Radish and Cucumber Salad  
Chai-Spiced Crème Brûlée

MARVELOUS MORROCAN

Moroccan Bread Salad with Grilled Peppers and Tomatoes  
Leek and Yoghurt Soup with Dried Mint  
Rice Pilaf with Saffron  
Couscous with Peas, Cumin and Yoghurt  
Halibut with Sweet Onions, Ginger and Saffron  
Chickpea and Cauliflower Salad with Preserved Lemon  
Lamb Tagine with Prunes  
Lemon and Rose Posset with Pistachio Tuile