



ON THE CORPORATE SIDE

Instead of searching for a restaurant to hold your Corporate Team Building, Get Together or Barbeque, why not visit Cook Gourmet. We offer a private chef and a spacious and personal setting for your clients or team building events. Create an event everyone will be talking about and let Cook Gourmet take care of the rest. Call us at 905-403-0059 or visit our award-winning website www.cookgourmet.ca for more details.

About Cook Gourmet

Cook Gourmet is tucked away in a private and spacious setting in South Mississauga and has played host to a variety of culinary special events designed to educate and entertain. Some of the best in communications, public relations, business, television and private clientele have made us the venue of choice when they are seeking *the* environment that provides state-of-the-art equipment with the warmth and intimacy of home.

Founded by Robert Bateman's Personal Photographer and Executive Chef Patricia Corsini, Cook Gourmet boasts a magnificently designed gourmet kitchen with a bevy of culinary tools and products sure to please your most discerning "Inner Chef". The Cook Gourmet staff is at your service to assist you in customizing an event to your exacting specifications. Gather your team to learn, bond, celebrate and most importantly, enjoy!

Team Building Events

Your guests don aprons and are guided through the hands-on preparation of a team spirited culinary event. Small groups prepare different courses and then dine and celebrate together. The menu is customized to the group's tastes and we can accommodate any special dietary requests. Classes \$125pp.

SCHEDULED CLASSES

Think Spring & Summer! Join us for a culinary evening of hands-on classes. We'll offer you a healthy dose of fun and laughter while you prepare and enjoy the season's best! Select a class, bring along your friends or family and enjoy the welcoming of Spring. It's a special event. Watch out – these classes fill up quick!

HONEY

Friday, February 12th \$99pp 7-9:00pm
Cuddle up with a stoke on the fire, a filled glass and a rumble of culinary delights to take you into a smooth Valentine's Dinner. Join us!

MULTI-CULTI

Thursday, February 25th \$99pp 7-9:00pm
Thai cuisine with a street sensibility such as Ping Gai Chicken in Sweet Ginger Dipping Sauce & Hoisin Chili Sauce, Fried Peanuts with Asian Flavours, Singapore Shrimp Satay with Garlic Sauce, Aromatic Coconut Rice with Green Onion & Shallot, Grilled Salmon with Baby bok Choy, Ginger & Garlic, Thai Style Chicken Soup with Basil, Red Curry Beef & Bok Choy Stir and a sweet finish of Cognac-Glazed Apricots with Cinnamon & Spice.

REDHEAD IN BED

Wednesday, March 31st \$99pp 7-9:00pm
Jump into Spring with a couple of Options and a Redhead in Bed Cocktail, Roasted Beet Salad with Ricotta Salata, Spring Pea Risotto, Panko & Ginger Crusted Chicken with Stir Fried Vegetables & sweet & sour Mustard Sauce, Roasted Salmon with Pearl Barley & Parsley Coulis, Honeyed Ham with Pears and a sweet finish of Panna Cotta with Lemon-Thyme Peaches.

GIRL'S NITE OUT - A Big Easy Party

Friday, April 16th \$99pp 7-9:00pm
Ladle out some colour this Summer and smell the summer breeze unfold – with a snap, prepare these great hors d'oeuvres or starters and watch the sun simply set! Entertain with Goat Cheese Mousse with Red-Wine Caramel, Grilled Shrimp Skewers with Mango and Chile, Nori & Five-Spice Chicken with Ginger Mayonnaise, Garlic-mustard grilled beef skewers, Edamame with Chili Salt, Crab Cakes with Garlic & Cucumber Relish, Mini Chicken B'steeyas, Mushroom & Bacon Dip, Queso Fundido with Chorizo, Rose Water Panna Cotta & Zinfandel Sangria! It's Cool by the Pool!

GIRL'S NITE OUT - A Big Easy Party

Saturday, April 17th \$99pp 7-9:00pm
Ladle out some colour this Summer and smell the summer breeze unfold – with a snap, prepare these great hors d'oeuvres or starters and watch the sun simply set! Entertain with Goat Cheese Mousse with Red-Wine Caramel, Grilled Shrimp Skewers with Mango and Chile, Nori & Five-Spice Chicken with Ginger Mayonnaise, Garlic-mustard grilled beef skewers, Edamame with Chili Salt, Crab Cakes with Garlic & Cucumber Relish, Mini Chicken B'steeyas, Mushroom & Bacon Dip, Queso Fundido with Chorizo, Rose Water Panna Cotta & Zinfandel Sangria! It's Cool by the Pool!

SUNSHINE EN PROVENCE

Wednesday, April 28th \$99pp 7-9:00pm
Paris is universal and a victim of success. Here is a bistro style menu and remember, in France, bistro doesn't really mean anything more specific than "casual"; but with a French flair and of course, the love of France – Shrimp Salad with omelette, toasted peanuts & honey basil dressing, French red onion soup with manchego, Spring Asparagus with garlic aioli, Potatoes with sour cream & dare we say, bacon, Cauliflower Risotto with Brie, Salmon a la Nage, Sautéed Chicken with asparagus, spring onions & parsley tarragon gremolata, and White chocolate grapes with a brandied fig vanilla classic. Touché!

SOME LIKE IT HAUTE!

Friday, May 7th \$99pp 7-9:00pm
Hot fun in the Summertime! Set the tone with this fantastic and unabashed celebration of everything good about Summer. Start with Grilled Shrimp with spicy fresh pepper sauce, Cumin grilled sea scallops with chick-pea salad and red pepper tahini vinaigrette, Grilled spice rubbed Vidalia onions, Garlic-mustard grilled beef skewers, Red potato and green bean Salad, Spanish spiced chicken with mustard sauce, Pork tenderloin crusted with green onion, jalapeno and ginger, and a Haute tin roof sundae – Giddy Up!

COVER THE CUE

Friday, May 14th \$99pp 7-9:00pm
Cover the Cue and walk away. Don't peek - if you're lookin, you aren't cookin. So, we're grillin with a New Orleans-Style BBQ Shrimp with Orzo & summer Veg, Lemongrass Beef Satays with cucumber relish, Chicken Satays with asian peanut sauce, Multi Seafood packets with a splash of white, Sausage Risotto with Spring Greens, Bourbon Pork Chops with volcanic applesauce, Asparagus Salad with Parmesan Dressing, Jamaican Jerk pork tenderloin with North Carolina Coleslaw, Rum Smoked Salmon and Sliced Strawberries with Grand Marnier Zabaglione. Down, boy, down!

THE GRILL OF IT ALL

Thursday, June 10th \$99pp 7-9:00pm
For the thrill of it all, grill up some Portobello Mushrooms with spinach & manchego cheese, Couscous Salad with Green Onion Vinaigrette, Grilled Peppers with Buffalo Mozzarella & Caper Basil Vinaigrette, Green Beans with Red Onion & Mustard Seed Vinaigrette, Garlic Red Chile Thyme Marinated Shrimp, Smoky & Fiery Steak with Avocado Oregano Relish, Pork Tenderloin Crusted with Green Onion, Jalapeno & Ginger and Grilled Pineapple with Rum, Ginger and Lemon Grass Syrup, and then take a bow!

ALL SUMMER LONG

Friday, July 23rd \$99pp 7-9:00pm
All Summer long and we're only half-way through so sit back and take in the long days. Dine early with a Tangerine Margarita, Crab Cakes Corn with Mango Green Onion Relish, Grilled Asparagus & Mushroom Salad with Toasted Pecans & Red Chile-Mustard Vinaigrette, Tamarind Cracked Black Pepper Glazed Chicken with Avocado Tomatillo Relish, Filet Mignon with Ancho Mushroom Sauce, and two sweets to heaven – Lime-Vanilla Creme Brulee and White Chocolate Grapes.

HOST YOUR OWN PRIVATE CULINARY EVENING

It's simple! CHOOSE a date, INVITE some friends and CREATE your own PRIVATE CULINARY EVENT. Work with our resident chef to conjure an incredible culinary evening with hands-on cooking instruction, technique and of course, the tasting.

And don't forget – If you book a group of 13 or more, you arrive for FREE! It's Easy! Simply call for details.

TO REGISTER

Call **905-403-0059**, email cookgourmet@rogers.com or register on line at www.cookgourmet.ca.

Payment must be made in full upon booking. Classes are non-refundable and non-transferrable to another class. If you are unable to attend, you may arrange to have someone take your place, and notify Cook Gourmet. Cook Gourmet reserves the right to cancel a class with full reimbursement.

If you are part of our mailing list and do not wish to receive the brochure, please send us an email at cookgourmet@rogers.com and we will take your name off of our circulation immediately.



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COOK GOURMET



SPRING & SUMMER 2010

We find inspiration in each season's ingredients to bring you our cuisine. It is knowing what creations will delight, and what is fresh. And we offer you an abundance of fun along the way. Learn to Cook Gourmet!

CORPORATE TEAM BUILDING EVENTS
SCHEDULED CLASSES
CHEF PREPARED DINNER PARTY
"HOST YOUR OWN CULINARY EVENING"
COOKING CLASS DINNER PARTY
CATERING

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