

fall and winter 2011



cook gourmet

**CORPORATE TEAM BUILDING
HANDS-ON CLASSES for Individuals
"AN EVENING WITH YOUR OWN PERSONAL CHEF"
COOKING CLASS Dinner Party
FULL SERVICE CATERING
GIFT CERTIFICATES**

It's Autumn – leaves flushed red and gold; the smell of wood smoke in the breeze. It's Fall's remaining days so do join us for a culinary evening of hands-on classes. We'll offer you a healthy dose of fun and great recipes too! Select a class & enjoy the welcoming of Autumn.

Hands-On Classes for Individuals

All classes \$95pp, 7:00 - 9:00 pm. Bring a friend and save \$5!

California With A Splash

Wednesday, August 31st

Who wouldn't get carried away with a view of the Pacific, and Orange-Infused Beets with Onion Puree, Grilled Fillets with Caponata, Glazed Chicken & Cucumber Cherry Salad, Grilled Pork w/ Cilantro Sauce, Couscous w/ Squash & Parsley Butter, Yellow Tomatoes in Pistachio Relish & Olive Oil Cake with Berries, and a Cab Splash!

Open Season

Friday, September 23rd

It's the First Day of Autumn & through the woods we go to a Thanksgiving table laden with an indulgent feast of Melted Leeks & Fennel with Olives & Chevre, Warm Mushroom Salad with Aged Cheddar, Apple-Butternut Squash Soup, Pork Tenderloin w/ Pear, Butternut Squash with Shallots, Saffron Chicken with Orzo and Tomatoes, Baby Carrots with Chile & Orange Glaze, Roasted Pears with Cranberries & White Chocolate Drizzle & Caramel Apple Twists.

Thanksgiving Holiday Fare

Tuesday, October 4th

It's Thanksgiving! Family and good friends have arrived and we're offering Camembert with Mache Salad, Sweet Potato Soup w/ Buttered Pecans, Haricot Verts with Roasted Fennel, Tangerine-Glazed Carrot Ribbons, Creamy Mash with Goat Cheese, Turkey Breast with Cremini & Pancetta, and Chocolate Fruit Phyllo Purses with Caramel-Cinnamon Sauce.

Kids & Teens Haunted Halloween

Saturday, October 22 10-12noon or 2-4pm Ages 5 to 18, \$40 pp

We're rolling in pumpkins & decorating edible haunted houses. Drop off your kids for some great fun this Halloween! Dress in black or orange! All decorations are supplied and kids take home their creation – gift wrapped! Watch out – these classes fill up quick!

Girl's Night Out

Thursday, November 10th or Friday, November 11th

It's a Party That Pops - Keep your cool while entertaining guests with these unexpected twists on crowd pleasing Hors d'Oeuvres. The recipes will take you right into your Holiday Parties. Sensational Plating. Simple Prep. Stress Free Entertaining. Ready, Set, Party!

Tip: Here's a great Gift Certificate for your Special Someone this Christmas

It's The Most Wonderful Time...

Monday, November 21st

At this time of year, elevate your step ever so slightly and ease in with a Sparkling Santa, Bocconcini & Peach Apps, Steamed Mussels with Sausage & Fennel, Watercress Salad with Port-Marinated Figs & Onions, Carrot-Ginger Soup with Chile Butter & Roasted Peanuts, Beef Tenderloin with Mustard Cognac Sauce, Creamy Mash w/Mascarpone and Caramel Apple Twists. Wonderful!

Ring In The New Year!

Monday, December 5th

Celebrate the change of Seasons with a menu that's simple & sophisticated. Cozy up to Warm Goat Cheese Toasts w/Rosemary & Honey, Wild Mushroom Soup with a Hint of Cognac, Balsamic Roasted Acorn Squash with Hot Chiles & Honey, Caramelized Red Onion and Fresh Cranberries, Pork Medallions with Mustard-Chive Sauce and a Sweet finish of Roasted Bosc Pears with Pomegranate.

Fresh Start

Friday, February 10th, 2012

It's Valentine's Day but don't feel you need to be captured in romance to celebrate this Valentine's Day – bring a friend or family, and enjoy simply sharing and cooking together to create a wonderful 5-course menu. Dine in great company this Valentine's Day!

Love Actually

Saturday, February 11th, 2012

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. Cooking together is the finest way to say "Be Mine"!

On The Corporate Side

Instead of searching for a restaurant to hold your Corporate Team Building or Get Together; visit Cook Gourmet. We offer a private chef and a spacious and personal setting for your team. 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.

An Evening With Your Own Personal Chef

Our place or yours! 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, techniques and of course, dining! It's Easy! Simply call to get started! (Cook Gourmet assists with all dietary restrictions.)

To Register

Call 905-403-0059 or email cookgourmet@rogers.com. 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. 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 this brochure, please send us an email to cookgourmet@rogers.com and we will take your name off of our circulation immediately.

www.cookgourmet.ca