

VIRTUAL EVENTS

FALL/WINTER 2023-2024

Our virtual cooking events are a proven recipe for success!

→ To book an event, just follow these 4 simple steps:

① Details. Connect with our coordinator and set your special event's date and time.

② Format. Choose from the following options:

LIVE DEMO

(up to 1-hour)

Watch your chef prepare
1-2 dishes, recipes
shared during the event

HANDS - ON

(90-120 minutes)

Prepare dishes along with
your chef, recipes and
shopping list included

HAPPY HOUR

(1-hour)

Prepare 2 items (dish & beverage)
with your chef, recipes and
shopping list included

WELLNESS EVENT

Inquire to learn more

③ Choose your menu, we have paired items that compliment each other.

④ Share your event details and zoom meeting login with your team. Log on.



VIRTUAL COOKING EVENT MENU

Fall/Winter/Holiday 2023

Savory Pairings, Mix a Savory and a Sweet, Desserts,
Cocktails, Appetizers

SAVORY PAIRING MENU

Beef, Salmon or Mushroom Wellington

Green Bean & Walnut Salad with dijon mustard & crème fraiche *(gf, v)*

Chicken Provencal with red peppers, olives & garlic

Garlic Parmesan Roasted Sweet Potatoes or Yukon Potatoes *(gf)*

Oven-Baked Chicken or Sole Piccata with capers & meyer lemon

Parsnip Sage Risotto (made with parsnips in place of rice) *(gf)*

Pan-Fried Lamb Steaks with thyme, garlic & mustard-wine sauce *(gf)*

Roasted Mixed Vegetables with herbs *(gf, v, vegan)*

Pizza with homemade dough, Pesto, Tomato Sauce & toppings

Mixed Greens Salad with French vinaigrette *(gf, vegan)*

Pork Tenderloin with lemon, rosemary & sage brown butter *(gf)*

Pureed Root Vegetables with scallions *(gf)*

Salmon or Steak au Poivre *(gf)*

Hasselback Potatoes or Zucchini with orange zest & spices *(gf, v)*

Stuffed Delicata with couscous, cranberry & almonds *(vegan)*

Mushroom Pate with garlic crostini *(v)*

HOLIDAY CLASSES

Turkey Dinner & Sides (2.5 hour event, please inquire about pricing)

- Turkey Breast OR Thighs with gravy OR Baked Mushroom en Papillote *(v)*
- Pick two sides: Sweet Potato Purée, Cranberry Chutney, Roasted Brussels Sprouts with Bacon, Classic Bread Stuffing, Green Beans with Almonds, Mini Pumpkin or Apple Pie

Winter Holiday Dinner & Sides (2.5 hour event, please inquire about pricing)

- Seared Duck Breast or Portobello Mushroom with balsamic reduction OR Seared Scallops in butter & garlic
- Pick two sides: Sweet Potato Bourbon Puree, Brussels Sprouts with bacon & pearl onions, Butternut Squash Risotto, Green Bean & Walnut Salad

Brunch

- Classic brunch with a mix of savory or sweet options (contact us for details)

gf: gluten free v: vegetarian



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Desserts - Shorter Cooking Time

Apple Mini Pie with store-bought dough (*v, gf option*)
Chocolate Avocado Mousse (*gf, v*)
Chocolate Date-Caramel Cups (*df, gf*)
Clafouti - Choice of Apples, Pears, & Brie or Cranberry & Orange (*v*)
Granola Cluster Cookies
Lemon Shortbread Cookies (*gf option*)
Mini Pumpkin **or** Apple Pie (*gf option*)

Desserts - Longer Cooking Time

Chocolate Lava Cake with berry coulis & whipped cream (*v*)
Chocolate Truffles (*gf*)
Coconut Macaroon Tarts with seasonal fruit (*v, gf option*)
Gingerbread People with icing (*gf*)
Holiday Cupcake with icing (*gf*)

Cocktail/Mocktail with an Appetizer

Classic Cocktails
Blood Orange Coconut Mocktail
Blueberry Mint Mojito Mocktail
Ginger Turmeric Mocktail
Strawberry Lemon-Lime Mocktail

Beef or Lamb Keftas with tomato jam (*df, gf*)
Brie en Croute with apricot jam and rosemary (*v*) Bruschetta
with seasonal vegetables (*v*)
Mixed Vegetable or Mushroom Kebabs with herbed pesto (*gf, v*)
Socca with confit tomatoes and olives (*gf, v*)
Spanish Tortilla with chorizo and potato (*gf, v*)
Spiced Nuts (*vegan*)

gf: gluten free v: vegetarian