



Choose Sorrentino's Cooking Classes for an unforgettable corporate team-building event. Our hands-on cooking classes are an excellent way to get together and bond outside the workplace. It is perfectly suited for corporate team building activities, holiday parties, stagettes or any company event. We can accommodate groups of up to 36 people at our Caffè Sorrentino kitchen on 109th Street and 107th Avenue. Larger classes are held at Sorrentino's West or Bistecca location (day-time only).

Arriving at the corporate cooking event

Upon arrival, guests are encouraged to mingle, meet the chef, and peruse the available merchandise. Guests have an opportunity to purchase any of the merchandise at this time or after dinner. They will find cooking stations outfitted with kitchen equipment and tools, fresh produce, and tables set for a sit-down dinner.

Cooking in a restaurant kitchen setting

After all the guests have arrived, Sorrentino's Chef will do introductions and divide the class into teams, either predetermined by the client, or chosen by the chef. Once at the working stations, the guests will put on their aprons, wash up and the chef will introduce the menu and put the teams to work.

Time to savour the fruits of your labour

At the completion of the corporate cooking class session, the teams will proceed to sit down and enjoy the three or four course (price dependent) gourmet meal they have just prepared. Wine tastings will be with each course throughout the evening.

Wine

Wine tastings will be a 3 ounce pour. Additional wine and cocktails will be available, priced individually.



Thank you for your interest in Sorrentino's Cooking Classes!

Below you will find samples of our menus for Private Group Cooking Classes. Please note that we can customize menu options and themes to suit your group's interests. We accommodate food allergies and dietary restrictions upon request.

STANDARD CLASSES

(10 People Minimum on Weekdays, 14 on Friday & Saturday)

Menu #1 (Recipe Booklet Included) \$90 per person (\$108.68 after gratuity and gst)

Salad: Insalata Sorrentino with balsamic dressing (Wine Tasting)

Main Dish: Chicken cacciatore with tomato sauce (Wine Tasting)

Side: Seasonal vegetables

Dessert: Berries and Galliano

(menu can be made vegetarian & gluten free)

Menu #2 (Recipe Booklet Included) \$90 per person (\$108.68 after gratuity and gst)

Salad: Caesar salad with house-made dressing (Wine Tasting)

Main Dish: Pork tenderloin with salsa verde (Wine Tasting)

Side: Seasonal vegetables

Dessert: Chocolate Fondue

(menu can be made vegetarian & gluten free)

Menu #3 (Recipe Booklet Included) \$100 per person (\$120.75 after gratuity and gst)

Appetizer: Wild Mushroom and truffle bruschetta (Wine Tasting)

Salad: Panzanella, tomato, onion, olives, EVOO, red wine vinegar, ciabatta bread, cubed Parmigiano

Main Dish: Lemon chicken medallions with white wine butter sauce (Wine Tasting)

Side: Potato gnocchi with tomato cream

Dessert: Tiramisù

(menu can be made vegetarian & gluten free)

Menu #4 (Recipe Booklet Included) \$120 per person (\$144.90 after gratuity and gst)

Appetizer: Gamberi (prawns) Sorrentino (Wine Tasting)

Salad: Chop Salad, romaine, tomato, chickpeas, salame, lemon, mozzarella (Wine Tasting)

Main Dish: Salmon filet with lemon, dill, caper sauce (Wine Tasting)

Side: Risotto with lemon, peas, Parmigiano

Dessert: Red wine poached pears with gelato

(menu can be made vegetarian & gluten free)

Menu #5 (Recipe Booklet Included) \$140 per person (\$169.05 after gratuity and gst)

Prosecco (Sparkling Wine)

Appetizer: Sesame crusted salmon skewers with maple balsamic reduction (Wine Tasting)

Salad: Fennel and beet salad with extra virgin olive oil and lemon (Wine Tasting)

Main Dish: Beef tenderloin with mushrooms and port wine reduction (Wine Tasting)

Side: Creamy polenta

Dessert: Dark Chocolate Tart

(menu can be made vegetarian & gluten free)

AROUND THE WORLD

(10 People Minimum on Weekdays, 14 on Friday & Saturday)

Menu #6 New Orleans (Recipe Booklet Included) \$90 per person (\$108.68 after gratuity and gst)

Appetizer: Shrimp Etouffee (Wine Tasting)

Main Dish: Chicken Diane(Wine Tasting)

Side: Southern Fried Potatoes

Dessert: Beignets

(menu can be made vegetarian & gluten free)

Menu #7 Mexican Street Food (Recipe Booklet Included) \$90 per person (\$108.68 after gratuity and gst)

Item # 1: Pico de Gallo (Wine Tasting)

Item # 2: Salsa Verde

Item # 3: Chorizo con Queso (Wine Tasting)

Item # 4: Pork and Chicken Carnitas

Item # 5: Shrimp and Snapper Ceviche

(menu can be made vegetarian & gluten free)

Menu #8 Hawaii (Recipe Booklet Included) \$90 per person (\$108.68 after gratuity and gst)

Item # 1: Ahi Tuna Poke (Wine Tasting)

Item # 2: Pineapple and Soy Roasted Pork

Item # 3: Crispy Rice Cakes (Wine Tasting)

Item # 4: Kahlua Semifreddo with Macadamia Nuts

(menu can be made vegetarian & gluten free)

PASTA MAKING

(8 people minimum 12 people max)

Menu #10 Basic Pasta Making (Recipe Booklet Included) \$90 per person (\$108.68 after gratuity and gst)

You will take home any additional pasta & sauce made!

Pasta 1: Canelloni

Pasta 2: Tagliatelle

Sauce 1: Bolognese Meat Sauce

Sauce 2: Pomodoro

Filling: Agnolotti Filling

(menu can be made vegetarian)

Menu #11 Stuffed Pasta Making (Recipe Booklet Included) \$100 per person (\$120.75 after gratuity and gst)

You will take home any additional pasta made!

Pasta 1: Cheese Tortellini

Pasta 2: Canelloni

Pasta 3: Ravioli

Pasta 4: Agnolotti

Filling: Meat Filling

Sauce: A sauce will be demoed for you

(menu can be made vegetarian)

APPETIZERS

(10 People Minimum on Weekdays, 14 on Friday & Saturday)

Menu #12 Champagne & Canapes (Recipe Booklet Included) \$100 per person (\$120.75 after gratuity and gst)

Appetizer: Oven Roasted Parmesan Chicken Skewers (Champagne)

Appetizer: Devils on Horseback (Champagne)

Appetizer: Goat Cheese and Sun dried Tomatoes Truffles (Champagne)

Appetizer: Spiced Butternut-Pumpkin Soup Shots

Appetizer: Artichoke Appetizers

(menu can be made vegetarian & gluten free)

Menu #13 Spanish Tapas (Recipe Booklet Included) \$90 per person (\$108.68 after gratuity and gst)

Tapas # 1: Pintxos (Basque Tapas) Prawn and Bacon Brochettes

Tapas # 2: Corazones de alcachofa con queso de cabra y chorizo

Tapas # 3: Barcelona Style Paella

Dessert: Basque Chocolate Mousse & Classic Spanish Sangria

(menu can be made vegetarian & gluten free)

Menu #14 Les Chevaliers (Recipe Booklet Included) \$100 per person (\$120.75 after gratuity and gst)

Appetizer: Goat Cheese and Artichoke Palmiers (Wine Tasting)

Appetizer: Tomato Bisque with Cardamom and Star Anise (Wine Tasting)

Appetizer: Roasted Porchetta (Wine Tasting)

Appetizer: Classic Risotto Milanese

Appetizer: Winter Vegetables with Juniper Berry Gelee

Appetizer: Cappucino Crème Brûlée

(menu can be made vegetarian & gluten free)