

# Corporate Team Building & Private Events

## Interactive Cooking Class and Meal

Our interactive cooking classes are sure to impress!

Join us at one of our private studios for the most unique and delicious experience, customized just for your party.

### Event Format Options:

- **Interactive:** This is our most popular option and is what makes us unique. Our chef will guide your team on the intricacies of preparing their meal from slicing to dicing to plating and, of course, the chef will keep a watchful eye to ensure everything is spectacular (no additional charge)
  - Feeling competitive? Request our **IRON CHEF** style to add a fun, competitive edge to the event! Your group will be split into teams (1 group per course/dish) for a friendly competition judged by our chef for teamwork, leadership skills, plating technique and of course, taste
- **Demonstrative:** The chef will prepare the meal in front of the guests, from start to finish, explaining all the techniques, tricks and sharing personal insight from their own experience
- **Chef Prepared and Served:** Guests will be seated and served the meal

### Pricing:

- \$1,395.00 for up to 10 guests / \$139.50 per each additional guest, plus HST and 18% gratuity
- Includes private venue, chef; arrival platter and full meal
- For a 4-course meal or additional items, add \$18/person
- Please note, price quoted is for up to a 4-hour event (most events are 3-4 hours). For each additional hour, or portion of an hour, a charge of \$100 will apply
- Gratuity is up to your discretion and is always appreciated by the staff
- \*\*For events in November and December on Thursday – Saturday, there is a minimum charge for 15 guests

### Beverages:

- Beverages are charged for based on consumption (see full beverage list below)
- Optional "Bring Your Own Wine" for a corkage fee of \$25/bottle

### Locations:

- Vaughan – 555 North Rivermede Rd, Unit B-5. Off of Highway 7, West of Keele
  - 2 Studios, up to 100 guests together or up to 45 in studio 1 / up to 35 in studio 2
  - Ample, free lot parking
  - Vaughan Map & Directions: [http://thechefupstairs.com/Vaughan/vaughan\\_map\\_directions.html](http://thechefupstairs.com/Vaughan/vaughan_map_directions.html)
- Midtown - 516 Mt. Pleasant, Northwest corner of Mt. Pleasant and Davisville
  - Downstairs studio for up to 35 guests/ Upstairs studio for up to 25 guests
  - Mt. Pleasant Map & Parking Info: [http://thechefupstairs.com/parking\\_and\\_directions.html](http://thechefupstairs.com/parking_and_directions.html)

### Allergies and Food Concerns:

We make this easy for you! You choose a menu for the majority of your group and advise us of any additional allergies, cultural or religious concerns. We make sure to accommodate all restrictions so that everyone enjoys all components of the meal. We are 100% nut and peanut free.

### Menu Styles

We assure you that no matter which menu style you select, no one in your group will leave hungry!

Keep scrolling to see all our menu styles

- **Build Your Own** - Choose from a 3-4 course menu
- **Themed Packages** - Take a trip across the globe with any of our seasonal and themed menus
- **Tapas Style** - Offered for parties of 14 or more, our tapas style events are perfect for these group sizes and create the perfect environment for socializing and bonding

# Build your Own 3-4 Course Menu Choices

On Arrival: Tray of artisan flat breads with chef's house made seasonal dip, olives and cheeses

## First Course Ideas:

For 3 course menus, choose a seasonal salad OR soup

For 4 course menus, choose one of each OR one of the below and a custom vegetarian pasta/risotto

## Salads:

- Roasted Butternut Squash Salad with Pears and Stilton served on a bed of lettuces with a simple Dijon balsamic vinaigrette.
- Mediterranean Salad - mixed greens, figs, apricots, olives and feta with a sherry honey vinaigrette
- Bocconcini cheese with tomato coulis, roasted eggplant, fresh cherry tomato salsa & basil
- Roasted red and yellow beets, granny smith apple salad with feta and a lemon-mint vinaigrette
- Apple and fennel salad with a light champagne vinaigrette

## Soups:

- Wild mushroom soup served in a cappuccino cup with parmesan crisps
- Carrot, apple and Ginger soup, pureed with fresh nutmeg
- Spiced apple and butternut squash (dairy free)
- Vegan corn chowder with roasted corn, topped with pico de gallo
- Cauliflower and Tomato soup (dairy free)
- Seasonal fresh Ceviché with mango pico de gallo and homemade tortilla chips (\$5 extra)

## Main Course Ideas:

- ½ Cornish hen; roasted with a blackberry port glaze; served with root vegetable risotto
- Chicken breast stuffed with roasted red peppers, spinach and boursin cheese with a mushroom béchamel sauce; herb roasted potatoes and garlic sautéed greens;
- Moroccan style chicken breast, stuffed with a selection of dried apricots, dates, raisins, figs and topped with a dried fruit compote, served with root vegetable tagine and couscous
- Risotto - choice of Truffled Wild Mushroom; Butternut Squash; Sweet Pea & Mushroom (Vegetarian)
- Spaghetti alla Carbonara with crisp zucchini and eggplant (Vegetarian without pancetta)
- Seared and roasted beef tenderloin medallions, sautéed mushrooms, haricot verts (French green beans), served with compound herb butter on the side (\$15/person additional charge)
- Flank steak with chimichurri sauce; served with charred corn and black bean rice; sautéed peppers
- Grilled boneless leg of lamb finished with a garlic, herb gremolata; served with sautéed greens and root veg mash (\$10/person additional charge)
- Seafood risotto with a medley of fresh fish and shellfish (\$10/person additional charge)
- Miso glazed salmon with cauliflower puree and Edamame salad
- Seasoned Mediterranean Sea Bass fillet, pan seared, served with sautéed greens and oven roasted tomato couscous
- Catch of the day oven roasted - the Chef will pick the freshest fish (trout, char or Branzino) served with sautéed caramelized onion, corn and cherry tomato faro; seasonal greens

See next page for dessert ideas

### Dessert Ideas:

- Balsamic roasted Pears with honey whipped chevre served with a red wine reduction
- Crepes with fresh berries and brandy infused chocolate
- Deconstructed Tiramisu
- Grilled fruits with organic honey and french vanilla ice cream
- Gluten Free Chocolate torte with fresh berry coulis
- Decadent Dark Chocolate Mousse with fresh berries
- Bananas flambé with chocolate, french vanilla ice cream and organic honey

## Themed Menus

# Feel free to mix and match!

On Arrival: Tray of artisan flat breads with chef's house made seasonal dip, olives and cheeses

### ITALIAN FALL HARVEST

- Saffron Minestrone Soup
- Ricotta-Stuffed Tortellini with Mushrooms, Prosciutto and Peas in a light cream sauce (vegetarian alternative available)
- Deconstructed Tiramisu

### WINTER IN ITALY

- Wild Mushroom Bruschetta\*
  - *\*to include this course, please add \$15 per guest*
- Rustic Tomato Soup with Pesto Drizzle
- Handmade Pappardelle with Slow Braised Chicken Ragu (vegetarian alternative available)
- Stracciatella Gelato

### SPRING IN ITALY

- Summer Bruschetta Trio - Tomato, White Bean and Sweet Pea\*
  - *\*to include this course, please add \$15 per guest*
- Salad - A mix of Portobello and Wild Mushrooms Grilled, served on a Bed of Greens with Shaved Parmigiano
- Spaghetti from Scratch with Grilled Sweet Italian Sausage, Blistered Tomatoes, Fresh Basil, Garlic and Olive Oil (vegetarian alternative available)
- Stracciatella Gelato with Orange Cookies

### FALL FRENCH HARVEST

- Baked Brie with Caramelized Pears, Shallots and Thyme, served with Fresh Baguette\*
  - *\*to include this course, please add \$15 per guest*
- Classic Potato Leek Soup
- Coq au Vin (classic braised chicken in wine)
- Decadent Dark Chocolate Mousse with Fresh Berries

### WINTER IN FRANCE

- Classic French Onion Soup
- Rustic Roast Duck with Potatoes au Gratin
- Crepes Suzette

# Themed Menus

## Feel free to mix and match!

### INDIAN

- Vegetable Samosas with Mango Chutney and Greens
- Saag Paneer, Butter Chicken, Basmati Rice and Fresh-made Naan
- Gajar Halwa (carrot-based sweet dessert pudding)

### MIDDLE EASTERN

- Curried Red Lentil and Squash Soup
- Lamb kofta with Turmeric Lemon Couscous
- Za'atar Roasted Eggplant with Tahini and Pomegranate seeds
- Lokma (fried sweet dough) with Burnt Honey Ice Cream

### MOROCCAN DELIGHTS

- Mediterranean Salad (with Figs, Apricots, Feta, and Olives)
- Moroccan Spiced Chicken Breasts Stuffed with Dried Fruits
- Moroccan Spiced Couscous with Root Vegetable Tagine
- Moroccan Lemon Cake (Meskouta)

### A TASTE OF MEXICO

- Grilled Shrimp and Avocado Salad
- A Taco Trio; (dry rubbed flank steak, chicken with mole sauce and vegetarian)
- Citrus Macerated Berries, with Cinnamon Wafer Sugar Cookies (alfajores) and Whipped Coconut Cream

### THAI

- Tom Yum Soup with Shrimp and Mushrooms (can be offered with no shrimp)
- Green Curry Chicken and Vegetables OR Shrimp Pad Thai (vegetarian alternative available)
- Sweet and Spicy Crispy Beef OR Spicy Thai Beef Curry (vegetarian alternative available)
- Coconut Sticky Rice
- Mango Ice Cream with Coconut Wafers

### SOUTH-EAST ASIAN

- Vietnamese Rice Paper Rolls (to include this course, please add \$10 per guest)
- Green Papaya Salad
- Pho Bo (Vietnamese Beef Noodle Soup)
- Kem Bo (Sweet avocado ice cream with coconut shavings)

### SUMMER GRILLING - MIXED GRILL (can be done indoors without a BBQ/grill)

For this menu, please add \$15 per guest

- Grilled Calamari with Smashed Potatoes and Olives
- Grilled Boneless Chicken Breast Cubes served on a Bed of Romaine
- Boneless Leg of Lamb with a Feta Gremolata and Grilled Seasonal Vegetable
- Grilled Fruits with French Vanilla Ice Cream

# Tapas Style Event

## Choose 5 tapas and 1 dessert

### Soup Shooters

- Cauliflower and Tomato soup (gluten and dairy free)
- Butternut Squash & Apple (gluten and dairy free)
- Wild mushroom soup, pureed served with parmesan crisps
- Vegan corn chowder with roasted corn pico de gallo
- Carrot, apple and Ginger soup, pureed with fresh nutmeg
- Gazpacho Shots
- Seasonal fresh Ceviche with mango pico di gallo and homemade tortilla chips **(add \$5 per person for this item choice)**

### Vegetarian

- Risotto - choice of Truffled Wild Mushroom; Butternut Squash; Sweet Pea & Mushroom (Vegetarian)
- Oven Roasted Cherry Tomatoes on Country Style Bread
- Berenjenas Parrillas - Grilled Eggplant with Melted Manchego, Capers, and Saffron Honey

### From the Land

- Burger Sliders
- Skirt Steak with Chimichurri Dip **(add \$5 per person for this item choice)**
- Herb and garlic infused chicken skewers
- Moroccan-style lamb meatballs
- Spanish Meatballs
- Patatas Bravas with Chorizo

### From the Sea

- Fresh Ontario catch, with a light Panko crust, served with garlic herb aioli
- Flash-Fried Prawns with Chilli, Lemon & Parsley **(add \$5 per person for this item choice)**
- Baja fish tacos
- Arroz con Calamares (rice with calamari)

### Dessert

- Balsamic roasted pears with honey whipped chevre served in champagne goblets
- Decadent dark chocolate mousse terrines
- Deconstructed Tiramisu terrines
- Fresh berry crepe with brandy infused chocolate

# Beverage List



## **Sparkling**

Segura Viudas Brut Reserva Cava; Spain - \$57.00/bottle  
Blu Giovello Prosecco, Italy - \$57.00/bottle

## **White**

Kew Pinot Grigio, Niagara Canada - \$57.00/bottle  
Angels Gate Riesling, Niagara Canada - \$57.00/bottle  
Villa Maria Private Bin Sauvignon Blanc, Marlborough New Zealand - \$58.00/bottle  
Bouchard Père & Fils Mâcon Lugny Saint Pierre, Burgundy France - \$59.00/bottle  
Batasiolo Bosc D'la Rei Moscato D' Asti, Docg, Piedmont, Italy - \$55.00/bottle

## **Rosé**

Gérard Bertrand Côte Des Roses Rosé 2020, Ap Languedoc - \$57.00/bottle

## **Red**

Angel's Gate Pinot Noir, VQA Niagara Canada - \$58.00/bottle  
E. Guigal Cotes du Rhone 2015, Rhone France- \$59.00/bottle  
Firestone Vineyard Cabernet Sauvignon, Santa Ynez Valley, California USA - \$59.00/bottle  
Antinori Peppoli Chianti Classico, Tuscany Italy - \$59.00/bottle  
Campo Viejo Rioja Tempranillo, Rioja Spain - \$58.00/bottle

## **Dessert**

Southbrook Farms Framboise - \$56.00/bottle  
Batasiolo Bosc D'la Rei Moscato D' Asti, Docg, Piedmont, Italy - \$56.00/bottle  
Cave Spring Select Late Harvest Riesling, Estate Grown, Niagara Canada- \$59.00/375 ml bottle

## **Beers**

Muskoka Craft Lager - \$10.50  
Muskoka Cream Ale - \$10.50  
Muskoka Detour - \$10.50  
Muskoka Tread Lightly - \$10.50  
\*Inquire about any other features available

## **Soft Drinks**

Pop - \$3.50  
Coffee/Tea - \$4.00  
Sparkling Water (750 ml bottle) - \$7.50

\*Plus HST



Bring the experience home!  
Gift each of your guests one of  
our embroidered aprons



**\$25**  
\*plus HST