

## TIME FOR THAI

\$130 per guest

Dietary Accommodations:



Dive into a hands-on journey of crafting some of Thailand's most beloved dishes and discover essential ingredients that are commonly used in Thai cooking. You'll learn how to balance the flavours of salty, sweet, spicy, and sour to create the perfect harmony in each dish. Each guest will be served a refreshing Lemongrass Crème Brûlée for dessert.

Chicken Laap

Pad Thai

Lemongrass Crème Brûlée\*

Beverage:  
Tiger Beer

+\$10 /bottle

## ENHANCE YOUR THEME

## CIAO ITALY!

\$130 per guest

Dietary Accommodations:



Join our chefs as we prepare ricotta gnocchi, a soft and simple fresh pasta that you can make and enjoy for years to come. We'll also make Italian beef meatballs that will be baked, braised and served alongside the gnocchi. Each guest will be served a delicious Butterscotch Budino for dessert.

Ricotta Gnocchi

Italian Meatballs

San Marzano Tomato Sauce\*

Butterscotch Budino\*

Beverage:  
Aperol Spritz

+\$12 each

## ENHANCE YOUR THEME

## MEXICAN FIESTA

\$130 per guest

Dietary Accommodations:



Hosting a taco night? Join our BFK chefs as they show you how you can elevate simple and delicious tacos with all the fixings for any night of the week. Each guest will be served a slice of our decadent Tres Leches for dessert.

Shrimp Cerviche

Pico de Gallo

Pickled Red Cabbage\*

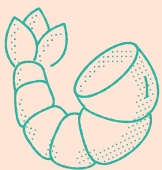
Chicken Ranchero

Tres Leches\*

Beverage:  
Cazadores Margarita

+\$15 each

## ENHANCE YOUR THEME



gluten free dairy free vegetarian nut free

Prices subject to service charge of 18% and GST

\*Not Made in Class

CONT'D →



# Private Classes

Blue Flame  
KITCHEN™

## A TASTE OF INDIA

\$130 per guest

Dietary Accommodations:



Warm spices and fragrant aromatics make Indian cuisine what it is. Our chef instructors will guide you through making some of the most popular Indian dishes. Each guest will be served a creamy Cardamon Rice Pudding for dessert.

Chicken Achari

Jeera Rice\*\*

Cucumber Raita

Cardamon Rice Pudding\*

Beverage:  
Bira 91 White Wheat Beer

+\$10 /bottle

## ENHANCE YOUR THEME

## BAVARIAN CHALET

\$130 per guest

Dietary Accommodations:



Learn how to put together a delicious German-themed meal. You can raise a stein with these recipes. Each guest will be served a traditional Apple Strudel for dessert. Prost!

Pork Schnitzel

Garlic Roasted Potatoes

Braised Red Cabbage with Apples\*\*

Apple Strudel\*

Beverage:  
German Style Beer

+\$9 /500mL

## ENHANCE YOUR THEME

## STAMPEDE CITY APPIES

\$130 per guest

Take a trip to the midway without leaving your own kitchen. In our Stampede appetizer class, you will learn to prepare recipes that will be instant hits at your next party and of course, we're adding a Stampede twist to these soon to be favourite recipes. Each guest will be served a delightful Apple-Rhubarb Cobbler for dessert.

Bacon Wrapped Jalapeño Peppers

Mexican Street Corn Salad

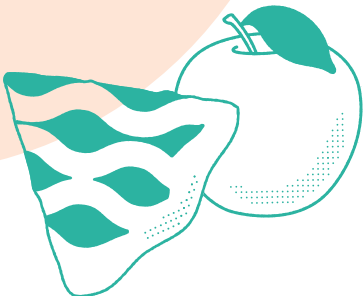
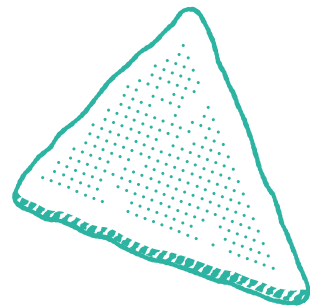
Rodeo Queso Dip

Apple - Rhubarb Cobbler with Vanilla Sauce\*

Beverage:  
Stampede Caesar  
Mott's Clamato Caesar Reserve, celery spiced rim,  
pickled bean garnish

+\$15 /458mL

## ENHANCE YOUR THEME



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\*Not Made in Class

\*\*Demo Only

Eventsandcatering@ATCOBlueFlameKitchen.com

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# Private Classes