

TIME FOR THAI

\$130 per guest

Dietary Accommodation:



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 (not made in class)

Themed Drink:
Singha Beer



+\$11 /330 ml

CIAO ITALY!

\$130 per guest

Dietary Accommodation:



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 Beef Meatballs

Marzano Tomato Sauce (not made in class)

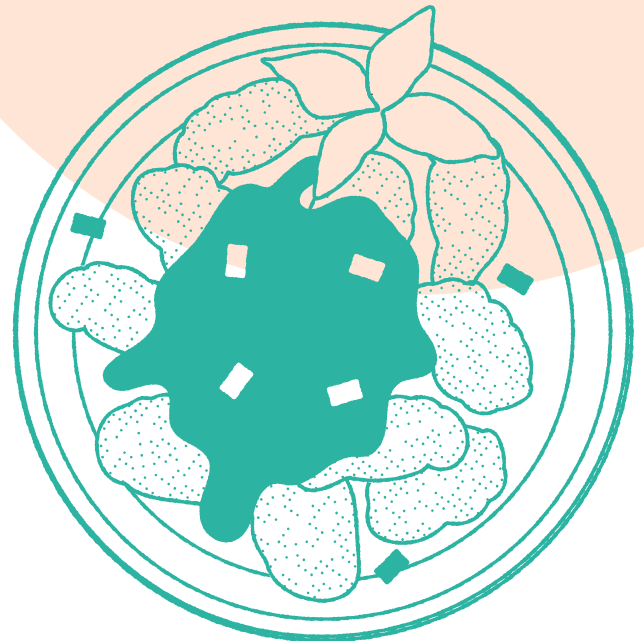
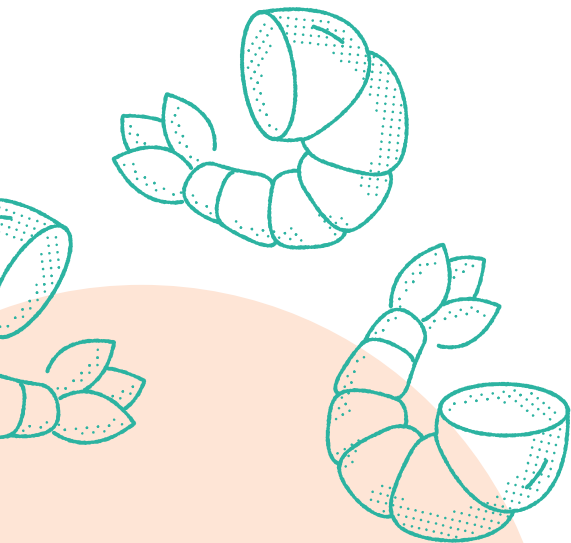
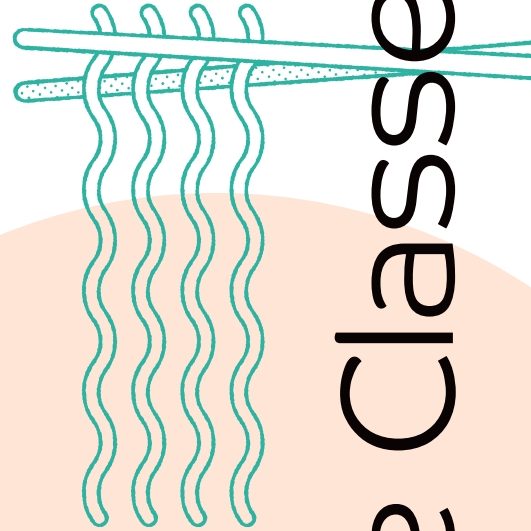
Butterscotch Budino (not made in class)

Themed Drink:
Aperol Spritz



+\$13 each

Private Classes



gluten friendly dairy free vegetarian contains nuts

Pricing subject to service charge of 20%, and GST. Prices are subject to change.

Eventsandcatering@ATCOBlueFlameKitchen.com

BlueFlameKitchen.com

Blue  Flame
KITCHEN™

BAVARIAN CHALET

\$130 per guest

Dietary Accommodation:



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 (demo only)

Apple Strudel (not made in class)

Themed Drink:

German Style Beer



+\$11 /500mL

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 (not made in class)

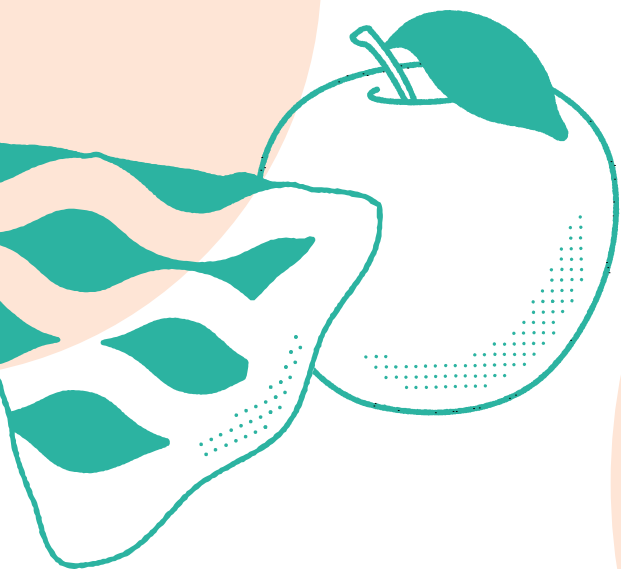
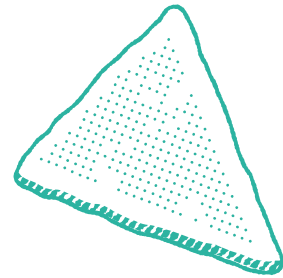
Themed Drink:

Stampede Caesar

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



+\$15 /500mL



gluten friendly dairy free vegetarian contains nuts

Pricing subject to service charge of 20%, and GST. Prices are subject to change.

AL PASTOR AND MORE

\$130 per guest

Dietary Accommodation:



Up your Mexican food game at home and break the shackles of your store bought taco night. Learn to make Chicken Al Pastor and its roots in Lebanese cuisine. Additionally, "Chorizo" black beans and Arroz Rojo (Mexican rice) will become staples in your repertoire.

Each guest will be served a slice of decadent Tres Leches for dessert.

Chicken Al Pastor

Mexican Rice (demo only)

"Chorizo" Style Black Beans

Pickled Red Cabbage (not made in class)

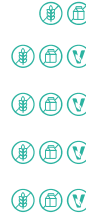
Pico De Gallo

Tres Leches (not made in class)

Themed Drink:

Cazadores Margarita

+\$13 /5 oz



TASTE OF INDIA

\$130 per guest

One of our favourite Indian dishes is a marriage between two classic dishes. Legend has it that a Delhi restaurant need a way to use up leftover Tandoori chicken. By adding it to Makani gravy, Butter Chicken was born. We'll also make Kachumber salad and a cilantro yogurt chutney.

Each guest will be served a creamy Cardamom Rice Pudding for dessert.

Makani Gravy

Tandoori Chicken

Kachumber Salad

Cilantro Chutney (demo only)

Jeera Rice (demo only)

Naan (not made in class)

Cardamom Rice Pudding (not made in class)

Themed Drink:

Bira 91 White Wheat Beer

+\$11 /330mL



PERFECT PIEROGIES

\$130 per guest

With an origin that dates back to the 13th century, the humble pierogi has been a staple in the frozen section of grocery stores since the 1960s. However, pierogies "made from scratch" are beyond compare. This simple dumpling can be filled with either sweet or savoury fillings.

With our chefs, you will learn to make Cheddar and Green Onion Pierogies and to round out the meal, we will make Braised Sausage and Cabbage.

Each guest will be served a slice of Yabluchnyk for dessert.

Cheddar and Green Onion Pierogies

Braised Kielbasa and Green Cabbage

Ukrainian Apple Cake (Yabluchnyk) (not made in class)



Private Classes



gluten friendly dairy free vegetarian contains nuts

Pricing subject to service charge of 20%, and GST. Prices are subject to change.

Eventsandcatering@ATCOBlueFlameKitchen.com

BlueFlameKitchen.com

Blue Flame
KITCHEN™