



YEG COOKING CLASSES

BY  SORRENTINO'S

delicious team building

MasterClass: Pizza & Calzone

Pizza Margherita

Pepperoni Pizza

Calzone with Ricotta & Ham

Chef's Surprise Dessert

Pasta MasterClass – Orecchiette

Learn how to make Orecchiette from start to finish

Making Proper Orecchiette Dough
with semolina

Traditional Orecchiette Sauce

Cime di Rapa

Chef's Surprise Dessert

Trip to Barcelona

Gambas Catalonia

pan fried shrimp, chili, lemon, ciabatta

Spanish Paella

PEI mussels, Manila clam, chicken,
chorizo, mixed bell pepper

Crema Catalan

Fresh Berries

Italian-American Cuisine

Beef Meat Balls

marinara sauce

Shell Pasta

filled with ricotta & spinach

Chicken Scarpariello

stewed chicken with soffritto

Cannoli

filled with ricotta mascarpone cheese and
chocolate chips

Italian Steak Night

Watermelon & Feta Salad

with balsamic vinaigrette

Strip Loin

with roasted garlic butter

Sautéed Asparagus

with toasted almonds and parmigiano

Berries Hand Pie



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chat, chop & chill

Bubbles & Tapas

Welcome Beverage

Brie Cheese Marinated
with Black Truffle Paste

AAA Alberta Beef & Burrata
Cheese Crostini

Shrimp Shooter with Chilled Gazpacho

Roasted Artichoke

Chocolate Panna Cotta with
Fresh Berries Salad

Trendy Finger Foods

Welcome Beverage

Trendy Finger Food Aperitif Cuisine

Mini Carbonara Quiche

Sticky Teriyaki Chicken and
Spring Veggie

Yellow Fin Tuna and Avocado Verrine

Cannoli filled with
Ricotta and Chocolate Chips

yegcookingclasses.com

