

## *Cheddar & Co.'s winter /Spring Menu of Events*

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### *Valentines at Cheddar & Co*

6 course romantic Valentine's Day gourmet menu, learn how to prepare a dinner of exotic tastes and flavor. Oysters, Truffles, pistachio and chocolate have been said to have special aphrodisiac quality's... they will definitely be on the menu this night.

*February 12<sup>th</sup> 7pm Friday \$75.00 per person*

### *Everyday Vegetarian*

Learn professional techniques to enhance your everyday meals with this fun and informative class. The perfect way to include a healthy vegetarian option that everyone will love. Soups, stews and casseroles convenient and tasty

*February 17<sup>th</sup>, 7pm Wednesday, \$ 55.00 per person.*

### *Rustic Italian Kitchen*

This class will teach the simplistic time honored recipes from Italy's kitchens. Learn the art of pasta making, risotto, ragouts, polenta and more. We will have a olive oil and balsamic tastings see and taste what makes a high quality oil and vinegar divine. This is a favorite Cheddar & Co class and fills up fast.

*February 24<sup>th</sup>, 7pm Wednesday, \$55.00 per person.*

### *The Spice Trail*

Explore the aromatic world of spice at this divine class. Let your senses awaken to Indian, African and Middle Eastern methods of using unusual combinations of herbs and spices to enhance your home dining table. Learn how to recreate these dishes quick and easy with recipes and professional guidance.

*March 3<sup>rd</sup>, 7pm Wednesday, \$ 55.00 per person.*

### *We wouldn't be Cheddar & Co without the cheese...& a little wine*

Wine and Cheese pairing! 6 different varietals of wine paired with 6 exceptional cheeses. Small plate appetizers and cheese accompaniments round out this informative and always entertaining class, perfect for wine and cheese lovers, or just lovers.

*March 12<sup>th</sup>, 7pm Friday, \$ 75.00 per person*

### *Ole to Spain*

Come and enjoy the delicious flavors of Spain. Making and serving Tapas' will be a focus for this tasty class. Learn innovative ways to use ingredients from this culinary cultural country. It will spice up your entertaining menus and inspire you. The evening would not be complete without making the national dish of Spain...Paella!

*March 17th, 7pm Wednesday, \$55.00 per person*

## *French Finery*

Learn to create a French menu to wow your family and friends. Simple techniques, easy to follow recipes and guidance will make you the Julia or Jacque of your home kitchen. From basic soup's, sauce's, cassolette and foie gras, this class is a must for all who inspire to be better cooks

*March 24<sup>th</sup>, 7pm Wednesday, \$ 55.00 per person*

## *Foodie Retreat- Cheddar & Co. Style at Steep Island Lodge*

Get whisked away to our own private Island where we will enjoy an evening of, wine, food and, cheese. Michelle will prepare a 6 course spring menu featuring all local ingredients and wine from our closest vineyard. SouthEnd Farm Vineyards of Quadra Island will be the feature wines for this event. Savor the good things in life, this is offered as an overnight getaway, includes water shuttle, accommodation, food and wine pairing and a continental breakfast.

*April 24<sup>th</sup> Saturday \$199.95 person*

Pick-up in front of The Riptide Pub

Weather permitting. See Michelle for the menu details.

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## *Favorite Five*

Learn to create memorable meals with 5 simple ingredients. This class will be a weekday life saver, no stress just tasty food fast. From slow cooker to easy entrée salads this class will give you the tools for successful dinners to last a life time.

*April 14<sup>th</sup>, 7pm Wednesday. \$55.00 per person.*

## *Just Bring an Appetizer?!*

This class will make you a star at your next potluck or your own festive gathering. Beautiful tasty appetizers that will make friends and family sing for more. Get ready for a fun and informative evening full of small bites to tantalize your taste buds

*April 28<sup>th</sup>, 7pm Wednesday, \$ 55.00 per person*

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Cheddar & Co. classes start at 7 pm and run through until 9pm unless otherwise stated. Prepare to eat a meal so come hungry, complimentary glass of wine or sparkling water is served, recipes and note pad provided, bring something to write with. Prepayment in full at the time of registration cost of class + gst. If you are unable to make the class, you may have someone take your place, or move to another class (depending on availability), no refunds on classes. Classes can be subject to change. Any questions call 250-830-0244 or e-mail us. [info@www.cheddarandco.com](mailto:info@www.cheddarandco.com)

*Ask about private group classes, great office party alternative, or just a great way to bring family and friends together. Ask for details in store.*

*Savor the good things in life with cheddar & Co.*

*Bon Appetite*

