



You can now visit us and register online at

www.CulinaryArtsCenter.org

For a unique, hands-on COOKING EXPERIENCE, visit the WALDEN DESIGN CENTER

3295 Walden Avenue ■ Buffalo, NY 14043 ■ tel: 716-818-1140

The Walden Design Center is located about two miles east of the Walden Galleria Mall. Classes at the Culinary Arts Center are designed to be a hands-on experience. Aprons are provided; however, guests are advised to dress accordingly.

CANCELLATION ■ REFUND POLICY

Our classes fill up quickly; please register early to avoid disappointment. The Culinary Arts Center reserves the right to substitute instructors or cancel or postpone classes. Should a cancellation occur, we will attempt to notify students and issue appropriate refunds. Refunds will be issued for all cancellations made by CAC, or by guests who cancel no later than seven days prior to class. Within seven days, refunds will be issued only if your spot can be filled from our waitlist. We regret any inconvenience.

REGISTRATION: PLEASE REGISTER ONLINE or fill out and return this form with payment. Class sizes are limited. Reservations are accepted on a first-come/ first-served basis.

RETURN TO:

Culinary Arts Center, Walden Design Center,
3295 Walden Avenue, Buffalo, New York 14043

NAME: _____

ADDRESS _____

CITY _____ ZIP: _____

DAY PHONE: _____ EVENING PHONE: _____

E-MAIL: _____

CLASS NAME	DATE	PRICE

PAYMENT METHOD:

CHECK ENCLOSED CHECK # _____ VISA MASTER CARD

CREDIT CARD NUMBER _____ EXPIRATION DATE: _____

SIGNATURE: _____



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CULINARY ARTS CENTER
at Auburn Watson

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CULINARY ARTS CENTER
at Auburn Watson



the PLACE where IDEAS COOK!

SAUCES ARE SIMMERING,
PANS ARE SIZZLING,
AND CONVERSATION IS
FLOWING...

PARISIAN DINNER PARTY

FRIDAY, JANUARY 20, 2012 from 7-9 PM \$79.

The influence of French culinary art is seen and felt in every corner of the world. For many years, the French have set the standard for transforming food into an art form, combining romance with food to feed every passion. Let Chef Jennifer Stainrook help you prepare an outstanding meal you will be proud to serve to even the most discriminating palate.

MENU: Coquilles St. Jacques (Gratinéed Sea Scallops); Steak au Poivre (Peppercorn-Crusted Filet Mignon with Flambéed Cognac Sauce); Truffled Pommes Frites; Chocolate Crêpes with Fresh Raspberries and Grand Marnier Crème

VIVA ESPANA!

MONDAY, JANUARY 23, 2012 from 7-9 PM \$79.

Spaniards are passionate about enjoying food with family & friends. Join James Roberts, Executive Chef of the Park Country Club as he shares the experience of his culinary exploration of Spain and helps you prepare this menu that is full of flavors sure to awaken your senses.

MENU: Assortment of Authentic Tapas -Manchego and Membrillo, Jamon Iberico and Olive, Pimento Padrons with Salt and Olive Oil, Gambas a la Plancha; Chorizo and Chicken Paella; Crème Caramel and Churros con Chocolate

HEARTY WINTER DINNER

WEDNESDAY, FEBRUARY 1, 2012 from 7-9 PM \$79.

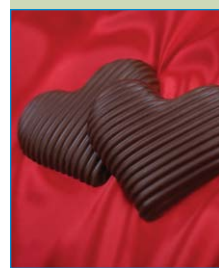
February is that time of year when we want to be warm and cozy and sitting by a fire with our family and friends, enjoying a delicious meal. That is exactly how you will feel when you prepare these dishes that Chef Jennifer Stainrook has in store for you.

MENU: Warm Phyllo Wrapped Pear and Blue Cheese with Spiced Honey Walnuts, Baby Greens and Pumpkin Seed Oil Vinaigrette; Roasted Veal Chops with Wild Mushroom and Roasted Garlic Pan Sauce; Mashed Potatoes with Creamed Corn; Dark Chocolate Kahlua Bread Pudding with Salted Caramel Sauce

TROPICAL FLAVORS

TUESDAY, FEBRUARY 7, 2012 from 7-9 PM \$69.

Join Chef Mike Andrzejewski of Sea Bar for his infusion of sun drenched Cuisine influenced by the tastes of Hawaii, the Caribbean and Southeast Asia. Guaranteed to warm you on a cold winter day! Let Mike share his passion for creating spectacular dishes with you during this amazing class.

**TUSCAN DINNER PARTY**

SATURDAY, FEBRUARY 11, 2012 from 7-9 PM \$79.

No one can resist being seduced by the dreamy cuisine of Italy. Join Chef Chris Salvati as he teaches you how to stir up some fun in the kitchen preparing this delightful Italian dinner!

MENU: Sweet Potato Fritters with Maple Rosemary Cream and Sautéed Wild Mushrooms with Speck; Pan Seared Sea Scallops with Risotto Carbonara; Crispy Chicken Milanese with Potato Panko Crust, Lemon Vinaigrette and Arugula Salad

ST. VALENTINE'S DAY DINNER

TUESDAY, FEBRUARY 14, 2012 from 7-9 PM \$79.

Every February, loved ones exchange candy, flowers and other tokens of love, all in the name of St. Valentine. This year learn how prepare a sensual meal together full of foods which are not only delicious but are rumored to have an aphrodisiac effect. Join Chef Bill Metzgar for this class and let the fun begin!

MENU: Oysters on the Half Shell with Chilled Pear Vodka; Fillet Mignon with Fig & Ginger Sauce; Truffled Risotto; Grilled Marinated Asparagus Salad; Bellini -Champagne with Fresh White Peach Puree

MARDI GRAS HOLIDAY

MONDAY, FEBRUARY 20, 2012 from 7-9 PM \$79.

Come join James Roberts, Executive Chef of the Park Country Club, celebrate the extravagant Mardi Gras holiday as it's celebrated on a grand scale around the world with masked balls, spirited parades, decadent foods, and free-flowing libations. Indulge yourself this Mardi Gras season by learning to prepare bayou country favorites. Let the good times roll!

MENU: The "Real" Oysters Rockefeller, Chicken and Andouille Sausage Jambalaya; Seafood Gumbo; Traditional New Orleans Beignets

THAI CLASSICS

WEDNESDAY, FEBRUARY 29, 2012 from 7-9 PM \$69.

Thai cuisine is unquestionably among the worlds finest with its surprising blend of hot, sweet and sour flavors, all in perfect balance. Join Chef Jennifer and explore the creative cooking techniques and exotic ingredients of Thailand while learning to master these delicious classic dishes.

MENU: Tom Khai Gai (Coconut Soup with Chicken and Mushrooms); Shrimp Pad Thai (Rice Noodles with Shrimp and Peanuts); Kao Niaw Ma-Muang (Sweet Sticky Rice with Ripe Mango and Coconut Cream)

NEW SCHOOL COMFORT FOOD

MONDAY, MARCH 5, 2012 from 7-9 PM \$79.

Nothing is more comforting on a cold March evening than the delicious fare that Chef Chris Salvati will teach you how to prepare. Join him as he teaches you how to prepare his take on the comfort food we all love.

MENU: 'Stuffed Hot Pepper' Soup; Pork & Ricotta Meatballs with arugula, pecorino and Garlic Bruschetta; Buttermilk Fried Organic Chicken with Buffalo Style Salt Potatoes & Bacon Braised Kale; My Favorite Cookies Ever

ST. JOSEPH'S TABLE

TUESDAY, MARCH 13, 2012 from 7-9 PM \$79.

Viva San Giuseppe!! Chef Mary Ann Giordano of the Creekview restaurant guides you through a traditional Saint Joseph's day menu. So gather your family and friends to celebrate the day!

MENU: Cauliflower Frogia; Mushroom Frogia; Fennel , Orange and Olive Salad; Stuffed Artichokes; Fried Cardoons; Dandelion Greens; Fava Beans; Pasta Con Sarde; Roasted Cod With Pistachio Herb Crust; Sfinge Di San Giuseppe, Rapini Greens with Honey Sultana Raisins and Pine nuts; Calamari Salad

TOUR OF ITALY

THURSDAY, MARCH 22, 2012 from 7-9 PM \$79.

Explore wines from different regions of Italy paired with various small bites to make and share.

Join Chef Bill Metzgar as he takes you through this step by step primer on choosing foods and wines that are a match made in heaven!

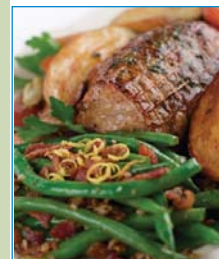
MENU: To include four wines paired with: Arancini Dirosio; Cioccolato; Regional Cheeses, Charcuterie and more!

CLASSIC STEAKHOUSE

WEDNESDAY, MARCH 28, 2012 from 7-9 PM \$79.

Nothing is more comforting than juicy steaks and decadent side dishes from our beloved American Steakhouses. During this class Chef Jennifer will guide you through from start to finish as you create a truly amazing dinner!

MENU: Caesar Salad with Homemade Croutons; Porcini-Crusted Filet Mignon and Jumbo Crab-Stuffed Shrimp with Champagne Butter Sauce and Creamed Spinach; Double Chocolate Chip Cake with Espresso Ice Cream

**SOPHISTICATED DINNER PARTY**

MONDAY, APRIL 2, 2012 from 7-9 PM \$79.

Memorable dinner parties have one thing in common: luscious, imaginative and provocatively presented fare. This well planned menu will please every crowd and ensure the evening's success. Chef Richard Blanche of the Left Bank will guide you through preparing this sophisticated celebratory meal.

MENU: Beet and Gorgonzola Salad with an Apple Bacon Vinaigrette; Seared Rack of Lamb with Currants and a Pan Demi Sauce, Roasted New Potatoes; Individual Chocolate Lava Cakes

PIE AND TART WORKSHOP

THURSDAY, APRIL 12, 2012 from 7-9 PM \$69.

Nothing can compare to the freshness, flavor and natural beauty of pies and tarts baked at home. Join Pastry Chef Donna Majewski as she teaches you to roll and cut pie dough, repair cracks and tears, prevent burnt edges and create elegant decorations such as fluted crusts and lattice tops. You'll never fear making homemade pies and tarts again!

MENU: Lattice-Top Fresh Apple Pie with Caramel Pecan Ice Cream; Seasonal Fruit Tart with Lemon Curd; Sweet Short Pastry (Pâte Sucrée)

SPRING DINNER PARTY

WEDNESDAY, APRIL 18, 2012 from 7-9 PM \$69.

Welcome spring by serving your guests a symphony for the senses. This well planned menu celebrates the bounty of spring and will please every crowd. Let Chef Jennifer Stainrook share her culinary secrets with you to create this truly memorable meal.

MENU: Caramelized Fennel and Onion Salad with Baby Arugula and Blood Orange; Pan Seared Salmon with Sweet Baby Pea Risotto and Chive Beurre Blanc; Wild Blueberry and Yogurt Panna Cotta with Lemon Sauce



Gift Certificates are available.

Got a group? Call about a private cooking party.