

PULCINELLA



COOKING AT HOME With **CHEF DOM**

**LEARN HOW TO COOK LIKE AN ITALIAN CHEF WITH ONE OF OUR
CUSTOMIZED VIRTUAL COOKING CLASS KITS!**

Choose the menu you'd like to cook, and we'll deliver all of the ingredients – pre-portioned and labelled – to your door on the day of the event.

Simply invite your guests, and share your guest list with us. On the day of the event, unpack all of the ingredients, read the preparation instructions, then join our virtual session and cook along with Dom!

Chef Dom will be using the exact same kit you'll have in your kitchen: ask questions and interact with him during the session, or just follow along, have fun and enjoy!



To book an event, please email lisa@pulcinella.ca or call **403.283.1166**



① KIT INFORMATION

- All of the ingredients arrive in a box, individually portioned and labeled by menu and course
 - A welcome letter listing the utensils you'll need is also included
 - One kit feeds two very, very hungry people
 - We'll also do our best to accommodate dietary needs
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② FEES & DELIVERY

- Confirm your booking date with your credit card and a \$500 deposit
- To help us coordinate deliveries, one week before your event, we'll require a list of participant names, phone numbers, addresses & postal codes; a spreadsheet will be provided to you to supply us with this information

Calgary Classes

- The cost per kit is noted under each kit description, and includes delivery within Calgary city limits
 - Any kits outside of Calgary (to Okotoks, Airdrie, Cochrane, etc.) are subject to an additional \$25 delivery fee
 - A minimum of 10 kits is required per booking for Calgary classes
 - Deliveries are made the same day as the event between the hours of 10am - 4pm
 - Someone must be available at each home to accept their delivery
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② VIRTUAL PLATFORM

- A Zoom link will be provided to your event's primary contact person, who can then share the link with all guests. Or if preferred, your group can create a Zoom link (or use another platform, such as Microsoft Teams) to distribute to participants and to Pulcinella.
- You can choose to be as interactive as you like with Chef Dom, who will run the event in an open meeting or a webinar format.
- The cooking start time is flexible
- A camera follows chef Dom while he cooks and walks participants through the process, using the same ingredients kit as you'll have at home.
- The menus take approximately 1.5- 2 hours to complete





LASAGNA KIT

\$190 per box



COURSE 1 Tuscan Bruschetta with Calabrese Bread

COURSE 2 Mixed Green Salad

COURSE 3 Lasagna

COURSE 4 Classic Cannoli



PIZZA SCHOOL KIT

\$150 per box



COURSE 1 Make two (or three) Homemade Pizzas; a variety of toppings are included
Learn how to make your own dough using the provided ingredients

COURSE 2 Insalata Mista (mixed green salad with house dressing)

COURSE 3 Homemade Doughnuts with Cinnamon Sugar
(shape and fry your own doughnuts!)





VEAL PARMIGIANA KIT

\$225 per box



COURSE 1 Tuscan Bruschetta with Calabrese Bread

COURSE 2 Veal Parmigiana with Mixed Green Salad

COURSE 3 Carbonara Pasta

COURSE 4 Classic Cannoli



PASTA AND MEATBALL KIT

\$190 per box



COURSE 1 Tomato Bruschetta with Fresh Basil and Calabrese Bread

COURSE 2 Fresh Rigatoni with Handmade Meatballs in a San Marzano Tomato Sauce, and Mixed Green Salad

COURSE 3 Handmade Tiramisu





CHICKEN PARMIGIANA KIT

\$210 per box



COURSE 1 Baked Portabella Mushroom

COURSE 2 House-Made Rigatoni Pasta with Fresh Tomato and Dry Ricotta Cheese

COURSE 3 Chicken Parmigiana with Roasted Potatoes and Vegetables

COURSE 4 Homemade Doughnuts with Cinnamon Sugar



TURKEY DINNER KIT

\$210 per box



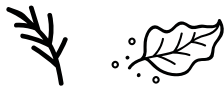
COURSE 1 Chickpea and Semi-Dried Tomato Bruschetta

COURSE 2 Classic Stuffing

COURSE 3 Turkey Breast Stuffed with Ham and Cheese, Gravy,
Mashed Potatoes and Vegetables

COURSE 4 Pumpkin Cheesecake





PAN FRIED STEAK KIT *with* GAMBERONE

\$240 per box



COURSE 1 Tuscan Bruschetta with Calabrese Bread

COURSE 2 Prawns with a Red Pepper Fennel Sauce

COURSE 3 Sausage Risotto

COURSE 4 Pan-Fried Steaks with an Herb Demi-Glace,
Vegetable and Salad

COURSE 5 Homemade Doughnuts with Cinnamon Sugar



CHICKEN PIZZAIOLA KIT

\$190 per box



COURSE 1 Tuscan Bruschetta with Calabrese Bread

COURSE 2 Risotto Ala Milanese

COURSE 3 Chicken Pizzaiola with Vegetable and Salad

COURSE 4 Homemade Doughnuts with Cinnamon Sugar





PAN FRIED STEAK KIT

\$225 per box



COURSE 1 Tuscan Bruschetta with Calabrese Bread

COURSE 2 Sausage Risotto

COURSE 3 Pan-Fried Steaks with an Herb Demi-Glace,
Vegetable and Salad

COURSE 4 Homemade Doughnuts with Cinnamon Sugar



SALMON KIT

\$200 per box



COURSE 1 Classic Prawns with Spring Salad

COURSE 2 Caponata

COURSE 3 Broccoli Risotto

COURSE 4 Salmon Filet with Roasted Pepper Sauce

