



the
cooking school
presented by **TOPS**

Cooking Classes

Family Fun classes
Irish Pub Favorites
Junior Chef Tea Party
Little Chef Polar Bear Day
Spring Tea- Day time class
...And More!

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TOPS COOKING SCHOOL ONLINE - TopsMarkets.com > Departments > The Cooking School





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January, February and March 2019

Family Fun Classes

These special classes are designed to be fun for the whole family! We will be creating a delicious menu then we will enjoy quality family time as we eat together and play a few games. Please join us for these very special events! ***Please note for safety reasons only children 4 years of age and older.**

CHOCOLATE OBLIVION

Friday, February 1, 6:00-8:00pm

\$20 per person/\$60 for family of four

Decadent, sweet silky chocolate, a favorite of so many people. Tonight, we will celebrate many of the recipes you can make with tempting chocolate. We will even slip it into our entree! Finishing the night with our delectable chocolate fondue.

Chocolate Mexican Chili, Cheesy Cornbread, Pico de Gallo with Oven Baked Crispy Tortilla Chips, Mexican Chocolate Fondue



IT'S SNACK TIME!

Friday, March 1, 6:00-8:00pm

\$20 per person/\$60 for family of four

For this family fun night we will devote it to snacks. We will create tasty snacks that would be a great addition to game night, movie night or whenever you need to celebrate! After we make our snacks we will play a few games with prizes of course. It's everybody's favorite time...snack time!

Buffalo Chicken Mac and Cheese, Veggies and Homemade Ranch Dip, Loaded Nachos, Puffy Pizza Ring, Texas Sheet Cake



Kids' Kitchen

LITTLE CHEFS AGES 4-7

Moms and Dads, feel free to leave the little ones at class in The Cooking School in the hands of our capable teachers and assistants, or stay in the back of the classroom and watch; you choose whatever you and your child are most comfortable with.

PAW PATROL PARTY • \$15

Instructor: "Miss Ilene"

Saturday, January 19, 10:00am-12:00pm

Let's Celebrate our favorite pups with some doggone good party treats! We will keep peace and order in our town as "Miss Ilene" shows you how to create these magnificent goodies.

Pizza Puppies, Pawprint Pupcakes, Chase's Fruity Kibble, Take It To The Skye Party Punch



DR. SEUSS DAY • \$15

Instructor: "Miss Linda"

Saturday, March 2, 10:00-12:00pm

From One Fish, Two Fish to Green Eggs and Ham, Dr. Seuss has been teaching kids to read and have fun with words. We will be celebrating Dr. Seuss Day by making fun treats and quoting some of his most popular books in a whimsical way. There will be mixing, baking, cutting, stirring and decorating.

Dr. Seuss Soup, "Green Eggs and Ham" Pudding, "Ham I Am" Sliders, "One Fish Two Fish" Cupcakes



VALENTINES MAKE, BAKE AND TAKE \$15

Instructor: "Miss Ilene"

Saturday, February 9, 10:00am-12:00pm

Valentines Day is a special time every year to show the ones you love just how much you care. Join "Miss Ilene" and create some sweet and healthy treats to enjoy and take home to our loved ones.

You Make it, you bake it, you taste it, then take it!

Valentines Cut Out Cookies, Best Ever Buttercream icing, Choco Love Hot Cocoa Mix, Valentine Energy Bites



ST. PATRICK'S DAY BREAKFAST PARTY \$15

Instructor: "Miss Ilene"

Saturday, March 16, 10:00am-12:00pm

Happy St. Patrick's day! Let's celebrate this fun holiday as we make a brunch fit for any leprechaun. You will feel the lucky charms of a day well spent in the kitchen.

Sweet 4 Leaf Clover Rolls, Shamrock Green Eggs and Ham, Lucky You! Pancakes, Emerald Isle Jeweled Fruit Salad



INTERNATIONAL POLAR BEAR DAY • \$15

Instructor: "Miss Linda"

Saturday, February 23, 10:00-12:00pm

International Polar Bear Day is February 27 so we should get ready to celebrate and learn about this big white bear. We will be measuring, spreading, mixing, slicing and baking our own kind of polar bear creations. The best part will be having fun eating these bears as we learn about them!

Cute Polar Bear Sandwiches, Polar Bear Foot Print Cupcakes, Polar Bear Marshmallow in Hot Cocoa



JUNIOR CHEFS AGES 8–15

BAKING TECHNIQUES • \$20

Instructor: “Miss Therese”

Friday, January 18, 6:00-8:00pm

Do you love to watch all of those baking shows on TV? Tonight, we will explore some more advanced recipes and techniques to enhance your baking abilities. So who knows? Maybe one day you can be on those shows.

Mini Fruit Tarts with Homemade Dough, Puff Pastry Pinwheels, Savory Phyllo Bites, Scratch Chocolate Cupcakes with Chocolate Ganache



CRAZY FOOD! • \$20

Instructor: “Miss Marie”

Friday, January 25, 6:00-8:00pm

What’s happening in the kitchen? Is it April Fool’s Day? No! We’re having fun with cra-a-zee (but incredibly yummy!) food combinations. You will be pleasantly surprised when you taste these miraculous inventions. “Miss Marie” will teach you how to make these creative dishes and you may be inspired to invent your own crazy dish for your family.

Hot Dog Pie, Moo-Shoo Sloppy Joe’s, Taco Stuffed Pasta Shells, Baked Potato Pizza

ENGLISH TEA PARTY • \$20

Instructor: “Miss Marie”

Friday, February 8, 6:00-8:00pm

All of the sweet and savory treats to serve at a tea party can be so creative and fun to make. From buttery scones to elegant finger sandwiches, let’s enjoy these tasty British treats. Pinkies up!

Chicken Salad Party Sandwiches, Cucumber Canaps, Afternoon Tea Scones, Simple Lemon Curd, Poppy Seed Mini Muffins

WARM WINTER BAKED GOODS • \$20

Instructor: “Miss Marie”

Friday, February 22, 6:00-8:00pm

Nothing’s better on a cold Winter’s night than something fresh from the oven. Come and bake some delectable dishes that will warm you up!

Tater Tot Casserole, Baked Monterrey Spaghetti, Hot Chocolate Peppermint Cookies, Applesauce Spice Cupcakes

MAKE YOUR OWN CANDY BARS • \$20

Instructor: “Miss Marie”

Friday, March 8, 6:00-8:00pm

Is all your candy from the holidays gone? Well have no fear, try your hand at making your own candy bars! You will never have to make a run to the store for your favorite treat again once you learn how to make your own little candy factory at home. Yum!

Caramel Cookie Candy Bars, Peanut Butter Cups, Chocolate Coconut Candies, Butterfingers Bites, Candy Bar Fudge

WEEKEND LUNCHES • \$20

Instructor: “Miss Therese”

Friday, March 29, 6:00-8:00pm

The weekend is a great time to master your cooking skills and whip up lunch for the whole family! Come and be inspired to make some great new recipes.

Homemade Chicken Noodle Soup, Pizza Pockets, Taco Pasta Salad, Grilled Bacon and Three Cheese Sandwich, Creative Cookies



FEBRUARY BREAK DAY CAMP

Ages 8 – 15 Years Old

\$35 Per Student - Per Day

The Cookie Jar

Instructor: "Miss Therese"

Monday, February 18, 10:00-1:00pm

Join us in learning all sorts of ways to fill up your cookie jar! Drop cookies, rolled cookies, cut out cookies, filled cookies, iced cookies and no bake cookies. That's a lot of cookies! With so many kinds of cookies you will definitely find your favorites. Come in and create some cookies!



Culinary Creations

Instructor: "Miss Therese"

Wednesday, February 20, 10:00-1:00pm

Today we will be creating masterpieces with food. Channel your inner artist and be prepared for delicious treats! This camp will be filled with many creative opportunities in cooking these gems of a recipe and your taste buds will explode when you taste them.

Braided Stuffed Bread, Taco Ring, Nutella Pastry Tree, Fruit Bouquet, Edible Wreath, Apple Pastry Roses



Adult Classes



HEALTHY CLASSES

Note - Classes without a symbol are demonstration classes.

FOR THE LOVE OF CASSEROLES • \$25

Instructor: A.J. Faulds

Wednesday, January 23, 7:00-9:00pm

Join us for a heartwarming evening of casseroles.

A.J. will share with us a few of her go to family favorites. These quick, comforting casseroles a welcome addition at your family dinner.

Apple Sausage Stuffing Casserole, Cabbage Roll Casserole, Lazy Lasagna Casserole, Buffalo Casserole



HANDS-ON BRUNCH FOR THE BUNCH • \$25

Instructor: Linda Murray

Tuesday, February 5, 7:00-9:00pm

Family and friends love to get together to have weekend brunch. It's a great way to entertain and still have time to do other things later in the day. Are you tired of the standard brunch casseroles? Well, these tasty recipes will be great conversation starters and appeal to a variety of hungry guests.

Hearty Bacon, Egg and Onion Quiche, Crustless Quiche Loaf (low carb), Maple Bacon Sweet Potato Hash (gluten free), Basil Lime Fruit Salad



HANDS-ON TROPICAL TREAT CURE FOR THE WINTER BLAHS • \$25

Instructor: Linda Murray

Thursday, January 31, 7:00-9:00pm

Warm up to exciting and delicious tropical treats to cure your Winter blahs! Let's get the party started with a few hot and cold appetizers and mocktails, then finish with a cocktail inspired tropical dessert. Luau party ideas and decorations will get us in the party mood!

Baked Hawaiian Onion Dip, Pineapple Cream Cheese Spread (served in a fresh pineapple), Coconut Chicken Bites, Mai Tai Mocktails, Bahama Mama Cupcakes



EASY AND ELEGANT SLOW COOKER DINNER • \$25

Instructor: Marie Mayfield

Thursday, February 7, 7:00-9:00pm

Show the ones you love how much you care, without breaking a sweat! From appetizer to dessert this slow cooker class has you covered to make your next dinner party a tasty cinch!

Hot Crab Dip, Cherry Balsamic Pork Loin, Orange Spice Carrots, Mushroom Rice Pilaf, Spiced Poached Pears



JAZZED UP CLASSICS • \$25

Instructor: Chef Therese Bertrand
Monday, February 11, 7:00-9:00pm

Putting a spotlight on these masterpieces that may not be in your cooking rotation frequently. Chef Therese will walk you through a few classic recipes as she shows you how to add a little flair to them. You will be inspired to add these recipes to your recipe book of favorites.

Pomegranate and Gorgonzola Salad, Coq Au Vin, Fried Smashed Potatoes with Lemon, Profiteroles with Chocolate Sauce

**SOUP DU JOUR! • \$25**

Instructor: A.J. Faulds
Wednesday, February 13, 7:00-9:00pm

Need a little comfort and a warm up? Soup may be just the thing you need during the cold Winter months. Enjoy watching as these delicious soups get created before your eyes. You will feel the cozy hug of a warm pot of comfort when you try these creations.

Veggie Minestrone Soup, Stuffed Pepper Soup, Cream of Broccoli, Loaded Baked Potato Soup

**CHOCOLATE ESCAPE • \$25**

Instructor: Chef Amie Liming
Wednesday, February 27, 11:00-1:00pm

Dark chocolate or milk chocolate...what is your favorite? You can't go wrong with that indulgent, rich taste of chocolate. Chocolate is known as a key sweet ingredient, essential for rich and decadent desserts. Why limit it to the end of the meal? Chocolate can add depth of flavor and a richness when added in small amounts to savory recipes. Join us today as Chef Amie guides us through a menu highlighting the many uses of chocolate.

Eggplant Caponata with Chocolate, Seasonal Salad with White Chocolate Vinaigrette, Cocoa Cherry Pork Loin, Dark Chocolate Oblivion Torte

**INSTANTLY INSTAPOT • \$25**

Instructor: Marie Mayfield
Thursday, February 28, 7:00-9:00pm

Did you get an instapot for Christmas? Join us tonight as Ilene uncovers the many perks of owning an instapot. She will discuss the care and maintenance of the instapot and as always share lots of tips and tricks. You will be delighted in the tasty, fast recipes served tonight.

Sloppy Korean BBQ Meatball Appetizer, Lemon Garlic Chicken, Vegan Spring Risotto, Vanilla Bean Cheesecake



IRISH PUB GRUB FAVORITES • \$25

Instructor: Ilene Stella

Monday, March 4, 7:00-9:00pm

You will not need the luck of the Irish to learn how to make an authentic pub menu full of flavor. Tonight, Ilene will guide you through some of her go to Irish favorites. Get ready to celebrate, Erin Go Bragh!



***Irish Pub Cheese and Dippers,
Beef Shepherd's Pie,
O' Lannon's Colcannon,
Chocolate Irish Stout Cake***



☀️ SPRING TEA • \$25

Instructor: Chef Amie Liming

Friday, March 15, 11:00-1:00pm

We are welcoming Spring with the time honored tradition of tea. Chef Amie will share a delightful menu of classic tea fare and instruct how to throw an elegant tea party of your own. What a perfect way to celebrate Spring.

Chicken Curry Tea Sandwiches, Cucumber Mint Tea Sandwiches, Apricot and White Chocolate Scones, Mock Devonshire Cream, Lemon Melt Away Cookies, After Dinner Mint Cookies



BREAD BASKET • \$25

Instructor: A.J. Faulds

Tuesday, March 19, 7:00-9:00pm

The delicious aroma of bread baking is one that is hard to beat. Warm, comforting favorite bread recipes are the highlight of this evenings class. You will see step by step how to make these classic breads.

***Monkey Bread, Banana Bread, Irish Soda Bread,
Dutch Apple Bread***



HANDS-ON EAT YOUR VEGGIES – FOR DESSERT!

\$25

Instructor: Marie Mayfield

Thursday, March 21, 7:00-9:00pm

Do you know someone that doesn't want to eat their vegetables? Well, join us tonight as Marie shows you how to use them as a secret ingredient in desserts. These deliciously deceptive desserts will please a sweet tooth and still help get those veggies in their diet.

Chocolate Zucchini Cupcakes, Rhubarb Berry Upside Down Cake, Spiced Tomato Soup Cake with Cream Cheese Frosting, Mashed Potato Pecan Fudge



OKTOBERFEST IN MARCH! • \$25

Instructor: Chef Therese Bertrand
Monday, March 25, 7:00-9:00pm

The delightful flavors of classic German cuisine is unmistakable. We will be exploring recipes from different regions of Germany to fully immerse ourselves in the classics. Bring your appetite to sample these hearty favorites. Wunderbare!



Weiner Schnitzel, Potato Pancakes, Apple Strudel, Soft German Pretzels



HANDS-ON NATIONAL SOMETHING ON A STICK DAY

\$25

Instructor: Linda Murray

Thursday, March 28, 7:00-9:00pm

Observed each year on March 28, National Something on a Stick Day is a food holiday that lets you use your creative talents. This is the perfect opportunity to make delicious appetizers on a stick. The possibilities are endless, foods that comes on a stick are fun and easy to eat and the presentation is outstanding!

Thai Chicken Sate with Peanut Sauce, Juicy Cheesy Meatballs, Antipasto Bites, Beef Wellington Bites, Red Wine Dark Chocolate Fondue Dip





Corporate & Private Group Team Building Events

Looking for a unique **hands-on** team building experience? TOPS Cooking School Team Building Events are a fun and productive way for group bonding in a private environment. Whether you are a corporation, small business, church group, social club or sports team, our team building cooking program is a great way to pull your group together and leave you and your team members with a lasting, shared memory.

While booking your event, you will have your choice from select cooking school team building event menus. At the event your team will be given the tools, ingredients and instructions they will need to complete the food preparation and cooking tasks. When the cooking is finished your team will sit down and enjoy “the fruits of your labor”— a nice tasting/lunch.

Call the TOPS Cooking School at: **585-663-5449** for more information or to book your event today!



PART TIME ASSISTANT POSITIONS

TOPS Cooking Schools have flexible part time assistant positions open in our Rochester Cooking schools.

Must be available some days/ early evenings/ weekends.

Food prep/ service experience a plus.

Please call Amie Liming at **585-663-5449** for more information.

Class Registration

Registration is easy and convenient!

We are able to take credit card payments over the phone. To register for a cooking class at our Mt. Read Blvd. TOPS, please note the following:

- To register by phone: Call The TOPS Cooking School in Rochester at 585-663-5449.
- You must provide a credit card number and expiration date to register by phone. Card cannot be debit only – card must have a VISA/MasterCard/American Express/Discover logo. Please have your credit card ready when calling.
- Preregistration for all classes is recommended at least three business days in advance, as the class may be canceled for low attendance after that time.

Amie Liming
 Cooking School Manager
 3507 Mt. Read Blvd., Rochester, NY 14616
 585-663-5449

Cancellation Policy

- If you cannot attend a class, you may send a substitute in your place.
- TOPS reserves the right to change any menu or instructor or to cancel any class at their discretion. The Cooking School will attempt to notify students of cancellations.
- In order to better prepare for our classes and to better serve our customers, **we now require three business days advance notice if you cannot attend a class or your credit card will be charged.** No refunds will be made after that time. Just call The Cooking School and leave your name and the date of the class you need to cancel. We will call to confirm. We regret any inconvenience this may cause.
- School is handicap-accessible.

Class Registration Form

Name: _____
 Address: _____
 Email: _____
 Day Phone: _____ Evening Phone: _____
 TOPS BonusPlus® #: _____
 Credit Card #: _____



Expiration Date: _____

Payment Code	Class Name	Date	Time	Price
Cashier please use PLU 17100				



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Featured Events

6th Annual

Cooking School Open House

FREE Event • No Reservation Required

Saturday,
January 26
11:00 am - 1:00 pm

Freezer friendly make ahead dishes are the the theme for this delicious tasting event. Whether it is a meal you can easily prepare with ingredients you have stored in your freezer or a meal you can prepare ahead of time and store for that busy weeknight we have recipes for you! We will be sampling our creations in several departments of the store with our knowledgeable instructors. Please stop in to the cooking school to enjoy a warm beverage and a sweet treat. Feel free to sign up for our exciting new Winter classes and be sure to ask any questions you may have.