Cooking Classes

Family Fun Classes
February & Spring Break Day Camps
Sensational Citrus (day class)
Hands-on Champagne Date Night
Super Bowl Sunday (kids class)
Warm-hearted Gifts for Valentine’s (kids class)
Kids Cooking for a Cause
...And More!
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 reason only children 4 years of age and older.

VALENTINE’S DAY CELEBRATION
Friday, February 3, 6:00-8:00pm
$20 per person or $60 for family of four
Tonight we will be creating a delectable menu filled with Valentine’s Day spirit. Your family will share in the joy of cooking with love and then sit down to enjoy the fruits of our labor. What a great time to spend with loved ones! Valentine’s Day Brunch Bake, You Are My Sunshine French Toast, Sweetheart Fruit Salad, Love Chocolate Fondue with Delicious Dippers

PIZZA AND PASTA NIGHT
Friday, March 3, 6:00-8:00pm
$20 per person or $60 for Family of four
Pizza and pasta the perfect duo! We will be making kids and adults two favorite meals all in one evening. After we cook this delicious meal we will enjoy it with our families. A few games are planned for the evening complete with prizes of course. Mangia! Italian Tossed Salad with Homemade Dressing, Mini Pizzas with Your Favorite Toppings, Pasta Bolognese, Cannoli Dip
**February Break Day Camp**

Ages 8–15 years old

**Sweet Spot Baking • $35 per student per day**

Baking is an art...a delicious art! If you love to bake you will enjoy our baking camp. We will be practicing the basics and learning a few new techniques as we bake our way through the day. Join us for one or both of these sweetly inspired camp days.

**Tuesday, February 21, 10:00am – 1:00pm**

Join us today as we make these delicious recipes:

Luscious Lemon Bread Minis, Caramel Apple Pie, Glazed Fruit Flan, Snickerdoodles, Chocolate Stuffed Cupcakes, Chicken Spaghetti (for something savory)

**Thursday, February 23, 10:00am – 1:00pm**

We will be making these fun recipes during camp:

Berry Pastry Pinwheels, Strawberry Cheesecake Stuffed Pound Cake, Peanut Butter Bonbons, Orange Cream Cupcakes, Brownie Double Chocolate Cookies

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**Spring Break Day Camp**

Ages 8–15 years old

**Spring Brunch • $35 per student per day**

Spring into Spring with some unique ideas for breakfast, lunch or brunch. We are thinking of all of our favorite recipes and are very excited to prepare these scrumptious bites with you. Waking up to the smell of a great brunch is always the highlight of the day.

**Tuesday, April 18, 10:00am-1:00pm**

We will be preparing:

Hash Brown Egg Nests, Carrot Cake Cupcakes, Mini Blueberry or Chocolate Pancakes, Peach Pie, Coconut Birds’ Nests, Fruit on a Stick

**Thursday, April 20, 10:00am-1:00pm**

We will be making and trying these delicious recipes in camp:

Bagel Boats, Cherry Tarts, Ranch Chicken Bake, Layered Taco Salad, Loaded Rigatoni, Berry Cobbler
WARM-HEARTED GIFTS FOR VALENTINE’S DAY • $15
Instructor: “Miss Ilene”
Saturday, February 11, 10:00am-12:00pm
Join Miss Ilene as she shows us how to make fun food gifts for the special people in our lives. We will make each recipe so we can taste one and bring the other to someone that warms our heart.
Frosted Heart Sugar Cookies, Butter-cream Frosting, Friendship Tea, Chocolate Snack Mix

SNOWMAN PARTY • $15
Instructor: “Miss Linda”
Saturday, February 25, 10:00am-12:00pm
If you love making snowmen, then this class will melt your heart. Together we will make a variety of edible snowmen and you won’t even get cold! It’s a party so we will not only have fun food but games too. No mittens required!
Mini Snowman Pizza, Sweet and Salty Snowmen, Snowmen Kabobs, Edible Snowmen Craft

DINOSAURS AND DRAGONS PARTY • $15
Instructor: “Miss Ilene”
Saturday, March 4, 10:00am-12:00pm
What’s more fun than dinosaurs and dragons? Today we will theme our snacks after these amazing animals. Don’t forget to bring your favorite dino or dragon so they can join in the celebration too!
Dino Eggs, Swamp Slime Jello, Dragon Nails and Scales Snack Mix, Dragon Breath Punch

CRAZY DAISY TEA PARTY • $15
Instructor: “Miss Linda”
Saturday, March 11, 10:00am-12:00pm
You are invited to a crazy daisy tea party! This is not your ordinary tea party. The food will be fun and the tea is served in an unusual fashion! Join us to eat, drink tea and have crazy daisy fun!
Daisy Cinnamon Roll Cake, Lemon Daisy Tarts, Daisy Cookie Pops, Daisy Tea Sandwiches

NURSERY RHYMES AND GAMES • $15
Instructor “Miss Marie”
Saturday, March 25, 10:00am-12:00pm
The classic nursery rhymes are still a fun part of learning and childhood. Join us today as Miss Marie celebrates these cherished favorites. Nursery rhymes and food, an instant recipe for fun!
Duck Duck Soup (Vegetable Soup), Billy Boy Mini Cherry Pies, Patty Cake Chocolate Cakes, Itsy Bitsy Spider Snacks, Ring Around The Rosey Punch

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.
SUPER BOWL SUNDAY KIDS STYLE • $20
Instructor: “Miss Therese”
Friday, January 27, 6:00-8:00pm
Join us tonight as we make yummy appetizers fit for the big game or any game! Miss Therese will help you master your skill in making these delicious snacks so you can impress your friends and family for any occasion or get together.
*BBQ Popcorn Chicken, Cheesy Chicken Pizza Pockets, Pizza Dip, Cheddar Ranch Potatoes, German Chocolate Brownies with Pecans*

KIDS COOKING FOR A CAUSE • $20
Instructor: “Miss Therese”
Friday, February 10, 6:00-8:00pm
Heart To Heart – Tops Cooking School to Ronald McDonald House. Tonight we will join together to learn Valentine recipes but more importantly make and package treats for those families housed at the Ronald McDonald House. Your beautiful sentiments and tasty treats will be delivered to this wonderful facility that lodges the families of children with life threatening diseases.
*Strawberry Oatmeal Bars, Homemade Cheese Crackers, Heart Cutout Cookies, Chocolate Hearts, Candy Crispy Treats*

EMOJI FUN • $20
Instructor: “Miss Marie”
Friday, February 24, 6:00-8:00pm
Who doesn’t love using emojis? Well, lets make some food based on our favorite emojis! With so many to choose from we will pick out our very favorite ones and incorporate the idea in our recipes.
*Favorite Spaghetti and Meatballs Emoji, Heart Gummy Candy, Thumbs Up Pepperoni Dip, Smiley Face Sandwiches, Birthday Celebration Cookie Nachos*

FAVORITES WITH A TWIST • $20
Instructor: “Miss Therese”
Friday, March 10, 6:00-8:00pm
These recipes are all based on traditional favorites but we added a little twist to change them up. Didn’t think it was possible to make your favorite dishes any better? Just wait until you experience what Miss Therese is going to help you cook up.
*Cinnamon Roll Apple Pie, Chicken Alfredo Pizza, Monterrey Chicken Grilled Cheese, Baked Parmesan Garlic Potato Wedges, Oreo Mini Cheesecakes*

HAMBURGER HEAVEN • $20
Instructor: “Miss Ilene”
Friday, March 31, 6:00-8:00pm
Hamburgers have come a looong way from the single patty with cheese of the 1950’s! Join us as we put a modern spin on the classic burger. You will think you are in hamburger heaven!
*Veggie Burgers, Mad Love Burgers with Candied Jalapenos, Bacon Jam, Root beer Barbecue Sauce*
BIRTHDAY PARTIES AT THE COOKING SCHOOL ARE FUN!

Trying to plan your child’s birthday party? Let us do the work for you! Call today to book your party.

ATTENTION SCOUT LEADERS!

The Cooking School offers an approved Scout cooking program, that has been revised in accordance with the new scout program. What a fun way to work toward your cooking badges!

PLEASE CALL THE COOKING SCHOOL FOR ADDITIONAL PROGRAM INFORMATION
Adult Classes

WEEKNIGHT MEALS IN A FLASH • $25
Instructor: Chef Amie Liming
Wednesday, January 25, 7:00-9:00
Having dinner as a family is an important tradition to carry on. Studies have shown that it benefits us and our children in so many ways, but accomplishing this is not an easy task. Work and after school activities make it very difficult to put a healthy, nutritious meal on the table in a timely manner. Tonight Chef Amie will share a few family favorites recipes and ideas to help you get dinner on the table in a flash.  

Pork Tenderloin with Blackberry Sauce, Honey Dijon Chicken, Spinach and Artichoke Casserole, Sausage and Pumpkin Pasta

HANDS-ON SUPER BOWL PARTY • $25
Instructor: Chef Therese Bertrand
Tuesday, January 31, 7:00-9:00pm
In tonight’s class we will get super bowl party ready with a new and inventive approach to the classic party spread. These delicious appetizers are sure to be a win with your guests!  Mozzarella Stick Onion Rings (two favorites one tasty dish), pigs in a Pretzel Blanket, Cheesy Baked Buffalo Chicken French Bread, Cheddar Ranch Potatoes, Mini Oreo Cheesecakes

CAST IRON COOKING FOR SEAFOOD LOVERS • $25
Instructor: Ilene Stella
Wednesday, February 1, 7:00-9:00pm
As many of you can attest to, cooking with cast iron is fantastic! Cast iron is the best tool for searing and grilling your favorite foods. See what it can do for your favorite seafood dishes. Join Ilene as she shares tips and techniques to make your seafood the best it’s ever been.  Fish Steaks with Lemon Herb Butter, Caribbean Shrimp Skewers, Lime Coconut Rice, Pina Colada Flambe

HANDS-ON CHAMPAGNE DATE NIGHT • $25
Instructor: Marie Mayfield
Tuesday, February 14, 7:00-9:00pm
Happy Valentine’s Day! Join us tonight on Valentine’s Day to make this delicious date night dinner. Get hearts fluttering with this champagne inspired menu. We will be using Champagne in ever course we prepare. (Please note, alcoholic beverages will not be served.).  Mixed Greens with Lemon Champagne Vinaigrette, Honey Champagne Fondue, Champagne Tilapia, Grilled Balsamic Champagne Vegetables, Strawberry and Champagne Cheesecake

HANDS-ON COCKTAIL CUPCAKES • $25
Instructor: Linda Murray
Friday, February 17, 7:00-9:00pm
Cheers! Tasty and interesting cupcakes with a pinch of pizzazz is the theme of this class. There doesn’t need to be celebration to experience these unique flavor combination. We will infuse your favorite drinks into these show stopping cupcakes. Great class to take with a friend!  Bourbon Black Forest Cupcake, Mudslide Cupcake, Mint Julep Cupcake, Pina Colada Cupcake
WHAT’S FOR DINNER? • $25
Instructor: Chef Therese Bertrand
Tuesday, February 28, 7:00-9:00pm
Tired of the same foods rotating on your dinner menu? Try something different for dinner tonight. Mix it up with these fresh menu ideas and recipes to bring excitement to the dinner table again. You will be able to answer the age old question of...What’s for dinner? Zesty Salmon Burger, Tornado Potatoes, Monterey Chicken Grilled Cheese, Garlic Parmesan Carrot Fries, Chicken Parmesan Stuffed Garlic Bread

TACO TUESDAY • $25
Instructor: Marie Mayfield
Tuesday, March 7, 7:00-9:00pm
Who doesn’t love Taco Tuesday? Break out of the usual hard and soft Mexican tacos. There are so many more to discover! Why not change it up with these new and exciting versions of a taco. Banh Mi Soft Tacos, Fried Avocado Taco with Sesame and Lime, Coconut Lime Pork Tacos, Honey Lime Sweet Potato and Black Bean Tacos, Grilled Fish Tacos with Creamy Chipotle Sauce

SPRING TIME TEA PARTY • $25
Instructor: Chef Amie Liming
Friday, March 10, 11:00am-1:00pm
What better way to welcome Spring than to throw a Spring tea party. We are starting to break free of our winter cocoons and the air is fresh. As buds give way to flowers we will celebrate the best of what Spring has to offer. Asparagus and Ham Pinwheels, Raspberry Pecan Chicken Tea Sandwiches, Cream Cheese Olive Spread, Lemon Rosemary Scones, Orange-Olive Oil Cakes, Peanut Butter Truffles

HANDS-ON KNIFE SKILLS • $25
Instructor: Personal Chef Ellen Adams
Monday, March 13, 7:00-9:00pm
Tonight’s class is devoted to sharpening your knife skills. We will learn and practice basic chopping techniques to include dicing onions and chopping vegetables. Chef Ellen will teach you how to determine which knife you need for the job as well as how to properly care for your knives. Feel free to bring your own chef’s knife! Vegetable Stir Fry, Chopped Salad and Fun Garnishes.
ST. PATRICK’S DAY CELEBRATION • $25
Instructor: Ilene Stella
Friday, March 17, 7:00-9:00pm
Happy St. Patrick’s Day! What better way to spend the holiday than learning how to make a complete Irish menu. Come celebrate the Emerald Isle with authentic Irish Fare. Shepherds Pie, Olannon’s Colcannon, Orange Caramelized Carrots, Irish Apple Cake with Custard Sauce

DINNER FROM START TO FINISH • $25
Instructor: Chef Therese Bertrand
Tuesday, March 21, 7:00-9:00pm
Here is a complete menu that is delicious and versatile. These beauties will be a hit with your family, yet are upscale enough to serve at your next dinner party. Wait till you see the new way Chef Therese is presenting the classic favorite Ratatouille! Bacon and Robust Cheese Pull Apart Bread, Baked Ratatouille Tian Style, Ham Cheese and Spinach Stuffed Chicken, Blackberry Cobbler

HANDS-ON MEDITERRANEAN CUISINE WITH A FRENCH TWIST • $25
Instructor: Personal Chef Brenda Monahan
Thursday, March 30, 7:00-9:00pm
Chef Brenda will be sharing home-style Mediterranean dishes with a creative twist that will have your taste buds singing! The robust flavors of Mediterranean cooking are perfect comfort food for cooler weather and you’ll love to serve these inspired dishes to your family or company. Baked Feta with Blackberry Compote, Balila (Warm Tomatoes, Chick Peas, Fava Beans Salad), Moussaka with Mushrooms and Zucchini, Ground Lamb and Orzo
We’re Cooking Up Some Great Gifts!

Looking for that great gift for the person who has everything? Purchase gift certificates from the cooking school where you choose the price, they choose the classes!

Gift Certificate

TO: ____________________________
FROM: ____________________________
FOR: ____________________________
EXPIRATION DATE: ____________________________
AUTHORIZED SIGNATURE: ____________________________

GOOD ONLY AT: The Cooking School at TOPS
3507 Mt. Read Blvd., Rochester, NY 14616 • 585-663-5449

www.topsmarkets.com > Departments > The Cooking School
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.

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.

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

Class Registration Form

Name:________________________________________
Address:______________________________________
Email:_________________________________________
Day Phone:__________ Evening Phone:___________
TOPS BonusPlus #:____________________________
Credit Card #:__________________
Expiration Date:______________________________

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Like us on Facebook at Tops Cooking School - Greece
Join The Tops Cooking School for our 4th Annual Open House. This year, we will be showcasing our love of cooking as we share samples of our favorite recipes in different departments through out the store. To finish your store tour of culinary delights please stop into the Cooking School for a hot beverage and sweet treat. Please feel free to sign up for our exciting new winter classes or ask any cooking questions you may have. Don’t forget to pick up a brochure of our fantastic classes.

Saturday, January 21
11:00 am - 1:00 pm