



The Loft at Longo's Weston

January – June 2015 Schedule

9200 Weston Road, Woodbridge

(905) 850-6161

LoftWeston@longos.com

How to Register:

To register for a class and for more information, call or visit Longo's Personal Touch Service counter. Space is limited so book early to secure your spot.

Payment:

Payment may be made at the store by cash, debit, major credit card or Longo's Gift Card. Payment for phone-in registrations must be made by credit card.

Refunds:

Refunds are available up to 48 hours before the class begins, either in person or by notifying Longo's by phone. Refunds will not be given for a missed class.

Cancellation:

We reserve the right to cancel or postpone a class due to insufficient enrolment or other circumstances.

Allergies:

The Loft is not an allergy or peanut free area.

Food Sampling:

All classes include a sampling of the dishes prepared in class to be enjoyed in the Loft and a copy of the recipes for you to take home. Food cannot be taken home unless specified in the class description.

Class Format:

All classes are demonstration format unless indicated otherwise. Interactive classes allow you to participate in the preparation of some aspects of one or more dishes with the chef and other participants, or as indicated in the class description.

This Loft brochure is for the Weston location.

To view programs for other Loft locations, visit: <http://longos.com/Store/Loft.aspx>

ADULT CLASSES

Thursday, January 15, 2015 – 7:00pm – 9:00pm

Bento Sushi Making (Interactive)

Learn how to make fresh sushi with Bento's highly trained expert chefs. Master the art of sushi preparation with recipes for the perfect rice and tricks for creating and forming your favourite sushi rolls. You will also get a chance to see an exciting demonstration on how to prepare the more advanced Nigiri sushi. You will not want to miss it! **All attendees receive a sushi mat to use during the class and to take home courtesy of Bento Sushi. \$25**

Tuesday, January 20, 2015 – 12:00pm – 1:30pm

Ditch the Detox (Information Seminar and Demonstration)

Learn to love real food again! You can have a healthy, balanced lifestyle and still enjoy the foods you love. Registered dietitian Filomena Vernace-Inserra and cookbook author Fina Scropo explore the diet landscape – low-carb, gluten-free, dairy-free, paleo and more – and dish out solutions for making easy, healthy meal-planning a reality. You'll also get to taste a one-pot meal (fish vegetable zuppa), on-the-go snack bar (no-bake granola bar), and a roasted vegetable dish to help build three more meals under 30 minutes. Start your new year with common-sense eating strategies. **\$25**

Thursday, January 22, 2015 – 7:00pm – 9:00pm

Eating In (Interactive)

Nothing brings home the comfort of winter dining like eating in. Let Personal Chef Luleta Brown show you how to make a wonderful meal at home with this delicious menu of squash and sweet potato soup with a Parmesan crisp; tamari, maple and citrus salmon; and for dessert, chocolate three ways. A restaurant-worthy dining experience without having to go to a restaurant. **\$35**

Tuesday, January 27, 2015 – 12:30pm – 1:30pm

Gather, Cook & Learn: Game Day Party Ideas

Join us for an afternoon cooking class with our Longo's Loft experts as we show you some game day recipes that will be a touchdown. Keep guests coming back for more with our Gouda chorizo jalapeno peppers, cheddar cheese footballs, teriyaki chicken wings and triple pork sliders. **\$15**

Wednesday, January 28, 2015 – 7:00pm – 9:00pm

Back to Basics - Chinese

Chinese food was the first Asian cuisine introduced to North Americans. Due to the limited ingredients available at the time, dishes served were usually made with simple and basic ingredients. Chinese cuisine has since come a long way! Chef Florence Kwok will take you on a walk down memory lane and sample some of the oldies but goodies – hot and sour soup, chicken fried rice, General Tso's chicken, and chicken stir-fry with black bean sauce. **\$30**

Saturday, January 31, 2015 – 10:00am – 12:00pm

Learn to Bake! We Bake for Change (In Support of Free the Children) (Interactive)

Find out how you can bake a difference through yummy, family-friendly and easy Robin Hood baking recipes perfect for community or school bake sales. Chocolate chip pretzel cookies, chocolate and caramel banana surprises, and more from Robin Hood®! These delicious recipes will be popular at your next bake sale, classroom celebration or family gathering. A Free the Children volunteer will share ideas on how you can bake a difference locally and globally through bake sales. Open to participants aged 12 and over. Ages 6–11 must be accompanied by an adult participant. Fee will be donated to Free the Children. **\$10 per person**

**Robin Hood® and international charity Free The Children are teaming up for the WE BAKE FOR CHANGE campaign. Together we can bake a difference! Visit freethechildren.com/webakeforchange for more information*

Wednesday, February 11, 2015 – 7:00pm – 9:00pm

An Elegant Night Out

This menu is perfect for a date night or a group of friends wanting to share an evening together with an elegant meal. We'll start off with wedges of a mushroom and Asiago tart served with arugula. While enjoying this, Chef Chris Pires will show you how to properly grill a dry-rubbed flank steak, make a sauce from the drippings, and serve this with a butternut squash purée – creamy and delicious with all the right seasonings. We will end the evening with a light cheesecake topped with seasonal fruit compote. The best part is you get to see it all made in front of your eyes so you can create this meal at home for family and friends! **\$30**

Thursday, February 19, 2015 – 7:00pm – 9:00pm

Mood-Boosting Foods for Optimum Health and Well-being – Class 1 (Interactive)

Personal Chef and Mood Food Specialist Patricia Muzzi leads this informative series that will provide a mini science lesson about brain function and how nutritious food directly impacts your mental and physical well-being. Learn how to identify and incorporate healthy “mood foods” when preparing breakfast, lunch, dinner and snacks, and gain a hands-on experience of basic essential food preparation.

Class menu includes a sunny citrus smoothie, sweet potato mini sliders topped with mango relish, wild salmon black bean roti wraps, and spiced apple berry quinoa nut crunch. **\$35**

Tuesday, February 24, 2015 – 12:30pm – 1:30pm

Gather, Cook & Learn: One Pot Meals

Join us for an afternoon cooking class with our Longo's Loft experts as we show you how to put together easy meals without all the dishes. Spend more time with the family with these one pot meals: Chickpea, chorizo and spinach stew, lemon-spiced chicken with navy beans, and Thai coconut noodle soup. **\$15**

Thursday, February 26, 2015 – 7:00pm – 9:00pm

Easy Gourmet Entertaining - Asian Style (Interactive)

Tonight join Chef Heather as she shows you some fantastic Asian dishes, perfect for entertaining. We begin with spicy beef satay with peanut sauce. Next, enjoy tasty chicken lettuce wraps, perfect for sharing between friends, then a quick shrimp pad Thai. The dishes can be prepped ahead of time and are quick to finish, which means they're perfect for serving to company. Then we will finish up our meal on a sweet note with banana and Nutella spring rolls. **\$35**

Thursday, March 05, 2015 – 7:00pm – 8:30pm

Eating Well 9-5: Nutrition Solutions to Keep You Fuelled at Work (Information Seminar and Demonstration)

This year's nutrition month is dedicated to helping Canadians eat well at work. Do you get enough energy to start your workday? Do you struggle on what to pack for lunch? Are you ready for a nap at 3 p.m. and head straight for the vending machine? Join Registered Dietitian Filomena Vernace-Inserra and cookbook author Fina Scroppo as they show you creative ways to get organized and keep your body fuelled throughout the day with healthy and nutritious meals and snacks. Recipes will include an all-in-one breakfast smoothie, leftover chicken redone for lunch and a power-packed snack mix. You'll also get 40+ ideas to help you think outside the bread slices. **\$25**

Tuesday, March 10, 2015 – 7:00pm – 8:30pm

Soup and Crackers (Information Seminar and Demonstration)

In this class, Devra Wasser, Culinary Nutritionist, will make two soups from different cultures that embrace new flavours and enhance your palate. A miso soup with traditional Japanese flavours and a Mexican taco soup reminiscent of the spices from that part of the world. These healthy, low-glycemic and nutritious soups can be a meal unto themselves, full of macronutrients and micronutrients for maximum energy. We are also going to make our very own, easy-peasy and delicious sesame seed crackers to go with the soup, with ingredients that are easy on your stomach as well as your waistline. **\$25**

Wednesday, March 25, 2015 – 7:00pm – 9:00pm

Ciao Tuscany

Join Culinary Adventurist and Broadcaster Christian Pritchard of ChrisCooking.com on an epic journey back to beautiful Tuscany. The taste sensation begins with vegetable ragu over pappardelle. An insalata of carrot and tuna is incredible! Our secondi is pork loin stuffed with herbs and garlic deglazed in vino bianco with a side of tomato, eggplant and zucchini slightly breaded and baked. The dolci is gelato affogato. Wow . . . Ciao Bella! **\$30**

Tuesday, March 31, 2015 – 12:30pm – 1:30pm

Gather, Cook & Learn: Dishes, Lightened Up!

Join us for an afternoon cooking class with our Longo's Loft experts as we show you how to skip the guilt but not the flavour. We will be making an artichoke and green chili dip, cherry ricotta cheesecake, mini cinnamon apple tarts and healthy fish tacos with chipotle cream. **\$15**

Tuesday, March 31, 2015 – 7:00pm – 9:00pm

Mood-Boosting Foods for Optimum Health and Well-being – Class 2 (Interactive)

Personal Chef and Mood Food Specialist Patricia Muzzi leads this informative series that will provide a mini science lesson about brain function and how nutritious food directly impacts your mental and physical well-being. Learn how to identify and incorporate healthy "mood foods" when preparing breakfast, lunch, dinner and snacks, and gain a hands-on experience of basic essential food preparation.

Class menu includes an avocado power shake, keen leafy green soup topped with Greek yogourt, sage roasted turkey breast served on spelt pasta with creamy zucchini Brazil nut pesto, and no-bake choco-almond butter cups. **\$35**

Thursday, April 02, 2015 – 7:00pm – 9:00pm

Savoury Samosas

You will learn how to make savoury samosas with Chef Aruna. Two different types of samosa wrappers with two different fillings: deliciously tangy, spicy vegetarian and savoury ground beef will be taught and enjoyed. You will learn how to bake and deep fry the samosas. There will also be a lesson on Chef Aruna's lip-smacking sweet and tangy tamarind chutney. **\$30**

Wednesday, April 08, 2015 – 7:00pm – 9:00pm

Shrimp and Scallop Festival

Join Chef Jim Comishen as he takes the perfect matching of shrimps and scallops, and creates an exciting feast for family and friends. We start with a Southwestern baby shrimp and scallop parfait, finished with fresh cilantro and lime and served in a wine glass. We follow with a hearty and robust bowl of Manhattan-style shrimp, scallop and bacon chowder with a smoky tomato broth. Finally, a salmon Wellington in puff pastry stuffed with shrimp and scallop Newburg rounds off this great meal. **\$40**

Monday, April 20, 2015 – 7:00pm – 9:00pm

Sweet and Savoury Puff Pastry Delights (Interactive)

Great home parties begin with great appetizers and end with simple, delicious desserts. This interactive class will show you how to make some great appetizers that will keep your guests talking long after the party. We will be using puff pastry – the most sought-after item by pastry chefs all over the world – as our base. Join us in making spicy palmiers, caramelized onion tarts and seasonal fruit strudel. Chef Chris Pires will also talk to the versatility of this pastry and share his ideas with you. You will enjoy tea while sampling your creations. **\$35**

Wednesday, April 22, 2015 – 7:00pm – 9:00pm

Cuisine of Southeast Asia

In Canada, most of us live in multicultural cities and are fortunate enough to be able to enjoy unique flavours from all over the world. More and more people are venturing outside of their comfort zones and starting to experiment with the exotic flavours from Southeast Asia when cooking at home. Join Chef Florence Kwok as she teaches you how to make honey garlic spareribs (Chinese), beef filet with toasted coconut (Indonesian), buckwheat noodles with vegetables (Japanese), and chicken salad (Vietnamese). **\$30**

Tuesday, April 28, 2015 – 12:30pm – 1:30pm

Gather, Cook & Learn: Desserts that Travel

Join us for an afternoon cooking class with our Longo's Loft experts as we share with you dessert recipes that are great to bring to gatherings. We will start off with pecan squares, tasty toffee cheesecake and finish with lemon blueberry tarts. **\$15**

Tuesday, April 28, 2015 – 7:00pm – 9:00pm

Light and Healthy Thai (Interactive)

Do you like spicy Thai food? Chef Rosemary Lee will show you how to make a meal to knock the socks off your guests and family. Learn how to make steamed mussels with Thai basil and lemongrass; roasted salmon with lemongrass, pickled ginger, red onions and mango; and raspberry and blueberry compote with toasted coconut and vanilla ice cream. **\$35**

Thursday, May 07, 2015 – 7:00pm – 9:00pm

From Budapest to Guadalajara

Hungarian-Mexican cooking instructor Hendrik Varju returns with some of his all-time favourite recipes from his childhood. Hendrik will start you off with a delicious Hungarian coleslaw, both sweet and sour. For your entree, you'll enjoy chicken paprikash with dumplings called "nokedli" (you might know them as "spaetzle" in German cooking). Hendrik will ask some volunteers to help with the nokedli, as they are time-consuming to make for a large group, but so delicious with the paprikash sauce. For the final course, you'll savour "gelatina de tres leches" (a gelatin made with milk, evaporated milk and condensed milk. Combined with some vanilla flavouring and then sprinkled with Kahlúa, this dessert is the perfect way to end your meal. Come have a Mexican fiesta with Hendrik (sombbrero is optional). Olé! **\$30**

Tuesday, May 12, 2015 – 7:00pm – 9:00pm

Easy Energizing Springtime Meals (Interactive)

It's no mystery that the mind and body are affected by the foods we eat. Understanding which foods have the most positive effect on our health is the key to long-lasting energy and vitality. Join Personal Chef Patricia Muzzi as she leads this highly informative class where you will be making and sampling delicious dishes including herbed asparagus arugula crostini, super green millet stir-fry with avocado pesto, Brussels sprout kale salad with pomegranate, and for dessert, coconut flour crêpes stuffed with blackberries and cashew cream. **\$35**

Thursday, May 21, 2015 – 7:00pm – 9:00pm

Eating Well for Optimum Health (Information Seminar and Demonstration)

Eating a well-balanced diet is an important component of a healthy lifestyle and can help prevent some types of diseases, promote healthy aging, and increase energy levels. Join Christina Zavaglia, Registered Dietitian and Certified Diabetes Educator to learn healthy recipes that don't sacrifice flavour. Enjoy a sampling of a heart-healthy chili, tomato and olive baked halibut served over quinoa, and a spinach, strawberry and goat cheese salad. **\$30**

Tuesday, May 26, 2015 – 12:30pm – 1:30pm

Gather, Cook & Learn: Antipasto Platters

Join us for an afternoon cooking class with our Longo's Loft experts as we take you through some delicious antipasto recipes to jazz up any antipasto platter. We will show you how to make a chili and garlic baked ricotta, red pepper tapenade, artichokes with a caper, parsley dressing, marinated mushrooms, and olive balls. **\$15**

Wednesday, May 27, 2015 – 7:00pm – 9:00pm

Brunch Instead of Lunch

Culinary Adventurist and Broadcaster Christian Pritchard of ChrisCooking.com loves brunch. This menu of Canadian classics is adapted from The Steven & Chris show on CBC by Christian. Wake up to an amazing brûléed grapefruit with minted syrup. A frutti di bocca (mixed fruit) smoothie will blow your mind! A classic Roman cheesy frittata with an arugula salad is amazing. Finally, the ultimate Limoncello crème brûlée French toast will cap off the ultimate brunch! Who needs lunch? **\$30**

Thursday, June 04, 2015 – 7:00pm – 9:00pm

Three Meals from One

No one has time to cook a meal from scratch every night. But we know we should be buying less prepared food. Let Chef Boyd teach you how to take one dish and turn it into three that can either be used that week or frozen for later. In this class, you will learn how to roast a chicken and turn it into three dishes: roasted chicken with lemon broccoli, chicken à la king, and a heart-healthy chicken and barley soup. **\$30**

Tuesday, June 09, 2015 – 12:30pm – 2:00pm

Sweet Treats without White Sugar (Information Seminar and Demonstration)

Devra Wasser, Culinary Nutritionist, enhances old time favorites with new and healthful methods that are less processed and that come from more natural food sources. Come and be inspired to learn what natural food sources can be used to enhance your own baking. See how easy and quick a nutty almond butter cup can be, and a no bake treat at that! Learn how to make your own flour for your cookies using rolled oats, and a no white sugar chocolate chip cookie that is fabulous! We will also prepare a sea vegetable chip using Nori, traditionally used for sushi. All without an ounce of white sugar. Your sweet tooth will love you! **\$25**

Thursday, June 11, 2015 – 7:00pm – 9:00pm

Family Friendly Mexican in Minutes (Interactive)

You will be transported south of the border tonight with this Mexican fiesta! Join Chef Heather in making a trio of sauces to enjoy with fresh tortilla chips. You'll be making pico de gallo, guacamole and hot pepper salsa. Next, you'll enjoy Baja-style fish tostadas – pieces of spicy baked fish with pickled onions and avocado crema on a corn tostada. Finally, for dessert, you'll enjoy a wonderful vanilla-orange flan. **Olé! \$35**

Thursday, June 18, 2015 – 7:00pm – 9:00pm

Can Argentina be Chile?

Popular instructor Chef Jim Comishen transports your palate to the cuisine of Argentina and Chile. First, it's Argentinean churrasco beef steak, with homemade chimichurri sauce over a bed of saffron rice. Next is Chilean red snapper with a coconut, coriander, sweet onion sauce served over a mound of gauchostyle black beans. For dessert, a sweet bread pudding with custard sauce and coconut, rounds off this great evening. **\$30**

Tuesday, June 23, 2015 – 12:30pm – 1:30pm

Gather, Cook & Learn: Beets

Join us for an afternoon cooking class with our Longo's Loft experts as we explore the world of beets. We will show you how to make an orange and beet salad perfect for summer entertaining: Roasted beets with feta, quinoa, beet and arugula salad, and to finish, sample some pickled eggs and beets. **\$15**

Tuesday, June 23, 2015 – 7:00pm – 9:00pm

A Full Day in Mexico

Mexican-Hungarian cooking instructor Hendrik Varju brings a full day of Mexican eating to your Longo's class. Starting with "desayuno" (breakfast), he serves you huevos rancheros – eggs served over quick-fried tortillas and garnished with green tomatillo salsa. For the mid-day meal, called "almuerzo," you'll get to fry your own tortilla to make tostadas – crisp fried tortillas covered in chorizo, lettuce, cilantro, onions, queso fresco and salsa. Absolutely delicious. Then you'll move onto a light "cena" (dinner), consisting of a Mexican bean and tortilla soup garnished with cheese, crispy tortilla strips and crunchy ancho pepper strips. Come enjoy the wonderful flavours of Mexico as Hendrik brings three traditional meals to your table. **\$30**

TEEN CLASSES

Monday, January 12, 2015 – 6:30pm – 8:00pm

Gather, Cook & Learn for Teens: Pizza (Interactive)

All teens love pizza but do they know how to make a delicious, healthy one on their own? Our Longo's Loft expert will help give them the skills to prepare them for their next stage in life. In this class, we will be creating three savoury pizzas and a dessert pizza. Your teens will never have to order in pizza again! **\$15**

Monday, February 9, 2015 – 6:30pm – 8:00pm

Gather, Cook & Learn for Teens: Family Dinner Time (Interactive)

Allow your teen to take the reins of the kitchen for a night and cook a meal for the family. Our Longo's Loft expert will take your teen through a full course meal of stuffed chicken breasts, garlic mashed potatoes, roasted asparagus and a simple salad. Prepare your teen for the future while reaping the benefits at home. **\$15**

Monday, April 13, 2015 – 6:30pm – 8:00pm

Gather, Cook & Learn for Teens: Snack Time (Interactive)

Do your teens come home from school hungry and looking for a snack? Do they invite friends over only for you to prepare the food for them? Help your teen discover the joys of cooking with our Longo's Loft experts. In this class, we show your teen how to prepare healthy and easy hors d'oeuvres, perfect for after-school snacks. They'll be the most popular host/hostess around. **\$15**

Monday, May 11, 2015 – 6:30pm – 8:00pm

Gather, Cook & Learn for Teens: Baking 101 (Interactive)

Help your teen discover the joy of baking with our Longo's Loft experts. In this class, we will explore the world of desserts and give your teen the skills they need to satisfy their sweet tooth. We will make cupcakes, brownies, cookies and tarts. **\$15**

PARENT & TODDLER CLASSES

Spend some quality time with your toddler while we combine the worlds of food and play. Children ages 1 and up can attend with a parent, grandparent or other loved one. Learn new kitchen skills and eat delicious food while spending quality time together. **\$10 per adult per class (accompanied by one toddler)**

Thursday, January 22, 2015 – 11:00am – 12:30pm

Let's roll up our sleeves as we create chocolate play dough, monkey bread and chocolate pudding.

Thursday, February 19, 2015 – 11:00am – 12:30pm

Lady bug pancakes, apple pizzas and blueberry hand pies.

Thursday, March 26, 2015 – 11:00am – 12:30pm

Today we tackle your sweet tooth with vanilla sprinkle cookies, surprise cookies and a cupcake!

Thursday, April 16, 2015 – 11:00am – 12:30pm

Let's roll up our sleeves to create tasty meatballs, baked zucchini chips, and sugar cookie cut outs.

Thursday, May 21, 2015 – 11:00am – 12:30pm

Let's have some fun making a fruit smoothie, honey bread, and no bake chewy Oreo bars.

PARENT & CHILD CLASSES

The perfect way to spend a special Saturday morning cooking together. Children ages 3 and up can attend with a parent, grandparent or other loved one. Learn new kitchen skills and eat delicious food all while spending quality time together. **\$15 per adult per class (accompanied by one child)**

Saturday, January 24, 2015 – 11:30am – 1:00pm

Sweet & Savoury Comforts

Taco bowls
Bacon cheeseburger roll-ups
Brownie shortcake dessert

Saturday, February 28, 2015 – 11:30am – 1:00pm

Breakfast for Dinner

Pancakes
Hash browns
Eggs and, of course, bacon!

Saturday, March 7, 2015 – 11:30am – 1:00pm

Appie Party

Meatballs
Spring rolls
Mini caramel apple bites
No-bake mini cheesecake bites

Saturday, April 18, 2015 – 11:30am – 1:00pm

Spaghetti 3 Ways

Marinara sauce
Alfredo sauce
Basil pesto
Cheesy garlic bread

Saturday, May 30, 2015 – 11:30am – 1:00pm

Family Pizza Day

Dessert pizza
Tortilla pizza
Calzone pizza pockets

KIDS WHO COOK

Monday, February 2, 2015 – 10:00am – 1:00pm

PA Day Chef Creations

Does your child aspire to be a chef? Your child will learn the skills to create dishes for all the meals of the day. A Fruit smoothie for breakfast, followed by sloppy joes and a chicken parm pizza for lunch. For dinner kids will learn how to make their own twice baked potatoes and chicken fingers. Don't forget dessert, a delicious s'more sundae. We will teach your kids the basics they will need to work comfortably in the kitchen. For kids ages 6 and up. **\$25 per child per class**

Creative Kids' Classes

Join us for some cooking fun as we continue with our creative kids' classes. Kids get to let their imaginations run wild with these funky classes of learning and laughing. When finished, they get to show off and enjoy their amazing creations. For kids ages 6 and up. **\$15 per child per class**

Saturday, February 14, 2015 – 11:00am – 12:30pm

Sweetheart Valentine's Treats

Pink strawberry chocolate chip cookies
Red velvet brownies
Love letter sugar cookies

Saturday, April 4, 2015 – 11:00am – 12:30pm

Easter Basket Treats

Bite-sized Easter brownies
Spring butterfly or daisy cupcakes
Easter egg nest cookies
Easter egg marshmallow bark

Saturday, May 9, 2015 – 11:00am – 12:30pm

Mother's Day Bouquet

Children create their own bouquet for mom with fresh fruit dipped in chocolate, chocolate dipped marshmallows and arranged in a beautifully hand-painted pot.

Saturday, June 20, 2015 – 11:00am – 12:30pm

Delights for Dads

Cookie tie for dad
Hamburger cupcakes & fries
Hole-in-one brownie bites

March Break in the Loft

10:00am – 1:00pm

Does your child aspire to be a chef? Give them a head start with our March Break Cooking Classes. We will teach your kids the basics they will need to work comfortably in the kitchen. For kids ages 6 and up. **\$25 per child per class**

Monday, March 16, 2015

Minis

Strawberry, banana, pancake skewers
Mini cinnamon buns
Mini pie bar
Mini chicken parmesan bites

Tuesday, March 17, 2015

Illusions

Taco cookies
Popcorn cupcakes
Berry pie cupcakes
Corn on the cob bites
Pizza soup

Wednesday, March 18, 2015

Sushi, Sushi, Sushi

Noodle salad
California rolls
Cucumber rolls
Candy sushi

Thursday, March 19, 2015

Cooking Creative Comforts

Cheesy chili mac
Pigs in a poncho
Gnocchi
Fried ice cream
S'mores pizza roll-ups

Friday, March 20, 2015

Fun in a Muffin Tin

Granola yogourt cups with fruit
Baked apple cider donuts
Mini corn dog bites
Deep dish pizza
Chocolate chip lava cookies

LOFT LOCATIONS:

Aurora:

650 Wellington Street East, Aurora
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LoftAurora@longos.com

Bathurst:

9306 Bathurst Street, Vaughan
(289) 304-9520
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Burloak:

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