



Cooking Classes Sept 2019 – Feb 2020

Mill Village
365 Boston Post Rd
Sudbury, MA 01776



Rated amongst Top 15 Cooking Schools in Boston area in 2017 and 2018 by Expertise!

Please join us at one of our award-winning cooking classes!

Lots of choices for all ages and tastes!

Registration is required ahead of time either at (978) 443-3825 or

www.quackquackquack.com/classes

Check website for additional classes that may have been added since schedule was printed.

Date	Time	Title	Description	Price	Instructor
Thurs Sept 5	6pm-8pm	Date Night: Steakhouse	Seared ribeye steak with roasted garlic butter and a classic wedge salad.	\$85 per person includes wine sample	Chef Joe Gatto
Fri Sept 6	6pm-7.30pm	Macaron Baking Class	Learn the intricacies of baking macarons.	\$55 per person	Baker Ashley Milley from AJ Cakes
Sat Sept 7	11am-12pm	All Ages Cupcake Decorating: Unicorns & Harry Potter	Decorating Cupcakes with fondant and buttercream frosting All ages welcome, but under 8 must be accompanied by an adult.	\$55 per person, or adult/child team	Louise Mawhinney
Sun Sept 8	1pm-2pm	All Ages: Candy Sushi!	Learn to make a fun, creative party snack for your next event! Under 8 must be accompanied by an adult	\$55 per person or adult/child team	Chef Al from The Verve in Natick
Thurs Sept 12	6pm-7.30pm	Date Night: Gourmet Tacos	Elevate your tacos to a new level, combining the traditional flavors and textures with special touches that make a BIG difference!	\$75 per person, includes wine sample	Chef Kelsi from The Verve in Natick
Fri Sept 13	6pm-7.30pm	Australian Sausage Rolls	An Australian “must have” for parties or snacks is easy to learn but has endless flavor possibilities.	\$55 per person	Chef Al from The Verve in Natick



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Sat Sept 14	11am-12pm	Simple Syrups for Cool Cocktails	Upgrade your beverage of choice with the simplicity of house-made syrups! Learn about flavor combinations.	\$55 per person, over 21 only	Chef Kelsi from The Verve in Natick
Sun Sept 15	1pm-2pm	All Ages: Roll Your Own Vegetarian and Chicken Maki	Get restaurant quality maki at home. All ages welcome but under 8 must be accompanied by an adult.	\$55 per person or adult/child team	Chef Al from The Verve in Natick
Thurs Sept 19	6pm-8pm	Dated Night: Latin Menu	Tostones, Colombian Empanadas, Red Banana Ice Cream.	\$85 per person includes wine sample	Chef Joe Gatto
Fri Sept 20	6pm-7.30pm	Pretzel Baking Class	Bake German soft pretzels.	\$55 per person	Louise Mawhinney
Sun Sept 22	1pm-2pm	All Ages: make your own Pizza	All ages welcome but under 8 must be accompanied by an adult.	\$55 per person or adult/child team	Chef Joe Gatto
Wed Sept 25, Oct 30, Nov 13, Dec 4, Jan 8, Feb 5, Mar 4, Mar 25	1.30pm-3pm	Kids' Early Release Cooking Series	Ages 10-12. Please call the store for details and to sign up.	\$55 per session or \$396 for all 8 sessions	Louise Mawhinney
Thurs Sept 26	6pm-7.30pm	Make Your Own Pasta	Ravioli, Fettuccini and Tortellini.	\$75 per person includes wine sample	Chef Joe Gatto
Sat Sept 28	11am-12pm	Scones!	Learn how to make traditional scones perfect with tea or coffee.	\$55 per person	Chef Kelsi from The Verve in Natick
Sun Sept 29	1pm-2pm	All Ages: Authentic Mexican Tamales	All ages welcome but under 8 must be accompanied by an adult.	\$55 per person or adult/child team	Chef Joe Gatto
Thurs Oct 3	6pm-8pm	French Bistro	Beef Bourguignon, mushroom, spinach and cheese crepes, French Bistro salad.	\$85 per person includes wine sample	Chef Joe Gatto
Fri Oct 4	6pm-7.30pm	Cannoli Baking Class	Duck Soup's own cannoli recipe & filling.	\$55 per person	Louise Mawhinney
Sat Oct 5	11am-12.30pm	Quick Pickling	Make basic and spicy pickles and learn how to use your creativity to make them your own.	\$75 per person includes two pickling jars	Chef Kelsi from The Verve in Natick
Thurs Oct 10	6pm-7.30pm	Make your own Pasta	Ravioli, fettuccini and tortellini.	\$75 per person includes wine sample	Chef Joe Gatto



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Fri Oct 11	4pm-5pm	Knife Skills	Use your chef's knives safely and effectively.	\$55 per person plus 10% off any knife purchased from Duck Soup at class	Chef Kevin from The Verve in Natick
Sun Oct 13	1pm-2pm	All Ages: Unicorn cupcake decorating.	You will decorate 4 cupcakes with buttercream and fondant in unicorn themes. All ages welcome but under 8 must be accompanied by an adult.	\$55 per person or adult/child team	Louise Mawhinney
Mon Oct 14	10.30am-1pm	Kids' Mini Cooking Camp	Ages 8-12. Kids make a healthy seasonal meal for lunch.	\$75 per child 10% discount for siblings	Louise Mawhinney
Wed Oct 16, Nov 20, Dec 18, Jan 22, Feb 26, Mar 11, April 15, May 20	1.30pm - 3pm	Kids' Early Release Cooking Series	Ages 10-12. Please call the store for details and to sign up.	\$55 per session or \$396 for all 8 sessions	Louise Mawhinney
Thurs Oct 17	6pm-8pm	Date Night: Latin Menu!	Tostones, Colombian Empanadas, Red Banana Ice Cream.	\$85 per person includes wine sample	Chef Joe Gatto
Fri Oct 18	4pm-5pm	Perfect Mashed Potatoes	Not your mother's mashed potatoes! Learn the dos and don'ts of making perfect mash.	\$55 per person	Chef Kevin from The Verve in Natick
Sun Oct 20	1pm-2.30pm	Celebration Cake Decorating	Learn techniques to level, stack and crumb; apply ganache and decorate a celebration cake.	\$75 per person includes 6" cake and all supplies	Baker Anne Holohan
Thurs Oct 24	6pm-8pm	Spanish Fiesta	Tortilla de Patatas, Pisto and Churros	\$85 per person includes wine sample	Chef Joe Gatto
Fri Oct 25	6pm-7pm	Harry Potter Pumpkin Pasties	Bake these from scratch.	\$55 per person	Louise Mawhinney
Sat Oct 26, Dec 14 and Dec 21	10am-11am	British Christmas Cake	Make it, keep it, bring it back in Dec for home-made marzipan and royal icing.	\$75 per person includes cake and all supplies except storage container	Louise Mawhinney
Sun Oct 27	1pm-2pm	All Ages: Spooky Fondant Cupcake Decorating	All ages welcome but under 8 must be accompanied by an adult.	\$55 per person or adult/child team	Louise Mawhinney



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Fri Nov 1	4pm-5pm	Lemon Curd Desserts	Make lemon curd from scratch and incorporate into a dessert. Balance sweet and sour in this fun retro treat!	\$55 per person	Chef Kevin from The Verve in Natick
Sun Nov 3	1pm-2pm	All Ages: Amazing Marshmallows	All ages welcome but under 8 must be accompanied by an adult.	\$55 per person or adult/child team	Anne Holohan
Thurs Nov 7	6pm-8pm	Date Night: Pizza!	Pull Fresh Mozzarella, make pizza from scratch, salad with Parmesan bowls.	\$85 per person includes wine sample	Chef Joe Gatto
Fri Nov 8	6pm-7.30pm	Cannoli Baking Class	Make Duck Soup's own cannoli recipe and filling.	\$55 per person	Louise Mawhinney
Sun Nov 10	1pm-2pm	All Ages Pasta Class!	Ravioli, Fettuccini and Tortellini. All ages welcome but under 8 must be accompanied by an adult.	\$55 per person or adult/child team	Chef Joe Gatto
Mon Nov 11	10.30am-1pm	Kids' Mini Cooking Camp	Ages 8-12. Kids make a healthy and seasonal lunch.	\$75 per person 10% discount for siblings	Louise Mawhinney
Thurs Nov 14	6pm-8pm	Date Night: Steakhouse	Seared ribeye steak with roasted garlic butter and a classic wedge salad.	\$85 per person includes wine sample	Chef Joe Gatto
Sun, Nov 17	1pm-2.30pm	All Ages: Pretzel Baking Class	Make German soft pretzels. All ages welcome but under 8 must be accompanied by an adult.	\$55 per person, or 1 adult/child team	Louise Mawhinney
Thurs Nov 21	6pm-8pm	French Bistro	Beef Bourguignon, mushroom, spinach and cheese crepes, French Bistro salad.	\$85 per person, includes French wine sample	Chef Joe Gatto
Sun Dec 1	1pm-2pm	All Ages: Traditional Gingerbread House Decorating	Houses and icing made from scratch by Duck Soup. Candy from Duck Soup. All ages welcome, but under 8 must be accompanied by an adult.	\$55 per person or adult/child team	Louise Mawhinney
Thurs Dec 5	6pm-8pm	Date Night: Latin Menu	Tostones, Colombian Empanadas, Red Banana Ice Cream.	\$85 per person includes wine sample	Chef Joe Gatto
Thurs Dec 12	6pm-7.30pm	Make Your Own Pasta	Ravioli, tortellini and fettuccini.	\$75 per person includes wine sample	Chef Joe Gatto
Sun Dec 15	1pm-2pm	All Ages: Traditional Gingerbread House Decorating	Houses and icing made from scratch by Duck Soup. Candy from Duck Soup. Under 8 must be accompanied by an adult.	\$55 per person, or child/adult team	Louise Mawhinney



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Thurs Dec 19	6pm-8pm	Date Night: Steakhouse	Seared ribeye steak with roasted garlic butter and a classic wedge salad.	\$85 per person, includes wine sample	Chef Joe Gatto
Sun Dec 22	1pm-2pm	All Ages: Cookie Decorating. All proceeds to SMILE Mass.	All Proceeds to benefit SMILE Mass floating wheelchair program. Price includes 6 cookies. Under 8 must be accompanied by an adult.	\$55 per person or child/adult team	Duck Soup
Sun Dec 29	1pm-2pm	All Ages: Penguins and Polar Bears Cupcake Decorating.	Cupcake decoration with fondant and buttercream frosting. Under 8 must bring an adult.	\$55 per person or parent/child team	Duck Soup
Thurs Jan 2	6pm-8pm	Spanish Fiesta	Tortilla de Patatas, Pisto and Churros.	\$85 per person includes wine sample	Chef Joe Gatto
Fri Jan 3	6pm-7pm	Macaron Baking Class	Learn the intricacies of baking macarons.	\$55 per person	Baker Ashley Milley from AJ Cakes
Sun Jan 5	1pm-2.30pm	All Ages: Pizza	All ages welcome but under 8 must bring an adult.	\$55 per person or adult/child team	Chef Joe Gatto
Thurs Jan 9	6pm-7.30pm	Make Your Own Pasta	Ravioli, Tortellini and Fettuccini.	\$75 per person includes wine sample	Chef Joe Gatto
Fri Jan 10	6pm-7.30pm	Cannoli Baking Class	Duck Soup's own cannoli and filling.	\$55 per person	Louise Mawhinney
Sun Jan 12	1pm-2pm	All Ages Cupcake Decorating: Unicorns & Harry Potter	Decorating Cupcakes with fondant and buttercream frosting. All ages welcome, but under 8 must bring an adult.	\$55 per person or child/adult team	Louise Mawhinney
Thurs Jan 16	6pm-8pm	Date Night: Latin Menu	Tostones, Colombian Empanadas, Red Banana Ice Cream.	\$85 per person includes wine sample	Chef Joe Gatto
Fri Jan 17	6pm-7.30pm	Baking Donuts	You will make 4 delicious donuts from scratch.	\$55 per person	Louise Mawhinney
Sun Jan 19	1pm-3pm	British Afternoon Tea	Cucumber sandwiches, afternoon tea scones, Victoria Sponge cake, tea.	\$75 per person includes bubbly sample	Louise Mawhinney
Mon Jan 20	10.30am-1pm	Kids' Mini Cooking Camp	Kids make and eat a healthy seasonal lunch.	\$75 per person, 10% discount for siblings	Louise Mawhinney
Thurs Jan 23	6pm-8pm	Date Night: Pizza	Pull Fresh Mozzarella, make pizza from scratch, salad with Parmesan bowls.	\$85 per person includes wine sample	Chef Joe Gatto



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Fri Jan 24	6pm-7.30pm	Cannoli Baking	Duck Soup's own Cannoli and filling.	\$55 per person	Louise Mawhinney
Thurs Jan 30	6pm-8pm	Date Night: Steakhouse	Seared ribeye steak with roasted garlic potatoes and wedge salad.	\$85 per person includes wine sample	Chef Joe Gatto
Sun Feb 2	1pm-2.30pm	Sausage and Cheese Making	Italian sausage and mozzarella cheese from scratch.	\$55 per person	Chef Joe Gatto
Thurs Feb 6	6pm-7.30pm	Make your own Pasta	Ravioli, Tortellini, Fettuccini.	\$75 per person, includes wine sample	Chef Joe Gatto
Fri Feb 7	6pm-7.30pm	Macarons	Learn the intricacies of making macarons.	\$55 per person	Baker Ashley Milley of AJ Cakes
Sun Feb 9	1pm-2pm	All ages: Pasta class!	Ravioli, fettuccini, tortellini. All ages welcome but under 8 must be accompanied by an adult.	\$55 per person or adult/child team	Chef Joe Gatto
Thurs Feb 13	6pm-8pm	Romantic French Bistro	Beef Bourguignon, mushroom, spinach and cheese crepes, French Bistro salad.	\$85 per person includes French wine sample	Chef Joe Gatto
Fri Feb 14	6pm-7pm	All ages: Valentine's Cookie Decorating	All ages welcome but under 8 must be accompanied by an adult. Hearts, cupids and more.	\$55 per person or one adult/child team	Louise Mawhinney
Mon Feb 17	10.30am-1pm	Kids' Mini Camp	Cook and eat a healthy, seasonal lunch.	\$75 ages 8-12	Louise Mawhinney
Thurs Feb 20 & Fri 21	10.30am-1pm	2 day mini camp for kids	Cook and eat a healthy seasonal lunch.	\$150 ages 8-12	Louise Mawhinney
Thurs Feb 27	6pm-8pm	Date Night: Pizza!	Pull Fresh Mozzarella, make pizza from scratch, salad with Parmesan bowls.	\$85 per person includes wine sample	Chef Joe Gatto
Fri Feb 28	6pm-7.30pm	Donut Baking Class	Make 4 delicious donuts from scratch!	\$55 per person	Louise Mawhinney