



Celebrates Latin food and culture in Toronto

Say HOLA to OLA!

Toronto, ON- In recent years, Latin American food has evolved to new heights in Canada, and **OLA: Of Latin America- 7 Chefs, 1 Kitchen, 1 Hot Night** is a dining experience that seeks to celebrate that by putting the culinary spotlight squarely on Latin chefs living and working in Toronto. This seven course epicurean discovery will banish stereotypes and push the culinary boundaries of the Latin American table to *delicioso* heights. Proceeds from this first-of-a-kind event in Toronto will be donated to Youth Link (<http://www.youthlink.ca>)- in support of vulnerable youth and their parents or caregivers living in the GTA.

On October 26th, 2009, around the holiday of “The Day of Dead” (or All Soul’s Day*) - seven chefs comprising Mario Cassini – owner/chef of our event space Caju, Jose Hadad of Frida Restaurant & Bar, Luis Valenzuela of Torito Tapas Bar, Sabrosito’s Carlos Fuenmayor, Steven Gonzalez of Latino 5 Spice Catering, Marina Queirolo of Sûrkl Empanadas and Elizabeth Rumebe of Alpine Bakery will each prepare a course that represents their corner of Latin America, as viewed through their own creative lens. Sommelier Drew Innes of George Brown College will be on hand to discuss the Spanish, Chilean or Argentinean wine pairings for each course during the evening.

The menu will include:

- ❖ We kick off the fiesta with a Brazilian Caipirinha (the nation’s most popular cocktail made with Porto Morretes organic cachaça) accompanied by cod bolinhos- a favourite in Rio, pao de queijo, and a moqueca shrimp shooter inspired by the cuisine of Bahia.

- ❖ Trio of Venezuelan Arepas- carne mechada (shredded beef), reina pepiada (chicken), and a tricolour arepa with queso fresco, tomatoes and albahaca (basil).
- ❖ Oxtail Sancocho- a Colombian inspired consomé with plantain ravioli, lime and bananito.
- ❖ Cornish Hen in Mexican mole Poblano with rice, frijoles refritos and toasted sesame seeds.

Cuban-born musician/composer Evaristo Machado will be on hand to regale diners with his tropical, acoustic original songs to add a sultry note to the proceedings. Cocktail hour begins at 6:30pm with Mario Cassini taking diners to Brazil via his gustatory creations, after which the pan-Latin tasting menu begins in full swing. **Tickets** are \$100 each for the meal only and \$140 for dinner and wine pairings (not including tax & tip). To buy yours, visit Torito, Caju, Frida or contact the organizer below.

The OLA event is the realization of a long-held dream by Colombian-born food writer/food TV producer, event creator/organizer [Mary Luz Mejia](#) and her husband Mario Stojanac. It's their goal to share the talent and the bounty of Latin food in Toronto and beyond with Canadians everywhere because North or South, we are all part of the Americas.

**Day of the Dead* - (traditionally celebrated November 2nd) dates back thousands of years. In Mexico, the Zapotec, Aztec and Olmec indigenous peoples for example, celebrated the Day of Dead as a way of honouring the deceased and celebrating the cycle of life. Many people believe that during this day, the souls of the departed can more readily visit the living. At graveyards and cemeteries, altars are built containing the deceased favourite foods and drinks along with memorabilia in an effort to encourage visits by ancestors long gone, but not forgotten.

A Sizzling Communications Event – www.sizzlingcommunications.com

For more information or to interview any of the chefs, please contact:

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