

JANUARY & FEBRUARY 2022

KINGS

COOKING STUDIO



JANUARY

2 SUNDAY

10:00am-12:00pm

Cook With Your Kids: 101

Food Truck Fun Waffle Edition! Falafel Waffles with Tzatziki and Greek Salad, Sweet Potato Waffles with Chicken Nuggets, Lemon Polenta Waffles with Blueberry Jam Sauce

Price: \$80 per pair • Chef: Eileen Maher

[FAMILY CLASS](#)

6 THURSDAY

6:00pm-9:00pm

Take Stock and Soup Up: 102

Chicken, Fish and Vegetable Stock, Hearty Chicken Soup, Manhattan Seafood Chowder, Creamy Cauliflower Soup

Price: \$80 • Chef: Suzanne Lowery

7 FRIDAY

6:00pm-9:00pm

Seafood Feast from the Mediterranean: 103

Transport yourself to the Mediterranean with the best ingredients available! Saffron Scented Paella with Mussels, Shrimp, Scallops and Chorizo, Insalate de Mare with Fennel and Oranges, Bouillabaisse with Garlic Mayonnaise Toasts, Clams in Green Sauce, St. Joseph's Fritters

Price: \$80 • Chef: Diana Albanese

8 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 104

The Runaway Wok by Ying Chang Compestine. Festive Fried Rice, Easy Veggie Spring Rolls, Asian Style Meatballs, Dragon Parfaits

Price: \$80 per pair • Chef: Eileen Maher

[FAMILY CLASS. AGES 3-7 WITH AN ADULT.](#)

1:00pm-3:00pm

Little Cooks and Storybooks: 105

The Runaway Wok by Ying Chang Compestine. Festive Fried Rice, Easy Veggie Spring Rolls, Asian Style Meatballs, Dragon Parfaits

Price: \$80 per pair • Chef: Eileen Maher

[FAMILY CLASS. AGES 3-7 WITH AN ADULT.](#)

9 SUNDAY

2:00pm-5:00pm

Knife Skills: 106

Under the guidance of Master Chef Blake you'll learn the essential skills needed when handling vegetables, meat and fish. Instruction will include how to select, handle and store knives. You will celebrate your new skill set with a beautifully plated meal.

Price: \$80 • Chef: Blake Swihart

10 MONDAY

5:00pm-7:00pm

Daisy and Brownie Scouts: 107

Homemade Cheese Crackers, BLT Bites, Bacon Topped Mac and Cheese, S'mores Bake

Price: \$60 • Chef: Diane Marino

[DAISY AND BROWNIE SCOUTS](#)

13 THURSDAY

6:00pm-9:00pm

Cast Iron Cooking: 108

Skillet Veggie Pizza, Sweet Pepper Corn Muffins, Pan Roasted Brussels Sprouts, Classic Shepherd's Pie, Pineapple Upside Down Cake with Whipped Cream

Price: \$80 • Chef: Suzanne Lowery

14 FRIDAY

6:00pm-9:00pm

Light on Calories-Big on Flavor: 109

Create main dishes and side dishes that are vegetarian, vegan and flexitarian. Little Quinoa and Broccoli Cakes, Toasted Farro with Roasted Winter Vegetables and Tahini Dressing, Cod with Miso on Black Rice with Shaved Fennel and Pickled Gingered Cucumber, Asian Noodles with Chicken, Vegetables and Healthy Peanut Sauce, Coconut Panna Cotta with Raspberries

Price: \$80 • Chef: Diana Albanese

15 SATURDAY

10:00am-12:00pm

Junior Chef: 110

Cheeseburger Cups, Pizza Pinwheels, Taco Tomatoes, Jumbo Stuffed Dark Chocolate Cookies

Price: \$60 • Chef: Diane Marino

[KIDS CLASS. AGES 8-12.](#)

1:00pm-3:00pm

Teen Chef: 111

Fried Lasagna, Quesadilla Cake, Cheese Stuffed Meatball Sliders, Chocolate Dipped Cannoli

Price: \$60 • Chef: Diane Marino

[TEEN CLASS. AGES 13-17.](#)

16 SUNDAY

10:00am-1:00pm

Warming Winter Brunch: 112

Frittata Lorraine, Baked Croissant French Toast with Spiced Maple Syrup, Orange Cranberry Scones, Sweet and Spicy Bacon, Citrus Salad with Pomegranate Seeds, Flaky Pastry Wrapped Salmon with Asparagus and Goat Cheese, Gluten Free Cinnamon Walnut Coffee Cake

Price: \$80 • Chef: Kathleen Sanderson

3:00pm-6:00pm

Italian Family Dinners: Fresh Pasta and Pizza: 113

Garganelli with Arrabbiatta Sauce and Peas, Herb Laminated Pappardelle with Carbonara Sauce, Pizza with Tomato, Milky Mozzarella Pearls and Fresh Basil, Cacio e Pepe Pizza, Mini Cannoli Tarts

Price: \$80 • Chef: Diana Albanese

17 MONDAY

5:00pm-7:00pm

Girl Scout Night: 114

Italian Paninis, Cheeseburger Crescent Ring, Teriyaki Wings, Homemade Chocolate Mint Cookies

Price: \$60 • Chef: Diane Marino

[JUNIOR LEVEL AND UP](#)

20 THURSDAY

6:00pm-9:00pm

Classic Pan Sauces: 115

Steak with Creamy Brandied Peppercorn Sauce, Chicken Breasts with Lemon Pepper and Parmesan Cream Sauce, Shrimp with Lemon, Garlic and Vermouth Glaze, Pasta with Bacon, Fire Roasted Tomatoes, Arugula and Goat Cheese Sauce, Arugula Salad Vinaigrette, Caramel Pears with Ginger Cookies

Price: \$80 • Chef: Kathleen Sanderson

21 FRIDAY

6:00pm-9:00pm

Burger Madness: 116

Classic Beef Burger, Shrimp-Scallop Burger with Kimchi Spread, Lamb Burger on Rye with a Feta Mint Sauce, Shiitake Burger with Umami Sauce, Orange Almond Torte

Price: \$80 • Chef: Blake Swihart

22 SATURDAY

10:00am-12:00pm

Junior Baker: 117

Raspberry Chocolate Chip Muffins, Iced Cinnamon Biscotti, Blondie Ice Cream Sundaes, Gluten Free Chocolate Fudge Cookies

Price: \$60 • Chef: Diane Marino

[KIDS CLASS. AGES 8-12.](#)

1:00pm-4:00pm

Teen Baker: 118

Chocolate Love! Double Chocolate Eclairs, Chocolate Lava Cakes with Raspberry Sauce, Chocolate Truffle Cream Tart, Chocolate Brioche Bread Pudding, Chocolate Covered Coconut Macaroons

Price: \$80 • Chef: Suzanne Lowery

[TEEN CLASS. AGES 13-17.](#)

27 THURSDAY

6:00pm-9:00pm

30 Minute Meals: 119

Creamy Tomato Garlic Butter Shrimp, One-Pot Chickpea Curry, Chipotle Caesar Salad with Grilled Salmon, Korean Beef Bowl with Cilantro Lime Rice, Asian Chicken Wraps

Price: \$80 • Chef: Julie Harrington, RD

28 FRIDAY

6:00pm-9:00pm

Warming Winter Foods: 120

Saffron and Ginger Steeped Mussels with Crusty Garlic Bread, Baby Greens with Roasted Fennel and Citrus Yogurt Saffron Dressing, Individual Crabmeat and Lobster Pot Pies, Baked Cauliflower with Three Cheese Bread Topping, Baked Roma Tomatoes with Parmesan Cheese Crackle, Classic Lemon Cake with Citrus Butter Cream Frosting

Price: \$80 • Chef: Steven Capodicasa

29 SATURDAY

6:00pm-9:00pm

Winter Braising and Roasting: 121

Roasted Butternut Squash Soup with Crème Fraîche, Braised Short Ribs in Red Wine Sauce, Roasted Fish Fillets on a bed of Assorted Mushrooms and Yukon Gold Potatoes, Gnocchi with Lemon Braised Artichokes, Roasted Pears with Butterscotch Chocolate Sauce

Price: \$80 • Chef: Diana Albanese

30 SUNDAY

2:00pm-5:00pm

Sunday Supper: 122

This class will feature classic dishes that will bring the family together. Chicken Franchise, Orecchiette with Sausage and Broccoli Rabe, Creamy Roasted Garlic Mashed Potatoes, Glazed Carrots, Roasted Root Vegetables, Chopped Caesar Salad Vinaigrette, Sea Salted Toffee Cake with Whipped Cream

Price: \$80 • Chef: Kathleen Sanderson

CUSTOM COOKING EVENTS

CORPORATE CHALLENGE



Step out of your office and into our cooking studio for a true team building experience. Our corporate challenges offer the opportunity for your staff to meet for a fun cooking class that allows them to brainstorm and collaborate. Members of the team that dish up the best meal are awarded bragging rights!

FEATURED CLASS

Burger Madness: 116

FRIDAY, JANUARY 21ST

6:00PM - 9:00PM



FEBRUARY

1 TUESDAY

5:00pm-7:00pm

Happy Chinese New Year: 201

Wonton Soup, Egg Rolls, Longevity Noodles, Chocolate Dragons and Tangerines

Price: \$60 • Chef: Diane Marino

[KIDS CLASS. AGES 8-12.](#)

2 WEDNESDAY

6:00pm-9:00pm

Mediterranean Vegetarian: 202

Greek Chickpea Salad, Baked Tomato Shakshuka, Spanakopita Spinach Pie, Roasted Butternut and Red Onion Linguine, Piccata Cauliflower Steaks

Price: \$80 per pair • Chef: Suzanne Lowery

4 FRIDAY

6:00pm-9:00pm

Italian Steakhouse: 203

Zuppa de Clams with Grilled Garlic Bread, Tuscan Steak Tagliata, Mashed Potatoes with Olive Oil, Herbs and Parmesan Cheese, Mushrooms Gratin with Onion and Tomatoes, Coffee Caramel Custard

Price: \$80 per pair • Chef: Diana Albanese

5 SATURDAY

10:00am-12:00pm

Junior Baker: 204

Triple Chocolate Cookies, Chocolate Lava Cakes, Valentine Whoopie Pies, Cupid's Kiss Cookies

Price: \$60 • Chef: Diane Marino

[KIDS CLASS. AGES 8-12.](#)

1:00pm-3:00pm

Teen Baker: 205

Valentine Bake Off! Chocolate Cherry Brownies, Heart Shaped Meringues with Chocolate Covered Strawberries, Jammy Sandwich Hearts, Kiss in a Cake

Price: \$80 • Chef: Suzanne Lowery

[TEENS CLASS. AGES 13-17.](#)

6 SUNDAY

10:00am-12:00pm

Cook With Your Kids: 206

Food Truck Fun BBQ Style! Country Style Pork Ribs, Brisket Burgers, Corn Bread with Honey Butter, Hobo Pack Potatoes, Blackberry BBQ Sauce, Chocolate Chip Cookie Ice Cream Sandwiches

Price: \$80 per pair • Chef: Eileen Maher

[FAMILY CLASS](#)

6 SUNDAY

2:00pm-5:00pm

Technique of Sautéing: 207

Shrimp Sauté with Fennel, Basil and Pernod, Beef Tenderloin with Balsamic Fig Glaze, Veal Milanese with Arugula, Shaved Parmesan and Salsa Rosa Vinaigrette, Chicken Sauté with Creamy Honey Mustard and Pecan Sauce, Salad Vinaigrette, Bananas Foster

Price: \$80 • Chef: Kathleen Sanderson

10 THURSDAY

6:00pm-9:00pm

Great Gluten Free: 208

Crustless Prosciutto Quiches, Braised Chicken Thighs with Sweet Peppers and Red Wine Sauce, Mushroom Risotto, Artichoke Stuffed Zucchini, Chocolate Almond Cream Tart

Price: \$80 • Chef: Suzanne Lowery

11 FRIDAY

6:00pm-9:00pm

Sante Fe Express: 209

Spicy Pepitas, Avocado Shrimp Salad, Chilled Tomatillo Soup with Chili Crema, Grilled Fish Tacos with Mango Salsa, Roasted Red Peppers with Manchego Cheese, Chocolate Avocado Mousse

Price: \$80 • Chef: Blake Swihart

12 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 210

The Yuckiest Stinkiest Best Valentine's Day Ever by Brenda A. Ferber. Cheeseburger Wellingtons, I Heart Salad, Red Velvet Cupcakes with White Chocolate Frosting

Price: \$80 per pair • Chef: Eileen Maher

[FAMILY CLASS. AGES 3-7 WITH AN ADULT.](#)

1:00pm-3:00pm

Little Cooks and Storybooks: 211

The Yuckiest Stinkiest Best Valentine's Day Ever by Brenda A. Ferber. Cheeseburger Wellingtons, I Heart Salad, Red Velvet Cupcakes with White Chocolate Frosting

Price: \$80 per pair • Chef: Eileen Maher

[FAMILY CLASS. AGES 3-7 WITH AN ADULT.](#)

6:00pm-9:00pm

Romantic Valentine Dinner: 212

Individual Crabmeat Soufflés, Beef Wellington, Baked Scalloped Potatoes, French Green Beans with Caramelized Shallots, Chocolate Roulade with Raspberries

Price: \$80 • Chef: Diana Albanese

**3 EASY WAYS
TO REGISTER**

[ONLINE KINGSFOODMARKETS.COM/COOKINGSTUDIO](https://www.kingsfoodmarkets.com/cookingstudio)
IN PERSON WHEN YOU'RE IN-STORE | PHONE 973-258-4009

**All classes are participation
unless otherwise noted.**

778 MORRIS TURNPIKE | SHORT HILLS, NJ 07078 | 973.258.4009

13 SUNDAY

10:00am-12:00pm

Super Bowl Kickoff: 213

Chicken Fried Steak Fries, Sloppy Joe Potato Skins, Touchdown Crunch Wraps, Kitchen Sink Cookies

Price: \$60 • Chef: Diane Marino

[KIDS CLASS, AGES 8-12.](#)

1:00pm-4:00pm

Cupcake Wars Valentine Edition: 214

You will bake and decorate seasonal cupcakes to impress the judges. This is a program sure to bring all your creative energies to life.

Price: \$75 • Chef: Diane Marino

[TEENS CLASS, AGES 13-17.](#)

17 THURSDAY

6:00pm-9:00pm

Heart Healthy Meals: 215

Chicken with Creamy Mushroom Sauce with Sautéed Greens and Pecans, Beef Kabobs with Avocado Tzatziki Sauce, Spring Vegetable Rolls with Shrimp, Sweet and Sour Pork Fried Rice, Coconut Curry Halibut with Green Beans and Roasted Red Bell Peppers

Price: \$80 • Chef: Julie Harrington, RD

18 FRIDAY

6:00pm-9:00pm

New Orleans Dinner: 216

Crab Cakes with Lemon Mayonnaise Dipping Sauce, Shrimp Gumbo Bowls, Mediterranean Chopped Salad with Grilled Lemon Vinaigrette, Bacon Wrapped Beef Tenderloin Served with Grilled Lobster Tails, Roasted Potato Accordions, Carrot Cakes with Citrus Frosting

Price: \$80 • Chef: Steven Capodicasa

19 SATURDAY

10:00am-12:00pm

Junior Chef: 217

Parmesan Straws, Homemade Fettuccine with Pink Sauce, Kicked Up Garlic Knots, Strawberry and Chocolate Calzones

Price: \$60 • Chef: Diane Marino

[KIDS CLASS, AGES 8-12.](#)

1:00pm-3:00pm

Teen Chef: 218

Tomato Bruschetta, Homemade Ravioli with Seared Tomato Sauce, Pepperoni Biscotti, Raspberry Palmiers

Price: \$60 • Chef: Diane Marino

[TEENS CLASS, AGES 13-17.](#)

24 THURSDAY

6:00pm-9:00pm

Everyday Italian: 219

Artichoke and Pesto Crostini, Shrimp Scampi, Sautéed Escarole with Olives and Pignoli Nuts, Fettucine Alfredo, Tiramisu

Price: \$80 • Chef: Suzanne Lowery

25 FRIDAY

6:00pm-9:00pm

Hot, Sour, Spicy and Sweet: 220

Learn the magic of blending spices and ingredients that make Thai food such an exciting culinary experience. Spring Rolls with Sweet and Spicy Dipping Sauce, Seafood Soup with Mushrooms and Lemongrass, Chicken Satay with Peanut Sauce, Pad Thai with Shrimp and Sautéed Noodles, Mangoes in Syrup with Sticky Rice

Price: \$80 • Chef: Diana Albanese

26 SATURDAY

12:00pm-3:00pm | [DEMONSTRATION CLASS](#)

Nutrition Concierge: 221

Stop by the Cooking Studio between 12:00pm-3:00pm to connect with our House Chef/Registered Dietician, Julie Harrington, to tap into fabulous nutritional information.

Complimentary • Chef: Julie Harrington, RD

6:00pm-9:00pm

Couples Surf and Turf: 222

Shredded Brussels Sprouts Caesar Salad, Herb Roasted Fillet of Beef with Rosemary, Lemon and Garlic Butter, Parmesan Potato Roses and Herb Tomatoes, Herb Crusted Roasted Salmon with a Lemon Herbed Butter Sauce, Steamed Lemon and Garlic Greens, Toffee Pudding Cake with Fresh Whipped Cream

Price: \$160 per pair • Chef: Kathleen Sanderson

27 SUNDAY

2:00pm-5:00pm

Risotto, Risotto, Risotto: 223

Creamy Four Cheese Risotto with Chives, Wild Mushroom Beef Barley Risotto, Caramelized Onion and Bacon Risotto, Grain Risotto with Shellfish, Tomatoes and Scallions, Sweet Orange-Saffron Risotto with Orange Marmalade and Macadamia Nuts

Price: \$80 • Chef: Blake Swihart

FEATURED CLASS

New Orleans Dinner: 216

FRIDAY | FEBRUARY 18TH

6:00PM - 9:00PM

COOKING STUDIO POLICIES:

1. The Cooking Studio reserves the right to cancel a program. In the event of a Cooking Studio cancellation, students will be notified by phone or email.
2. When a refund is issued, students who paid by cash or check will receive a refund check. Those paying by credit card will be issued a credit to their account.
3. Class fees are reimbursable up to 7 days in advance of your class.
4. Alcoholic beverages are NOT permitted in our Cooking Studio classes.
5. Seating will begin 15 minutes prior to class.

JANUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
FAMILY CLASS 2 Cook With Your Kids: 101 10:00am-12:00pm	3	4	TEEN CLASS 5 Cookbook Classics: 123 5:00pm-7:00pm	Take Stock and Soup Up: 102 6:00pm-9:00pm 6	Seafood Feast from the Mediterranean: 103 6:00pm-9:00pm 7	FAMILY CLASS 8 Little Cooks and Storybooks: 104 or 105 10:00am-12:00pm or 1:00pm-3:00pm
Knife Skills: 106 2:00pm-5:00pm 9	GIRL SCOUTS 10 Daisy and Brownie Scouts: 107 5:00pm-7:00pm	11	TEEN CLASS 12 Cookbook Classics: 124 5:00pm-7:00pm	Cast Iron Cooking: 108 6:00pm-9:00pm 13	Light on Calories-Big on Flavor: 109 6:00pm-9:00pm 14	KIDS CLASS 15 Junior Chef: 110 10:00am-12:00pm TEEN CLASS Teen Chef: 111 1:00pm-3:00pm
Warming Winter Brunch: 112 10:00am-1:00pm 16 Italian Family Dinners: Fresh Pasta and Pizza: 113 3:00pm-6:00pm	GIRL SCOUTS 17 Girl Scout Night: 114 5:00pm-7:00pm	18	TEEN CLASS 19 Cookbook Classics: 125 5:00pm-7:00pm	Classic Pan Sauces: 115 6:00pm-9:00pm 20	Burger Madness: 116 6:00pm-9:00pm 21	KIDS CLASS 22 Junior Baker: 117 10:00am-12:00pm TEEN CLASS Teen Baker: 118 1:00pm-4:00pm
23	24	25	TEEN CLASS 26 Cookbook Classics: 126 5:00pm-7:00pm	30 Minute Meals: 119 6:00pm-9:00pm 27	Warming Winter Foods: 120 6:00pm-9:00pm 28	Winter Braising and Roasting: 121 6:00pm-9:00pm 29
Sunday Supper: 122 2:00pm-5:00pm 30	31					

7 FRIDAY

6:00pm-9:00pm

Seafood Feast from the Mediterranean: 103

Chef: Diana Albanese



13 THURSDAY

6:00pm-9:00pm

Cast Iron Cooking: 108

Chef: Suzanne Lowery



16 SUNDAY

10:00am-1:00pm

Warming Winter Brunch: 112

Chef: Kathleen Sanderson



FEBRUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		KIDS CLASS 1 Happy Chinese New Year: 201 5:00pm-7:00pm	2 Mediterranean Vegetarian: 202 6:00pm-9:00pm	3	4 Italian Steakhouse: 203 6:00pm-9:00pm	5 KIDS CLASS Junior Baker: 204 10:00am-12:00pm TEENS CLASS Teen Baker: 205 1:00pm-3:00pm
FAMILY CLASS 6 Cook With Your Kids: 206 10:00am-12:00pm Technique of Sautéing: 207 2:00pm-5:00pm	7	8	9 TEEN CLASS Cookbook Classics: 224 5:00pm-7:00pm	10 Great Gluten Free: 208 6:00pm-9:00pm	11 Sante Fe Express: 209 6:00pm-9:00pm	12 FAMILY CLASS Little Cooks and Storybooks: 210 or 211 10:00am-12:00pm or 1:00pm-3:00pm Romantic Valentine Dinner: 212 6:00pm-9:00pm
KIDS CLASS 13 Super Bowl Kickoff: 213 10:00am-12:00pm TEENS CLASS Cupcake Wars Valentine Edition: 214 1:00pm-4:00pm	14	15	16 TEEN CLASS Cookbook Classics: 225 5:00pm-7:00pm	17 Heart Healthy Meals: 215 6:00pm-9:00pm	18 New Orleans Dinner: 216 6:00pm-9:00pm	19 KIDS CLASS Junior Chef: 217 10:00am-12:00pm TEENS CLASS Teen Chef: 218 1:00pm-3:00pm
20	21	22	23 TEEN CLASS Cookbook Classics: 226 5:00pm-7:00pm	24 Everyday Italian: 219 6:00pm-9:00pm	25 Hot, Sour, Spicy and Sweet: 220 6:00pm-9:00pm	26 Nutrition Concierge: 221 12:00pm-3:00pm Couples Surf and Turf: 222 6:00pm-9:00pm
27 Risotto, Risotto, Risotto: 223 2:00pm-5:00pm	28					

1 TUESDAY

5:00pm-7:00pm

Happy Chinese New Year: 201

Chef: Diane Marino



12 SATURDAY

10:00am-12:00pm or 1:00pm-3:00pm

Little Cooks & Storybooks: 210 or 211

Chef: Eileen Maher



17 THURSDAY

6:00pm-9:00pm

Heart Healthy Meals: 215

Chef: Julie Harrington, RD





KINGS COOKING STUDIO

BIRTHDAY CELEBRATIONS

FOOD & FUN FOR KIDS!

PREMIUM PARTY PACKAGES

AGES 8 & UP | 2 HOURS

AMERICAN CLASSICS

Pigs in a Blanket, Chicken Nuggets with Dipping Sauce, Mac and Cheese and Ice Cream Sundaes.

ASIAN DELIGHTS

Egg Rolls, Chicken Lettuce Wraps, Fried Rice and Wonton Ice Cream Sundaes.

BREAKFAST CLUB

Waffle Bar, Candied Bacon, Sunrise Smoothies and Fresh Baked Muffins.

CAMPFIRE CUISINE

Skillet Nachos, Hobo Packs, Baked Potato Bar, Build Your Own Trail Mix and S'mores Campfire Cones.

DRIVE-IN FAVORITES

Build Your Own Burger Bar, Cheese Fries, Root Beer Floats and Fruity Hand Pies.

ITALIAN TRATTORIA

Antipasto Skewers, Garlic Bread, Pasta with Meatballs and Cannoli Dip and Chips.

LATIN FLAVORS

Homemade Guacamole, Fresh Tomato Salsa, Taco Bar and Churros with Chocolate Dipping Sauce.

PIZZA PARTY

Build Your Own Pizza Bar, Veggies and Homemade Dip and Cupcakes.

ULTIMATE PARTY PACKAGES

AGES 8 & UP | 2 ½ HOURS

CUPCAKE WARS

Teams create flavorful confections in timed challenges, decorate their creations based on selected themes and wow the judges in true competition style. Personal Pizzas are created too!

GLUTEN FREE & CUSTOM PARTY OPTIONS ARE AVAILABLE

COOKING STUDIO POLICIES:

1. The Cooking Studio reserves the right to cancel a program. In the event of a Cooking Studio cancellation, students will be notified by phone or email.
2. When a refund is issued, students who paid by cash or check will receive a refund check. Those paying by credit card will be issued a credit to their account.
3. Class fees are reimbursable up to 7 days in advance of your class. We understand that circumstances may arise that cause you to miss a class and we encourage you to send a substitute in your place. We will also gladly email the recipes from a missed class. When a refund is issued, students who paid by cash or check will receive a refund check. Those paying by credit card will be issued a credit towards their account.
4. Alcoholic beverages are NOT permitted in our Cooking Studio classes.
5. Seating will begin 15 minutes prior to class.

778 MORRIS TURNPIKE | SHORT HILLS, NJ 07078 | 973.258.4009