

MAY & JUNE 2022

KINGS

COOKING STUDIO



MAY

1 SUNDAY

10:00am-12:00pm

Fast Food Favorites: 501

Mini Macs with Special Sauce, Nacho Flavored Chicken Nuggets, Jalapeño Poppers, Dreamsicle Shakes

Price: \$60 • Chef: Eileen Maher

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

2 MONDAY

6:00pm-9:00pm

Celebrate Strawberries! 502

Strawberry Chia Jam with Homemade English Muffins, Whipped Feta Dip with Roasted Strawberries, Strawberry Fields Salad with Candied Pecans, Cilantro Lime Chicken with Strawberry Salsa, Strawberry Shortcake Roll

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

4 WEDNESDAY

10:00am-1:00pm

A Do Ahead Mother's Day Buffet: 503

Grilled Citrus Glazed Chicken, Layered Green Salad with Avocado, Tomatoes, Eggs, Feta, Bacon and Greens, Herbed Orzo and Roasted Pepper Salad, Lemon Ginger Muffins, Fresh Fruit Kabobs with Ginger Cardamom Yogurt, Chocolate Hazelnut Biscotti, Double Dipped Chocolate Berries

Price: \$80 • Chef: Kathleen Sanderson

5 THURSDAY

6:00pm-9:00pm

Asian Surf and Turf: 504

Indonesian Shrimp Sate, Thai Barbecue Chicken with Cabbage and Red Pepper Salad, Saigon Grilled Beef Salad with Mint and Rice Noodles, Grilled Salmon with Garlicky Lemon and Ginger Sauce, Grilled Pineapple with Toasted Coconut served with Caramel Sauce and Ice Cream

Price: \$80 • Chef: Diana Albanese

6 FRIDAY

6:00pm-9:00pm

Grilling and Chilling: 505

Grilled Dry Rubbed Beef with Maytag Blue Coleslaw, Grilled Marinated Lamb with a Rosemary, Farro and Orange Salad, Grilled Raspberry Chicken with a Fruited Nut and Wild Rice Salad

Price: \$100 • Chef: Kathleen Sanderson

7 SATURDAY

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

Little Cooks and Storybooks: 506 or 507

Are you a Cheeseburger? by Monica Arnoldo. Cheeseburger Spring Rolls, Oven Fries, Cheesy Cauliflower Spread, Pumpkin Muffins

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

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

9 MONDAY

5:00pm-7:00pm

Game Time! Ball Park Cuisine: 508

Texas Ranger Fowl Pole (Chicken Sandwiches), Miller Park Cheese Fries, Yankee Stadium Tres Leches Milkshakes

Price: \$60 • Chef: Theresa Merges

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

11 WEDNESDAY

6:00pm-9:00pm

Vegetarian Comfort Foods: 509

Manhattan Vegetable Chowder, Garlic and Herb Cheese Stuffed Mushrooms, Grilled Vegetable Stromboli, Vegetable Fried Rice, Green Bean Caesar Salad, Fruit Crisp with Almond Cream

Price: \$80 • Chef: Suzanne Lowery

12 THURSDAY

6:00pm-9:00pm

Farm to Fork: 510

Grilled Eggplant Napoleons with Olive Oil and Arugula, Pasta Fresco (Fresh Tomatoes, Herbs, Olives and Capers tossed with Olive Oil), Herbed Chicken Paillard with Fennel Slaw, Basil Herb Crusted Salmon with Roasted Pepper Sauce, Chopped Seasonal Salad, Lavender Shortbread

Price: \$80 • Chef: Kathleen Sanderson

13 FRIDAY

10:00am-1:00pm

Brunch with Mom: 511

Blueberry Orange Muffins, Homemade Turkey Sausage Patties, Ham and Egg Frittata, Crispy Potato Waffles, Strawberry Spinach Salad, Chocolate Kiss in a Cake

Price: \$80 • Chef: Suzanne Lowery

14 SATURDAY

6:00pm-9:00pm

The Amalfi Coast Kitchen: 512

Braised Artichoke Bruschetta, Spaghetti with Shellfish, Tomato, Garlic and Wine Sauce, Fish with Fennel and Lemoncello, Grilled Endive Salad with Arugula and Pecorino Shavings, Lemon Olive Oil Cake with Lemon Cream and Balsamic Strawberries

Price: \$80 • Chef: Diana Albanese

15 SUNDAY

3:00pm-6:00pm

Rubs, Mops and Marinades: 513

Slow Roasted Southern Style Pork Shoulder finished with Bourbon, Molasses, Peach and Brown Sugar Mop, Creamy Coleslaw, Cornbread, Asian Glazed Chicken Marinated in Soy, Sesame, Ginger, Orange Grilled and Glazed with a Spicy Hoisin Mop with Sesame Noodles, Chile Rubbed Salmon with Sweet Peppers Lime and Cilantro Vinaigrette with Cucumber Relish, Grilled Lemon Pound Cake with Berries and Cream

Price: \$80 • Chef: Kathleen Sanderson

16 MONDAY

5:00pm-7:00pm

Game Time! Ball Park Cuisine: 514

Camden Yard Crab Cake Sandwiches, Dodger Stadium Esquite (Corn Salsa), Fenway Park Fried Dough Sundaes

Price: \$60 • Chef: Theresa Merges

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

17 TUESDAY

5:00pm-7:00pm

All-American Picnic: 515

Buttermilk Fried Chicken, 2 Bite Italian Pressed Sandwiches, Homemade Tater Tots and Dip, Watermelon Cupcakes

Price: \$60 • Chef: Diane Marino

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

All classes are participation unless otherwise noted.

18 WEDNESDAY

6:00pm-9:00pm

International Pastries: 516

Éclairs, Baklava, Cinnamon Sugar Churros, Linzer Tartlets, White Chocolate Cherry Biscotti

Price: \$80 • Chef: Suzanne Lowery

19 THURSDAY

10:00am-1:00pm

Cake Decorating: 517

Create perfect buttercream frosting and learn to fill, frost and decorate your own take home cake with pretty borders and colorful flowers.

Price: \$80 • Chef: Suzanne Lowery

20 FRIDAY

6:00pm-9:00pm

Spice up the Grill: 518

Coconut Shrimp with Crabmeat in Wine Sauce, Filet Mignon Medallions with Mushroom Ragu, Basil Mashed Potatoes with Herbed Potato Chips, Grilled Endive Salad with Arugula, Red Onion and Warm Tomato Dressing, Chocolate Molten Cakes served with Ice Cream and Berries

Price: \$100 • Chef: Diana Albanese

21 SATURDAY

10:00am-12:00pm

Junior Baker: 519

Cookies and Cream Blondies, Puff Pastry Cinnamon Rolls, Vanilla Glazed Coffee Cake Donuts, Cream Filled Triple Chocolate Cupcakes

Price: \$60 • Chef: Diane Marino

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

1:00pm-3:00pm

Teen Baker: 520

Triple Chocolate Chip Brownies, Chocolate Chip Whoopie Pie Ice Cream Sandwiches, NY Subway Chocolate Chip Cookies

Price: \$60 • Chef: Diane Marino

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

22 SUNDAY

10:00am-12:00pm

Asian Fusion: 521

Veggie Spring Rolls, Five-Spice Turkey Lettuce Wraps, Veggie Lo Mein, Dumplings, Dragon Parfaits

Price: \$60 • Chef: Eileen Maher

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

23 MONDAY

5:00pm-7:00pm

Game Time! Ball Park Cuisine: 522

Astros Prime Rib Sandwiches, Rodgers Centre Funnel Cake Poutine, Chase Field Churro Sundaes

Price: \$60 • Chef: Theresa Merges

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

24 TUESDAY

6:00pm-9:00pm

Taco Tuesday: 523

Classic Beef with Homemade Taco Seasoning, Thai Chicken and Slaw Tacos, Crispy Roasted Cauliflower Tacos with Yum-Yum Sauce, Baja Fish Tacos, Chocolate Dessert Tacos

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

[FAMILY CLASS. AGES 12 AND UP WITH AN ADULT.](#)

25 WEDNESDAY

10:00am-1:00pm

Macarons: 524

Crispy Almond Meringue Sandwich Cookies, Lemon Curd, Raspberry Cheesecake Filling, Chocolate Coconut Filling

Price: \$80 • Chef: Suzanne Lowery

26 THURSDAY

6:00pm-9:00pm

Blooming Cupcakes: 525

Decorate flavor stuffed cupcakes with roses, daisies and petunias that can be arranged into a sweet bouquet

Price: \$80 • Chef: Suzanne Lowery

27 FRIDAY

6:00pm-9:00pm

Surf and Turf: 526

Crabmeat Cocktail served with Lemon Aioli, Baby Greens with Grilled Shrimp and Chorizo Bits with Homemade Goat Cheese Croutons, Bacon Wrapped Beef Tenderloin served with Grilled Lobster Tails, Redskin Potatoes served with Seared Chorizo and Onions, Roasted Cauliflower with Crispy Breadcrumbs, Espresso Brownie Torte

Price: \$100 • Chef: Steven Capodicasa

28 SATURDAY

10:00am-12:00pm

Junior Chef: 527

Lettuce Wraps, German Fries, Chocolate and Strawberry Filled Crepes, Sugar Dusted Zeppoles

Price: \$60 • Chef: Diane Marino

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

1:00pm-3:00pm

Teen Chef: 528

Copy Cat Broccoli Cheddar Soup, Spinach Quiche, Spring Mix Salad with Raspberry Dressing and Goat Cheese Croutons, Individual Lemon Cakes

Price: \$60 • Chef: Diane Marino

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

29 SUNDAY

10:00am-12:00pm

Pasta Party! 529

Turkey Lasagna Roll-Ups, Stove Top Mac and Cheese, Bruschetta Two Ways, Dessert Ravioli with Berry Sauce

Price: \$60 • Chef: Eileen Maher

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

REGISTRATION IS EASY!

VISIT US ONLINE AT

KINGSFOODMARKETS.COM/COOKINGSTUDIO

IN PERSON WHEN YOU'RE IN-STORE | PHONE 973-258-4009

CALLING ALL FOODIES!

Please contact the Cooking Studio
if you're interested in joining our team!

JUNE

1 WEDNESDAY

6:00pm-9:00pm

Colors of the Rainbow: 601

Spring Rolls with Creamy Tahini Ginger Dip, Chopped Salad with Basil and Mozzarella, Crunchy Thai Quinoa Salad, Veggie Pizza, Rainbow Cupcakes

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

4 SATURDAY

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

Little Cooks and Storybooks: 602 or 603

Carla's Sandwich by Debbie Herman. Stuffed Grilled Cheese, Pea-Sto Pasta Salad, Banana Caterpillar Sticks, Berry Fool Sandwiches

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

FAMILY CLASS. AGES 3-7 WITH AN ADULT.

6:00pm-9:00pm

South of France: 604

Tapenade on Baguette Toast Points, Provençal Fish Soup with Garlic Croutons and Aioli, Chicken with Artichokes and Lemon, Rustic Ratatouille, Apple Tarte Tatin with Sweetened Crème Fraîche

Price: \$80 • Chef: Diana Albanese

5 SUNDAY

10:00am-12:00pm

Food Truck Fun: Breakfast! 605

Baked Stuffed French Toast, Fruit Salad Sticks, Breakfast Burritos, Morning Glory Muffins

Price: \$60 • Chef: Eileen Maher

KIDS CLASS. AGES 8-12.

6 MONDAY

6:00pm-9:00pm

Low-Carb Big Flavors: 606

Buffalo Cauliflower Bites, Cheesy Spaghetti Squash Waffles, Creamy Tuscan Chicken, Garlic Mushrooms, Chocolate Brownies

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

9 THURSDAY

6:00pm-9:00pm

International One-Pan Weeknight Wonders: 607

Curried Chicken and Rice, Cavatelli with Broccoli and Garlic, Braised Teriyaki Pork Tenderloin with Pineapple, Lemon Parmesan Tilapia Florentine, Steak Fajitas, Sugared Shortbreads

Price: \$80 • Chef: Suzanne Lowery

10 FRIDAY

6:00pm-9:00pm

Port Reyes Event! 608

Join as we celebrate the beautiful *Port Reyes* cheeses!

The Executive Chef from *Port Reyes* will be partnering with our Cheese Connoisseur John Coleman to create a masterful meal featuring these beautiful cheeses.

Price: \$100 • Chef: Steven Capodicasa

11 SATURDAY

10:00am-12:00pm

Junior Chef: 609

Pork Dumplings and Dipping Sauce, Beef Tostados, Sicilian Pizza, Deep Fried Oreos and Ice Cream

Price: \$60 • Chef: Diane Marino

KIDS CLASS. AGES 8-12.

11 SATURDAY

1:00pm-3:00pm

Teen Chef: 610

Steak Frites, Texas Top Dip, Pizzadilla, Millionaire Bars

Price: \$60 • Chef: Diane Marino

TEENS CLASS. AGES 13-17.

6:00pm-9:00pm

Grilling with Dad: 611

Grilled Garlic and Herb Pizzas, Skewered Steak and Shrimp with Mango Sauce, Grilled Balsamic Vegetable Salad, Fiery Corn on the Cob, Grilled Pineapple with Brown Sugar-Macadamia Topping and Vanilla Ice Cream.

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

FAMILY CLASS

12 SUNDAY

3:00pm-6:00pm

Movie Time! Julia and Julie Recipes: 612

Gougeres, Poached Salmon with Tarragon Mayonnaise, Herbed Chicken Pallard with Arugula, Herbed Tomatoes, Asparagus Mimosa Style, French Bread, Classic Chocolate Soufflé Cakes with Grand Marnier Crème Anglaise

Price: \$80 • Chef: Kathleen Sanderson

13 MONDAY

5:00pm-7:00pm

Game Time! Ballpark Cuisine: 613

Citizen's Bank Park Philly Cheesesteaks, White Sox Smothered French Fries, Trust Bank Waffles and Cream

Price: \$60 • Chef: Theresa Merges

TEENS CLASS. AGES 13-17.

14 TUESDAY

6:00pm-9:00pm

Flavors with a Punch: 614

Honey and Sriracha Glazed Chicken Thighs with Sweet and Tangy Cucumber Kimchi, Cuban Mojito Pork Shoulder over Spicy Slaw, Cauliflower Popcorn with Simple Gochujang Glaze, Steamed Carrots with Moroccan Lemon Spices, Chicken, Almond and Saffron Bastilla with Morocco's Famous Chicken Pie, Lemon Cardamom Pound Cake

Price: \$80 • Chef: Kathleen Sanderson

15 WEDNESDAY

10:00am-1:00pm

Summer Salads: 615

Quinoa and Goat Cheesecakes with Spring Greens, Black Bean and Mango Salsa with Grilled Pork Tenderloin, Mediterranean Farro Salad with Grilled Chicken, Summer Cobb Salad in a Jar, Chopped Kale and Sweet Potato Caesar Salad, Lemon Curd Berry and Biscuits

Price: \$80 • Chef: Kathleen Sanderson

16 THURSDAY

6:00pm-7:30pm

Coleman's Cheese Corner: Spring Alpine Cheese: 616

Join us for a tasting and informative discussion with our in-house Cheese Connoisseur John Coleman and a special guest from *Colombia Cheese*. Every guest will leave with a studio crafted cheese plate!

Price: \$60 • Chef: John Coleman

All classes are participation unless otherwise noted.

17 FRIDAY

6:00pm-9:00pm

Asian Fusion Sea and Land: 617

Vietnamese Shrimp Spring Rolls, Crab and Vegetable Wontons, Steak and Broccoli Stir-Fry with Rice, Korean Bok Choy and Garlic, Sweet Coconut Dumplings with Chocolate Ice Cream

Price: \$80 • Chef: Suzanne Lowery

18 SATURDAY

10:00am-12:00pm

Junior Baker: 618

Homemade Oreos, 7 Layer Bars, Strawberry Hand Pies, Red White and Blue Blondies

Price: \$60 • Chef: Diane Marino

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

1:00pm-3:00pm

Teen Baker: 619

Vanilla Bean Macarons, Arnold Palmer Cupcakes, Italian Puff Pastry Beggar's Purses, Very Berry Chiffon Cake

Price: \$60 • Chef: Diane Marino

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

6:00pm-9:00pm

Dinner on the Italian Riviera: 620

Scallops, Shrimp and Baby Squid Salad with Fennel and Oranges, Pizza San Remo (Tomatoes, Capers, Olives, Garlic and Basil), Grilled Steak with Rosemary, Balsamic and Caramelized Onions, Sautéed Chicken with Artichoke Hearts and Salsa alla Noci, Chocolate and Hazelnut Torte

Price: \$80 • Chef: Diana Albanese

20 MONDAY

5:00pm-7:00pm

Game Time! Ballpark Cuisine: 621

Tropicana Field Cuban Sandwiches, Soft Pretzel Nuggets with Cheese, Citi Field Wowfulls (Stuffed Waffle Cones)

Price: \$60 • Chef: Theresa Merges

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

21 TUESDAY

5:00pm-7:00pm

Summer Fun: 622

Bacon Stuffed Burgers, Boardwalk Curly Fries, Taco Cones, Kicked Up Funnel Cakes

Price: \$60 • Chef: Diane Marino

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

22 WEDNESDAY

6:00pm-9:00pm

Flash in the Pan: 623

Moroccan Chicken Thigh Sauté, Sautéed Chicken with Balsamic Honey Glaze, Spicy Crab Cakes with Cooling Remoulade Sauce, Steak with a Roquefort Rosemary Sauce and Roasted Potatoes, Salad Vinaigrette, Crunchy Biscotti

Price: \$80 • Chef: Kathleen Sanderson

23 THURSDAY

6:00pm-9:00pm

Baking with Citrus: 624

Iced Lemon Pound Cake, Orange Spice Yeast Rolls, Blueberry-Lemon Bread Pudding with Lemon Cream, Crepes Suzette, Ruby Red Grapefruit Bars

Price: \$80 • Chef: Suzanne Lowery

24 FRIDAY

6:00pm-9:00pm

Mexican Surf and Turf: 625

Spicy Crabmeat Cocktail with Avocado and Tomato Salsa, Sliced Skirt Steak and Shrimp in Tomato Chipotle Sauce with Arugula Salad, Grilled Tequila Chicken with Black Beans, Corn and Rice, Cornbread with Scallions Red Peppers and Jalapenos, Individual Caramel Flans

Price: \$100 • Chef: Diana Albanese

25 SATURDAY

6:00pm-9:00pm

Do Ahead Backyard BBQ: 626

Vidalia Roasted Onion Dip, Dry Rubbed BBQ Pulled Pork Shoulder, Grilled Spicy Shrimp Skewers, Black-Eyed Pea Corn and Tomato Salad, Napa Cabbage Slaw, Cornbread with Honey Butter, Coconut Key Lime Pie, Sweet Tea Lemonade

Price: \$80 • Chef: Kathleen Sanderson

26 SUNDAY

10:00am-12:00pm

Food Truck Fun: Meatballs! 627

Meatball Parm Heroes, Feta and Spinach Meatball Gyros with Tzatziki Sauce, Green Salad with Homemade Dressing, Ice Cream Sundaes

Price: \$60 • Chef: Eileen Maher

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

28 TUESDAY

10:00am-1:00pm

Mini Camp: A 3 Day Summer Primer: 628

Guests will enjoy a 3 day primer celebrating the bounty of summer foods. Fast and easy dishes that the kids will share with family and friends for summers to come!

Price: \$240 • Chef: Diane Marino

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



The banner features a decorative border with various kitchen items and ingredients. In the center, the text "KINGS COOKING STUDIO" is displayed in a stylized font, with "SUMMER SESSIONS" written in a circular arc below it. Below the text, there is a photograph of several colorful cupcakes with swirls of frosting in shades of purple, blue, green, yellow, pink, and orange. At the bottom of the banner, the text "REGISTER NOW FOR KIDS & TEENS SUMMER CAMPS" is written in a bold, sans-serif font.

MAY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
KIDS CLASS 1 Fast Food Favorites: 501 10:00am-12:00pm	Celebrate 2 Strawberries!: 502 6:00pm-9:00pm	3	A Do Ahead 4 Mother's Day Buffet: 503 10:00am-1:00pm	Asian Surf and Turf: 504 6:00pm-9:00pm	Grilling and Chilling: 505 6:00pm-9:00pm	FAMILY CLASS 7 Little Cooks and Storybooks: 506 or 507 10:00am-12:00pm or 1:00pm-3:00pm
8	TEENS CLASS 9 Game Time! BallPark Cuisine: 508 5:00pm-7:00pm	10	Vegetarian Comfort Foods: 509 6:00pm-9:00pm	Farm to Fork: 510 6:00pm-9:00pm	Brunch with Mom: 511 10:00am-1:00pm	The Amalfi Coast Kitchen: 512 6:00pm-9:00pm
Rubs, Mops & Marinades: 513 3:00pm-6:00pm	TEENS CLASS 16 Game Time! BallPark Cuisine: 514 5:00pm-7:00pm	KIDS CLASS 17 All-American Picnic: 515 5:00pm-7:00pm	International Pastries: 516 6:00pm-9:00pm	Cake Decorating: 517 10:00am-1:00pm	Spice up the Grill: 518 6:00pm-9:00pm	KIDS CLASS 21 Junior Baker: 519 10:00am-12:00pm TEENS CLASS Teen Baker: 520 1:00pm-3:00pm
KIDS CLASS 22 Asian Fusion: 521 10:00am-12:00pm	TEENS CLASS 23 Game Time! BallPark Cuisine: 522 5:00pm-7:00pm	FAMILY CLASS 24 Taco Tuesday: 523 6:00pm-9:00pm	Macarons: 524 10:00am-1:00pm	Blooming Cupcakes: 525 6:00pm-9:00pm	Surf and Turf: 526 6:00pm-9:00pm	KIDS CLASS 28 Junior Chef: 527 10:00am-12:00pm TEENS CLASS Teen Chef: 528 1:00pm-3:00pm
KIDS CLASS 29 Pasta Party! 529 10:00am-12:00pm	30	31				

4 WEDNESDAY

10:00am-1:00pm

A Do Ahead Mother's Day Buffet: 503

Chef: Kathleen Sanderson



14 SATURDAY

6:00pm-9:00pm

The Amalfi Coast Kitchen: 512

Chef: Diana Albanese



19 THURSDAY

10:00am-1:00pm

Cake Decorating: 517

Chef: Suzanne Lowery



JUNE

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			Colors of the Rainbow: 601 6:00pm-9:00pm 1			FAMILY CLASS 4 Little Cooks and Storybooks: 602 or 603 10:00am-12:00pm or 1:00pm-3:00pm South of France: 604 6:00pm-9:00pm
KIDS CLASS 5 Food Truck Fun: Breakfast! 605 10:00am-12:00pm	Low-Carb Big Flavors: 606 6:00pm-9:00pm 6			International One-Pan Weeknight Wonders: 607 6:00pm-9:00pm 8	Port Reyes Event: 608 6:00pm-9:00pm 10	KIDS CLASS 11 Junior Chef: 609 10:00am-12:00pm TEENS CLASS Teen Chef: 610 1:00pm-3:00pm FAMILY CLASS Grilling with Dad: 611 6:00pm-9:00pm
Movie Time! Julia and Julie Recipes: 612 3:00pm-6:00pm 12	TEENS CLASS 13 Game Time! Ballpark Cuisine: 613 5:00pm-7:00pm	Flavors with a Punch: 614 6:00pm-9:00pm 14	Summer Salads: 615 10:00am-1:00pm 15	Coleman's Cheese Corner: Spring Alpine Cheese: 616 6:00pm-7:30pm 16	Asian Fusion Sea and Land: 617 6:00pm-9:00pm 17	KIDS CLASS 18 Junior Baker: 618 10:00am-12:00pm TEENS CLASS Teen Baker: 619 1:00pm-3:00pm Dinner on the Italian Riviera: 620 6:00pm-9:00pm
	TEENS CLASS 20 Game Time! Ballpark Cuisine: 621 5:00pm-7:00pm	KIDS CLASS 21 Summer Fun: 622 5:00pm-7:00pm	Flash in the Pan: 623 6:00pm-9:00pm 22	Baking with Citrus: 624 6:00pm-9:00pm 23	Mexican Surf and Turf: 625 6:00pm-9:00pm 24	Do Ahead Backyard BBQ: 626 6:00pm-9:00pm 25
KIDS CLASS 26 Food Truck Fun: Meatballs!: 627 10:00am-12:00pm		KIDS CLASS 28 Mini Camp: A 3 Day Summer Primer: 628 10:00am-1:00pm				

1 WEDNESDAY

6:00pm-9:00pm

Colors of the Rainbow: 601

Chef: Julie Harrington Perez, RD



16 THURSDAY

6:00pm-7:30pm

Coleman's Cheese Corner: Spring Alpine Cheese: 616

Chef: John Coleman



28 TUESDAY

10:00am-1:00pm | KIDS CLASS

Mini Camp: A 3 Day Summer Primer: 628

Chef: Diane Marino





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, 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.

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