

SEPTEMBER & OCTOBER 2022

KINGS

COOKING STUDIO



SEPTEMBER

9 FRIDAY

6:00pm-9:00pm

French Country Fare: 901

Olive Tapenade with Garlic Toasts, Lyonnaise Salad with Bacon, Blue Cheese and Mustard Vinaigrette, Lemon and Herb Roasted Chicken, Fennel Au Gratin, Fresh Fruit Clafoutis with Ice Cream

Price: \$80 • Chef: Suzanne Lowery

10 SATURDAY

10:00am-12:00pm

Junior Baker: 902

Cookiezilla, Dole Whip Cupcake, BLT Puff Pastry Bites, Double Trouble Cookies

Price: \$60 • Chef: Diane Marino

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

1:00pm-3:00pm

Teen Baker: 903

Chocolate Soufflés with Vanilla Sauce, S'mores Stuffed Cookies, Vanilla Dutch Baby with Berries, Frappuccino Cupcakes

Price: \$60 • Chef: Diane Marino

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

6:00pm-9:00pm

In the Italian Kitchen: 904

Fig, Prosciutto and Burrata with Balsamico, Penne with Shellfish Fra Diavolo, Tuscan Grilled Steak Tagliata with Grilled Potato Slices, End of Summer Tomato Salad with Ricotta Salata and Creamy Garlic Vinaigrette, Early Fall Italian Plum and Orange Gratin

Price: \$100 • Chef: Diana Albanese

11 SUNDAY

10:00am-12:00pm

Food Truck Fun! Mac and Cheese Edition: 905

Stove Top Mac and Cheese, Build Your Own Mac and Cheese Bar, Inside Out Meatball Parmesan, Mini Cheesecakes

Price: \$60 • Chef: Eileen Maher

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

1:00pm-3:00pm

National Grandparents' Day: 906

Grilled Pizza Bar, Pigs in Quilts, M&M Cookie Ice Cream Sandwiches, Good Morning Smoothies, Puff Pastry Cinnamon Rolls

Price: \$60 per person • Chef: Diane Marino

[FAMILY CLASS. AGES 6-12 WITH AN ADULT.](#)



FEATURED CLASS

Rosh Hashanah Dinner: 917

SEPTEMBER 20TH
TUESDAY | 6:00PM - 9:00PM

15 THURSDAY

6:00pm-9:00pm

Healthful One Dish Vegan Meals: 907

Lentil Chickpea Curry, One Pot Pasta Cannellini Dinner, Chili, Tempeh Dijon with Potatoes, Tomato Vegetable Casserole

Price: \$80 • Chef: Eileen Mallor

16 FRIDAY

6:00pm-9:00pm

Taste of Naples: 908

Fruitti di Mare alla Griglio with Bruschetta, Spaghetti with White Clam Sauce, Steak Pizzaiola, Neapolitan Pizza with Burrata, Zeppoles with Chocolate Dipping Sauce

Price: \$100 • Chef: Diana Albanese

17 SATURDAY

10:00am-12:30pm

Cupcake Wars: Fall Edition: 909

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

Price: \$80 • Chef: Diane Marino

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

6:00pm-9:00pm

Garlic Lovers: 910

Focaccia with Garlic and Shallots, Chicken Scarpariello, Fish Filets with Root Vegetable Napoleon and Pesto Broth, Orecchiette with Broccoli, Double Chocolate Hazelnut Biscotti

Price: \$100 • Chef: Diana Albanese

18 SUNDAY

12:00pm-3:00pm

Fabulous Gluten Free Desserts: 911

Chocolate Olive Oil Cake with Pomegranate Seeds and Cardamom Cream, Orange Polenta Cake with Crushed Pistachios and Honey Whipped Cream, Chai Spiced Crème Caramel, Fruit Smoothies

Price: \$80 • Chef: Risa Magrid Boyer

20 TUESDAY | FEATURED CLASS

6:00pm-9:00pm

Rosh Hashanah Dinner: 917

Rick has worked on many Jewish cookbooks in his career and has gathered great New Year recipes along the way. Here are some of his year-round favorites. Greens with Pomegranates, Apples and Toasted Nuts with Pom Vinaigrette, Spatchcock Roast Chicken with Smoked Paprika and Honey, Baby Carrots with Glazed Shallots, Crispy Potato-Leek Kugel, Challah Rolls, Classic (pareve) Apple Cake

Price: \$100 • Chef: Rick Rodgers

CALLING ALL FOODIES!

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

REGISTRATION IS EASY!

VISIT US ONLINE AT
KINGSFOODMARKETS.COM/COOKINGSTUDIO
IN PERSON WHEN YOU'RE IN-STORE | PHONE 973-258-4009

21 WEDNESDAY

6:00pm-9:00pm

Venture to Vegan: 912

Vegan Queso, Creamy Vegan Mushroom and Wild Rice Soup, Smashed Chickpea Salad, Loaded Lentil Tacos, Sticky Teriyaki Tofu with Rice Noodles, Vegan Chocolate Pie

Price: \$80 • Chef: Julie Harrington Perez

22 THURSDAY

6:00pm-9:00pm

Bacon Around the World: 913

Crispy Spec-Gruyere Puffs, Goat Cheese Bacon and Horseradish Spread, Bacon Wrapped Dates Stuffed with Chorizo, Smoked Prosciutto-Mustard Wrapped Salmon, Poached Fennel and Onions, Bacon-Peanut Butter Chocolate Truffles

Price: \$80 • Chef: Blake Swihart

23 FRIDAY | FEATURED CLASS

6:00pm-9:00pm

Latin Tapas: 914

Bacon Wrapped Dates with Marcona Almonds, Spanish Chorizo and Cider Poached Figs, Fingerling Papas Bravas with Paprika Aioli, Churros with Chili-Cinnamon Chocolate Sauce

Price: \$80 • Chef: Risa Magrid Boyer

24 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 915

No Peacocks by Robin Newman. Freestyle Mac and Cheese, Sunflower Muffins, Veggie Spring Rolls, Personal Pizzas

Price: \$80 per pair • Chef: Eileen Maher
FAMILY CLASS. AGES 3-7 WITH AN ADULT.

1:00pm-3:00pm

Little Cooks and Storybooks: 916

No Peacocks by Robin Newman. Freestyle Mac and Cheese, Sunflower Muffins, Veggie Spring Rolls, Personal Pizzas

Price: \$80 per pair • Chef: Eileen Maher
FAMILY CLASS. AGES 3-7 WITH AN ADULT.



FEATURED CLASS

Latin Tapas: 914

SEPTEMBER 23RD
FRIDAY | 6:00PM - 9:00PM

25 SUNDAY

1:00pm-4:00pm

Cinnamon Spice Baking: 918

Lattice Topped Apple Pie, Cinnamon Streusel Coffee Cake, Morning Glory Muffins, Cranberry Pear Turnovers, Chewy Cinnamon Sugar Spice Cookies

Price: \$80 • Chef: Suzanne Lowery

28 WEDNESDAY

6:00pm-9:00pm

Stone Fruit Desserts: 919

Apricot Upside Down Cake with Oat Streusel and Honey Whipped Cream, Buttermilk Panna Cotta with Poached Plums and Graham Cracker Crumbs, Cherry Hand Pies with Cream Cheese Glaze

Price: \$80 • Chef: Risa Magrid Boyer

29 THURSDAY

6:00pm-9:00pm

Gluten Free Mains: 920

Braised Chicken with Sweet Pepper Sauce, Currant Glazed Pork Tenderloin, Shepherd's Pie, Seafood Risotto, Sautéed Spaghetti Squash with Sausage and Spinach

Price: \$80 • Chef: Suzanne Lowery

30 FRIDAY

6:00pm-9:00pm

Surf and Turf: 921

Shrimp Cocktail Shooters, Chopped Caesar Salad, Perfect Filet of Beef with Pan Sauce, Roasted Wild Mushrooms, Garlic Mashed Potatoes, Roasted Asparagus with Garlic and Meyer Lemons, Coconut Key Lime Pie

Price: \$100 • Chef: Kathleen Sanderson



FEATURED CLASS

Lidia: 960

OCTOBER 24TH
FRIDAY | 6:00PM - 9:00PM

OCTOBER

1 SATURDAY | FEATURED CLASS

5:00pm-8:00pm

Restaurant Carbone! 922

Travel with us as we take a virtual culinary tour of *Michelin* rated Carbone. Their House Chef will work with us to create an Amazing Charcuterie Board, Penne with Spicy Shrimp, Mario's Famous Meatballs, Caesar Salad with ZZ Dressing, Carbone's Pickled Cauliflower, Rainbow Cookies. Each guest will receive a specialty gift bag created for the event! Class is partial participation.

Price: \$125 • Carbone House Chef

2 SUNDAY

10:00am-12:00pm

Tea Time: 923

Scones and Lemon Curd, Biscuits and Compound Butter, Cured Salmon and Spiced Cream Cheese, Finger Sandwiches

Price: \$60 per person • Chef: Risa Magrid Boyer
FAMILY CLASS. AGES 8 AND UP WITH AN ADULT.

2:00pm-5:00pm

Dinner with James Beard: 924

Rick was chosen by Beard's estate to edit and compile *The Essential James Beard Cookbook*, so he knows the master's work inside out. Come savor an extraordinary menu of classic dishes. Avocado, Onion and Grapefruit Salad with Beard's Vinaigrette, Chicken Kiev, Carrots Vichy, Puree of Celery Root, Chocolate Roll

Price: \$100 • Chef: Rick Rodgers

6 THURSDAY

6:00pm-9:00pm

Autumn Harvest Vegan: 925

Cauliflower Leek Soup, Butternut Squash Mac and Cheese, Colorful Autumn Quinoa Salad, Pumpkin Stuffed Shells, Apple Cranberry Crisp

Price: \$80 • Chef: Eileen Mallor

7 FRIDAY | FEATURED CLASS

6:00pm-9:00pm

An Evening with Cipriani: 950

Join us as we celebrate a NYC landmark and culinary destination! Cipriani is world renowned for its standard of excellence in producing the highest quality artisanal food products. Class is partial participation.

Price: \$125 • Chef: Cipriani House Chef

8 SATURDAY

4:00pm-7:00pm

Bake Off! Gluten Free vs. Traditional: 926

Chef Rick has broken the code on gluten-free baking and would love to teach you what he's learned. Sweet Potato Pie with Classic Flaky Crust, Autumn Harvest Pies (Pear, Apple, Cranberry Varieties) will be done as traditional preparations and gluten free.

Price: \$80 • Chef: Rick Rodgers

9 SUNDAY

5:00pm-8:00pm

Fireside Autumn Dinner: 927

Roasted Garlic and White Bean Soup with Herb Butter Croutons, Pork Tenderloin Stuffed with Seasonal Dried Fruit and Bacon Sherry Sauce, Potato Croquettes, Spaghetti Squash with Brown Butter and Parmesan, Creamy Pumpkin Custard with Cranberry Compote

Price: \$80 • Chef: Diana Albanese

12 WEDNESDAY

6:00pm-9:00pm

Fall for Squash: 928

Zucchini Fritters with Lemon Dill Crema, Roasted Chicken and Acorn Squash and Brown Butter, Delicata Squash Crostata with Ricotta and Honey, Pumpkin Butter Sampler

Price: \$80 • Chef: Risa Magrid Boyer

14 FRIDAY

6:00pm-9:00pm

Moroccan Nights: 929

Root Vegetable Bastilla, Skillet Chicken with Preserved Lemons, Prunes and Apricots, Moroccan Couscous with Raisins and Almonds, Sfenj Doughnuts

Price: \$80 • Chef: Risa Magrid Boyer

15 SATURDAY

10:00am-12:00pm

Junior Baker: 930

Halloween Whoopie Pies, Spider Web Cookies, Ham and Cheese Puff Pastry Pumpkins, Candy Filled Witches Hats

Price: \$60 • Chef: Diane Marino
KIDS CLASS. AGES: 8-12.

1:00pm-3:00pm

Teen Baker: 931

Werewolf Paws, Vampire Cupcakes, Dulce de Leche Bat Cookies, Trick or Treat Brownies

Price: \$60 • Chef: Diane Marino
TEEN CLASS. AGES: 13-17.

6:00pm-9:00pm

Tuscan Holiday: 932

Antipasto Platter with Fresh Roasted Garlic Focaccia, Roasted Butternut Squash and Sage Risotto, Herb Roasted Brick Chicken Au Jus, Roasted Fingerling Potatoes, Hazelnut Biscotti with Amaretto, Chocolate Glazed Gelato

Price: \$80 • Chef: Kathleen Sanderson

16 SUNDAY

1:00pm-4:00pm

Celebrating Diwali: 933

Join us as we celebrate the food and culture of India presented by Dr. Bijal Mehta. Samosas, Sukhi Alu (Potatoes, Peas and Spinach in a Creamy Tomato Gravy), Lentil Dal, Rice, Puri (Indian Fried Bread), Rice Pudding

Price: \$80 • Chef: Dr. Bijal Mehta

20 THURSDAY

6:00pm-9:00pm

International Soups, Stews and Chowders: 934

Beef Bourguignon over Noodles, Coq au Vin over Polenta, Hearty Shrimp and Sweet Potato Chowder, Ultimate Flaky Biscuits, Apple Tarte Tatin

Price: \$80 • Chef: Kathleen Sanderson

REGISTRATION IS EASY!

KINGSFOODMARKETS.COM/COOKINGSTUDIO
IN PERSON WHEN YOU'RE IN-STORE | PHONE 973-258-4009

21 FRIDAY

6:00pm-9:00pm

Fish Primer: 935

Seafood En Papiotte with Citrus, Shallots and Spinach, Coconut Curry Fish Stew with Jasmine Rice, Pan-Fried Panko Crusted White Fish with Pickled Ginger Tartar Sauce, Salad Vinaigrette, Pistachio Lemon Biscotti
Price: \$80 • Chef: Kathleen Sanderson

22 SATURDAY

10:00am-12:00pm

Junior Chef: 936

Devil's Snare, Dragon Eggs, Mummy Meatballs, Candied Apples
Price: \$60 • Chef: Diane Marino
[KIDS CLASS. AGES: 8-12.](#)

1:00pm-3:00pm

Teen Chef: 937

Cranberry Bat Wings, Glazed Bone Bites, Spanikopita Jack-O-Lanterns, Giant Graveyard Cupcakes

Price: \$60 • Chef: Diane Marino
[TEEN CLASS. AGES: 13-17.](#)

6:00pm-9:00pm

My Cuban Kitchen: 938

Travel back with Cuban born Chef Adis to try some traditional Cuban cuisine. Mini Cubanitos, Camarones Enchiladas on White Rice with an Avocado Salad, Guava and Cream Cheese Pastelitos, Cuban Coffee, Flan
Price: \$80 • Chef: Adis Garcia Melletz

23 SUNDAY

10:00am-12:00pm

Food Truck Fun! Breakfast Edition: 939

Carrot Cake Waffles with Cream Cheese Drizzle, Coconut Pancakes with Pineapple Jam, Mini Frittatas, Homemade Turkey Sausage Patties
Price: \$60 • Chef: Eileen Maher
[KIDS CLASS. AGES 8-12.](#)

1:00pm-3:00pm

Family Dinner Around the Table: 940

Southern Fried Chicken, Candied Sweet Potatoes, Angel Biscuits, Banana Pudding Cookies
Price: \$60 per person • Chef: Diane Marino
[FAMILY CLASS. AGES 6-12 WITH AN ADULT.](#)

5:00pm-8:00pm

Nameshida Japanese Cuisine: 941

Trip Advisor recently selected Cooking with Mari cooking classes as the number one activity in the Tokyo area! Join us as we learn to create Sushi, Tonjiru (Miso Soup), Branched Spinach Dressed with Sesame, Grilled Eggplant with Sweet Miso Sauce, Green Tea Ice Cream
Price: \$100 • Chef: Mari Nameshida

24 MONDAY | FEATURED CLASS

6:00pm-9:00pm

Tutti a Tavola a Mangiare! 960

Join us as we celebrate with Lidia Bastianich! We will be creating a meal and memories with this world renowned Chef, Author & Matriarch.
Price: \$125 • Chef: Lidia Bastianich
[DEMONSTRATION CLASS](#)

26 WEDNESDAY

6:00pm-9:00pm

An Apple a Day: 942

Prosciutto Wrapped Apples with Brie and Balsamic, Apple and White Cheddar Tart, Apple Salad with Candied Walnuts and Poppy Seed Dressing, Roasted Carrot Apple Soup, Apple Sausage Stuffed Butternut Squash, One Pan Pork Chops with Apples, Apple Cream Cheese Bars
Price: \$80 • Chef: Julie Harrington Perez

28 FRIDAY

6:00pm-9:00pm

Autumn Surf and Turf: 943

Hot Artichoke and Crab Dip, Chimichurri Hanger Steak, Grilled Romaine with Spicy Pecans and Balsamic Pears, Roasted Root Vegetable Risotto, Caramel Apple Bread Pudding
Price: \$100 • Chef: Suzanne Lowery

29 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 944

Apple Pie For Dinner by Susan VanHecke. Individual Apple Pies, Plum Granola Bars, Turkey Apple Sausage Patties
Price: \$80 per pair • Chef: Eileen Maher
[FAMILY CLASS. AGES 3-7 WITH AN ADULT.](#)

1:00pm-3:00pm

Little Cooks and Storybooks: 945

Apple Pie For Dinner by Susan VanHecke. Individual Apple Pies, Plum Granola Bars, Turkey Apple Sausage Patties
Price: \$80 per pair • Chef: Eileen Maher
[FAMILY CLASS. AGES 3-7 WITH AN ADULT.](#)

6:00pm-9:00pm

Smoke and Fire 101: 946

Hot Smoked Salmon Spread, Smoked Scallops with Preserved Lemon Confit, Smoked Beef Ribeye Steaks with Herbed Butter, Sweet and Smoky Eggplant, Poached Pears with Smoky Blue Cream Cheese
Price: \$100 • Chef: Blake Swihart

30 SUNDAY

1:00pm-4:00pm

Taste of Thai: 947

Thai Autumn Rolls with Coconut-Curry Sauce, Turmeric and Lime Chicken Satay with Cashew-Hoisin Sauce, Shrimp and Veggie Pad Thai, Banana Spring Rolls with Coconut Pudding Dipping Sauce
Price: \$80 • Chef: Risa Magrid Boyer

CARBONE

Restaurant
Carbone! 922

OCTOBER 1ST
5:00PM - 8:00PM



An Evening with
Cipriani: 950

OCTOBER 7TH
6:00PM - 9:00PM

SEPTEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2	3
4	5	6	7	8	French Country Fare: 901 6:00pm-9:00pm	KIDS CLASS 10 Junior Baker: 902 10:00am-12:00pm TEEN CLASS Teen Baker: 903 1:00pm-3:00pm In the Italian Kitchen: 904 6:00pm-9:00pm
KIDS CLASS 11 Food Truck Fun! Mac and Cheese Edition: 905 10:00am-12:00pm FAMILY CLASS National Grandparents' Day: 906 1:00pm-3:00pm	12	13	14	Healthful One Dish Vegan Meals: 907 6:00pm-9:00pm	Taste of Naples: 908 6:00pm-9:00pm	TEEN CLASS 17 Cupcake Wars: Fall Edition: 909 10:00am-12:30pm Garlic Lovers: 910 6:00pm-9:00pm
Fabulous Gluten Free Desserts: 911 12:00pm-3:00pm	19	Rosh Hashanah Dinner: 917 6:00pm-9:00pm	Venture to Vegan: 912 6:00pm-9:00pm	Bacon Around the World: 913 6:00pm-9:00pm	Latin Tapas: 914 6:00pm-9:00pm	FAMILY CLASS 24 Little Cooks and Storybooks: 915 or 916 10:00am-12:00pm or 1:00pm-3:00pm
Cinnamon Spice Baking: 918 1:00pm-4:00pm	26	27	Stone Fruit Desserts: 919 6:00pm-9:00pm	Gluten Free Mains: 920 6:00pm-9:00pm	Surf & Turf: 921 6:00pm-9:00pm	30

11 SUNDAY

1:00pm-3:00pm

National Grandparents' Day: 906

Chef: Diane Marino

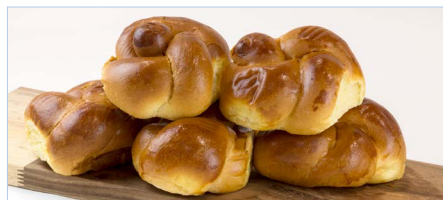


20 TUESDAY

6:00pm-9:00pm

Rosh Hashanah Dinner: 917

Chef: Rick Rodgers



29 THURSDAY



6:00pm-9:00pm

Gluten Free Mains: 920

Chef: Suzanne Lowery



OCTOBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 Restaurant Carbone!: 922 5:00pm-8:00pm
2 FAMILY CLASS Tea Time: 923 10:00am-12:00pm Dinner with James Beard: 924 2:00pm-5:00pm	3	4	5	6 Autumn Harvest Vegan: 925 6:00pm-9:00pm	7 An Evening with Cipriani: 950 6:00pm-9:00pm	8 Bake Off! Gluten Free vs. Traditional: 926 4:00pm-7:00pm
9 Fireside Autumn Dinner: 927 5:00pm-8:00pm	10	11	12 Fall for Squash: 928 6:00pm-9:00pm	13	14 Moroccan Nights: 929 6:00pm-9:00pm	15 KIDS CLASS Junior Baker: 930 10:00am-12:00pm TEEN CLASS Teen Baker: 931 1:00pm-3:00pm Tuscan Holiday: 932 6:00pm-9:00pm
16 Celebrating Diwali: 933 1:00pm-4:00pm	17	18	19	20 International Soups, Stews and Chowders: 934 6:00pm-9:00pm	21 Fish Primer: 935 6:00pm-9:00pm	22 KIDS CLASS Junior Chef: 936 10:00am-12:00pm TEEN CLASS Teen Chef: 937 1:00pm-3:00pm My Cuban Kitchen: 938 6:00pm-9:00pm
23 KIDS CLASS Food Truck Fun! 939 10:00am-12:00pm FAMILY CLASS Family Dinner: 940 1:00pm-3:00pm Nameshida Japanese Cuisine: 941 5:00pm-8:00pm	24 Tutti a Tavola a Mangiare!: 960 6:00pm-9:00pm	25	26 An Apple a Day: 942 6:00pm-9:00pm	27	28 Autumn Surf and Turf: 943 6:00pm-9:00pm	29 FAMILY CLASS Little Cooks and Storybooks: 944 or 945 10:00am-12:00pm or 1:00pm-3:00pm Smoke and Fire 101: 946 6:00pm-9:00pm
30 Taste of Thai: 947 1:00pm-4:00pm	31	<div> 1 SATURDAY 5:00pm-8:00pm Restaurant Carbone! 922 Chef: Carbone House Chef </div> 				
<div> 24 MONDAY 6:00pm-9:00pm Tutti a Tavola a Mangiare! 960 Chef: Lidia Bastianich </div> 						

REGISTRATION IS EASY!

KINGSFOODMARKETS.COM/COOKINGSTUDIO
 IN PERSON WHEN YOU'RE IN-STORE
 PHONE 973-258-4009



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.

778 MORRIS TURNPIKE | SHORT HILLS, NJ 07078 | 973.258.4009