

NOVEMBER & DECEMBER 2022

KINGS

COOKING STUDIO



NOVEMBER

1 TUESDAY

6:00pm-9:00pm

Día de Los Muertos Dinner: 1001

One of the most important holidays on the Mexican calendar. This joyful memorial to loved ones calls for a special meal. Rick learned these recipes while studying in Guadalajara, and you'll make these dishes all year round. Winter Squash Soup with Toasted Pumpkin Seeds, Chicken Breasts in Easy Mole Sauce, Tamale Cheese Casserole, Día de los Muertos Sweet Bread

Price: \$80 • Chef: Rick Rodgers

2 WEDNESDAY

6:00pm-9:00pm

The Best Pumpkin Desserts: 1002

Of course, you must have a pumpkin dessert for Thanksgiving. Here are some new ideas for your menu. Stacked Pumpkin and Pecan Pie, Pumpkin Chiffon Pie, Pumpkin-Ginger Bundt Cake with Caramel Pecan Sauce

Price: \$80 • Chef: Rick Rodgers

3 THURSDAY

6:00pm-9:00pm

Holiday Vegan Side Dishes: 1003

Roasted Butternut Squash and Apple Soup, Quinoa Stuffing with Figs and Pecans, Garlic Potato Cauliflower Mash, Quick Gravy, Cornbread and Creamy Green Bean Mushroom Casserole

Price: \$80 • Chef: Eileen Mallor

4 FRIDAY

6:00pm-9:00pm

It's Greek to Me: 1004

Avgolemeono (Chicken and Lemon Soup), Classic Greek Salad, Gyros with Creamy Tzatziki Sauce, Lemon Potatoes, Spanakopita, Butter Cookies

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

5 SATURDAY

10:00am-12:00pm

Junior Baker: 1005

Giant M&M Cookies, Cinnamon Sugar filled Vanilla Scones, Homemade Strawberry Toaster Pastry, Fudgy Brownie Cookies

Price: \$60 • Chef: Diane Marino

[Kids Class. Ages 8-12.](#)

1:00pm-3:00pm

Teen Baker: 1006

Triple Chocolate Scones, Mini Raspberry Elephant Ears, Chocolate Molten Lava Cakes, Quiche Bites

Price: \$60 • Chef: Diane Marino

[Teen Class. Ages 13-17.](#)

6 SUNDAY

2:00pm-5:00pm

Fresh Pasta: 1007

Mozzarella in Carrozza, Gnocchi with Braised Meat Sauce, Crespelle al Forno, Eggplant Lasagnette with Parmesan Cheese, Orange Olive Oil Cake with Cranberry Compote and Chantilly Cream

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

[Family Class. Ages 8 and Up with an Adult.](#)

7 MONDAY

6:00pm-9:00pm

Showstopper Thanksgiving Side Dishes: 1008

From Rick's bestselling *The Big Book of Sides* comes show-stopping sides. You'll learn best practices for getting a lot of sides on the table at once! Cosmos Cranberry Sauce, Sweet Potato and Homemade Marshmallow Casserole, The Famous Make-Ahead Mashed Potatoes, Make It your Way Stuffing (including safety tips), Roasted Brussels Sprouts with Bacon and Maple, Fluffy Potato Rolls

Price: \$80 • Chef: Rick Rodgers

8 TUESDAY

6:00pm-9:00pm

Make Ahead Family Meals: 1009

Chicken Pot Pie, Sweet Potato and Turkey Chili, Meatballs and Tomato Sauce, Chicken and Bean Enchiladas, Pepperoni and Broccoli Stromboli

Price: \$80 • Chef: Risa Boyer

9 WEDNESDAY

11:00am-2:00pm

Comforting Pot Pies: 1010

Comfort food at its finest, learn the basics in a trio of pastry-topped treats. Classic Chicken and Vegetable with Flaky Pie Crust, Stout Beef Pie with Potato Chive Topping, Seafood Pot Pie with Cheddar Biscuits

Price: \$80 • Chef: Rick Rodgers

10 THURSDAY

6:00pm-9:00pm

Pan to Plate Techniques: 1011

Garlicky Shrimp Scampi Provencal over Pasta, Chicken with Fig, Balsamic and Honey Glaze, Steak with a Roquefort Rosemary Sauce and Smashed Potatoes, Chicken Moroccan Style (Thighs Sautéed with Tomatoes, Garbanzo Beans, Moroccan Spices, Lemon, and Olives over Cous Cous), Salad Vinaigrette, Pan Sautéed Bananas with Rum and Brown Sugar Sauce over Ice Cream

Price: \$80 • Chef: Kathleen Sanderson

11 FRIDAY

6:00pm-9:00pm

Celebrating Calandra's: 1012

Join us as we celebrate Calandra's, New Jersey's first family of baking! We will be working with their beautiful breads and sauces to create a memorable meal.

Price: \$80 • Chef: Blake Swihart

12 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 1013

DiMartino Pasta Party featuring *The Great Pasta Escape* by Miranda Paul. Bowties with Pea-sto Pesto, Penne with Pink Sauce, Meatballs, Dessert Ravioli

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

[Family Class. Ages 3-7 with an Adult.](#)

1:00pm-3:00pm

Little Cooks and Storybooks: 1014

DiMartino Pasta Party featuring *The Great Pasta Escape* by Miranda Paul. Bowties with Pea-sto Pesto, Penne with Pink Sauce, Meatballs, Dessert Ravioli

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

[Family Class. Ages 3-7 with an Adult.](#)

REGISTRATION IS EASY!

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

All classes are participation
unless otherwise noted.

13 SUNDAY

11:00am-2:00pm

Knife Skills: 1015

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

14 MONDAY

6:00pm-9:00pm

Gluten-Free and Full of Flavor: 1016

Butternut Squash Sage Risotto, Chicken Francaise over Shredded Fennel Salad, Tandoori Shrimp with Cilantro Chutney, Coconut Thai Curry Vegetables, Corn Bread, Sous Vide Crème Brûlée

Price: \$80 • Chef: Kathleen Sanderson

15 TUESDAY

6:00pm-9:00pm

An Intimate Thanksgiving Supper: 1017

Sherried Crab Bisque, Pancetta Wrapped Turkey Breast with Cranberry Merlot Sauce, Celery Root Puree, French Green Beans with Shallots, Raspberry Chocolate Torte

Price: \$100 • Chef: Kathleen Sanderson

16 WEDNESDAY

11:00am-2:00pm

Make and Take Apple Pie: 1018

Delight your guests with a beautiful homemade pie this Thanksgiving! In this class you will bake a pie to bring home and freeze until the Big Day. You'll learn the basics of piecrust and filling, the right apples, and more. Classic Apple and Spice Pie, Flaky Pie Crust

Price: \$80 • Chef: Rick Rodgers

17 THURSDAY

6:00pm-9:00pm

Friendsgiving: 1019

Herb Ricotta Dinner Rolls, Seared Chicken Breast with Lemon Herb Pan Sauce, Crispy Hasselback Sweet Potatoes, Broccoli and Cauliflower Gratin, Bourbon Pecan Bread Pudding

Price: \$80 • Chef: Risa Boyer

18 FRIDAY

6:00pm-9:00pm

A Peruvian Dinner: 1020

Rick offers a collection of his favorite recipes from this fascinating country with Spanish and Japanese culinary influences. Sea Bass (Ceviche) Tiradito with Glazed Sweet Potatoes in Lime Broth, Marinated Peruvian Chicken with Green Sauce, Oven Fries and Crisp Green Salad with Orange Vinaigrette, Alfajores (Tender Cookies with Dulce de Leche)

Price: \$80 • Chef: Rick Rodgers

19 SATURDAY

10:00am-12:00pm

Junior Chef: 1021

Meatball Calzones, Antipasti Panini, Pizza al Taglio, Double Dipped Vanilla Biscotti

Price: \$60 • Chef: Diane Marino

[Kids Class. Ages 8-12.](#)

1:00pm-3:00pm

Teen Chef: 1022

Panzerotti, Paidini (Italian Flatbread Sandwiches), Meatballs, Chocolate Dipped Dessert Calzones

Price: \$60 • Chef: Diane Marino

[Teen Class. Ages 13-17.](#)

19 SATURDAY

6:00pm-9:00pm

Parisian Bistro: 1023

Caramelized Onion and Roquefort Tartlets, Gougeres, Tri-Colored Salad with Goat Cheese Croutons, Herb Brined and Roasted Chicken, Roasted Herb Potatoes, Shaved Brussels Sprouts Sauté, Individual Apple Tart Tatin with Sauce Anglaise

Price: \$80 • Chef: Kathleen Sanderson

20 SUNDAY

11:00am-2:00pm

Lobster Brunch: 1024

Lobster Benedict with Asparagus and Citrus Hollandaise, Smokey Sweet and Salty Bacon Strips, Smashed Potatoes with Herbs and Sea Salt, Arranged Citrus Salad, Cranberry Pecan French Toast, Kale and Cheddar Scones

Price: \$80 • Chef: Kathleen Sanderson

21 MONDAY

6:00pm-9:00pm

Bake and Take Empanadas: 1025

Join us as we learn three different hand pies to serve as a warming and fun winter meal. Basic Empanada Dough, Cuban (Picadillo), Mexican (Sweet Pumpkin), Spanish (Spicy Tuna)

Price: \$80 • Chef: Rick Rodgers

25 FRIDAY

12:00pm-2:00pm

Sleepover: 1101

Cheeseburger Cups, Mini Corn Dog Muffins, Almost Famous Cream Filled Cupcakes, Puff Pastry Cinnamon Rolls

Price: \$60 • Chef: Diane Marino

[Kids Class. Ages 8-12.](#)

26 SATURDAY

10:00am-12:00pm

Gingerbread Houses: 1102

Join us for cookies, hot chocolate and fun as you decorate your own gingerbread house. Take home your completed house to enjoy thru the holidays!

Price: \$60 • Chef: Diane Marino

[Kids Class. Ages 8-12.](#)

27 SUNDAY

11:00am-2:00pm

Gifts from the Kitchen: 1103

Join us as we create gifts from the kitchen. We will be preparing Blake's All-Purpose Seasoning Rub, Chef's Salt, Lavender Steak Seasoning, Dried Tomato Pesto, Meyer Lemon Marmalade and a variety of Shortbreads. Jars will be provided for perfect handmade holiday gifts.

Price: \$80 • Chef: Blake Swihart

28 MONDAY

6:00pm-9:00pm

Sheet Pan Suppers: 1104

Getting dinner on the table in a flash! Shrimp Scampi, Pork and Brussels Sprouts, Chicken Fajitas, Beef and Broccoli, Korean Cod with Garlic Bok Choy, Brown Sugar Shortbreads

Price: \$80 • Chef: Suzanne Lowery

30 WEDNESDAY

6:00pm-9:00pm

Pasta Party: 1105

Ricotta Gnocchi Dumplings, Marinara Sauce, Turkey Meatballs, Caesar Salad, Chocolate Ravioli with Ice Cream

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

[Family Class. Ages 12 and Up with An Adult.](#)

DECEMBER

1 THURSDAY

4:00pm-7:00pm

Brisket and Latke Party: 1106

Chopped Chicken Liver Spread, Mrs. M's Brisket (Classic and Instant Pot), The Best Latkes, Jelly Sofganiyot (Hanukkah Doughnuts)

Price: \$80 • Chef: Rick Rodgers

2 FRIDAY

6:00pm-9:00pm

Hors d'oeuvres For The Holidays: 1107

Parmesan Frico with Goat Cheese and Fig Jam, French Onion Crostini with Filet Mignon, Shrimp and Mango Rolls with Peanut Sauce, Crab and Artichoke Bruschetta Melts, Buffalo Chicken Meatballs with Blue Cheese Dipping Sauce

Price: \$80 • Chef: Diana Albanese

3 SATURDAY

10:00am-12:00pm

Junior Baker: 1108

Melted Snowman Cookies, Christmas Light Cupcakes, Elf Bites, Holiday Brownies

Price: \$60 • Chef: Diane Marino

[Kids Class. Ages 8-12.](#)

1:00pm-3:00pm

Teen Baker: 1109

Italian Rainbow Cookies, Nut-Free Chocolate Rugelach, Peppermint Macarons, Snowflake Linzer Cookies

Price: \$60 • Chef: Diane Marino

[Teen Class. Ages 13-17.](#)

4 SUNDAY

10:00am-12:00pm

Family Brunch: 1110

Savory Oatmeal Bowl with Perfectly Poached Eggs, Frittata with Sausage and Ricotta, Crispy Potato Pancakes with Sour Cream and Chives, Banana Bread Pudding with Cream Cheese Glaze

Price: \$60 per person • Chef: Risa Boyer

[Family Class. Ages 8 and Up with An Adult.](#)

2:00pm-5:00pm

French Open House: 1111

Gougeres, Endive Apple Roquefort and Walnut Salad, Roasted Pork Loin Stuffed with Dried Fruit, Roasted Herb Salmon with Citrus Dressing, Haricot Vert with Toasted Walnut Vinaigrette, Chocolate Pot de Crème, Mini Tart Tatin

Price: \$100 • Chef: Kathleen Sanderson



FEATURED CLASS

The Ultimate Christmas Dinner: 1114

DECEMBER 8TH

THURSDAY | 6:00PM - 9:00PM

5 MONDAY

6:00pm-9:00pm

Soups for Supper: 1112

White Bean and Baby Kale, Sausage and Pasta Soup, Stick to your Ribs Gumbo, Ramen Ramen Ramen, Crunchy Cornbread, Overnight No-Knead Bread, Butterscotch and Walnut Cookies

Price: \$80 • Chef: Kathleen Sanderson

6 TUESDAY

11:00am-2:00pm

Savory and Sweet Appetizers: 1113

Roasted Filet of Beef on Garlic Toast Rounds, Asian Dumplings with Sauces, Pizza Bianco, Wild Mushroom Tartlets, Chicken and Chipotle Empanadas, Mini Rosemary and Orange Muffins

Price: \$100 • Chef: Kathleen Sanderson

8 THURSDAY

6:00pm-9:00pm

The Ultimate Christmas Dinner: 1114

There are few entrees more elegant than roast veal. For a very special holiday dinner, serve this beautiful menu to loved ones. Baked Brie with Blackberry Salsa, Veal Roast with Wild Mushroom Jus, Brussels Sprouts with Pancetta, Golden Roast Potatoes with Lemon, Gingerbread Layer Cake with Maple Mascarpone Icing

Price: \$100 • Chef: Rick Rodgers

9 FRIDAY

6:00pm-9:00pm

Holiday Celebration Dinner: 1115

Parmesan Cheese Twists, Grilled Romaine Salad with Prosciutto Crisps, Twice Baked Roasted Shallot and Brie Potatoes, Horseradish Stuffed Beef Filets with Cabernet Sauce, White Chocolate Mousse with Raspberry Coulis

Price: \$100 • Chef: Suzanne Lowery

10 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 1116

Dusk by Uri Shulevitz. Chicken Bites with Honey Mustard, Latke Bar with Homemade Apple Sauce, Peach Cobbler

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

[Family Class. Ages 3-7 with an Adult.](#)

1:00pm-3:00pm

Little Cooks and Storybooks: 1117

Dusk by Uri Shulevitz. Chicken Bites with Honey Mustard, Latke Bar with Homemade Apple Sauce, Peach Cobbler

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

[Family Class. Ages 3-7 with an Adult.](#)

11 SUNDAY

2:00pm-5:00pm

Dinner at the Abbey: 1118

Enjoy a classic Yuletide dinner with traditional British flavors in this elegant menu. Asparagus on Puff Pastry with Beurre Blanc, Rib Roast with Wine Sauce, Yorkshire Pudding, Creamed Spinach with Shallots, Plum Pudding with Brandy Hard Sauce, Wassail with Roasted Apples

Price: \$100 • Chef: Rick Rodgers

CALLING ALL FOODIES!

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

12 MONDAY

6:00pm-9:00pm

Make a Meal Monday: 1119

Work with Chef Suzanne to create meals to make light work of getting dinner on the family table.

Price: \$80 • Chef: Suzanne Lowery

13 TUESDAY

6:00pm-9:00pm

Five Ingredient Recipes in 30 Minutes: 1120

Sautéed Chicken Breasts with Mango and Red Pepper Sauce, Shredded Potato Encrusted Fish with Mustard Sauce, Seared Scallops with Carrots and Sweet Pea Sauce, Updated and Shortened Chicken Parmesan, Rich Chocolate Pudding

Price: \$80 • Chef: Diana Albanese

15 WEDNESDAY

6:00pm-9:00pm

American Classics: 1121

Deviled Eggs with Bacon, Cheddar Mac and Cheese, Creamy Cole Slaw, BBQ Ribs, Red Velvet Cupcakes with Cream Cheese Frosting

Price: \$80 • Chef: Suzanne Lowery

[Teen Class. Ages 13-17.](#)

16 FRIDAY

6:00pm-9:00pm

Holiday Celebration Dinner: 1122

Cream of Roasted Tomato and Lobster Soup, Baby Greens with Roasted Shallot Vinaigrette and Goat Cheese Croutons, Grilled Crown Roast of Pork with Cornbread and Pancetta Stuffing, Fresh Mushroom Sauté, Oven Roasted Herb Potatoes, Puff Pastry Wrapped Baked Apples with Caramel Dipping Sauce

Price: \$100 • Chef: Steven Capodicasa

17 SATURDAY

10:00am-12:00pm

Junior Chef: 1123

Bacon Brown Sugar Pigs in Pockets, Parmesan Tortellini Bites, Cheese Puffs, Peppermint Bark Brownies

Price: \$60 • Chef: Diane Marino

[Kids Class. Ages 8-12.](#)

1:00pm-3:00pm

Teen Chef: 1124

Beef Wellington Bites, Spanakopita Sunburst Tarts, Crunchy Salt and Pepper Shrimp, Baked Alaska Cupcakes

Price: \$60 • Chef: Diane Marino

[Teen Class. Ages 13-17.](#)

18 SUNDAY

10:00am-12:30pm

Cupcake Wars: Winter Edition: 1125

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: \$80 • Chef: Diane Marino

[Kids Class. Ages 8-12.](#)

3 EASY WAYS TO REGISTER

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

All classes are Participation Unless otherwise noted.

19 MONDAY

11:00am-2:00pm

Holiday Cookie Swap: 1126

Holiday Cookie Swap! Cinnamon Bun Cookies, Iced Shortbread Wreaths, Chocolate Covered Coconut Macaroons, Tutti-Frutti Bars, Strawberry Heart Print Cookies

Price: \$80 • Chef: Suzanne Lowery

22 THURSDAY

6:00pm-9:00pm

Comfort Classics: 1127

Tomato Soup, Meatloaf with Garlic Mashed Potatoes and Gravy, Creamed Spinach, Roasted Root Vegetables, Apple-Pecan Bread Pudding with Ice Cream

Price: \$80 • Chef: Suzanne Lowery

28 WEDNESDAY

5:00pm-7:00pm

Flatbreads and Pizza: 1128

Potato and Rosemary White Pizza, Pesto and Burrata Pizza with Roasted Tomatoes and Balsamic Glaze, California Chicken Flatbread, Arugula, Brie and Shallot Confit Flatbread

Price: \$80 • Chef: Risa Boyer

[Teen Class. Ages 13-17.](#)

29 THURSDAY

6:00pm-9:00pm

Sauce Workshop: 1129

Boneless Sirloin Steak with Madeira Sauce, Chicken Marsala, Fish Fillets with Fine Herb Sauce, Broccoli with Mornay Sauce, Roasted Pears with Butterscotch and Chocolate Sauce

Price: \$80 • Chef: Diana Albanese

30 FRIDAY

6:00pm-9:00pm

New Year's Football Binge: 1130

Touchdown! Here's a lineup of flavor-packed dishes that are easy to make. Sticky Wings with Spicy Korean Sauce, Cold Noodles with Peanut Sauce, Pulled Chicken Nachos with Queso Sauce, Stuffed Pizza Bianco Bread, Outrageous White Chocolate Chip Brownies

Price: \$80 • Chef: Rick Rodgers



FEATURED CLASS

Holiday Celebration Dinner: 1122

DECEMBER 16TH
FRIDAY | 6:00PM - 9:00PM

NOVEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 Día de Los Muertos Dinner: 1001 6:00pm-9:00pm	2 The Best Pumpkin Desserts: 1002 6:00pm-9:00pm	3 Holiday Vegan Side Dishes: 1003 6:00pm-9:00pm	4 It's Greek to Me: 1004 6:00pm-9:00pm	5 KIDS CLASS Junior Baker: 1005 10:00am-12:00pm TEEN CLASS Teen Baker: 1006 1:00pm-3:00pm
6 FAMILY CLASS Fresh Pasta: 1007 2:00pm-5:00pm	7 Showstopper Thanksgiving Side Dishes: 1008 6:00pm-9:00pm	8 Make Ahead Family Meals: 1009 6:00pm-9:00pm	9 Comforting Pot Pies: 1010 11:00am-2:00pm	10 Pan to Plate Techniques: 1011 6:00pm-9:00pm	11 Celebrating Calandra's: 1012 6:00pm-9:00pm	12 FAMILY CLASS Little Cooks and Storybooks: 1013 10:00am-12:00pm FAMILY CLASS Little Cooks and Storybooks: 1014 1:00pm-3:00pm
13 Knife Skills: 1015 11:00am-2:00pm	14 Gluten-Free and Full of Flavor: 1016 6:00pm-9:00pm	15 An Intimate Thanksgiving Supper: 1017 6:00pm-9:00pm	16 Make and Take Apple Pie: 1018 11:00am-2:00pm	17 Friendsgiving: 1019 6:00pm-9:00pm	18 A Peruvian Dinner: 1020 6:00pm-9:00pm	19 KIDS CLASS Junior Chef: 1021 10:00am-12:00pm TEEN CLASS Teen Chef: 1022 1:00pm-3:00pm Parisian Bistro: 1023 6:00pm-9:00pm
20 Lobster Brunch: 1024 11:00am-2:00pm	21 Bake and Take Empanadas: 1025 6:00pm-9:00pm	22	23	24	25 KIDS CLASS Sleepover: 1101 12:00pm-2:00pm	26 KIDS CLASS Gingerbread Houses: 1102 10:00am-12:00pm
27 Gifts from the Kitchen: 1103 11:00am-2:00pm	28 Sheet Pan Suppers: 1104 6:00pm-8:00pm	29	30 FAMILY CLASS Pasta Party: 1105 6:00pm-9:00pm			

11 FRIDAY

6:00pm-9:00pm

Celebrating Calandra's: 1012

Chef: Blake Swihart



19 SATURDAY

6:00pm-9:00pm

Parisian Bistro: 1023

Chef: Kathleen Sanderson



26 SATURDAY

10:00am-12:00pm

Gingerbread Houses: 1102

Chef: Diane Marino

[Kids Class. Ages 8-12.](#)



DECEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				Brisket and Latke Party: 1106 4:00pm-7:00pm 1	Hors d'oeuvres For The Holidays: 1107 6:00pm-9:00pm 2	KIDS CLASS 3 Junior Baker: 1108 10:00am-12:00pm TEEN CLASS Teen Baker: 1109 1:00pm-3:00pm
FAMILY CLASS 4 Family Brunch: 1110 10:00am-12:00pm French Open House: 1111 2:00pm-5:00pm	5 Soups for Supper: 1112 6:00pm-9:00pm	6 Savory and Sweet Appetizers: 1113 11:00am-2:00pm	7	8 The Ultimate Christmas Dinner: 1114 6:00pm-9:00pm	9 Holiday Celebration Dinner: 1115 6:00pm-9:00pm	FAMILY CLASS 10 Little Cooks and Storybooks: 1116 10:00am-12:00pm FAMILY CLASS Little Cooks and Storybooks: 1117 1:00pm-3:00pm
11 Dinner at the Abbey: 1118 2:00pm-5:00pm	12 Make a Meal Monday: 1119 6:00pm-9:00pm	13 Five Ingredient Recipes in 30 Minutes: 1120 6:00pm-9:00pm	TEEN CLASS 14 American Classics: 1121 6:00pm-9:00pm	15	16 Holiday Celebration Dinner: 1122 6:00pm-9:00pm	KIDS CLASS 17 Junior Chef: 1123 10:00am-12:00pm TEEN CLASS Teen Chef: 1124 1:00pm-3:00pm
KIDS CLASS 18 Cupcake Wars: Winter Edition: 1125 10:00am-12:30pm	19 Holiday Cookie Swap: 1126 11:00am-2:00pm	20	21	22 Comfort Classics: 1127 6:00pm-9:00pm	23	24
25	26	27	TEEN CLASS 28 Flatbreads and Pizza: 1128 5:00pm-7:00pm	29 Sauce Workshop: 1129 6:00pm-9:00pm	30 New Year's Football Binge: 1130 6:00pm-9:00pm	31

5 MONDAY

6:00pm-9:00pm

Soups for Supper: 1112

Chef: Kathleen Sanderson



14 WEDNESDAY

6:00pm-9:00pm

Five Ingredient Recipes in 30 Minutes: 1120

Chef: Diana Albanese



30 FRIDAY

6:00pm-9:00pm

New Year's Football Binge: 1130

Chef: Rick Rodgers





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.

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KINGSFOODMARKETS.COM/COOKINGSTUDIO