

JANUARY & FEBRUARY 2023

KINGS

**COOKING
STUDIO**



JANUARY

5 THURSDAY

6:00pm-9:00pm

Fresh Pasta by Hand: 101

Raviolo (Giant Ravioli with Spinach, Pancetta in Butter Lemon Sauce), Lasagna with Tiny Meatballs and Two Sauces, Antipasto Salad, Stuffed Artichokes, Panna Cotta with Nutella

Price: \$80 • Chef: Diana Albanese

6 FRIDAY

6:00pm-9:00pm

Friday Night Italian: 102

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

Price: \$80 • Chef: Suzanne Lowery

7 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 103

The Couch Potato by Jory John and Pete Oswald. Smashed Potatoes, Potato and Cheese Sandwiches, Mini Wedge Salad with Cucumber Ranch, Potato Candy

Price: \$90 per pair • Chef: Eileen Maher
Family Class. Ages 3-7 with an Adult.

1:00pm-3:00pm

Little Cooks and Storybooks: 104

The Couch Potato by Jory John and Pete Oswald. Smashed Potatoes, Potato and Cheese Sandwiches, Mini Wedge Salad with Cucumber Ranch, Potato Candy

Price: \$90 per pair • Chef: Eileen Maher
Family Class. Ages 3-7 with an Adult.

8 SUNDAY

10:00am-12:00pm

Teen Taste of Asia: 105

Ramen, Korean BBQ, Lettuce Wraps, Dim Sum, Mango Pudding

Price: \$60 • Chef: Diane Marino
Teen Class. Ages 13-17.

10 TUESDAY

6:00pm-9:00pm

Taco Time: 106

Classic Beef, Thai Chicken with Cilantro Slaw, Roasted Cauliflower with Yum-Yum Sauce, Baja Shrimp, Choco Tacos

Price: \$80 • Chef: Suzanne Lowery

11 WEDNESDAY

6:00pm-9:00pm

Grains and Vegetable One Bowl Meals: 107

Fried Rice Bowls with Edamame and Vietnamese Peanut Dressing, Tuscan Bowls with Farro, Arugula, Roasted Tomatoes, Grilled Balsamic Chicken and Toasted Pine Nuts, Ramen Bowls with Rich Vegetable Ginger Broth simmered with Shiitake Mushrooms, Onions and Carrots served with Ramen Noodles Fresh Cilantro and Soft Centered Eggs, White Chocolate Cookies with Toasted Coconut and Chopped Macadamia Nuts

Price: \$80 • Chef: Kathleen Sanderson

12 THURSDAY

6:00pm-9:00pm

International Soups: 108

Chicken Tortilla Soup, Thai Chicken and Coconut Soup, Classic Sausage and Chicken Gumbo, Baby Kale and Bean Soup, Mexican Wedding Cakes

Price: \$80 • Chef: Kathleen Sanderson

13 FRIDAY

6:30pm-9:30pm

Dreaming of Summer: 109

Grilled Baby Lobster Tails with Saffron Herb Drizzle, Mediterranean Chopped Salad with Grilled Lemon Vinaigrette, Grilled Spanish Chorizo and Roasted Tomato Bruschetta, Grilled Porterhouse Steaks with Warm Savory Potato Salad, Grilled Summer Vegetables, Individual Chocolate Devils Food Cakes with Chocolate Frosting

Price: \$100 • Chef: Steven Capodicasa

14 SATURDAY

10:00am-12:00pm

Junior Baker: 110

Triple Threat Chocolate Cookies, S'more Cupcakes, Cookies and Cream Brownies, Carrot Cake Cookies with Drizzle

Price: \$60 • Chef: Diane Marino
Kids Class. Ages 8-12.

1:00pm-3:00pm

Teen Time: Italian Edition: 111

Caprese Garlic Bread, Chicken Parmesan, Homemade Fettuccini with Quick Bolognese Sauce, Chocolate Biscotti

Price: \$60 • Chef: Diane Marino
Teen Class. Ages 13-17.

15 SUNDAY

10:00am-12:00pm

At the Grands: 112

Breakfast Cupcakes, Very Messy Sloppy Joe Grilled Cheese, Pizza Pinwheels, S'mores Bake

Price: \$90 per pair • Chef: Diane Marino
Family Class. Ages 8 and Up with an Adult.

17 TUESDAY

6:00pm-9:00pm

Basics of Cooking: Part 1: 113

Join us as we hone our knife skills, master simple egg cookery, learn roasting techniques and soup basics. We will create Carrot Ginger Soup, Mushroom Soup, Omelets and Scrambled Eggs, Basic Vinaigrette with Salad, Roasted Chicken with Gravy, Roasted Potatoes and Vegetables, Roasted Caramel Pears

Price: \$80 • Chef: Kathleen Sanderson

REGISTRATION IS EASY!

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

All classes are participation
unless otherwise noted.

18 WEDNESDAY

11:00am-2:00pm

Hearty Soups: 114

White Bean, Fire Roasted Tomato and Arugula Soup, Parmesan Frico, Creamy Shrimp and Crab Chowder with Sweet Potatoes and Chipotle, Thai Roasted Carrot Soup with Coconut and Crispy Wontons, Skillet Buttermilk Cornbread, No-Knead Italian Bread, Chocolate Fudge Cookies

Price: \$80 • Chef: Kathleen Sanderson

20 FRIDAY

6:00pm-9:00pm

Spanish Tapas: 116

Spicy Garlic Shrimp in Tomato and White Wine, Albondigas Meatballs, Potatas Bravas, Spinach and Cheese Croquetas, Cauliflower Fritters

Price: \$80 • Chef: Suzanne Lowery

21 SATURDAY

10:00am-12:00pm

Junior Chef: Tailgate Edition: 117

Spinach and Artichoke Dip filled Pretzels, Pizza Waffles, Game Day Nachos, Raspberry Wings, Double Decker Brownies

Price: \$60 • Chef: Diane Marino

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

22 SUNDAY

10:00am-12:00pm

Chinese New Year Celebration: 118

Beef and Broccoli with Noodles, Money Bag Dumplings and Dipping Sauce, Golden Spring Rolls, Fortune Cookies, Chocolate Dipped Oranges

Price: \$60 • Chef: Diane Marino

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

24 TUESDAY

6:00pm-9:00pm

Basics of Cooking: Part 2: 119

This workshop will cover skillet cookery, grilling, steaming and baking. We will create Grilled Vegetables, Steamed Fish en Papiotte, Shrimp Sauté, Chicken Sauté with Mustard Sauce, Herb Butters, Corn Bread and Biscuits, Double Chocolate Brownies

Price: \$80 • Chef: Kathleen Sanderson

25 WEDNESDAY

6:00pm-9:00pm

Cooking Light: 120

Salmon with Orange Basil Sauce on Softened Greens, Marinated Flank Steak with Roasted Peppers and Rosemary, Grilled Pork Chops with Caramelized Onions Tomatoes and Sage, Sautéed Chicken Breasts with Shiitake Mushrooms and Sun-Dried Tomatoes, Strawberries and Mangoes in Red Wine Syrup

Price: \$80 • Chef: Diana Albanese



FEATURED CLASS
Spanish Tapas: 116
THURSDAY,
JANUARY 26TH
6:00PM - 9:00PM

26 THURSDAY

6:00pm-9:00pm

Gluten Free Soups, Breads and Sweets: 115

Creamy Cauliflower and Asparagus White Bean Soup, Dinner Rolls and Biscuits, Chocolate Fudge Torte with Berry Compote

Price: \$80 • Chef: Suzanne Lowery

27 FRIDAY

6:00pm-9:00pm

Parisian Bistro: 121

Caramelized Onion and Roquefort Tartlets, Salad of Mixed Greens, Roasted Herb Crusted Chicken, Caramelized French Onion Soup, Roasted Smashed Herb Potatoes, Shaved Brussels Sprouts Sauté, Individual sous vide Crème Brulee

Price: \$100 • Chef: Kathleen Sanderson

28 SATURDAY

12:00pm-3:00pm

Winter Brunch: 122

Individual Omelets with Savory Fillings, Orange Cranberry Scones, Sweet and Spicy Bacon, Citrus Salad with Pomegranate Seeds, Flaky Pastry Wrapped Salmon with Asparagus and Goat Cheese, Cinnamon Walnut Coffee Cake

Price: \$80 • Chef: Kathleen Sanderson

29 SUNDAY

12:00pm-3:00pm

Warming Winter Dessert: 123

Banana Sticky Toffee Pudding with Sesame Brittle, Brown Sugar Date Bars, Chewy Molasses Cookie Sandwiches with Cinnamon Mascarpone Filling, Dark Chocolate and Guinness Soufflé

Price: \$80 • Chef: Risa Boyer

30 MONDAY

6:00pm-9:00pm

Fast Family Night Dinners: 124

Pan-Seared Balsamic Salmon, Roasted Shallots Fennel and Broccoli, Italian Spinach Meatballs, Pasta with Fresh Tomato and Herb Sauce, Teriyaki Pork Tenderloin, Pineapple Slaw

Price: \$80 • Chef: Suzanne Lowery

FEATURED CLASS

Winter Brunch: 122

SATURDAY, JANUARY 28TH | 12:00PM - 3:00PM



FEBRUARY

1 WEDNESDAY

6:00pm-9:00pm

French Bistro: 201

Caramelized Onion and Goat Cheese Tart, Steak with Béarnaise Sauce, Chicken Paillard with Frisée Salad, Parisian Gnocchi, Cream Puffs with Ice Cream and Chocolate Sauce

Price: \$80 • Chef: Diana Albanese

3 FRIDAY

6:00pm-9:00pm

Celebrating Calandra's!: 202

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. Assorted Crostinis, Stuffed Beef Tenderloin with a Gremolata of Fresh Herbs Breadcrumbs and Lemon Zest, Simply Crispy Smashed Potatoes, Seasonal Roasted Vegetables, Chocolate Bread Pudding

Price: \$80 • Chef: Blake Swihart

4 SATURDAY

10:00am-12:00pm

Valentine's Desserts: 203

Frosted Sugar Cookie Bars, Red Velvet Whoopie Pies, Dark Chocolate Cake Pops, Chocolate Covered Pretzels. Price is per person.

Price: \$80 • Chef: Risa Boyer

Family Class. Ages 8 and Up with an Adult.

5 SUNDAY

12:00pm-3:00pm

Cupcake Bouquets: 204

Join Master Baker Suzanne as she turns delicious cupcakes into buttercream bouquets that includes roses, daisies and mums!

Price: \$80 • Chef: Suzanne Lowery

6 MONDAY

6:00pm-9:00pm

Fast Family Night Dinners: 205

Steak and Broccoli Stir Fry, Honey Mustard Roasted Chicken Thighs with Cauliflower, Pressure Cooker Shrimp and Asparagus

Price: \$80 • Chef: Suzanne Lowery

8 WEDNESDAY

6:00pm-9:00pm

Soup and Bread Workshop: 206

Learn the basics of soups and breads while you create Sherried Mushroom Soup, White Bean Soup with Pancetta and Arugula, Sweet Potato Chowder with Shrimp and Chipotle, Rosemary Focaccia, Cheddar and Chive Corn Bread, Sea Salted Chocolate Chip Cookies

Price \$80 • Chef: Kathleen Sanderson

9 THURSDAY

6:00pm-9:00pm

Cozy Winter Meals: 207

Eggplant and Chickpea Stew, Broccoli Cheddar Soup with Sourdough Grilled Cheese Croutons, Chicken Pot Pie, Squash Spinach and Ricotta Lasagna, Chocolate Chunk Cookies

Price: \$80 • Chef: Risa Boyer

10 FRIDAY

6:00pm-9:00pm

Korean Grill Night: 208

Crunchy Chicken Wings with Sweet-Soy and Spicy Garlic Sauces, Grilled Korean Short Ribs, Fried Rice with Kimchi, Bean Sprout Salad, Spinach Salad, Cucumber Pickles, Chocolate Butter Mochi (GF Hawaiian Brownies)

Price: \$80 • Chef: Rick Rodgers

11 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 209

Spoon by Amy Krouse Rosenthal. Mini Meatball Soup, Fruity Chocolate "Moose" Parfaits, Homemade Strawberry Jam, Spoonbread Price:

\$90 per pair • Chef: Eileen Maher

Family Class. Ages 3-7 with an Adult.

1:00pm-3:00pm

Little Cooks and Storybooks: 210

Spoon by Amy Krouse Rosenthal. Mini Meatball Soup, Fruity Chocolate "Moose" Parfaits, Homemade Strawberry Jam, Spoonbread

Price: \$90 per pair • Chef: Eileen Maher

Family Class. Ages 3-7 with an Adult.

6:00pm-9:00pm

Sushi Workshop: 211

Miso Soup, Shrimp and Veggie Tempura, Salmon Avocado Rolls, California Rolls, Spicy Tuna on Crispy Rice

Price: \$80 • Chef: Risa Boyer

12 SUNDAY

10:00am-12:00pm

Be My Valentine: 212

Valentine BLT Bites, Homemade Pasta with Pink Sauce, Hearts of Romaine Caesar, Heart Shaped Ear Cookies

Price: \$90 per pair • Chef: Diane Marino

Family Class. Ages 8 and Up with an Adult.

2:00pm-5:00pm

Chocolates for your Valentine: 213

Chocolate Cannoli Cupcakes, Chocolate Truffles, Chocolate Coconut Macaroons, Chocolate Covered Sweetheart Strawberries, Chocolate Lava Cakes with Raspberry Sauce

Price: \$80 • Chef: Suzanne Lowery

13 MONDAY

6:00pm-9:00pm

Hometown Bakery Favorites: 214

The Original Blackout Cake, Big Black and White Cookies, Chocolate Walnut Bodacious Babka (with discussion on Poppy Seed variation)

Price: \$80 • Chef: Rick Rodgers

14 TUESDAY

6:00pm-9:00pm

Sweethearts Surf and Turf: 215

Baked Crab Cakes with Lemon Aioli, Asparagus and Roasted Pepper Balsamic Salad, Steak au Poivre with Brandy Cream, Caramelized Onion Risotto, Chocolate Cherries Jubilee Crepes

Price: \$100 • Chef: Suzanne Lowery

15 WEDNESDAY

6:00pm-9:00pm

Meatball Favorites: 216

Checked Tablecloth Spaghetti and Meatballs, Real-Deal Scandinavian Meatballs and Noodles, Chicken Teriyaki Meatballs

Price: \$80 • Chef: Rick Rodgers

16 THURSDAY

6:00pm-9:00pm

Dinner by the Fire: 217

Roasted Tomato Soup with Basil Cream and Frico, Beet Salad with Greens, Candied Hazelnuts and Goat Cheese, Burgundy and Garlic Braised Chicken over Polenta with Seasonal Vegetables, Individual Pear and Cranberry Tarts with Caramel and Ice Cream

Price: \$80 • Chef: Kathleen Sanderson

17 FRIDAY

6:00pm-9:00pm

A Night in Spain: 218

Tomato Gazpacho, Chorizo and Chicken Paella, Garlicky Shrimp, Jamon and Cheese Croquetas, Espresso Flan

Price: \$80 • Chef: Risa Boyer

18 SATURDAY

10:00am-12:00pm

Junior Baker: Mardi Gras Edition: 219

New Orleans Beignets, King Cake Cupcakes, Royal Whoopie Pies, Hand Decorated Mardi Gras Mask Cookies

Price: \$60 • Chef: Diane Marino

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

19 SUNDAY

10:00am-12:00pm

Teen Time: Brunch Bunch: 220

Candied Bacon Pancakes, Churro French Toast, Tater Tot Waffles, Coffee Cake Donuts, Designer Avocado Toast

Price: \$60 • Chef: Diane Marino

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

2:00pm-5:00pm

Gnocchi Making: 221

Sundried Tomato Gnocchi with Italian Sausage and Basil, Sweet Potato Gnocchi with Ricotta and Crispy Shallots, Cinnamon Sugar Gnocchi with Whipped Coconut Cream

Price: \$80 • Chef: Risa Boyer

21 TUESDAY

6:00pm-9:00pm

Chicago Italian Beef and More: 222

Chopped Steakhouse Salad with Tangy Dressing, Italian Beef Sandwiches, Supreme Deep-Dish Pizza with Sausage Peppers and Cheese, Ice Cream with Chocolate Shell and Candied Nuts

Price: \$80 • Chef: Rick Rodgers

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.

22 WEDNESDAY

6:00pm-9:00pm

In the Kitchen with Family and Friends: 223

Classic Potato Perogies, Baked Beef and Bean Empanadas, Shrimp Pot Stickers with Dipping Sauce, Individual Chicken Pot Pies, Mini Apple Pies

Price: \$80 • Chef: Diana Albanese

23 THURSDAY

6:00pm-9:00pm

Fish in a Flash: 224

Provençal Seafood Stew, Lemon Parmesan Tilapia, Pesto Stuffed Sole in White Wine, Korean Coconut Cod with Bok Choy, Roasted Citrus Crusted Salmon

Price: \$80 • Chef: Suzanne Lowery

24 FRIDAY

6:00pm-9:00pm

Romantic Winter Dinner: 225

Saffron and Ginger Steeped Mussels with Crusty Garlic Bread, Baby Greens with Roasted Fennel and Citrus Yogurt Saffron Dressing, Crabmeat Stuffed Shrimp served with a Buerre Blanc Sauce, Baked Cauliflower and Three Cheese Topping, Baked Roma Tomatoes with Parmesan Cheese Crackle, Individual Classic Carrot Cake with Orange Cream Cheese Frosting

Price: \$100 • Chef: Steven Capodicasa

25 SATURDAY

6:00pm-9:00pm

Dim Sum at Home: 226

Steamed Pork Bao Buns, Pan Fried Shrimp Dumplings, Vegetable Spring Rolls, Scallion Pancakes, Egg Tarts

Price: \$80 • Chef: Risa Boyer

26 SUNDAY

1:00pm-4:00pm

Pasta Party: 227

Ricotta, Gnocchi, Hand Rolled Linguine, Bolognese, Alfredo and Shrimp Scampi Sauces

Price: \$80 • Chef: Suzanne Lowery



FEATURED CLASS

Meatball Favorites: 216

WEDNESDAY, FEBRUARY 15TH
6:00PM - 9:00PM



FEATURED CLASS

Dim Sum at Home: 226

SATURDAY, FEBRUARY 25TH
6:00PM - 9:00PM

JANUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5 Fresh Pasta by Hand: 101 6:00pm-9:00pm	6 Friday Night Italian: 102 6:00pm-9:00pm	7 FAMILY CLASS Little Cooks and Storybooks: 103 or 104 10:00am-12:00pm or 1:00pm-3:00pm
8 TEEN CLASS Teen Taste of Asia: 105 10:00am-12:00pm	9	10 Taco Time: 106 6:00pm-9:00pm	11 Grains and Vegetable One Bowl Meals: 107 6:00pm-9:00pm	12 International Soups: 108 6:00pm-9:00pm	13 Dreaming of Summer: 109 6:30pm-9:30pm	14 KIDS CLASS Junior Baker: 110 10:00am-12:00pm TEEN CLASS Teen Time: Italian Edition: 111 1:00pm-3:00pm
15 FAMILY CLASS At the Grands: 112 10:00am-12:00pm	16	17 Basics of Cooking: Part 1: 113 6:00pm-9:00pm	18 Hearty Soups: 114 11:00am-2:00pm	19	20 Spanish Tapas: 116 6:00pm-9:00pm	21 KIDS CLASS Junior Chef: Tailgate Edition: 117 10:00am-12:00pm
22 KIDS CLASS Chinese New Year Celebration: 118 10:00am-12:00pm	23	24 Basics of Cooking: Part 2: 119 6:00pm-9:00pm	25 Cooking Light: 120 6:00pm-9:00pm	26 Gluten Free Soups Breads and Sweets: 115 6:00pm-9:00pm	27 Parisian Bistro: 121 6:00pm-9:00pm	28 Winter Brunch: 122 12:00pm-3:00pm
29 Warming Winter Dessert: 123 12:00pm-3:00pm	30 Fast Family Night Dinners: 124 6:00pm-9:00pm	31				

15 SUNDAY

10:00pm-12:00pm
At the Grands: 112
 Chef: Diane Marino
[Family Class. Ages 8 and up with an Adult.](#)



17 TUESDAY

6:00pm-9:00pm
Cooking Part 1: 113
 Chef: Kathleen Sanderson



27 FRIDAY

6:00pm-9:00pm
Parisian Bistro: 121
 Chef: Kathleen Sanderson



FEBRUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			French Bistro: 201 6:00pm-9:00pm 1	2	Celebrating Calandra's!: 202 6:00pm-9:00pm 3	FAMILY CLASS 4 Valentine's Desserts: 203 10:00am-12:00pm
Cupcake Bouquets: 204 12:00pm-3:00pm 5	Fast Family Night Dinners: 205 6:00pm-9:00pm 6	7	Soup and Bread Workshop: 206 6:00pm-9:00pm 8	Cozy Winter Meals: 207 6:00pm-9:00pm 9	Korean Grill Night: 208 6:00pm-9:00pm 10	FAMILY CLASS 11 Little Cooks and Storybooks: 209 or 210 10:00am-12:00pm or 1:00pm-3:00pm Sushi Workshop: 211 6:00pm-9:00pm
FAMILY CLASS 12 Be My Valentine: 212 10:00am-12:00pm Chocolates for your Valentine: 213 2:00pm-5:00pm	Hometown Bakery Favorites: 214 6:00pm-9:00pm 13	Sweethearts Surf and Turf: 215 6:00pm-9:00pm 14	Meatball Favorites: 216 6:00pm-9:00pm 15	Dinner by the Fire: 217 6:00pm-9:00pm 16	A Night in Spain: 218 6:00pm-9:00pm 17	KIDS CLASS 18 Junior Baker: Mardi Gras Edition: 219 10:00am-12:00pm
TEEN CLASS 19 Teen Time: Brunch Bunch: 220 10:00am-12:00pm Gnocchi Making: 221 2:00pm-5:00pm	20	Chicago Italian Beef and More: 222 6:00pm-9:00pm 21	In the Kitchen with Family and Friends: 223 6:00pm-9:00pm 22	Fish in a Flash: 224 6:00pm-9:00pm 23	Romantic Winter Dinner: 225 6:00pm-9:00pm 24	Dim Sum at Home: 226 6:00pm-9:00pm 25
Pasta Party: 227 1:00pm-4:00pm 26	27	28				

3 FRIDAY

6:00pm-9:00pm

Celebrating Calandra's!: 202

Chef: Blake Swihart



5 SUNDAY

12:00pm-3:00pm

Cupcake Bouquets: 204

Chef: Suzanne Lowery



21 TUESDAY

6:00pm-9:00pm

Chicago Italian Beef and More: 222

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.

778 MORRIS TURNPIKE | SHORT HILLS, NJ 07078 | 973.258.4009
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