

MAY & JUNE 2023

KINGS

COOKING STUDIO



MAY

1 MONDAY

6:00pm-9:00pm

Pizza and Flatbread: 501

Fresh Ricotta, Arugula Pesto, Grilled Peach and Prosciutto Flatbread, Sweet Potato, Caramelized Onion and Soppressata Pizza, Burrata, Basil, Roasted Heirloom Tomatoes and Balsamic Pizza

Price: \$80 • Chef: Risa Boyer

2 TUESDAY

6:00pm-9:00pm

Fresh Spring Grain Bowls: 502

Couscous Bowl with Pesto, Tomatoes, Cucumber and Grilled Lemon Chicken, Tuna Poke Bowl, Edamame, Purple Cabbage, Pickled Cucumbers, Avocado with Sesame and Ponzu Sauce, Quinoa Bowl with Roasted Broccoli, Crispy Chickpeas, Pickled Shallots and Lemon-Tahini Sauce, Farro Bowl with Roasted Sweet Potato, Spinach, Lemon Vinaigrette and Poached Egg

Price: \$80 • Chef: Risa Boyer

4 THURSDAY

2:00pm-5:00pm

Tuscan Nights: 503

Grilled Skewered Shrimp Wrapped in Basil and Prosciutto, Steak with Hazelnut Green Olive Pesto and Grilled Endive, Grilled Yukon Gold Potatoes Tossed in Roasted Garlic Butter, Panzanella with Tomatoes and Cucumbers, Olive Oil Cake with Mixed Berries

Price: \$80 • Chef: Diana Albanese

5 FRIDAY

11:00am-2:00pm

Cinco de Mayo Fiesta: 504

Tortilla Soup, Red Onion Guacamole and Chips, Shrimp and Steak Tacos, Caramel Flan, Cocoa Crackle Cookies

Price: \$80 • Chef: Suzanne Lowery

6:00pm-9:00pm

Cinco de Mayo Nights: 505

Crispy Pork Birria Tacos, Chicken Enchilada Empanadas with Avocado Crema, Cheese and Black Bean Nachos with Pico de Gallo and Guacamole, Cinnamon Flan

Price: \$80 • Chef: Risa Boyer

6 SATURDAY

10:00am-12:00pm

Junior Chef: 506

Party Pancakes, Ham and Egg Breakfast Cups, Individual Cheese Tarts, Puff Pastry Boxes filled with Raspberry Cream

Price: \$60 • Chef: Diane Marino

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

1:00pm-3:00pm

Teen Chef: 507

Herbed Cheese Palmiers, French Onion Soup Bundles, Ham and Cheese Tartin, Sugared Pastry Puffs, Chocolate Glazed Eclairs

Price: \$60 • Chef: Diane Marino

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

6 SATURDAY

6:00pm-9:00pm

Dinner by the Fire Pit: 508

Grilled Eggplant Dip with Toasted Pita Chips, Pineapple Shrimp Kebobs, Spice Roasted Potato Packets, Grilled Corn and Tomato Pasta Salad, S'mores Pie

Price: \$80 • Chef: Suzanne Lowery

7 SUNDAY

10:00am-12:00pm

Family Bake Sale: 509

Very Chocolate Muffins, Mini Black and White Cookies, Homemade Pop Tarts, Kicked-Up Lemon Bars. Price is per person.

Price: \$60 • Chef: Diane Marino

[FAMILY CLASS. AGES 8 AND UP WITH AN ADULT.](#)

8 MONDAY

6:00pm-9:00pm

Global Chicken: 510

Thai Barbecue Chicken with Napa Cabbage and Red Pepper Salad, Chicken Breasts with Tahini, Mango Chutney and Caramelized Onions, Stuffed Chicken Breasts with Sun Dried Tomatoes, Prosciutto and Basil, Almond Crusted Chicken Breasts with Romesco Sauce, Strawberry and Chocolate Semifreddo

Price: \$80 • Chef: Diana Albanese

11 THURSDAY

6:00pm-9:00pm

Almost from Scratch: 511

Grilled Pesto Pizzas, Loaded Baked Potato Soup, Instant Pot Pulled Pork, Cream Biscuits, Pineapple Veggie Slaw, Apple-Berry Turnovers with Vanilla Cream Sauce

Price: \$80 • Chef: Suzanne Lowery

12 FRIDAY

6:00pm-9:00pm

Tuscan Table: 512

Antipasto, Parmesan Frico with Red Pepper Relish, Summer Vegetable Risotto, Chicken Franchise with Lemon Butter, Grilled Seasonal Vegetables, Strawberries with Balsamic and Mascarpone, Biscotti

Price: \$80 • Chef: Kathleen Sanderson

13 SATURDAY

6:00pm-9:00pm

Top Thai: 513

Tom Kha Gai (Coconut Chicken Soup), Crispy Veggie Spring Rolls, Chicken Lettuce Wraps with Glass Noodles, Pickled Cucumbers, Carrots and Cashew-Hoisin Sauce, Shrimp Pad Thai, Mango Sticky Rice with Coconut Cream

Price: \$80 • Chef: Risa Boyer

17 WEDNESDAY

6:00pm-9:00pm

Burgers, Burgers, Burgers: 514

Confetti Turkey Burgers, Ultimate Greek Burgers, Salmon Burgers with Lemon Dill Horseradish Sauce, Spice Rubbed Lamb Burgers, Caesar Pasta Salad, Crispy Halloumi Fries with Roasted Tomato Dip, Grilled Chili Lime Butter Corn on the Cob, Monster Chocolate Chip Cookies

Price: \$80 • Chef: Julie Lopez RD

All classes are participation unless otherwise noted.

18 THURSDAY

6:00pm-9:00pm

Fresh From the Sea and Gluten Free: 515

Hot Crab Dip, Parmesan Crackers, Roasted Red Pepper Crab Bisque with Cheese Crisps, Shrimp Scampi over Zucchini Noodles, Citrus Chiffon Cake with Lemon Curd

Price: \$80 • Chef: Suzanne Lowery

19 FRIDAY

6:00pm-9:00pm

My Little Dumplings: 516

Pan Fried Pork Gyoza with Yuzu Dipping Sauce, Shrimp Shumai with Soy-Ginger Dipping Sauce, Potato Samosas with Mint Chutney, Cheese Tortellini in Chicken Broth, Canadian Maple Syrup Dumplings

Price: \$80 • Chef: Risa Boyer

20 SATURDAY

10:00am-12:00pm

Little Cooks and Story Books: 517

How to Feed Your Parents by Ryan Miller. Quiche Pastries, Mac and Cheese Grilled Cheese, Fruit Salad on a Stick, Fruity Cereal Tornadoes

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

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

1:00pm-3:00pm

Little Cooks and Story Book: 518

How to Feed Your Parents by Ryan Miller. Quiche Pastries, Mac and Cheese Grilled Cheese, Fruit Salad on a Stick, Fruity Cereal Tornadoes

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

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

21 SUNDAY

10:00am-12:00pm

Cookie Jar Summer Preview: 519

Candy Store Cookies, Double Chocolate Sandwich Cookies, Fruity Sandwich Cookies, Chocolate Chunk S'more Cookies

Price: \$60 • Chef: Diane Marino

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

26 FRIDAY

6:00pm-9:00pm

Appetizing Appetizers: 522

Grilled Peach and Homemade Ricotta Crostini with Honey and Basil, Caesar Salad Cups, Avocado Summer Rolls with Tahini Dipping Sauce, Heirloom Tomato Puff Pastry Tartlets with Herbs and Balsamic, Crab Cakes with Charred Corn Relish

Price: \$80 • Chef: Risa Boyer

27 SATURDAY

10:00am-12:00pm

Junior Baker: 523

Homemade Donut Bar, Banana Chocolate Chip Cake, One Bowl S'more Cake, Double Chocolate Brownies

Price: \$60 • 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

27 SATURDAY

1:00pm-3:00pm

Teen Baker: 524

Frappe Cupcakes, Blondie Ice Cream Sundaes, Cheesy Bread Puffs, Mini Dark Chocolate Tarts

Price: \$60 • Chef: Diane Marino

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

6:00pm-9:00pm

American Backyard BBQ: 525

Baby Back Ribs with Kansas City Sauce, Spice Rubbed Steak with Bourbon BBQ Sauce, Grilled Caesar Salad, Memphis Beer Can Chicken with Spicy Potato Wedges, Citrus Short Cakes with Strawberry Raspberry Sauce

Price: \$80 • Chef: Diana Albanese

28 SUNDAY

1:00pm-4:00pm

Family Sushi: 526

Miso Soup, Shrimp and Veggie Tempura, Tuna and Avocado Rolls, California Rolls, Dessert Rolls. Price is per person.

Price: \$80 • Chef: Risa Boyer

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

30 TUESDAY

6:00pm-9:00pm

Berry Baking: 527

Molten Chocolate Brownies with Raspberry Citrus Sauce, Mixed Berry Mascarpone Cream Tart, Blueberry Pie Pockets, Strawberry-Lemon Shortcakes, Blackberry Clafoutis

Price: \$80 • Chef: Suzanne Lowery

31 WEDNESDAY

6:00pm-9:00pm

Cooking with Fire: 528

Straw and Hay Mafada Pasta with Sausage and Roasted Sweet Peppers, Handmade Garganelli Pasta with Brown Butter and Parmesan Sauce, Chicken Thighs and Sausage Meatball Stew with Cannellini Beans and Escarole, One Bowl Chocolate Olive Oil Cake with Whipped Cocoa Cream

Price: \$80 • Chef: Diana Albanese



JUNE

2 FRIDAY

6:00pm-9:00pm

Springtime Cocktail Party: 601

Crab and Artichoke Bruschetta Melts, Whipped Herb Ricotta with Olive Oil and Marinated Tomatoes, Skewered Herb Chicken with Roasted Red Pepper Tartar Sauce, Shrimp and Asparagus Cakes with Chipotle Sauce, Cannoli Mini Tartlets

Price: \$80 • Chef: Diana Albanese

3 SATURDAY

10:00am-12:00pm

Junior Chef: 602

Mini Corn Dogs, Homemade Pizza Pockets, Fabulous Funnel Cakes, Loaded Oreo Bars

Price: \$60 • Chef: Diane Marino

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

1:00pm-3:00pm

Teen Chef: 603

Pizza Roll Ups, Cheesy Quesadillas, Flavored Popcorn, Deep Fried Oreos

Price: \$60 • Chef: Diane Marino

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

6:00pm-9:00pm

Mexican Fiesta: 604

Goat Cheese, Cheddar and Onion Quesadillas, Spicy Shrimp with Chipotle and Queso Fresco, Cilantro Lime Marinated Skirt Steak and Chicken, Black Bean and Corn Salsa with Lime Crema, Jalapeno Corn Bread, Pepper Brownies with Kahlua Hot Fudge Sauce

Price: \$80 • Chef: Kathleen Sanderson

4 SUNDAY

2:00pm-5:00pm

Great Grilling: 605

Grilled Hanger Steak with Pepper Rub, Grilled Potatoes with Herb Butter, Grilled Fruited Chicken with a Wild Rice and Pecan Salad, Dry-Rubbed Pork Tenderloin with a Black Bean and Mango Salsa, Roasted Seasonal Vegetables, Grilled Lemon Pound Cake with Berries and Cream

Price: \$80 • Chef: Kathleen Sanderson

6 TUESDAY

6:00pm-9:00pm

Vegetarian Feast: 612

Pearl Couscous Skillet with Tomatoes, Chickpeas and Feta, Grilled Chimichurri Portobellos with Goat Cheese Mashed Potatoes, Vegetarian Shepherd's Pie, Three Cheese Baked Gnocchi with Spinach, 30 Minute Vegetarian Meatballs, Funfetti Cookie Bars

Price: \$80 • Chef: Julie Lopez RD

7 WEDNESDAY

6:00pm-9:00pm

Spring Fresh Pasta: 606

Pappardelle with Asparagus and Basil, Fettuccine with a Thousand Herbs, Cavatelli with Arugula and Tomatoes, Fennel and Olive Salad, Chocolate Zabaglione

Price: \$80 • Chef: Diana Albanese

8 THURSDAY

6:00pm-9:00pm

Summer Entertaining: 607

Grilled Marinated Chicken with Israeli Couscous Salad, Pulled Pork with Broccoli Coleslaw, Black Bean and Mango Salad, Pasta Salad Provencal, Fresh Summer Fruit Kabobs, Double Chocolate Brownies

Price: \$80 • Chef: Kathleen Sanderson

9 FRIDAY

6:00pm-9:00pm

Surf and Turf on the Grill: 608

Skewered Shrimp with Mango Dipping Sauce, Grilled Balsamic Vegetable Salad with Capers and Feta, Spiced Flatbreads, Chimichurri Hanger Steak, Grilled Pineapple with Brown Sugar Macadamia Topping and Vanilla Ice Cream

Price: \$80 • Chef: Suzanne Lowery

10 SATURDAY

6:00pm-9:00pm

The Seasonal Gourmet: 609

Zucchini and Basil Bruschetta, Shrimp, Scallop, Clams and Halibut Chowder with Homemade Fennel Crackers, Filet Mignon Brochettes with New Potatoes and Herbs, Asparagus, Artichokes and Leeks with Lemon Thyme Sauce, Sweet Herb Panna Cotta with Berries

Price: \$100 • Chef: Diana Albanese

11 SUNDAY

5:00pm-8:00pm

Tapas and More: 610

Crab Cakes with Mango, Cucumber Gazpacho and Pomegranate Glaze, Grilled Skirt Steak with Arugula and Salsa Verde, Shrimp in Garlic Sauce, Sautéed Chicken with Orange, Date and Apricot Sauce, Cream Puffs with Anisette Honey

Price: \$80 • Chef: Diana Albanese

13 TUESDAY

6:00pm-9:00pm

Classic Summer French: 611

Frisée Salad with Crispy Bacon and Poached Eggs, Herbed Chicken Paillard, Herbed Tomatoes, Asparagus Mimosa, French Bread, Chocolate Cakes with Grand Marnier Crème Anglaise

Price: \$80 • Chef: Kathleen Sanderson

15 THURSDAY

6:00pm-9:00pm

Tuscany in the Springtime: 613

Mixed Shellfish Bruschetta with Lemon and Capers, Lemon Chicken with Olives and Capers, Tuscan Steak and Home Style Fries with Herbs, Fennel, Artichokes and Parmesan Cheese Salad, Torta della Nonna

Price: \$80 • Chef: Diana Albanese

16 FRIDAY

6:00pm-9:00pm

Dinner for Dad: 614

Bacon Wrapped Dates with Almonds and Bleu Cheese, Skirt Steak, Grilled Shrimp with Chimichurri, Crispy Smashed Potatoes with Lemon Garlic Aioli, Chewy Chocolate Malt Brownies

Price: \$80 • Chef: Risa Boyer

All classes are participation unless otherwise noted.

17 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 615

Don't Feed the Bear by Kathleen Doherty. Walking Tacos, Loaded Baked Potatoes, Fruity Hand Pies, Oven S'mores

Price: \$90 per pair • Chef: Eileen Maher
[FAMILY CLASS. AGES 3-7 WITH AN ADULT.](#)

1:00pm-3:00pm

Little Cooks and Storybooks: 616

Don't Feed the Bear by Kathleen Doherty. Walking Tacos, Loaded Baked Potatoes, Fruity Hand Pies, Oven S'mores

Price: \$90 per pair • Chef: Eileen Maher
[FAMILY CLASS. AGES 3-7 WITH AN ADULT.](#)

20 TUESDAY

6:00pm-9:00pm

Rotisserie Chicken Meals: 617

Thai Chicken in Lettuce Cups, BBQ Chicken and Red Bean Chili, Chicken Pot Pie, Chicken and Noodles in Sesame Sauce, Chocolate Molten Brownie Muffins

Price: \$80 • Chef: Diana Albanese

22 THURSDAY

6:00pm-9:00pm

Chinese Take-Out at Home: 618

Veggie Egg Rolls, Orange Beef and Broccoli with Steamed Rice, Kung Pao Chicken, Sesame Noodles, Garlic Green Beans, Egg Tarts

Price: \$80 • Chef: Risa Boyer

24 SATURDAY

10:00am-12:00pm

Junior Baker: 619

Devil's Food Cupcakes with Marshmallow Frosting, Double Trouble Cookies, Strawberry and Cream Bars, Vanilla Scones

Price: \$60 • Chef: Diane Marino
[KIDS CLASS. AGES 8-12.](#)

1:00pm-3:00pm

Teen Baker: 620

Triple Chocolate Muffins, Cheddar and Sausage Pull Apart Bread, Double Crumble Snack Cake, Flourless Chocolate Cake with Ice Cream

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

25 SUNDAY

1:00pm-4:00pm

Italian Make Ahead Brunch: 621

Artichoke and Spinach Frittata, Pizza Carbonara, Crespelle with Prosciutto, Zucchini and Fontina Cheese, Tomato and Herb Crusted Salmon with Potatoes, Olives and Salsa Verde, Crostata with Raspberry Jam and Mascarpone Sauce

Price: \$80 • Chef: Diana Albanese

26 MONDAY

10:00am-1:00pm

Cupcake Wars: 701

Five days of baking and decorating challenges. There will be a new and exciting challenge each day. We will bake and decorate to impress the judges. This is a program sure to bring all your creative energies to life!

Price: \$450 • Chef: Diane Marino
[KIDS CAMP. AGES 8-12.](#)

2:00pm-5:00pm

Fresh Pizza and Pasta: 702

Spend the week creating best loved pizzas, pastas and sauces. With the guidance of Chef Suzanne we will create mouthwatering recipes from scratch.

Price: \$450 • Chef: Suzanne Lowery
[TEEN CAMP. AGES 13-17.](#)



REGISTER NOW! KIDS & TEEN CAMPS



KIDS CAMP Cupcake Wars: 701

MONDAY - FRIDAY
JUNE 26, 27, 28, 29, 30
10:00AM-1:00PM



TEEN CAMP Fresh Pizza and Pasta: 702

MONDAY - FRIDAY
JUNE 26, 27, 28, 29, 30
2:00PM - 5:00PM



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MAY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	Pizza and Flatbread: 501 6:00pm-9:00pm 1	Fresh Spring Grain Bowls: 502 6:00pm-9:00pm 2	3	Tuscan Nights: 503 2:00pm-5:00pm 4	Cinco de Mayo Fiesta: 504 11:00am-2:00pm Cinco de Mayo Nights: 505 6:00pm-9:00pm 5	KIDS CLASS 6 Junior Chef: 506 10:00am-12:00pm TEEN CLASS Teen Chef: 507 1:00pm-3:00pm Dinner by the Fire Pit: 508 6:00pm-9:00pm
FAMILY CLASS 7 Family Bake Sale: 509 10:00am-12:00pm	Global Chicken: 510 6:00pm-9:00pm 8	9	10	Almost from Scratch: 511 6:00pm-9:00pm 11	Tuscan Table: 512 6:00pm-9:00pm 12	Top Thai: 513 6:00pm-9:00pm 13
14	15	16	Burgers, Burgers, Burgers: 514 6:00pm-9:00pm 17	Fresh From the Sea and Gluten Free: 515 6:00pm-9:00pm 18	My Little Dumplings: 516 6:00pm-9:00pm 19	FAMILY CLASS 20 Little Cooks and Story Books: 517 10:00am-12:00pm FAMILY CLASS Little Cooks and Story Book: 518 1:00pm-3:00pm
Cookie Jar Summer Preview: 519 10:00am-12:00pm 21	22	23	24	25	Appetizing Appetizers: 522 6:00pm-9:00pm 26	KIDS CLASS 27 Junior Baker: 523 10:00am-12:00pm TEEN CLASS Teen Baker: 524 1:00pm-3:00pm American Backyard BBQ: 525 6:00pm-9:00pm
FAMILY CLASS 28 Family Sushi: 526 1:00pm-4:00pm	29	Berry Baking: 527 6:00pm-9:00pm 30	Cooking with Fire: 528 6:00pm-9:00pm 31			

ENJOY BYOB WINE & BEER
with your
Cooking Studio Experience!!

Available for purchase in our Store.

Bring your own wine and beer available for adult classes and private events only.*

*BYOB is for guests 21+, subject to applicable policies and procedures.



JUNE

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	Springtime Cocktail Party: 601 6:00pm-9:00pm	2 KIDS CLASS Junior Chef: 602 10:00am-12:00pm TEEN CLASS Teen Chef: 603 1:00pm-3:00pm Mexican Fiesta: 604 6:00pm-9:00pm
Great Grilling: 605 2:00pm-5:00pm	5	Vegetarian Feast: 612 6:00pm-9:00pm	7 Spring Fresh Pasta: 606 6:00pm-9:00pm	8 Summer Entertaining: 607 6:00pm-9:00pm	9 Surf and Turf on the Grill: 608 6:00pm-9:00pm	10 The Seasonal Gourmet: 609 6:00pm-9:00pm
11 Tapas and More: 610 5:00pm-8:00pm	12	13 Classic Summer French: 611 6:00pm-9:00pm	14	15 Tuscany in the Springtime: 613 6:00pm-9:00pm	16 Dinner for Dad: 614 6:00pm-9:00pm	17 FAMILY CLASS Little Cooks and Storybooks: 615 10:00am-12:00pm FAMILY CLASS Little Cooks and Storybooks: 616 1:00pm-3:00pm
18	19	20 Rotisserie Chicken Meals: 617 6:00pm-9:00pm	21	22 Chinese Take-Out at Home: 618 6:00pm-9:00pm	23	24 KIDS CLASS Junior Baker: 619 10:00am-12:00pm TEEN CLASS Teen Baker: 620 1:00pm-3:00pm
25 Italian Make Ahead Brunch: 621 1:00pm-4:00pm	26 KIDS CAMP Cupcake Wars: 701 10:00am-1:00pm TEENS CAMP Fresh Pizza and Pasta: 702 2:00pm-5:00pm	27 KIDS CAMP Cupcake Wars: 701 10:00am-1:00pm TEENS CAMP Fresh Pizza and Pasta: 702 2:00pm-5:00pm	28 KIDS CAMP Cupcake Wars: 701 10:00am-1:00pm TEENS CAMP Fresh Pizza and Pasta: 702 2:00pm-5:00pm	29 KIDS CAMP Cupcake Wars: 701 10:00am-1:00pm TEENS CAMP Fresh Pizza and Pasta: 702 2:00pm-5:00pm	30 KIDS CAMP Cupcake Wars: 701 10:00am-1:00pm TEENS CAMP Fresh Pizza and Pasta: 702 2:00pm-5:00pm	

16 FRIDAY

6:00pm-9:00pm

Dinner for Dad: 614

Chef: Risa Boyer



26 MONDAY-FRIDAY

10:00am-1:00pm

Cupcake Wars: 701

Chef: Diane Marino

KIDS CAMP. AGES 8-12.



26 MONDAY-FRIDAY

2:00pm-5:00pm

Fresh Pizza and Pasta: 702

Chef: Suzanne Lowery

TEENS CAMP. AGES 13-17.





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.

FARMSTAND FRESH

Berry Fresh Salsa, Eggplant Stacks, Cheese Puffs, Banana Splits.

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. BYOB (beer and wine only) for Adult Class and Private Events for those 21+ subject to applicable policies and procedures.
5. Seating will begin 15 minutes prior to class.

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