

SEPTEMBER & OCTOBER 2023

KINGS

COOKING STUDIO



SEPTEMBER

1 FRIDAY

12:00pm-2:00pm

Pizza and Flatbread: 901

Garlic Knots, Margherita Pizza, Caesar Cups, Sausage and Onion Bites, Cannoli

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

2 SATURDAY

10:00am-12:00pm

Tailgate Time!: 902

Coin Toss Ham and Cheese Pinwheels, Chicken Chili Cast Iron Nachos, Stuffed Garlic and Cheese Bread, Football Pops

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

3 SUNDAY

10:00am-12:00pm

Ballpark Favorites: 903

Philly Cheese Steak Flat Breads, Stadium Cola Wings, Pull Apart Hot Dog Ring, Pretzel Bites with Honey Mustard

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

5 TUESDAY

10:00am-1:00pm

Yom Kippur Break Fast: 904

Beet Cured Salmon Toast with Paprika Cream Cheese, Tabbouleh Salad, Shakshuka with Poached Eggs, Asparagus Frittata, Sour Cream Coffee Cake

Price: \$80 • Chef: Risa Boyer

6:00pm-9:00pm

Indian Recipes for Beginners: 905

Jeera Rice (Cumin Rice), Chicken Saagwala (Spinach Chicken), Mutter Paneer (Peas and Cheese), Masala Kheema (Spicy Minced Meat), Kheema Paratha (Spicy Meat Stuffed Bread), Mango Lassi (Smoothie)

Price: \$80 per person • Chef: Julie Lopez, RD

7 THURSDAY

6:00pm-9:00pm

Traditional Rosh Hashanah: 906

Braised Chicken Thighs with Apricots, Prunes and Honey, Salad of Baby Greens with Apples, Pomegranate Seeds and Herb Vinaigrette, Caramelized Onion and Browned Butter Kugel, Roasted Potatoes with Zataar, Cinnamon Rugelach

Price: \$80 • Chef: Risa Boyer

8 FRIDAY

6:00pm-9:00pm

South American Land and Sea: 907

Brazilian Shrimp with Coconut Sauce, Grilled Steak with Avocado and Tomatoes, Potato Rosti with Mojo, Grilled Flatbread with Chimichurri Sauce, Mango Rice Cakes

Price: \$80 • Chef: Diana Albanese

9 SATURDAY

10:00am-12:00pm

Junior Baker: 908

The Sweet Side of Citrus! Key Lime Donuts, Lemon Crumb Bars, Triple Citrus Glazed Shortbread, Orange Dreamsicle Cupcakes

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

9 SATURDAY

1:00pm-3:00pm

Teen Baker: 909

Scenes from an Italian Bakery. Italian Flag Cookies, Tiramisu Brownies, Italian Sandwich Cookies, Italian Sprinkle Cookies

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

10 SUNDAY

10:00am-12:00pm

Grandparents' Day: 910

Individual Caprese Tarts, Pizza Rigatoni Cake, Cheesy Garlic Knots, Glazed Lemon Cookies

Price: \$100 • Chef: Diane Marino
[FAMILY CLASS. AGES 8 AND UP WITH AN ADULT.](#)

11 MONDAY

6:00pm-9:00pm

Meatless Monday: 911

Pasta with Roasted Vegetable Sauce, Twice Baked Spaghetti Squash Lasagna, Mexican Portobello Burgers with Chipotle Mayonnaise, Grilled Panzanella Bread Salad with White Beans, Tomato-Zucchini Mozzarella Pie

Price: \$80 • Chef: Suzanne Lowery

12 TUESDAY

6:00pm-9:00pm

Busy Weeknight Meals: 912

Sheet Pan Parmesan Crusted Chicken and Broccoli, One Pot Mushroom, Spinach and Artichoke Pasta, One Pot Creamy Sausage Gnocchi, Chicken Pesto Meatballs, Unstuffed Peppers, Fajita Bowls

Price: \$80 • Chef: Julie Lopez, RD

13 WEDNESDAY

6:30pm-9:30pm

Weeknights in Athens: 913

Create traditional Greek meals that can be prepared in 30 minutes or less. Orzo Salad with Tomatoes, Cucumbers, Olives, Feta, Chickpeas and Mint, Baked Chicken Souvlaki Skewers with Lemon Garlic Sauce, Lamb Meatballs with Homemade Tzatziki, Spanakopita, Homemade Hummus Sampler, Greek Yogurt Sundaes

Price: \$80 • Chef: Annmarie Loffredo

14 THURSDAY

6:00pm-9:00pm

Dressed Up Comfort Food: 914

Roasted Garlic and Asiago Tomato Soup, Lobster Mac and Cheese, Sundried Tomato and Arugula Pizza, Asparagus Caesar Salad, Chocolate Banana Brioche Bread Pudding with Cinnamon Cream

Price: \$80 • Chef: Suzanne Lowery

15 FRIDAY

6:00pm-9:00pm

Moroccan Nights: 915

Root Vegetable Bastilla, Spiced Lentil Soup, Harissa Roasted Rainbow Carrots, Skillet Chicken with Preserved Lemons, Prunes and Apricots, Herbed Couscous, Sfenj Doughnuts

Price: \$80 • Chef: Risa Boyer

REGISTRATION IS EASY!

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16 SATURDAY

10:00am-12:00pm

Junior Chef: 916

Pizzadilla, Cheeseburger Cups with Homemade Pickles, Double Stuffed Potatoes, Banana Bread Waffle Ice Cream Sandwiches

Price: \$60 • Chef: Diane Marino

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

1:00pm-3:00pm

Teen Chef: 917

Pasta Dough 2 Ways (Fettuccine and Ravioli), Alfredo Sauce, Sauce Bolognese, Garlic Knots, Double Chocolate Biscotti

Price: \$60 • Chef: Diane Marino

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

6:00pm-9:00pm

Dinner on the Italian Riviera: 918

Scallops, Shrimp, Calamari Salad with Fennel and Oranges, Linguine with Basil Pesto, Potatoes and Green Beans, Halibut with Clams and Parsley Sauce, Sautéed Chicken with Artichokes and Walnut Pesto Sauce, Chocolate and Hazelnut Torta with Mascarpone Custard Sauce

Price: \$80 • Chef: Diana Albanese

17 SUNDAY

10:00am-1:00pm

Harvest Brunch: 919

Onion, Spinach and Gruyere Frittata, Kale and Cheddar Scones, Sweet and Spicy Bacon, Fruit Salad with Pomegranate Seeds, Oven Roasted French Toast with Cranberries and Pecan Cinnamon Syrup, Flaky Pastry Wrapped Salmon with Herbs and Goat Cheese

Price: \$80 • Chef: Kathleen Sanderson

18 MONDAY

6:00pm-9:00pm

Total Bird: 920

Sweet and Spicy Glazed Wings, Chimichurri Grilled Thighs, Sautéed Breasts with Pan Sauce and Variations, Teriyaki Drumsticks, Classic Stock, Floating Islands with Sauce Anglaise

Price: \$80 • Chef: Kathleen Sanderson

19 TUESDAY

6:00pm-9:00pm

Taco Tuesday: 921

Breaded Avocado Tacos with Black Beans, Pico de Gallo and Cilantro Lime Dressing, Crispy Pork Birria Tacos with Onion, Cilantro and Lime, Sea Bass Tacos with Purple Cabbage Slaw and Chipotle Mayonnaise, Skirt Steak Tacos with Chimichurri and Pickled Red Onions

Price: \$80 • Chef: Risa Boyer

20 WEDNESDAY

6:00pm-9:00pm

Top Tomato: 922

Heirloom Tomato Tarts Provençal, Oven Roasted Tomatoes for Freezing, Roasted Tomato Soup with Basil Cream and Frico, Grilled and Brined Pork Chops with Gingered Tomato Relish and Grits, Italian Prune Plum Cake with Whipped Cream

Price: \$80 • Chef: Kathleen Sanderson

21 THURSDAY

6:00pm-9:00pm

Bistro Cooking: 923

Mushrooms and Chevre Toasts, Steak au Poivre with Brandy Sauce and Pommes Frites, Chicken Moutard, Salad with Mixed Greens and Warm Goat Cheese Rounds, Apple Tarte Tatin

Price: \$80 • Chef: Diana Albanese

22 FRIDAY

6:00pm-9:00pm

Tapas and Paella: 924

Bacon Wrapped Dates with Marcona Almonds, Garlicky Shrimp, Fingerling Papas Bravas with Paprika Aioli, Blistered Shishito Peppers, Chicken and Chorizo Paella, Churros with Chili Cinnamon Chocolate Sauce

Price: \$80 • Chef: Risa Boyer

23 SATURDAY

1:00pm-3:00pm

French Teen: 925

Cheese Puffs, Onion Soup, Chicken Provencal, Chocolate Mousse

Price: \$60 • Chef: Theresa Merges

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

24 SUNDAY

11:00am-2:00pm

Korean Grill: 926

Crunchy Chicken Wings with Sweet Soy and Spicy Garlic Sauces, Grilled Short Ribs, Fried Rice with Kimchi, Bean Sprout Salad, Cucumber Pickles, Chocolate Mochi Brownies

Price: \$80 • Chef: Risa Boyer

26 TUESDAY

6:00pm-9:00pm

Garlic Lovers: 927

Escarole and Bean Soup with Citrus Garlic Aioli, Garlic Butter for Shrimp Scampi, Pasta with Shaved Garlic and Herbs, Caesar Salad with Grilled Garlic Chicken, Herb Roasted Pork Tenderloin with Roasted Garlic and Shallot Au Jus, Quick Palmiers and Ice Cream and White Chocolate Raspberry Sauce

Price: \$80 • Chef: Kathleen Sanderson

27 WEDNESDAY

6:00pm-9:00pm

Seasonal Italian: 928

Roasted Cherry Tomato and Basil Bruschetta with Ricotta, Penne with Kale Pesto with Walnuts and Parmigiano Reggiano, Scallop Gratin with Red Peppers and Capers, Pan Roasted Chicken with Rosemary and Garlic, Rustic Pear Cake with Whipped Cream

Price: \$80 • Chef: Diana Albanese

28 THURSDAY

6:00pm-9:00pm

Gnocchi Workshop: 929

Russet Potato Gnocchi with Basil Pesto Drizzle, Sweet Potato Gnocchi with Fresh Made Ricotta and Fried Shallots, Cinnamon Sugar Gnocchi with Vanilla Caramel Sauce

Price: \$80 • Chef: Risa Boyer

29 FRIDAY

6:00pm-9:00pm

Autumn Steakhouse: 930

Chorizo and Garlic Steamed Clams, Grilled Romaine with Balsamic Pears and Blue Cheese, Crab Stuffed Shrimp, Mushroom Crusted Hanger Steak, Chocolate Lava Cakes a la Mode

Price: \$80 • Chef: Suzanne Lowery

30 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 931

World Pizza by Cece Meng. Personal Pizza, Tostadas, Salad on a Stick, Dessert Pizza

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

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

1:00pm-3:00pm

Little Cooks and Storybooks: 932

World Pizza by Cece Meng. Personal Pizza, Tostadas, Salad on a Stick, Dessert Pizza

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

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

CALLING ALL FOODIES!

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

OCTOBER

3 TUESDAY

6:00pm-9:00pm

Dim Sum: 1001

Steamed BBQ Beef Bao Buns, Pan Fried Pork Dumplings, Crispy Vegetable Spring Rolls, Scallion Pancakes, Mango Sticky Rice
Price: \$80 • Chef: Risa Boyer

4 WEDNESDAY

2:00pm-5:00pm

Autumn Cupcake Bouquets: 1002

Learn to use a pastry bag and tips to create roses, daisies and mums for a delicious fall cupcake bouquet.

Price: \$80 • Chef: Suzanne Lowery

5 THURSDAY

6:00pm-9:00pm

Fall for Macarons: 1003

Varieties will include Pumpkin Cheesecake, Salted Caramel, Maple Cream Parisian Meringue Sandwich Cookies

Price: \$80 • Chef: Suzanne Lowery

6 FRIDAY

6:00pm-9:00pm

Greek Town: 1004

Whipped Roasted Pepper and Feta Dip with Toasted Pita Chips, Spanakopita, Moussaka (Eggplant and Ground Beef Casserole), Artichoke and Chickpea Salad, Brandied Walnut Cake with Orange Cream

Price: \$80 • Chef: Suzanne Lowery

7 SATURDAY

3:00pm-5:00pm

Family Bake Sale: 1005

Frosted Brownies, Chocolate Chip Cookies, Cake Pops, Puffed Pastry Cinnamon Rolls

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

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

8 SUNDAY

3:00pm-6:00pm

Ducks and Drakes: 1006

Demystify Duck Cookery with Chef Risa! Duck Rillettes, Seared Duck Breast with Cherry-Port Sauce, Confit Duck Legs with Fennel and Orange Salad, Duck Fat Potatoes

Price: \$80 • Chef: Risa Boyer

10 TUESDAY

6:00pm-9:00pm

Do Ahead Dinner Party: 1007

Parmesan Frico with Roasted Peppers and Olives, Crab and Brie Bisque, Pesto Stuffed Chicken in White Wine Sauce, Cauliflower and Broccoli Salad with Citrus Vinaigrette, Roasted Strawberry Sherbet, Brown Sugar Shortbreads

Price: \$80 • Chef: Suzanne Lowery

11 WEDNESDAY

6:30pm-9:30pm

Octoberfest Grazing Board: 1008

Can't make it to Munich for the festival? Have a celebration at home with a German inspired board for you to share. Board to include: Swiss and Gouda Cheeses, Bratwurst, Ham, Mustards, Apples, Pickles and Carrots. Made from scratch components include Beer Cheese, Mason Jar Sauerkraut, Pretzel Bites

Price: \$80 • Chef: Annmarie Loffredo

12 THURSDAY

6:00pm-9:00pm

An American in Paris: 1009

Frisée Salad with Lardons, Mustard Vinaigrette and Poached Egg, Gruyere Cheese Soufflé, Pan Seared Chicken with White Wine and Lemon Herb Sauce, Ratatouille, Vanilla Crème Brûlée

Price: \$80 • Chef: Risa Boyer

13 FRIDAY

6:00pm-9:00pm

Porchetta Night: 1010

Bruschetta with Caramelized Tomatoes and Ricotta, Porchetta Style Roast, Mashed Potato and Parmesan Pie, The Big Antipasto Salad, Tiramisu

Price: \$80 • Chef: Diana Albanese

14 SATURDAY

10:00am-12:00pm

Junior Baker: 1011

Cauldron Cupcakes, Ghost Hand Pies, Spooky Brownies, Trick or Treat Cookies

Price: \$60 • Chef: Diane Marino

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

1:00pm-3:00pm

Teen Baker: 1012

Lemon Curd Hand Pies, Vanilla Bean Pudding Cakes, Chocolate Zinger Mini Cakes, Cinnamon Sugar Popovers with Peach Compote

Price: \$60 • Chef: Diane Marino

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

6:00pm-9:00pm

Sushi Party: 1013

Miso Soup, Vegetable and Shrimp Tempura, Spicy Tuna on Crispy Rice, Salmon, Cucumber and Avocado Rolls, Dessert Sushi Rolls

Price: \$80 • Chef: Risa Boyer

15 SUNDAY

10:00am-1:00pm

The Art of Truffle Making: 1014

White Chocolate Strawberry Shortcake Truffles, Milk Chocolate and Hazelnut Truffles, Dark Chocolate and Espresso Truffles

Price: \$80 • Chef: Risa Boyer

5:00pm-8:00pm

Home for the Holidays: 1015

Roasted Pumpkin and Coconut Soup, Fruit and Corn Bread Stuffed Turkey Breast with Do Ahead Gravy, Pear and Cinnamon Cranberry Sauce, Sweet and Idaho Mashed Potatoes, Roasted Fennel and Parsnips, Pecan Coconut Crunch Cake with Ice Cream

Price: \$80 • Chef: Kathleen Sanderson

16 MONDAY

6:00pm-9:00pm

Weekly Meal Prep: 1016

Learn to stock your refrigerator to prep for a full week of delicious meals! Proteins:

Lamb Meatballs, Soy-Lime Chicken, Pulled Pork Enchilada Bowls with Vegetables.

Vegetables: Shepherds Salad, Carrot and Cabbage Slaw, Roasted Broccoli and

Sweet Potatoes, Black Bean and Corn Salad. Starches: Orzo, Farro, Cilantro Rice.

Sauces: Tzatziki, Carrot-Ginger Dressing, Lemon Vinaigrette, Tomatillo Salsa.

Garnishes: Pickled Cucumbers, Crispy Chickpeas, Roasted Edamame

Price: \$80 • Chef: Risa Boyer

17 TUESDAY

6:00pm-9:00pm

Pan to Plate Sauces: 1017

Korean Style Sautéed Shrimp, Chicken Piccata, Shaved Brussels Sprout Sauté,

Steak with Roasted Garlic and Cabernet Sauce over Mashed Potatoes, Salad

Vinaigrette, Marbled Hazelnut Biscotti

Price: \$80 • Chef: Kathleen Sanderson

18 WEDNESDAY

6:00pm-9:00pm

Tuscan Table: 1018

Antipasto Varieties with Homemade Focaccia, Parmesan Frico with Red Pepper

Relish, Vegetable Risotto, Chicken Francese with Lemon Butter, Seasonal

Vegetables, Strawberries Stuffed with Mascarpone, Biscotti

Price: \$80 • Chef: Kathleen Sanderson

19 THURSDAY

6:00pm-9:00pm

Parent Sauces (AKA Mother Sauces): 1019

We will begin by creating the 5 Parent/Mother sauces. Tomato, Béchamel, Veloute, Espagnole and Hollandaise will serve as the building blocks for Tarragon Soup, Pasta with Pesto Cream, Chicken and Mushrooms, Steak Tips with Roasted Potatoes and Creamy Roasted Asparagus.

Price: \$80 • Chef: Suzanne Lowery

20 FRIDAY

6:00pm-9:00pm

Family Comfort Foods: 1020

Garlic Bread Fries with Tomato Cheese Dip, Italian Wedding Soup, Homemade Cavatelli with Bacon and Peas, Chicken Parmesan, Cannoli Cake. Price is per person.

Price: \$80 • Chef: Diana Albanese

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

21 SATURDAY

9:00am-12:00pm

Knife Skills: 1021

This full hands on technique class is one you cannot miss. Even the best of cooks can benefit from a class where you learn the proper way to use your knives. Selecting the proper knife is essential in staying safe and getting the job done effectively. Chef Steven will teach you the basics while helping to reduce your prep time. Learn all the basics of cutting, slicing, shredding and mincing. Learn Chef Steven's process of "Slice, Julienne and Dice" method for perfect cuts. Also learn the proper way to keep your knives well maintained and sharp.

Price: \$80 • Chef: Steven Capodicasa

1:00pm-3:00pm

Junior Chef: 1022

Mummy Shepherd's Pie, Individual Monster Tarts, Halloween Whoopie Pies, Bonus Candy Brownies

Price: \$80 • Chef: Diane Marino

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

6:00pm-9:00pm

Northern Italian Nights: 1023

Fig Jam and Ricotta Crostini with Honey, Roasted Chicken with Tuscan Herbs, Potato, Artichoke and Pancetta Torta with Arugula Salad, Cipollini Onions in Balsamic Sauce, Custard Cream Puffs, Strawberries Stuffed with Mascarpone

Price: \$80 • Chef: Diana Albanese

22 SUNDAY

10:00am-1:00pm

Stone Fruit Baking: 1024

Grilled Peach and Rosemary Shortcakes, Plum and Sweet Cream Hand Pies, Walnut and Nectarine Mille Feuille, Almond and Apricot Financiers

Price: \$80 • Chef: Risa Boyer

3:00pm-6:00pm

Fresh Pizza and Pasta: 1025

Cheese Ravioli with Tomato and Basil Sauce, Fettuccine with Alfredo Sauce, Pizza Margherita, Pizza Quatro Stagione (four seasons), Chocolate Ricotta Pudding with Whipped Cream and Chocolate Shavings. Price is per person.

Price: \$80 • Chef: Diana Albanese

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

23 MONDAY

6:00pm-9:00pm

Autumn Thai: 1026

Thai Autumn Rolls with Coconut-Curry Dipping Sauce, Turmeric and Lime Chicken Satay with Cashew-Hoisin Dipping Sauce, Shrimp and Veggie Pad Thai, Banana Spring Rolls with Coconut Pudding Dipping Sauce

Price: \$80 • Chef: Risa Boyer

24 TUESDAY

6:00pm-9:00pm

Fall in Love with Produce: 1027

Apple and Brie Crostini with Hot Honey, Warm Brussels Sprouts Salad, Cheddar Cauliflower Broccoli Soup, Roasted Vegetable Butternut Squash Lasagna, Goat Cheese and Spinach Stuffed Chicken Breast with Caramelized Onions and Mushrooms, Apple Pie Bars with Salted Peanut Butter Caramel

Price: \$80 • Chef: Julie Lopez, RD

25 WEDNESDAY

6:30pm-9:30pm

Halloween Grazing Board: 1028

This Halloween Charcuterie Board features Three Cheese Witches, Mummies in Blankets, Meats, Crackers, Fruit and Sweet Treats. Made from scratch components include Mummies in Blankets, Jack O'Lantern Hummus, Fig Jam Cauldrons, Chocolate Dipped Pretzels, Mini Carrot Cake Cupcakes with Cream Cheese Frosting

Price: \$80 • Chef: Annmarie Loffredo

26 THURSDAY

11:00am-2:00pm

Soup and Bread Workshop: 1029

Cornbread, Focaccia Flatbread, Creamy Cauliflower, Italian Wedding Soup, Pressure Cooker Split Pea Soup, Brown Sugar Shortbread

Price: \$80 • Chef: Suzanne Lowery

27 FRIDAY

6:00pm-9:00pm

Amazing Appetizers: 1030

Roasted Filet of Beef on Garlic Toast Rounds, Asian Dumplings with Sauces, Pizza Bianco, Wild Mushroom Tartlets, Potato Pancakes with Crème Fraiche, Cranberry and Goat Cheese Jewels, Mini Biscuits with Ham and Thyme Mayonnaise

Price: \$80 • Chef: Kathleen Sanderson

28 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 1031

Noodlephant by Jacob Kramer. Lasagna Rollups, Lo-Mein, Dessert Ravioli

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

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

1:00pm-3:00pm

Little Cooks and Storybooks: 1032

Noodlephant by Jacob Kramer. Lasagna Rollups, Lo-Mein, Dessert Ravioli

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

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

5:00pm-8:00pm

Family Harvest Baking: 1033

Classic Apple Pie, Cinnamon Streusel Coffee Cakes, Pumpkin White Chocolate Chip Cookies, Cranberry-Pear Turnovers. Price is per person.

Price: \$80 • Chef: Suzanne Lowery

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

29 SUNDAY

10:00am-12:00pm

Halloween with the Grands: 1034

Mummy Hot Dogs, Dragon Eggs, Guacamole Graveyards, Giant Halloween Popcorn Balls, Pull Apart Halloween Cupcake Cake

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

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

3:00pm-6:00pm

Fall Roasting and Braising: 1035

Gemelli with Crabmeat, Roasted Fennel, Tomatoes and Yellow Peppers, Tomato and Herb Topped Fish Fillets, Braised Chicken with Artichokes and Peas, Braised Short Ribs in Red Wine with Mashed Potatoes, Individual Chocolate Hazelnut Cakes with Melted Centers

Price: \$80 • Chef: Diana Albanese

30 MONDAY

6:00pm-9:00pm

Easy Italian: 1036

Tomato Bruschetta Crostini, Green Bean Caprese Salad, Shrimp Scampi, Ricotta Gnocchi, Chocolate Chip Cannoli

Price: \$80 • Chef: Suzanne Lowery

31 TUESDAY

4:00pm-6:00pm

Monster Mash Halloween Party: 1037

Giant Taco Spider, Keep Away Vampire's Garlic Parmesan Bat Wings, Orre's Brew, I'm Melting Witch Cookies

Price: \$60 • Chef: Diane Marino

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

SEPTEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					KIDS CLASS 1 Pizza and Flatbread: 901 12:00pm-2:00pm	KIDS CLASS 2 Tailgate Time!: 902 10:00am-12:00pm
KIDS CLASS 3 Ballpark Favorites: 903 10:00am-12:00pm	4	5 Yom Kippur Break Fast: 904 10:00am-1:00pm Indian Recipes for Beginners: 905 6:00pm-9:00pm	6	7 Traditional Rosh Hashanah: 906 6:00pm-9:00pm	8 South American Land and Sea: 907 6:00pm-9:00pm	9 KIDS CLASS Junior Baker: 908 10:00am-12:00pm TEEN CLASS Teen Baker: 909 1:00pm-3:00pm
FAMILY CLASS 10 Grandparents' Day: 910 10:00am-12:00pm	11 Meatless Monday: 911 6:00pm-9:00pm	12 Busy Weeknight Meals: 912 6:00pm-9:00pm	13 Weeknights in Athens: 913 6:30pm-9:30pm	14 Dressed Up Comfort Food: 914 6:00pm-9:00pm	15 Moroccan Nights: 915 6:00pm-9:00pm	16 KIDS CLASS Junior Chef: 916 10:00am-12:00pm TEEN CLASS Teen Chef: 917 1:00pm-3:00pm Dinner on the Italian Riviera: 918 6:00pm-9:00pm
17 Harvest Brunch: 919 10:00am-1:00pm	18 Total Bird: 920 6:00pm-9:00pm	19 Taco Tuesday: 921 6:00pm-9:00pm	20 Top Tomato: 922 6:00pm-9:00pm	21 Bistro Cooking: 923 6:00pm-9:00pm	22 Tapas and Paella: 924 6:00pm-9:00pm	23 TEEN CLASS French Teen: 925 1:00pm-3:00pm
24 Korean Grill: 926 11:00am-2:00pm	25	26 Garlic Lovers: 927 6:00pm-9:00pm	27 Seasonal Italian: 928 6:00pm-9:00pm	28 Gnocchi Workshop: 929 6:00pm-9:00pm	29 Autumn Steakhouse: 930 6:00pm-9:00pm	30 FAMILY CLASS Little Cooks and Storybooks: 931 or 932 10:00am-12:00pm or 1:00pm-3:00pm

5 TUESDAY

6:00pm-9:00pm

Indian Recipes for Beginners: 905

Chef: Julie Lopez, RD



15 FRIDAY

6:00pm-9:00pm

Moroccan Nights: 915

Chef: Risa Boyer



29 FRIDAY

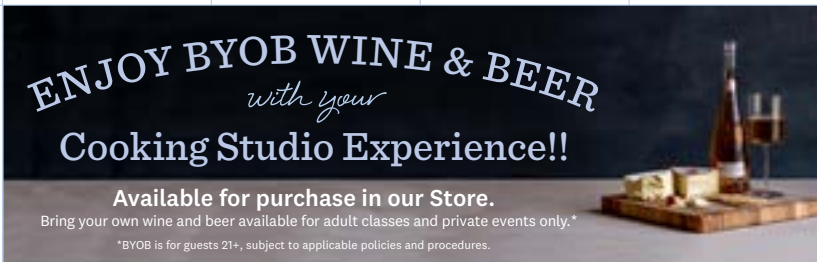
6:00pm-9:00pm

Autumn Steakhouse: 930

Chef: Suzanne Lowery



OCTOBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	Dim Sum: 1001 6:00pm-9:00pm 3	Autumn Cupcake Bouquets: 1002 2:00pm-5:00pm 4	Fall for Macarons: 1003 6:00pm-9:00pm 5	Greek Town: 1004 6:00pm-9:00pm 6	FAMILY CLASS 7 Family Bake Sale: 1005 3:00pm-5:00pm
Ducks and Drakes: 1006 3:00pm-6:00pm 8	9	Do Ahead Dinner Party: 1007 6:00pm-9:00pm 10	Octoberfest Grazing Board: 1008 6:30pm-9:30pm 11	An American in Paris: 1009 6:00pm-9:00pm 12	Porchetta Night: 1010 6:00pm-9:00pm 13	KIDS CLASS 14 Junior Baker: 1011 10:00am-12:00pm TEEN CLASS Teen Baker: 1012 1:00pm-3:00pm Sushi Party: 1013 6:00pm-9:00pm
The Art of Truffle Making: 1014 10:00am-1:00pm 15 Home for the Holidays: 1015 5:00pm-8:00pm	Weekly Meal Prep: 1016 6:00pm-9:00pm 16	Pan to Plate Sauces: 1017 6:00pm-9:00pm 17	Tuscan Table: 1018 6:00pm-9:00pm 18	Parent Sauces (AKA Mother Sauces): 1019 6:00pm-9:00pm 19	Family Comfort Foods: 1020 6:00pm-9:00pm 20	Knife Skills: 1021 9:00am-12:00pm 21 KIDS CLASS Junior Chef: 1022 1:00pm-3:00pm Northern Italian Nights: 1023 6:00pm-9:00pm
Stone Fruit Baking: 1024 10:00am-1:00pm 22 FAMILY CLASS Fresh Pizza and Pasta: 1025 3:00pm-6:00pm	Autumn Thai: 1026 6:00pm-9:00pm 23	Fall in Love with Produce: 1027 6:00pm-9:00pm 24	Halloween Grazing Board: 1028 6:30pm-9:30pm 25	Soup and Bread Workshop: 1029 11:00am-2:00pm 26	Amazing Appetizers: 1030 6:00pm-9:00pm 27	FAMILY CLASS 28 Little Cooks and Storybooks: 1031 or 1032 10:00am-12:00pm or 1:00pm-3:00pm FAMILY CLASS Family Harvest Baking: 1033 5:00pm-8:00pm
FAMILY CLASS 29 Halloween with the Grands: 1034 10:00am-12:00pm Fall Roasting and Braising: 1035 3:00pm-6:00pm	Easy Italian: 1036 6:00pm-9:00pm 30	KIDS CLASS 31 Monster Mash Halloween Party: 1037 4:00pm-6:00pm				

8 SUNDAY

3:00pm-6:00pm

Ducks and Drakes: 1006

Chef: Risa Boyer



11 WEDNESDAY

6:30pm-9:30pm

Octoberfest Grazing Board: 1008

Chef: Annmarie Loffredo



26 THURSDAY

11:00am-2:00pm

Soup and Bread Workshop: 1029

Chef: Suzanne Lowery





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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KINGSFOODMARKETS.COM/COOKINGSTUDIO

All classes are participation unless otherwise noted.