



NOVEMBER & DECEMBER 2023

# KINGS

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## COOKING STUDIO



# NOVEMBER

## 1 WEDNESDAY

6:30pm-9:30pm

### Night in Manila: 1101

Classic Filipino cuisine with Spanish influences. Chicken Adobo (Braised Chicken Thighs in a Vinegar Soy Sauce with Garlic and Black Pepper), Classic Filipino Rice, Ground Pork Menudo (Ground Pork, Potatoes, Bell Peppers, Green Peas and Carrots stewed in a Tomato Sauce), Pandesal (Filipino Bread Rolls)

Price: \$80 • Chef: Annmarie Loffredo

## 2 THURSDAY

6:00pm-9:00pm

### Fall Flavors: 1102

Savory Gougeres, Curried Pumpkin Soup, Pancetta Roasted Fennel and Brussels Sprouts, Currant Glazed Pork Tenderloin, Caramel Apple Bread Pudding

Price: \$80 • Chef: Suzanne Lowery

## 3 FRIDAY

6:00pm-9:00pm

### Italian Surf and Turf: 1103

Caramelized Tomatoes with Herb Ricotta Bruschetta, Penne with Shellfish Fra Diavolo, Tuscan Steak Tagliata with Arugula Salad, Potato Croquettes, Coffee Caramel Custard

Price: \$100 • Chef: Diana Albanese

## 4 SATURDAY

10:00am-12:00pm

### Junior Baker: 1104

Very Chocolate Cake with Marshmallow Frosting, Pinky Bar Cookies, Ham and Cheese Palmiers, Chocolate and Toffee Cookies

Price: \$60 • Chef: Diane Marino

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

1:00pm-3:00pm

### Teen Baker: 1105

Cappuccino Cookie Bars, Bacon Ranch Biscuits, Lemon Meringue Tartlets, Pan Banging Molasses Cookies

Price: \$60 • Chef: Diane Marino

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

## 5 SUNDAY

11:00pm-2:00pm

### Do Ahead Holiday Brunch: 1106

Pastrami Spiced Salmon with Fennel and Dill Sauce, Bloody Mary Shrimp Cocktail, Baked Crepes with Ham, Zucchini and Fontina Cheese, Artichoke and Spinach Frittata, Banana Chocolate Chip and Walnut Coffee Cake

Price: \$80 • Chef: Diana Albanese

5:00pm-8:00pm

### Thanksgiving Italian Style: 1107

Herb Parmesan Toasts with Greens, Beets and Baked Goat Cheese, Stuffed Roasted Turkey Breast with Prosciutto, Spinach, Shallots and Sundried Tomatoes Au Jus, Spiced Carrot Puree, Roasted Fennel, Onion and Parsnip Stuffing, Creamy Maytag Blue Cheese Potatoes, Caramelized Pears, Nutterd Palmiers

Price: \$80 • Chef: Kathleen Sanderson

## 6 MONDAY

11:00am-2:00pm

### Pie Workshop: 1108

Classic Pie Dough, Quick Food Processor Dough, Apple Pie, Pumpkin Cream Pie, Cranberry-Pear Crostata

Price: \$80 • Chef: Suzanne Lowery

## 7 TUESDAY

6:00pm-8:00pm

### Nutrition Seminar: 1109

National Diabetes Awareness Month celebrating the life of Sakinah Rose Lee. Presentation and discussion of best cooking and nutrition practices. Flourless Zucchini Muffins, Crispy Chickpea Grain Bowls with Lemon Vinaigrette. Demonstration Program

Price: \$60 • Chef: Julie Harrington Lopez, RD

[DEMONSTRATION](#)

## 8 WEDNESDAY

6:00pm-9:00pm

### Easy Entertaining: 1110

Seared Beef with Herb Butter Crostini, Penne with Spinach Ricotta Sauce, Salmon with Red Wine Sauce, Green Beans with Leeks and Almonds, Chocolate Avocado Mousse

Price: \$80 • Chef: Diana Albanese

## 9 THURSDAY

11:00am-2:00pm

### 2 Day Cookie Jar: 1111

NJEA School Break. Join us for 2 days of cookie creations. Chocolate Brookies, Raspberry Palmiers, Sprinkle Bites, Hot Chocolate Thumbprints, Rocky Ledge Cookie Bars

Price: \$160 • Chef: Diane Marino

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

## 10 FRIDAY

11:00am-2:00pm

### 2 Day Cookie Jar: 1111

NJEA School Break. Join us for 2 days of cookie creations. Stained Glass Hearts, Thin Mints, Melted Snow people, Raspberry Cream Sandwiches, Edible Cookie Dough

Price: \$160 • Chef: Diane Marino

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

## 11 SATURDAY

10:00am-12:00pm

### Junior Chef: 1112

Snack Attack! Cheeseburger Egg Rolls, Beefy Tacos served in hand crafted Taco Cups, Pizza Stuffed Bread, Two Bite Churro Cupcakes

Price: \$60 • Chef: Diane Marino

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

1:00pm-3:00pm

### Teen Chef: 1113

Friendsgiving. Homemade Cheesy Crackers, Thanksgiving Egg Rolls, Spinach Puffs, Sweet Potato Hand Pies

Price: \$60 • Chef: Diane Marino

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

## 12 SUNDAY

5:00pm-8:00pm

### Steak House: 1114

Wild Mushroom Soup with Thyme Pastry Straws, Filet of Beef Au Poivre with Frizzled Shallots, Roasted Herb Tomatoes, Haricot Vert, Duck Fat Roasted Fingerling Potatoes, Lemon Soufflé Pudding Cakes with Raspberry Sauce

Price: \$100 • Chef: Kathleen Sanderson

## 13 MONDAY

11:00am-2:00pm

### Home for the Holidays: 1115

Roasted Pumpkin and Coconut Soup, Fruit and 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

All classes are participation unless otherwise noted.

## 14 TUESDAY

6:00pm-9:00pm

### **New England Comfort Food: 1116**

Deviled Eggs, Classic Clam Chowder with Common Crackers, Brined and Roasted Molasses Pork Loin, Corn Pudding Soufflé, Baked Beans with Bacon, Toffee Cake with Whipped Cream

Price: \$80 • Chef: Kathleen Sanderson

## 15 WEDNESDAY

6:00pm-9:00pm

### **La Dolce Vita: 1117**

Strufoli with Honey and Sprinkles, Neapolitan Babas au Rum, Cream Horns, Cannoli Cake with Ricotta Frosting, Italian Yule Log

Price: \$80 • Chef: Diana Albanese

## 16 THURSDAY

6:00pm-9:00pm

### **Harvest Surf and Turf: 1118**

Chorizo and Garlic Steamed Clams, Grilled Romaine with Balsamic Pears and Blue Cheese, Mushroom Crusted Hanger Steak, Garlic and Caramelized Onion Mashed Potatoes, Chocolate Lava Cakes à la mode

Price: \$100 • Chef: Risa Boyer

## 17 FRIDAY

6:00pm-9:00pm

### **A Night in Spain: 1119**

Prawn and Mussel Paella, Bacon Wrapped Dates with Marcona Almonds and Bleu Cheese, Ham and Cheese Croquettes, Spanish Chorizo and Cider Poached Figs, Churros and Chocolate

Price: \$80 • Chef: Risa Boyer

## 18 SATURDAY

10:00am-12:00pm or 1:00pm-3:00pm

### **Little Cooks and Storybooks: 1120 or 1121**

*Our Table* by Peter H. Reynolds. Turkey Burger Wellingtons, Loaded Baked Potatoes, Apple Pie Biscuits, Cheesy Zucchini Wraps.

Price is per pair.

Price: \$90 • Chef: Eileen Maher

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

6:00pm-9:00pm

### **Sushi Party: 1122**

Miso Soup, Blistered Edamame with Sesame, Garlic and Soy, Tempura Broccoli with Chili Soy Dipping Sauce, Spicy Cucumber Salad, Spicy Tuna on Crispy Rice, Salmon and Avocado Rolls

Price: \$80 • Chef: Risa Boyer

## 19 SUNDAY

11:00am-2:00pm

### **Cozy Brunch: 1123**

Parmesan and Black Pepper Buttermilk Biscuits, Homemade Granola Yogurt Parfaits, Shakshuka with Poached Eggs and Avocado, Sweet Potato and Chorizo Hash with Fried Eggs, Challah French Toast with Cinnamon Mascarpone

Price: \$80 • Chef: Risa Boyer

4:00pm-7:00pm

### **Friendsgiving: 1124**

Herby Ricotta Dinner Rolls, Autumn Salad with Poached Beets, Goat Cheese, Candied Pecans and Apple Cider Vinaigrette, Roasted Brussels Sprouts with Butternut Squash Puree and Browned Butter, Honey Roasted Carrots, Spice Rubbed Cornish Game Hens with Lemon Orzo and Charred Onions, Pumpkin Chai Flan

Price: \$80 • Chef: Risa Boyer

## 20 MONDAY

6:00pm-9:00pm

### **Savory and Sweet Pies: 1125**

Spinach Artichoke Hand Pies, Brussels Sprouts and Sweet Potato Hand Pies, Shepherds Pie, Chickpea Pot Pie, Salted Caramel Apple Pie, Pumpkin Pecan Pie

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

## 21 TUESDAY

6:00pm-9:00pm

### **Comforts of Autumn: 1126**

Tomato Garlic Soup, Chicken and Root Vegetable Pot Pie, Cauliflower Macaroni and Cheese, Sweet Potato Pancakes, Gingered Cranberry Apple Crisp

Price: \$80 • Chef: Suzanne Lowery

## 22 WEDNESDAY

11:00am-2:00pm

### **Soups, Stews and One Pot Meals: 1127**

Pasta Fagioli with Cheese Crostini, One Pan Shrimp with Penne, Blistered Tomatoes and Broccoli, Beef and Beer Stew over Mashed Potatoes, Classic Chicken Pot Pie, Banana and Chocolate Bread Pudding with Salted Caramel

Price: \$80 • Chef: Diana Albanese

## 25 SATURDAY

11:00am-2:00pm

### **Morning Glory: 1128**

Savory Oatmeal, Sunshine Muffins, Pesto Feta Egg Tacos, Breakfast Burritos, Apple Ginger Granola, Pumpkin Pancakes

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

## 26 SUNDAY

10:00am-12:00pm

### **At the Grands: 1129**

Brunch at the Kid's Table. Cinnamon Roll Pancakes, Brown Sugar Bacon Bites, Individual Cheesy Frittatas, Hot Cocoa Blocks, Melted Snow People Cookies. Price is per pair.

Price: \$90 • Chef: Diane Marino

[FAMILY CLASS. AGES 8-12 WITH AN ADULT.](#)

## 28 TUESDAY

6:00pm-9:00pm

### **French Open House: 1130**

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

Price: \$80 • Chef: Kathleen Sanderson

## 29 WEDNESDAY

6:00pm-9:00pm

### **Trattoria Cooking: 1131**

Minestrone alla Milanese, Penne with Vodka and Spicy Tomato Cream Sauce, Branzino in parchment with Potatoes and Herbs, Warm Eggplant and Roasted Tomato Frisée Salad with Parmesan, Individual Chocolate Flans

Price: \$80 • Chef: Diana Albanese

## 30 THURSDAY

6:00pm-9:00pm

### **Hanukkah Dinner: 1132**

Crispy Sweet Potato Latkes, Baked Falafel Bites with Spicy Mint Tahini Dip, Za'atar Chicken Cutlets with Cabbage Slaw, Sweet Noodle Kugel, Cinnamon Chocolate Babka

Price: \$80 • Chef: Risa Boyer

## REGISTRATION IS EASY!

[KINGSFOODMARKETS.COM/COOKINGSTUDIO](https://KINGSFOODMARKETS.COM/COOKINGSTUDIO)

IN PERSON WHEN YOU'RE IN-STORE | PHONE 973-258-4009

## CALLING ALL FOODIES!

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

# DECEMBER

## 1 FRIDAY

11:00am-2:00pm

### **Hanukkah Baking: 1201**

Apple Coffee Cake, Strawberry Sufganiyot (Jelly Donuts), Cinnamon Rugelach, Coconut Macaroons, Lemon Poppy Seed Halva  
Price: \$80 • Chef: Risa Boyer

## 2 SATURDAY

10:00am-12:00pm

### **Junior Chef: 1202**

Puff Pastry Pigs in Blanket Wreaths, Spanakopita Trees, Mini Potato Pancakes with Homemade Apple Sauce, Triple Chocolate Cream Pie Bars

Price: \$60 • Chef: Diane Marino

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

1:00pm-3:00pm

### **Teen Chef: 1203**

New Years Eve Party! Beef Wellington Egg Rolls, Parmesan Tortellini Bites, Bang Bang Shrimp, Mozzarella Arancini, Honey Strufoli

Price: \$60 • Chef: Diane Marino

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

5:00pm-8:00pm

### **Family Latke Party: 1204**

Sweet Potato Latkes with Caramelized Apple Compote, Potato Latkes with Chive Sour Cream and Smoked Salmon, Root Vegetable Latkes with Lemon Yogurt Sauce, Red Beet Latkes with Horseradish Cream. Price is per person.

Price: \$80 • Chef: Risa Boyer

[FAMILY CLASS. AGES 8-12 WITH AN ADULT.](#)

## 3 SUNDAY

10:00am-12:00pm

### **Overnight at the Grands: 1205**

Cheesy Garlic Knots, Chicken Alfredo Roll Ups, Cookie Dough Ice Cream Sandwiches, Churro French Toast. Price is per pair.

Price: \$90 • Chef: Diane Marino

[FAMILY CLASS. AGES 8-12 WITH AN ADULT.](#)

2:00pm-6:00pm

### **Cookies, Cookies, Cookies: 1206**

Four hours of fabulous Cookies! Holiday Do Ahead Cookies, Cream Cheese Dough transformed into Rugelach and Pecan Tassies, Pecan Sandwich Cookies with Raspberry and Apricot Fillings, Marbled Sugar Cookies, Biscotti with variations to include Orange Hazelnut, Almond Joy and Cranberry Pistachio

Price: \$100 • Chef: Kathleen Sanderson

## 4 MONDAY

6:00pm-9:00pm

### **Asian Continent: 1207**

Korean Fried Chicken with Quick Kim Chi, Spicy Bok Choy with Ramen Stir Fry, Shrimp Fried Rice Bowl, Chicken Coconut Curry, Almond Cookies

Price: \$80 • Chef: Kathleen Sanderson

## 6 WEDNESDAY

6:00pm-9:00pm

### **Appetizers from around the World: 1208**

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

Price: \$100 • Chef: Kathleen Sanderson

## 7 THURSDAY

6:00pm-9:00pm

### **Sensational Holiday Sides: 1209**

Crispy Hasselback Sweet Potatoes, Delicata Squash Crostata with Ricotta and Honey, Cheesy Broccoli Casserole, Skillet Cornbread with Honey Butter, Parker House Rolls with Flaky Salt

Price: \$80 • Chef: Risa Boyer

## 8 FRIDAY

6:00pm-9:00pm

### **Holiday Cookies: 1210**

Chewy Ginger Molasses Cookies, Vanilla-Chai Shortbread Cookies, Hazelnut, Cherry and White Chocolate Biscotti, Butterscotch Chip Cookies, Hot Chocolate Cookies

Price: \$80 • Chef: Risa Boyer

## 9 SATURDAY

11:00am-2:00pm

### **Autumn Sweets: 1211**

Cinnamon Streusel Coffee Cakes, Pumpkin White Chocolate Chip Cookies, Dulce De Leche Caramel Cream Puffs, Cranberry-Apple Turnovers, Berry Poached Pears

Price: \$80 • Chef: Risa Boyer

## 10 SUNDAY

12:00pm-3:00pm

### **Holiday Roast: 1212**

Roasted Seasoned Beef Roast, Rosemary Crispy Potatoes, Traditional Gravy, Roasted Carrots and Yorkshire Pudding, Mini Trifles

Price: \$80 • Chef: Annmarie Loffredo

## 11 MONDAY

11:00am-2:00pm

### **Brunch!: 1213**

Sweet and Spicy Bacon Strips, Eggs Benedict, Poached Salmon with Steamed Asparagus, Gluten Free Walnut Coffee Cake, Glazed Citrus Scones

Price: \$80 • Chef: Kathleen Sanderson

## 12 TUESDAY

6:00pm-9:00pm

### **Do Ahead Dinner Party: 1214**

Baked Shrimp wrapped with Bacon in White Wine Sauce, Individual Beef Wellingtons, Potatoes Anna, Green Beans with Caramelized Shallots, Chocolate Soufflé with Raspberry Sauce

Price: \$80 • Chef: Diana Albanese

## 13 WEDNESDAY

6:00pm-9:00pm

### **Tuscan Dinner Party: 1215**

Antipasto with Homemade Focaccia, Parmesan Frico with Red Pepper Relish, Roasted Butternut Squash and Sage Risotto, Chicken Franchise with Lemon Caper Butter, Seasonal Vegetables, Biscotti

Price: \$80 • Chef: Kathleen Sanderson

## 14 THURSDAY

6:30pm-9:30pm

### **Holiday Shareables: 1216**

Learn how to prepare decorative and festive appetizers for your holiday season entertaining. Smoked Sausage Wreath, Caprese Christmas Tree Pizza, Festive Chorizo Queso Fondue, Poinsettia Dip

Price: \$80 • Chef: Annmarie Loffredo

All classes are participation unless otherwise noted.



## 15 FRIDAY

6:00pm-9:00pm

### **Celebration Feast: 1217**

Baked Crab Cakes with Lemon Aioli, Horseradish Stuffed Beef Filets, Parmesan and Herb Hasselback Potatoes, Pesto Green Beans, Crème Brûlée

Price: \$100 • Chef: Suzanne Lowery

## 16 SATURDAY

10:00am-12:00pm or 1:00pm-3:00pm

### **Little Cooks and Storybooks: 1218 or 1219**

*The Smart Cookie* by Jory John and Pete Oswald. Individual Pizzas, Vanilla Biscotti, Individual Graham Cracker Houses. Price is per pair.

Price: \$90 • Chef: Eileen Maher

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

6:00pm-9:00pm

### **An Evening in Mexico: 1220**

Join as we celebrate the culture and traditions of Mexico.

Totopos Dips (Roasted Tomato Salsa, Frijoles con Queso, Guacamole) Chilaquiles Verdes (Crunchy Golden Totopos with Sautéed Tomatillos, Serranos and Roasted Garlic Salsa topped with Queso Fresco and Crema Mexicana) Quesadilla de Hongos (Vista Hermosa Flour Tortilla with Melted Chihuahua Cheese, Wild Mushrooms and Salsa Verde) Taco de Pescado Zarandeado (Vista Hermosa Tortilla with Seared Fish and Roasted Tomatoes, Garlic and Jalapeños) Buñuelos con Helado de Cajeta (Crispy Vista Hermosa Flour Tortilla dusted with Cinnamon and Sugar topped with Dulce de Leche Ice Cream)

Price: \$100 • Chef: Risa Boyer

## 17 SUNDAY

11:00am-2:00pm

### **Holiday Macarons: 1221**

Pumpkin Cheesecake, Gingerbread and White Chocolate Peppermint Meringue Sandwich Cookies. Price is per person.

Price: \$80 • Chef: Suzanne Lowery

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

4:00pm-7:00pm

### **Zesty Winter Citrus: 1222**

Fresh Ricotta with Meyer Lemon and Honey, Grapefruit and Endive Salad with Ginger Miso Dressing, Pan Seared Chicken with Lemon Herb Sauce, Seared Sea Bass with Chili Lime Dressing, Orange Curd Bars with Candied Zest

Price: \$80 • Chef: Risa Boyer

## 18 MONDAY

6:00pm-9:00pm

### **Cook the Book: 1223**

Test and Taste delicious recipes from various cookbooks to inspire great holiday gifting. Ricotta, Blackberry and Arugula Flatbreads, Roasted Shrimp Gnocchi Bake, Chicken Stew with Artichokes, Capers and Olives, Greek Style Lamb Gyros, Tahini Brownies

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

## 19 TUESDAY

6:00pm-9:00pm

### **Cocktail Party Time: 1224**

French Onion Toasts with Filet Mignon, Thai Chicken in Lettuce Cups, Crab and Artichoke Bruschetta Melts, Buffalo Chicken Meatballs with Blue Cheese Dipping Sauce, Cannoli Mini Tartlets

Price: \$80 • Chef: Diana Albanese

## 20 WEDNESDAY

6:00pm-9:00pm

### **Seafood for the Holidays: 1225**

Clams in Green Sauce, Saffron Scented Paella with Mussels, Shrimp, Scallops and Chorizo, Insalata de Mare with Fennel and Oranges, Bouillabaisse with Garlic Mayonnaise Toasts, Lemoncello Ricotta Cake

Price: \$80 • Chef: Diana Albanese

## 21 THURSDAY

11:00am-2:00pm

### **Cookie Swap: 1226**

Raspberry Crumble Bars, Peppermint Meringues, White Chocolate Oatmeal Cookies, Chewy Ginger Spice Cookies, Lemon Butter Crinkles

Price: \$80 • Chef: Suzanne Lowery

6:00pm-9:00pm

### **Greek Nite: 1227**

Lamb Meatballs with Tzatziki Sauce, Baba Ganoush with Pita, Roasted Garlic Hummus, Lemony Orzo Salad, Shepherd Salad with Feta, Pistachio and Honey Baklava

Price: \$80 • Chef: Risa Boyer

## 22 FRIDAY

6:00pm-9:00pm

### **Brazilian Street Party: 1228**

Pao de Queijo (Brazilian Cheese Bread), Fried Yuko and Chorizo, Chicken Croquettes, Garlic Butter Skirt Steak with Cream Aji, Brigadeiros (Brazilian Fudge Balls)

Price: \$80 • Chef: Risa Boyer

## 23 SATURDAY

10:00am-12:00pm

### **Junior Baker: 1229**

Hot Chocolate Sandwich Cookies, Pull Apart Stuffed Pizza Trees, Peppermint Bark Brownies, Surprise Inside Cookie Boxes

Price: \$60 • Chef: Diane Marino

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

1:00pm-3:00pm

### **Teen Baker: 1230**

Holiday Light Cookie Puzzle, Pull Apart Cheesy Garlic Bread, Snowflake Peppermint Cookies, White Chocolate Dipped Vanilla Biscotti

Price: \$60 • Chef: Diane Marino

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

## 27 WEDNESDAY

5:00pm-8:00pm

### **Bento Box: 1231**

Miso Soup, Green Salad with Ginger Carrot Dressing, Chicken Teriyaki, Tempura Shrimp, California Rolls

Price: \$80 • Chef: Risa Boyer

## 28 THURSDAY

5:00pm-8:00pm

### **Spuds Galore: 1232**

Crispy Smashed Baby Yukons with Shallots and Garlic, Papas Bravas with Chorizo, Fried Egg and Paprika Aioli, Potato Samosas with Mint Chutney, Crispy Hasselback Sweet Potatoes with Rosemary and Browned Butter, Purple Potato Gnocchi with Ricotta and Lemon

Price: \$80 • Chef: Risa Boyer

## 29 FRIDAY

5:00pm-8:00pm

### **Bagel and Pretzel Workshop: 1233**

Homemade Everything Bagels with Chive Cream Cheese, Salted Pretzels with Beer Cheese Dip, Cinnamon Sugar Pretzels with Caramel Sauce Dip

Price: \$80 • Chef: Risa Boyer

## 30 SATURDAY

6:00pm-9:00pm

### **Super Soups and Greatest Grilled Cheese: 1234**

Roasted Butternut Squash Soup with Caramelized Onion and Gruyere Grilled Cheese, Fire Roasted Tomato Soup with Pesto and Sharp Cheddar Grilled Cheese, French Onion Soup with Apple, Bacon and Grilled Swiss Cheese

Price: \$80 • Chef: Risa Boyer

# NOVEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			Night in Manila: 1101 6:30pm-9:30pm <b>1</b>	Fall Flavors: 1102 6:00pm-9:00pm <b>2</b>	Italian Surf and Turf: 1103 6:00pm-9:00pm <b>3</b>	<b>KIDS CLASS</b> <b>4</b> Junior Baker: 1104 10:00am-12:00pm  <b>TEEN CLASS</b> Teen Baker: 1105 1:00pm-3:00pm
Do Ahead <b>5</b> Holiday Brunch: 1106 11:00pm-2:00pm  Thanksgiving Italian Style: 1107 5:00pm-8:00pm	Pie Workshop: 1108 11:00am-2:00pm <b>6</b>	<b>DEMO CLASS</b> <b>7</b> Nutrition Seminar: 1109 6:00pm-8:00pm	Easy Entertaining: 1110 6:00pm-9:00pm <b>8</b>	<b>KIDS CLASS</b> <b>9</b> 2 Day Cookie Jar: 1111 11:00am-2:00pm	<b>KIDS CLASS</b> <b>10</b> 2 Day Cookie Jar: 1111 11:00am-2:00pm	<b>KIDS CLASS</b> <b>11</b> Junior Chef: 1112 10:00am-12:00pm  <b>TEEN CLASS</b> Teen Chef: 1113 1:00pm-3:00pm
Steak House: 1114 5:00pm-8:00pm <b>12</b>	Home for the Holidays: 1115 11:00am-2:00pm <b>13</b>	New England Comfort Food: 1116 6:00pm-9:00pm <b>14</b>	La Dolce Vita: 1117 6:00pm-9:00pm <b>15</b>	Harvest Surf and Turf: 1118 6:00pm-9:00pm <b>16</b>	A Night in Spain: 1119 6:00pm-9:00pm <b>17</b>	<b>FAMILY CLASS</b> <b>18</b> Little Cooks and Storybooks: 1120 or 1121 10:00am-12:00pm or 1:00pm-3:00pm  Sushi Party: 1122 6:00pm-9:00pm
Cozy Brunch: 1123 11:00am-2:00pm <b>19</b>  Friendsgiving: 1124 4:00pm-7:00pm	Savory and Sweet Pies: 1125 6:00pm-9:00pm <b>20</b>	Comforts of Autumn: 1126 6:00pm-9:00pm <b>21</b>	Soups, Stews and One Pot Meals: 1127 11:00am-2:00pm <b>22</b>	<b>23</b>	<b>24</b>	Morning Glory: 1128 11:00am-2:00pm <b>25</b>
<b>FAMILY CLASS</b> <b>26</b> At the Grands: 1129 10:00am-12:00pm	<b>27</b>	French Open House: 1130 6:00pm-9:00pm <b>28</b>	Trattoria Cooking: 1131 6:00pm-9:00pm <b>29</b>	Hanukkah Dinner: 1132 6:00pm-9:00pm <b>30</b>		

## 7 TUESDAY

6:00pm-8:00pm

### Nutrition Seminar: 1109

Chef: Julie Harrington Lopez, RD

**DEMONSTRATION**



## 19 SUNDAY

4:00pm-7:00pm

### Friendsgiving: 1124

Chef: Risa Boyer



## 26 SUNDAY

10:00am-12:00pm

### At the Grands: 1129

Chef: Diane Marino

**FAMILY CLASS. AGES 8-12 WITH AN ADULT.**



# DECEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p><b>ENJOY BYOB WINE &amp; BEER</b> <i>with your</i> <b>Cooking Studio Experience!!</b></p> <p>Available for purchase in our Store. Bring your own wine and beer available for adult classes and private events only.*</p>					<b>1</b> Hanukkah Baking: 1201 11:00am-2:00pm	<b>2</b> <b>KIDS CLASS</b> Junior Chef: 1202 10:00am-12:00pm <b>TEEN CLASS</b> Teen Chef: 1203 1:00pm-3:00pm <b>FAMILY CLASS</b> Family Latke Party: 1204 5:00pm-8:00pm
<b>3</b> <b>FAMILY CLASS</b> Overnight at the Grands: 1205 10:00am-12:00pm  Cookies, Cookies, Cookies: 1206 2:00pm-6:00pm	<b>4</b> Asian Continent: 1207 6:00pm-9:00pm	<b>5</b>	<b>6</b> Appetizers from around the World: 1208 6:00pm-9:00pm	<b>7</b> Sensational Holiday Sides: 1209 6:00pm-9:00pm	<b>8</b> Holiday Cookies: 1210 6:00pm-9:00pm	<b>9</b> Autumn Sweets: 1211 11:00am-2:00pm
<b>10</b> Holiday Roast: 1212 12:00pm-3:00pm	<b>11</b> Brunch!: 1213 11:00am-2:00pm	<b>12</b> Do Ahead Dinner Party: 1214 6:00pm-9:00pm	<b>13</b> Tuscan Dinner Party: 1215 6:00pm-9:00pm	<b>14</b> Holiday Shareables: 1216 6:30pm-9:30pm	<b>15</b> Celebration Feast: 1217 6:00pm-9:00pm	<b>16</b> <b>FAMILY CLASS</b> Little Cooks and Storybooks: 1218 or 1219 10:00am-12:00pm or 1:00pm-3:00pm  An Evening in Mexico: 1220 6:00pm-9:00pm
<b>17</b> <b>FAMILY CLASS</b> Holiday Macarons: 1221 11:00am-2:00pm  Zesty Winter Citrus: 1222 4:00pm-7:00pm	<b>18</b> Cook the Book: 1223 6:00pm-9:00pm	<b>19</b> Cocktail Party Time: 1224 6:00pm-9:00pm	<b>20</b> Seafood for the Holidays: 1225 6:00pm-9:00pm	<b>21</b> Cookie Swap: 1226 11:00am-2:00pm  Greek Nite: 1227 6:00pm-9:00pm	<b>22</b> Brazilian Street Party: 1228 6:00pm-9:00pm	<b>23</b> <b>KIDS CLASS</b> Junior Baker: 1229 10:00am-12:00pm  <b>TEEN CLASS</b> Teen Baker: 1230 1:00pm-3:00pm
<b>24</b>	<b>25</b>	<b>26</b>	<b>27</b> Bento Box: 1231 5:00pm-8:00pm	<b>28</b> Spuds Galore: 1232 5:00pm-8:00pm	<b>29</b> Bagel and Pretzel Workshop: 1233 5:00pm-8:00pm	<b>30</b> Super Soups and Greatest Grilled Cheese: 1234 6:00pm-9:00pm
<b>31</b>						

## 2 SATURDAY

5:00pm-8:00pm

**Family Latke Party: 1204**

Chef: Risa Boyer

**FAMILY CLASS. AGES 8-12 WITH AN ADULT.**



## 21 THURSDAY

11:00am-2:00pm

**Cookie Swap: 1226**

Chef: Suzanne Lowery



## SPECIAL OFFER

### HOLIDAY BREAK PROGRAMMING

Register for all Four programs for \$240.

Register for Three programs for \$200.

WEDNESDAY, DEC. 27 | 5:00PM-8:00PM  
**Bento Box: 1231**

THURSDAY, DEC. 28 | 5:00PM-8:00PM  
**Spuds Galore: 1232**

FRIDAY, DEC. 29 | 5:00PM-8:00PM  
**Bagel and Pretzel Workshop: 1233**

SATURDAY, DEC. 30 | 6:00PM-9:00PM  
**Super Soups and Greatest Grilled Cheese: 1234**





# 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.

778 MORRIS TURNPIKE | SHORT HILLS, NJ 07078 | 973.258.4009

KINGSFOODMARKETS.COM/COOKINGSTUDIO

All classes are participation unless otherwise noted.