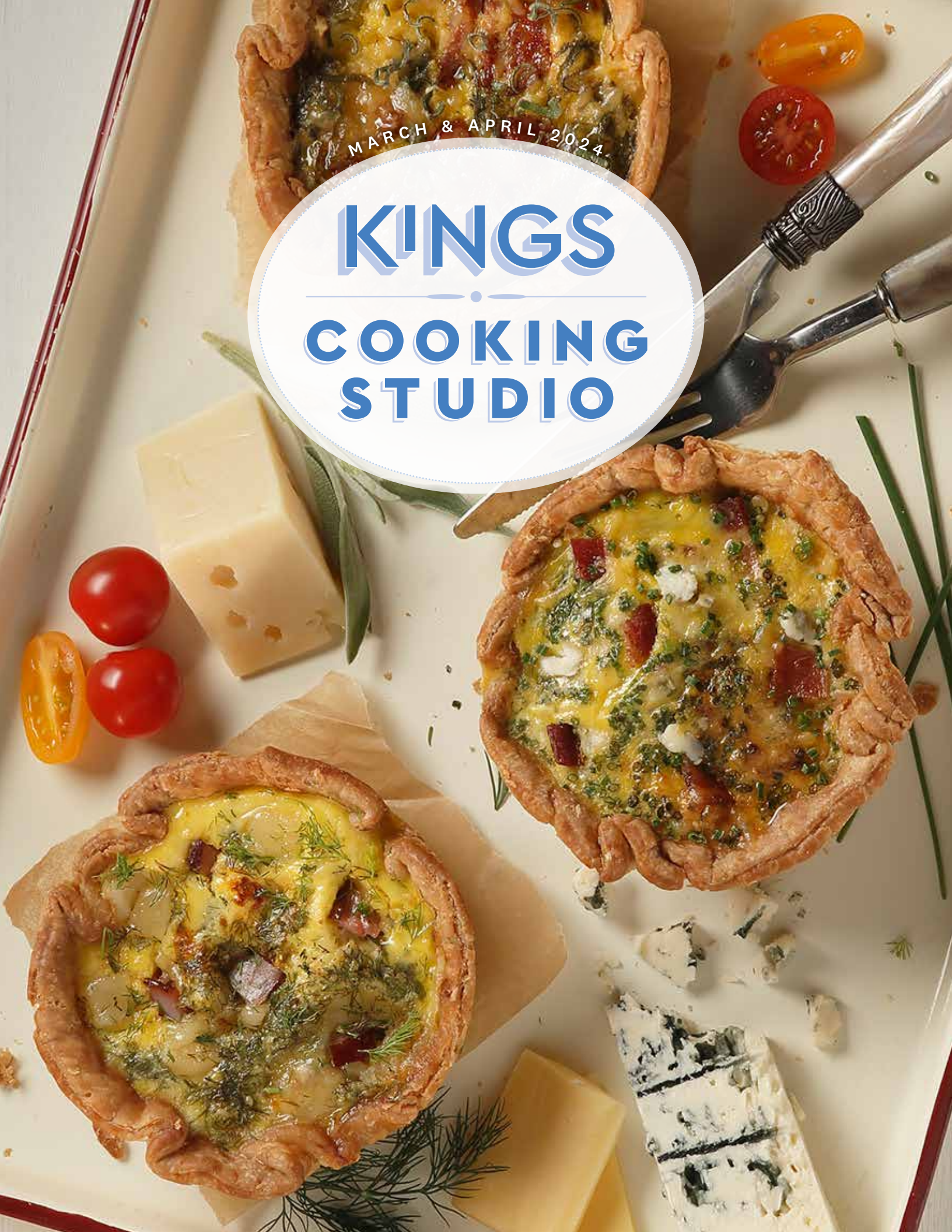


MARCH & APRIL 2024

KINGS

COOKING STUDIO



MARCH

1 FRIDAY | 6:00pm-9:00pm

Spring Thai: 301

Tom Kha Gai (Coconut Chicken Soup), Veggie Spring Rolls with Sweet Chili Dipping Sauce, Turmeric and Lime Chicken Satay with Cashew Hoisin Sauce, Shrimp and Veggie Pad Thai, Mango Sticky Rice with Coconut Cream
Price: \$90 • Chef: Risa Magid

2 SATURDAY | 5:00pm-8:00pm

Pizza and Pasta: 302

Pizza Margherita, Pizza with Caramelized Onions, Cheese and Arugula, Farfalle with Spinach Pesto, Fettuccine with Quick Bolognese Sauce, Bombolini with Chocolate Sauce. Price is per pair.
Price: \$100 per pair • Chef: Diana Albanese
FAMILY CLASS. AGES 12 AND UP WITH AN ADULT.

3 SUNDAY | 12:00pm-3:00pm

Make Ahead Easter Brunch: 303

Prepare a make ahead brunch that all you will need to do the day of is reheat and enjoy! Mini Cheddar-Broccoli and Mozzarella-Tomato Quiches, Banana Bread, Spinach Strawberry Salad with Balsamic Drizzle, Pan Roasted Chicken Thighs with Creamy Mushroom Herb Sauce, Arugula Pesto Pasta Salad with Parmesan Cheese
Price: \$90 • Chef: Annmarie Loffredo

5:00pm-8:00pm

Spring Buffet: 304

Roasted Eggplant with Lemon Garlic Spread and Pita Chips, Pizzettes with Broccoli Rabe and Ricotta, Grilled Citrus Glazed Chicken, Lemon Orzo and Vegetable Salad, Greens with Candied Nuts and Goat Cheese, Lemon and Raspberry Roulade, Chocolate Fudge
Price: \$90 • Chef: Kathleen Sanderson

4 MONDAY | 11:00am-2:00pm

St. Patrick's Day Delights: 305

Cheese Puffs, Creamy Cabbage, Leek and Potato Soup, Irish Soda Bread, Guinness Braised Brisket with Carrots, Parsnips and Onions, Stuffed Potatoes with Bacon and Cheddar, Ginger Cake with Bailey's Cream
Price: \$90 • Chef: Theresa Merges

5 TUESDAY | 10:00am-1:00pm

Tea Time: 306

Curried Chicken Salad Toasts, Scotch Eggs with Mustard Sauce, Cheddar and Chive Biscuits with Compound Butter, Coconut and Lime Scones
Price: \$90 • Chef: Risa Magid

6 WEDNESDAY | 10:00am-1:00pm

Breakfast for Dinner: 307

Cornflake Chicken and Waffles, Monte Cristo Sandwiches, Steak and Eggs with Potato Hash, Shakshuka
Price: \$90 • Chef: Risa Magid

7 THURSDAY | 6:00pm-9:00pm

St. Patrick's Feast: 308

Cheddar Stout Fondue, Irish Soda Bread, Roasted Potato Leek Soup, Corned Beef and Grilled Cabbage with Horseradish Sauce, Marmalade Glazed Carrots, Irish Cream Cheesecakes
Price: \$90 • Chef: Suzanne Lowery

8 FRIDAY | 6:00pm-9:00pm

Embrace Your Inner Julia Child: 309

Vichyssoise, Classic Vinaigrette, Quiche Lorraine, Coq au Vin, Crepes Suzette
Price: \$90 • Chef: Risa Magid

9 SATURDAY | 10:00am-12:00pm or 1:00pm-3:00pm

Little Cooks and Storybooks: 310 & 311

The Big Cheese by Jory John and Pete Oswald, Pizza Toast, Chopped Salad Bites, Individual Cheese Boards, Mini Cheesecakes. Price is per pair.
Price: \$90 • Chef: Eileen Maher
FAMILY CLASS. AGES 3-7 WITH AN ADULT.

6:00pm-9:00pm

Spring Steakhouse: 312

Hot Spinach and Crab Dip, BLT Salad, Shrimp Scampi, Blue Cheese Stuffed Beef Filets with Cabernet Sauce, Cherries Jubilee with Almond Lace Cookies and Ice Cream
Price: \$90 • Chef: Suzanne Lowery

10 SUNDAY | 10:00am-1:00pm

Holiday Brunch: 313

Salmon and Asparagus Strudel, Grilled Citrus and Balsamic Glazed Chicken, Layered Citrus Salad with Avocado and Greens, Fruited Nut and Wild Rice Salad, Fruit Kabobs with Ginger Yogurt, Triple Chocolate Brownies, Key Lime Tartlets
Price: \$90 • Chef: Kathleen Sanderson

3:00pm-6:00pm

Bread Workshop: 314

Caramelized Onion and Rosemary Focaccia, Herby Dinner Rolls, Crusty No-Knead Bread, Banana Bread, Compound Butters
Price: \$90 • Chef: Risa Magid

11 MONDAY | 6:00pm-9:00pm

Maple Madness: 315

Maple Broiled Scallops with Bacon, Maple Walnut Roasted Chicken, Mixed Greens with Maple Sesame Vinaigrette and Maple Toasted Walnuts, Mini Maple Cheesecakes, Iced Chocolate Chip Banana Maple Bread
Price: \$90 • Chef: Suzanne Lowery

12 TUESDAY | 4:00pm-6:00pm

Brownie Scouts: 316

Everything But the Kitchen Sink Bars, Puff Pastry Cinnamon Rolls, Double Chocolate Donuts, Double Decker Brownies
Price: \$65 • Chef: Diane Marino

13 WEDNESDAY | 6:30pm-9:30pm

St. Patrick's Day Tasting Board: 317

Assorted Cheeses, Meats, Vegetable and Bread featuring Corned Beef Pate, Loaded Baked Potato Dip and Irish Soda Bread. Each guest will take away a hand crafted board!
Price: \$90 • Chef: Annmarie Loffredo

14 THURSDAY | 6:00pm-9:00pm

Chicks Around the World: 318

Thai Green Curry Coconut Chicken with Vegetables, Cilantro Jasmine Rice, Split Roasted Chicken Stuffed with Asiago, Artichokes and Red Peppers, Sautéed Chicken Breasts with Pomegranate Peppercorn Glaze, Grilled Chimichurri Chicken Thighs, Orange and Arugula Salad, Croissant Bread Pudding with Caramel Sauce
Price: \$90 • Chef: Kathleen Sanderson

15 FRIDAY | 6:00pm-9:00pm

Cooking with Wine: 319

Lyonnais Salad with Champagne Vinaigrette, White Wine and Spring Vegetable Risotto, Roasted Asparagus with Buerre Blanc, Pan Seared Chicken with White Wine Pan Sauce, Red Wine Braised Short Ribs, Port Wine Poached Pears
Price: \$90 • Chef: Risa Magid

All classes are participation unless otherwise noted.

16 SATURDAY | 10:00am-12:00pm

Junior Baker: 320

Brookie Mini Pies, Strawberry and Whipped Cream Puff Pastry Boxes, Pot of Gold Cupcakes, Herby Cheese Muffins
Price: \$65 • Chef: Diane Marino
KIDS CLASS. AGES 8-12.

1:00pm-3:00pm

Teen Baker: 321

Chocolate Trifle, Vanilla Bean Sables, Lamingtons, Chocolate Chip Cookies
Price: \$65 • Chef: Diane Marino
TEEN CLASS. AGES 13-17.

17 SUNDAY | 10:00am-12:00pm

Bake Sale: 322

Teeny Tiny Surprise Inside Cookies, Fairy Cakes, Chocolate Chocolate Donuts, Birthday Cake Cookies
Price: \$65 • Chef: Diane Marino
KIDS CLASS. AGES 8-12.

18 MONDAY | 11:00am-2:00pm

Easy Easter: 323

Blue Cheese Pastry Twists, Strawberry, Spinach and Asparagus Salad, Spice Rubbed Grilled Lamb Chops with Minted Brown Butter, Crispy Herb Smashed Potatoes, Chocolate Coconut Tart
Price: \$90 • Chef: Theresa Merges

19 TUESDAY | 4:00pm-6:00pm

Junior Scouts: 324

Buttermilk Breakfast Cake, Skillet Nachos, Antipasto on a Stick, Hamburger Hobo Packets, S'mores Banana Boats
Price: \$65 • Chef: Diane Marino

20 WEDNESDAY | 6:00pm-9:00pm

Fresh Pasta Paradiso: 325

Farfalle with Zucchini and Nut Free Basil Pesto, Ravioli with Burrata Cheese and Pomodoro Sauce, Arugula, Orange and Fennel Salad with Honey Balsamic Vinaigrette, Chocolate Pasta Noodles with Roasted Strawberry Sauce
Price: \$90 • Chef: Diana Albanese

21 THURSDAY | 6:00pm-9:00pm

International Easter: 326

Hot Cross Buns, Bruschetta Stuffed Portobello Mushrooms, Tempura Asparagus, Herb Crusted Leg of Lamb Stuffed with Olives and Capers, Chocolate Ice Cream Profiteroles with Strawberry Citrus Sauce
Price: \$90 • Chef: Suzanne Lowery

22 FRIDAY | 6:00pm-9:00pm

Vietnamese Favorites: 327

Shrimp Spring Rolls, Pho (Vietnamese Noodle Soup) with Beef, Vietnamese Lemongrass Pork Bowls, Fish Sauce Fried Chicken Wings, Honeycomb Pandan Cake
Price: \$90 • Chef: Risa Magid

23 SATURDAY | 10:00am-12:00pm

Junior Chef: 328

Homemade Pizza Dough, 2 Bite Pizzettes with Fresh Tomato Sauce, Cast Iron Deep Dish Pizza with Marinara Sauce, Four Cheese White Pizza, Dessert Pizza
Price: \$65 • Chef: Diane Marino
KIDS CLASS. AGES 8-12.

23 SATURDAY | 10:00am-12:00pm

Teen Chef: 329

Cinnamon Roll Pancakes, Hash Brown Waffles, Individual Spinach Quiches, Maple Bacon Scones, Coffee Cake Donuts
Price: \$65 • Chef: Diane Marino
TEEN CLASS. AGES 13-17.

6:00pm-9:00pm

Moroccan Nights: 330

Harissa Rainbow Carrots, Moroccan Eggplant Dip, Spiced Lamb Cigars, Moroccan Couscous, Chicken Bastilla, Sfenj Doughnuts
Price: \$90 • Chef: Risa Magid

24 SUNDAY | 3:00pm-6:00pm

Tournament Time Treats: 331

Pretzel Bites with Beer Cheese Dip, Fried Mac and Cheese Balls with Sriracha Aioli, Buffalo Cauliflower Bites with Housemade Ranch, Cuban Sliders, Spinach Artichoke Pull-Apart Bread, Chocolate Hazelnut Rice Crispy Treats
Price: \$90 • Chef: Risa Risa Magid

25 MONDAY | 6:00pm-9:00pm

Citrus Sensations: 332

Sliced Pear and Pecan Salad with Citrus Dressing, Green Beans with Lemon Gremolata, Lemon Caper Chicken, Citrus Whipped Sweet Potatoes, Peach-Orange Sorbet with Lemon Shortbread
Price: \$90 • Chef: Suzanne Lowery

26 TUESDAY | 4:00pm-6:00pm

Brownie Scouts: 333

Veggies and Ranch Dip, S'mores Popcorn, Nut Free Trail Mix, Strawberry and Banana Smoothies
Price: \$65 • Chef: Diane Marino

27 WEDNESDAY | 6:30pm-9:30pm

Nice Rice: Arborio Rice Night: 334

Arancini Three Ways (Mozzarella and Basil with Marinara Sauce, Jalapeno and Cheddar with Sriracha Mayonnaise, Feta and Spinach served with Tzatziki), Pea Risotto with Crispy Prosciutto, Seafood Risotto with Shrimp and Clams, Rice Pudding
Price: \$90 • Chef: Annmarie Loffredo

28 THURSDAY | 6:00pm-9:00pm

Small Dishes: Antipasti, Meze and Tapas: 335

Skewered Shrimp Wrapped in Prosciutto with Basil Pesto, Crab Cakes with Romesco Sauce, Seared Beef with Caramelized Onion Toasts, Chorizo and Manchego Puffs, Individual Rice Cakes with Caramelized Mango
Price: \$90 • Chef: Diana Albanese

29 FRIDAY | 12:00pm-3:00pm

Cupcake Wars: 336

Join us as we bake and decorate to impress the judges. This is a program sure to bring all your creative energies to life!
Price: \$90 • Chef: Diane Marino
KIDS CLASS. AGES 8-12.

30 SATURDAY | 10:00am-3:00pm

Camp Fair: 337

Join us to learn more about our summer programs. Meet the chefs and sample some of our camp favorites!
COMPLEMENTARY

REGISTRATION IS EASY!

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APRIL

1 MONDAY | 6:00pm-9:00pm

Vegan For Everyone: 401

White Bean Queso, Creamy Mushroom Soup, Macaroni and Cheese, BBQ Sweet Potato Chickpea Tacos, Tahini Chocolate Chip Skillet Cookies

Price: \$90 • Chef: Julie Lopez, RD

2 TUESDAY | 4:00pm-6:00pm

Junior Scouts: 402

Frittatas, Rhode Island Pizza, Won Ton Soup, Gluten Free Chocolate Cookies

Price: \$65 • Chef: Diane Marino

3 WEDNESDAY | 6:00pm-9:00pm

Fiesta!: 403

Chicken and Vegetable Chili, Spiced Tortilla Toasts, Chocolate Glazed Cinnamon Angel Cupcakes

Price: \$90 • Chef: Theresa Merges

4 THURSDAY | 6:00pm-9:00pm

Cook the Book: 404

Ricotta, Blackberry and Arugula Flatbreads, Roasted Shrimp Gnocchi Bake, Chicken Stew with Artichokes, Capers and Olives, Greek Style Lamb Chops, Tahini Brownies

Price: \$90 • Chef: Julie Lopez, RD

5 FRIDAY | 6:00pm-9:00pm

Springtime in France: 405

Caramelized Onion and Roquefort Tartlets, Savory Cheese Puffs, Poached Salmon with Tarragon Dressing, Roasted Herb Crusted Chicken, Steamed Asparagus with Mimosa Topping, Roasted Smashed Herb Tomatoes, Individual Apple Tart Tatin

Price: \$90 • Chef: Kathleen Sanderson

6 SATURDAY | 10:00am-12:00pm

Junior Baker: 406

Triple Chocolate Cookies, S'mores Brownies, Coffee Cake Muffins, Double Decker Brownies

Price: \$65 • Chef: Diane Marino

KIDS CLASS. AGES 8-12.

1:00pm-3:00pm

Teen Baker: 407

Ice Cream Filled Bubble Eclairs, Langues de Chat Cookies, Individual Apple Croustades, Lemon Madelines

Price: \$65 • Chef: Diane Marino

TEEN CLASS. AGES 13-17.

7 SUNDAY | 10:00am-12:00pm

Cookie Shop: 408

Vanilla Dipped Biscotti, Chocolate Chunk Cookies, Raspberry Thumbprint Cookies, Pecan Bars

Price: \$65 • Chef: Diane Marino

KIDS CLASS. AGES 8-12.

8 MONDAY | 6:00pm-9:00pm

Twenty Minute Meals: 409

Clams and Mussels with Mediterranean Vegetables over Grilled Country Bread, Linguine with Grilled Chicken, Shiitakes, Tomatoes and Sauce, Marinated Flank Steak with Portobello Mushrooms and Tomato Cilantro Sauce, Salmon Paillard with Basil Sauce and Julienne Vegetables, Berry Gratin with Balsamic Sabayon and Ice Cream

Price: \$90 • Chef: Diana Albanese

9 TUESDAY | 6:00pm-9:00pm

Classic French Faire: 410

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

Price: \$90 • Chef: Kathleen Sanderson

11 THURSDAY | 11:00am-2:00pm

American Classics: 411

Deviled Eggs, Tomato Soup, Creamy Macaroni and Cheese, Meatloaf, Carrot Cake with Cream Cheese Frosting

Price: \$90 • Chef: Theresa Merges

12 FRIDAY | 6:00pm-9:00pm

Family Pizza Party: 412

Hand Stretched Pizza Dough, Classic Four Cheese Pizza, Spinach and Ricotta Calzones, Antipasto Salad, Fresh Fruit Dessert Pizza. Price is per person.

Price: \$90 • Chef: Suzanne Lowery

FAMILY CLASS. AGES 12 AND UP WITH AN ADULT.

13 SATURDAY | 10:00am-12:00pm or 1:00pm-3:00pm

Little Cooks and Storybooks: 413 & 414

The Foodie Flamingo by Vanessa Howl. Shrimp Croquettes, Homemade Cocktail Sauce, Green Veggie Dip with Twisty Cheese Sticks, Blueberry Bites. Price is per pair.

Price: \$90 • Chef: Eileen Maher

FAMILY CLASS. AGES 3-7 WITH AN ADULT.

14 SUNDAY | 12:00pm-3:00pm

Bridal Shower Brunch: 415

Mustard Glazed Ham, Easy Dinner Rolls and Biscuits, Mushroom and Egg Strata, Green Bean Caesar Salad, Angel Food Mini Cakes with Boiled Frosting

Price: \$90 • Chef: Suzanne Lowery

16 TUESDAY | 10:00am-1:00pm

Classic French Desserts: 416

Dark Chocolate Soufflé with Vanilla Anglaise, Eclairs with Praline Cream and Chocolate Sauce, Apple Tart Tatin, Raspberry Macarons

Price: \$90 • Chef: Risa Magid

17 WEDNESDAY | 11:00am-2:00pm

From the Garden: 417

Herbed Ricotta Asparagus and Phyllo Tarts, Spinach Stuffed Chicken, Beet and Ricotta Hummus, Spiced Lamb and Dill Yogurt Pasta, Rhubarb Custard Cake

Price: \$90 • Chef: Theresa Merges

18 THURSDAY | 6:00pm-9:00pm

Passover Dinner and Desserts: 418

Vegetarian Chopped Liver, Potato and Caramelized Onion Kugel, Everything Bagel Crusted Salmon with Lemon Butter Roasted Asparagus, Rack of Lamb with Mint Chimichurri, Flourless Chocolate Cake, Matzoh Brittle, Coconut Macarons

Price: \$90 • Chef: Risa Magid

19 FRIDAY | 6:00pm-9:00pm

Dinner in Provence: 419

Olive Tapenade, Lyonnaise Salad with Bacon and Blue Cheese, Roasted Chicken Forestiere with Mushrooms, Fennel Au Gratin, Cherry Clafoutis and Ice Cream

Price: \$90 • Chef: Risa Magid

All classes are participation unless otherwise noted.

20 SATURDAY | 10:00am-12:00pm

Junior Chef: 420

Perfect Paninis, Southern Fried Chicken, Pasta Salad on a Stick, Watermelon Cupcakes

Price: \$65 • Chef: Diane Marino

KIDS CLASS. AGES 8-12.

1:00pm-3:00pm

Teen Chef: 421

Lazy Day Lasagna, Two Bite Knishes, Pepperoni Wheels, Chef Salad on a Stick, Chocolate Espresso Cups

Price: \$65 • Chef: Diane Marino

TEEN CLASS. AGES 13-17.

6:00pm-9:00pm

Tapas and Paella: 422

Bacon Wrapped Dates, Pan con Tomate, Garlicky Shrimp, Spring Vegetable Paella, Chicken and Chorizo Paella, Crème Caramel

Price: \$90 • Chef: Risa Magid

21 SUNDAY | 11:00am-2:00pm

Pâte à Choux Party: 423

Cinnamon Sugar Churros, Classic French Eclairs with Vanilla Pastry Cream and Chocolate Glaze, Mini Croquembouche, Gougeres

Price: \$90 • Chef: Risa Magid

4:00pm-7:00pm

Culinary Crash Course: 424

Basic Knife Skills, Easy Pan Sauce, Building Vinaigrettes, Seasoning Food using Salt and Acid, High Heat Searing (Steak vs Low & Slow Rendering (Poultry))

Price: \$90 • Chef: Risa Magid

22 MONDAY | 11:00am-2:00pm

Say Cheese: 425

Broccoli and Cheddar Soup, Grilled Chicken Caesar Salad, Cheesy Vegetable Burritos, Four Cheese Pizzas, Chocolate Cheesecake

Price: \$90 • Chef: Theresa Merges

23 TUESDAY | 10:00am-1:00pm

Brunch Baked Goods: 426

Apricot Sticky Buns, Orange-Cranberry Coffee Cake Muffins, Zucchini Oat Bread, Cinnamon Chip Scones, Black Pepper and Parmesan Biscuits

Price: \$90 • Chef: Risa Magid



FEATURED CLASS

Twenty Minute Meals: 409

APRIL 8TH

MONDAY | 6:00PM-9:00PM

24 WEDNESDAY | 6:30pm-9:30pm

Baked Bread and Butter Boards: 427

In this class we will bake 4 types of bread and pair them with a variety of infused butter spreads. Butters: Fig and Honey, Lemon, Pesto, Fresh Herbs, Maple Syrup, Breads: Focaccia, Filipino Bread, French Bread, Challah Bread

Price: \$90 • Chef: Annmarie Loffredo

25 THURSDAY | 6:00pm-9:00pm

Chicken Around the World: 428

Chicken Saltimboca, Pesto Stuffed Chicken in White Wine Sauce, Chicken and Vegetable Chili, Quick Paella with Chicken Thighs, Sausage and Shrimp, Chicken Paprikash

Price: \$90 • Chef: Suzanne Lowery

26 FRIDAY | 6:00pm-9:00pm

Sushi, Sushi, Sushi: 429

Miso Soup, Green Salad with Carrot Ginger Dressing, Blistered Edamame with Sesame, Garlic & Soy, Salmon Avocado Rolls, Spicy Tuna on Crispy Rice

Price: \$90 • Chef: Risa Boyer

28 SUNDAY | 12:00pm-3:00pm

Spring Harvest Boards: 431

Build a Board from scratch creating spreads with seasonal fruits and vegetables, homemade baguettes and perfectly paired meats and cheeses. Featuring Homemade Artisan Bread, Parmesan Crisps, Pea Pesto, Roasted Carrot Hummus, Strawberry Jam, Lemon Infused Butter

Price: \$90 • Chef: Annmarie Loffredo

29 MONDAY | 6:00pm-9:00pm

Taco Party: 432

Homemade Tortillas, Breakfast Tacos, Mexican Street Tacos, Bang Bang Shrimp Tacos, Crispy Black Bean Tacos, Strawberry Cheesecake Tacos

Price: \$90 • Chef: Julie Lopez, RD

30 TUESDAY | 4:00pm-6:00pm

Junior Scouts: 433

Asian Lettuce Wraps, Egg Rolls, Fried Rice, Wonton Ice Cream Sundaes

Price: \$65 • Chef: Diane Marino



FEATURED CLASS

Spring Harvest Boards: 431

APRIL 28TH

SUNDAY | 12:00PM-3:00PM

REGISTRATION IS EASY!

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MARCH

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					Spring Thai: 301 6:00pm-9:00pm 1	FAMILY CLASS 2 Pizza and Pasta: 302 5:00pm-8:00pm
3 Make Ahead Easter Brunch: 303 12:00pm-3:00pm Spring Buffet: 304 5:00pm-8:00pm	4 St. Patrick's Day Delights: 305 11:00am-2:00pm	5 Tea Time: 306 10:00am-1:00pm	6 Breakfast for Dinner: 307 10:00am-1:00pm	7 St. Patrick's Feast: 308 6:00pm-9:00pm	8 Embrace Your Inner Julia Child: 309 6:00pm-9:00pm	FAMILY CLASS 9 Little Cooks and Storybooks: 310 & 311 10:00am-12:00pm or 1:00pm-3:00pm Spring Steakhouse: 312 6:00pm-9:00pm
10 Holiday Brunch: 313 10:00am-1:00pm Bread Workshop: 314 3:00pm-6:00pm	11 Maple Madness: 315 6:00pm-9:00pm	12 Brownie Scouts: 316 4:00pm-6:00pm	13 St. Patrick's Day Tasting Board: 317 6:30pm-9:30pm	14 Chicks Around the World: 318 6:00pm-9:00pm	15 Cooking with Wine: 319 6:00pm-9:00pm	KIDS CLASS 16 Junior Baker: 320 10:00am-12:00pm TEEN CLASS Teen Baker: 321 1:00pm-3:00pm
KIDS CLASS 17 Bake Sale: 322 10:00am-12:00pm	18 Easy Easter: 323 11:00am-2:00pm	19 Junior Scouts: 324 4:00pm-6:00pm	20 Fresh Pasta Paradiso: 325 6:00pm-9:00pm	21 International Easter: 326 6:00pm-9:00pm	22 Vietnamese Favorites: 327 6:00pm-9:00pm	KIDS CLASS 23 Junior Chef: 328 10:00am-12:00pm TEEN CLASS Teen Chef: 329 1:00pm-3:00pm Moroccan Nights: 330 6:00pm-9:00pm
24 Tournament Time Treats: 331 3:00pm-6:00pm	25 Citrus Sensations: 332 6:00pm-9:00pm	26 Brownie Scouts: 333 4:00pm-6:00pm	27 Nice Rice: Arborio Rice Night: 334 6:30pm-9:30pm	28 Small Dishes: Antipasti, Meze and Tapas: 335 6:00pm-9:00pm	KIDS CLASS 29 Cupcake Wars: 336 12:00pm-3:00pm	30 Camp Fair: 337 10:00am-3:00pm
31						

APRIL

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	Vegan For Everyone: 401 6:00pm-9:00pm 1	Junior Scouts: 402 4:00pm-6:00pm 2	Fiesta!: 403 6:00pm-9:00pm 3	Cook the Book: 404 6:00pm-9:00pm 4	Springtime in France: 405 6:00pm-9:00pm 5	KIDS CLASS 6 Junior Baker: 406 10:00am-12:00pm TEEN CLASS Teen Baker: 407 1:00pm-3:00pm
7 Kids Class Cookie Shop: 408 10:00am-12:00pm	8 Twenty Minute Meals: 409 6:00pm-9:00pm	9 Classic French Faire: 410 6:00pm-9:00pm	10	11 American Classics: 411 11:00am-2:00pm	FAMILY CLASS 12 Family Pizza Party: 412 6:00pm-9:00pm	FAMILY CLASS 13 Little Cooks and Storybooks: 413 & 414 10:00am-12:00pm or 1:00pm-3:00pm
14 Bridal Shower Brunch: 415 12:00pm-3:00pm	15	16 Classic French Desserts: 416 10:00am-1:00pm	17 From the Garden: 417 11:00am-2:00pm	18 Passover Dinner and Desserts: 418 6:00pm-9:00pm	19 Dinner in Provence: 419 6:00pm-9:00pm	KIDS CLASS 20 Junior Chef: 420 10:00am-12:00pm TEEN CLASS Teen Chef: 421 1:00pm-3:00pm Tapas and Paella: 422 6:00pm-9:00pm
21 Pâte à Choux Party: 423 11:00am-2:00pm Culinary Crash Course: 424 4:00pm-7:00pm	22 Say Cheese: 425 11:00am-2:00pm	23 Brunch Baked Goods: 426 10:00am-1:00pm	24 Baked Bread and Butter Boards: 427 6:30pm-9:30pm	25 Chicken Around the World: 428 6:00pm-9:00pm	26 Sushi, Sushi, Sushi: 429 6:00pm-9:00pm	27
28 Spring Harvest Boards: 431 12:00pm-3:00pm	29 Taco Party: 432 6:00pm-9:00pm	30 Junior Scouts: 433 4:00pm-6:00pm				

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Experience!!**

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in our Store.

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




9 SATURDAY
6:00pm-9:00pm
Spring Steakhouse: 312
Chef: Suzanne Lowery




30 SATURDAY
10:00am-3:00pm
Camp Fair: 337
COMPLEMENTARY



5 FRIDAY
6:00pm-9:00pm
Springtime in France: 405
Chef: Julie Lopez, RD



21 SUNDAY
4:00pm-7:00pm
Culinary Crash Course: 424
Chef: Risa Magid



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KINGS

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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.
6. Adult programming is exclusively for those guests 18 years of age and older.

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All classes are participation unless otherwise noted.