

MAY & JUNE 2024

**KINGS**

**COOKING  
STUDIO**





# MAY

**1 WEDNESDAY** | 11:00am-2:00pm

**Bread Workshop: 500**

Traditional Yeast Bread, Cinnamon Rolls, Lemon Biscuits, Classic Blueberry Muffins, Stromboli Bread  
Price: \$90 • Chef: Suzanne Lowery

**2 THURSDAY** | 6:00pm-9:00pm

**Mexican Fiesta: 501**

Goat Cheese, Cheddar and Onion Quesadilla, Spicy Shrimp with Chipotle and Queso Fresco, Lime and Cilantro Marinated Skirt Steak, Chicken with Lime Crema, Black Bean and Corn Salsa, Homemade Flour Tortillas, Guacamole, Jalapeno Corn Bread, Black Pepper Brownies with Kahlua Hot Fudge Sauce  
Price: \$90 • Chef: Kathleen Sanderson

**3 FRIDAY** | 6:00pm-9:00pm

**Asian Journey: 502**

Crispy Shrimp with Chili Dipping Sauce, Thai Spring Rolls, Thai Coconut Roasted Carrot Soup, Mahogany Salmon with Mango Salsa, Glazed Bok Choy and Ramen, Chewy Ginger Cookies with Sliced Sake Fruit  
Price: \$90 • Chef: Kathleen Sanderson

**4 SATURDAY** | 10:00am-12:00pm

**Junior Baker: 503**

Chocolate Chip Cookie Layer Cake, Cinnamon Crumb Banana Bread, Mini Meringue Cakes, Cheesy Sausage Pull Apart Bread  
Price: \$65 • Chef: Diane Marino  
[KIDS CLASS. AGES 8-12.](#)

1:00pm-3:00pm

**Teen Baker: 504**

Lemon Streusel Scones, Gruyere and Prosciutto Scones, Cinnamon Scones, Traditional English Afternoon Tea Scones with Homemade Jam  
Price: \$65 • Chef: Diane Marino  
[TEEN CLASS. AGES 13-17.](#)

6:00pm-9:00pm

**Summer Small Plates: 505**

Mexican Street Corn Flatbread, Tomato and Brie Tarts, Antipasto Bites, Cowboy Caviar, Melon Prosciutto Skewers, Crab Cakes, Bunless Burger Bites, Berry Galettes with Homemade Whipped Cream  
Price: \$90 • Chef: Julie Lopez, RD

**5 SUNDAY** | 12:00pm-2:00pm

**Brunch with the Grands: 506**

Sugar and Cinnamon Waffle Dippers, Twice Baked Potato Casserole, Ham and Egg Cups, Mini Vanilla Glazed Coffee Cake Donuts, The Best Puff Pastry Cinnamon Rolls Ever. Price is per pair.  
Price: \$130 • Chef: Diane Marino  
[FAMILY CLASS. AGES 8 AND UP WITH AN ADULT.](#)

4:00pm-7:00pm

**Cinco de Mayo: 507**

Homemade Chips and Queso, Mexican Tostadas, Black Bean and Corn Salad, Chicken Empanadas, Tacos al Pastor, Churros  
Price: \$90 • Chef: Julie Lopez, RD

**7 TUESDAY** | 10:00am-1:00pm

**Mother's Day Gifts from the Kitchen: 508**

Lemon Curd, Blackberry-Thyme Jam, Strawberry and White Chocolate Truffles, Almond and Cocoa Nib Granola, Chai Tea Shortbread Cookies  
Price: \$90 • Chef: Risa Magid

**9 THURSDAY** | 6:30pm-9:30pm

**Mother's Day Charcuterie Boards: 509**

In this class we will create a bouquet using Salami, Prosciutto, Provolone, Cheddar, Carrots, Cucumbers and Strawberries. Board will be completed with Grapes, Cherry Tomatoes, Crackers, Homemade Parmesan Crisps, Green Goddess Hummus and Blueberry Jam. Each guest will leave with a completed board.  
Price: \$90 • Chef: Annmarie Loffredo

**10 FRIDAY** | 6:00pm-9:00pm

**Fish on the Grill: 510**

Grilled Garlic Clams, Grilled Chili Shrimp with Mango and Mixed Greens, Grilled Halibut with Capers, Olives and Tomatoes, Miso Grilled Wasabi Salmon, Korean Grilled Cod and Bok Choy, Pineapple Citrus Ice  
Price: \$90 • Chef: Suzanne Lowery

**11 SATURDAY** | 10:00am-12:00pm

**Little Cooks and Storybooks: 511**

*Gazpacho for Nacho* by Tracey Kyle. Mango Gazpacho Salsa Bowls, Baked Croquetas, Nacho Quesadillas, Tres Leches Cupcakes. Price is per pair.

Price: \$90 • Chef: Eileen Maher

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

1:00pm-3:00pm

**Little Cooks and Storybooks: 512**

*Gazpacho for Nacho* by Tracey Kyle. Mango Gazpacho Salsa Bowls, Baked Croquetas, Nacho Quesadillas, Tres Leches Cupcakes. Price is per pair.

Price: \$90 • Chef: Eileen Maher

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

6:00pm-9:00pm

**Modern Mediterranean: 513**

Hummus inspired Charcuterie Board, Elevated Greek Salad, Greek Souvlaki, Sea Bass with Sicilian Cherry Tomato Sauce, Lemon Parmesan Broccolini, Greek Honey Cake with Oranges and Pistachios

Price: \$90 • Chef: Julie Lopez, RD

**13 MONDAY** | 10:00am-1:00pm

**Macarons: 514**

Learn the techniques used to create these delectable French inspired treats. Lemon-Raspberry Macarons, Espresso-Chocolate Macarons, Coconut-Caramel Macarons

Price: \$90 • Chef: Risa Magid

**14 TUESDAY** | 10:00am-1:00pm

**Spring Baking: 515**

Pistachio-Orange Olive Oil Cake, Meyer Lemon Bars with Roasted Strawberry Compote, Blueberry Crumb Cake, Carrot Cake Whoopie Pies with Coconut Filling

Price: \$90 • Chef: Risa Magid

**16 THURSDAY** | 10:00am-1:00pm

**Spring Appetizers: 516**

Caesar Salad Cups, Mini Artichoke and Leek Galettes, Roasted Cauliflower with Romesco Sauce and Sunflower Seeds, Lamb Meatballs with Cucumber, Dill and Tzatziki, Seared Skirt Steak Crostini with Charred Spring Onions and Salsa Verde

Price: \$90 • Chef: Risa Magid

**REGISTRATION IS EASY!**

[COOKINGSTUDIO.KINGSFOODMARKETS.COM](http://COOKINGSTUDIO.KINGSFOODMARKETS.COM)  
IN PERSON WHEN YOU'RE IN-STORE | PHONE 973-258-4009

All classes are participation unless otherwise noted.

**16 THURSDAY** | 6:00pm-9:00pm

**Do Ahead Make and Take: 517**

Artichoke and Crab Dip with Garlic Crostini, Tomato Mozzarella Pie, Lemon Caper Chicken, Mediterranean Quinoa Salad, Strawberry Brownie Pie  
Price: \$90 • Chef: Suzanne Lowery

**17 FRIDAY** | 6:00pm-9:00pm

**Burgers, Burgers, Burgers: 518**

Confetti Turkey Burgers, Ultimate Greek Burgers, Salmon Burgers with Lemon Dill Horseradish Sauce, Caesar Pasta Salad, Crispy Halloumi Fries with Roasted Tomato Dip, Grilled Corn with Chili Lime Butter, Monster Chocolate Chip Cookies  
Price: \$90 • Chef: Julie Lopez, RD

**18 SATURDAY** | 6:00pm-9:00pm

**Sushi: 519**

Miso Soup, Broccoli Tempura, Blistered Edamame with Sesame, Garlic and Soy, Spicy Cucumber Salad, Spicy Tuna on Crispy Rice, Salmon & Avocado Rolls  
Price: \$90 • Chef: Risa Magid

**19 SUNDAY** | 11:00am-2:00pm

**Mexican Brunch: 520**

Chilaquiles with Fried Eggs, Huevos Rancheros with Guacamole and Pico de Gallo, Sweet Potato and Chorizo Hash with Black Beans, Baked Eggs and Avocado Lime Crema, Conchas, Horchata  
Price: \$90 • Chef: Risa Magid

**20 MONDAY** | 10:00am-1:00pm

**Quick Breads: 521**

Skillet Cornbread with Cinnamon Honey Butter, Parmesan Thyme Beer Bread, Cinnamon Swirl Bread, Chocolate Chip Zucchini Muffins, Browned Butter Banana Bread  
Price: \$90 • Chef: Risa Magid

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

**Taco Time: 522**

Classic Beef, Thai Chicken with Sesame Slaw, Crispy Cauliflower with Yum Yum Sauce, Baja Shrimp, and Choco Tacos  
Price: \$90 • Chef: Suzanne Lowery

**22 WEDNESDAY** | 6:00pm-9:00pm

**Pasta Around the World: 523**

French Onion Orecchiette, Greek Lemon Orzo with Spinach and Feta, Basil Pesto and Bow Ties, German Spaetzle with Dill Cream, Macaroni and Four Cheeses  
Price: \$90 • Chef: Suzanne Lowery



FEATURED CLASS

**Burgers, Burgers, Burgers: 518**

MAY 17<sup>TH</sup>

FRIDAY | 6:00PM-9:00PM

**23 THURSDAY** | 6:00pm-9:00pm

**Korean Hits: 524**

Korean Grilled Short Ribs, Sweet and Spicy Chicken Wings, Kimchi Fried Rice, Spicy Cucumber Pickles, Bean Sprout Salad, Mochi Brownies  
Price: \$90 • Chef: Risa Magid

**24 FRIDAY** | 6:00pm-9:00pm

**Stir Fry Night: 525**

Black Pepper Tofu and Scallion Stir Fry, Orange Chicken and Broccoli Stir Fry, Steak and Soba Stir Fry with Baby Bok Choy, Cashew Shrimp and Snow Peas with Steamed Rice  
Price: \$90 • Chef: Risa Magid

**25 SATURDAY** | 10:00am-12:00pm

**Junior Chef: 526**

Beef Wellington Bites, Cheesy Potato Stacks, Mini Spinach Bundles, Snickerdoodle Blondies  
Price: \$65 • Chef: Diane Marino  
[KIDS CLASS. AGES 8-12.](#)

1:00pm-3:00pm

**Teen Chef: 527**

Quesadilla Cake, Street Tacos, Mexican Corn, Churro Ice Cream Sandwiches, Dulce de Leche Sandwich Cookies  
Price: \$65 • Chef: Diane Marino  
[TEEN CLASS. AGES 13-17.](#)

**29 WEDNESDAY** | 6:00pm-9:00pm

**Springtime In Paris: 528**

Mussels Mariner Style with Saffron and Cream, Soft Poached Eggs with Lardons and Mixed Greens, Grilled Steak with Beurre Maitre d', Steamed Asparagus with Lemon, Roasted Herb Tomatoes, Chocolate Soufflé Cakes with Sauce Anglaise  
Price: \$90 • Chef: Kathleen Sanderson

**30 THURSDAY** | 6:00pm-9:00pm

**Dining on the Deck: 529**

Farmstand Salsa and Chips, Skewered Shrimp with Mango Sauce, Grilled Lemon Chicken Caesar Salad, Rosemary Smashed Potatoes, Blueberry Bread Pudding  
Price: \$90 • Chef: Suzanne Lowery

**KINGS COOKING STUDIO**  
SUMMER SESSIONS

**REGISTER NOW FOR SUMMER CLASSES**

Kids classes 10 am-1pm for ages 8-12  
Teen classes 2 pm-5 pm for ages 13-17



# JUNE

**1 SATURDAY** | 1:00pm-3:00pm

**On the Patio with the Grands: 601**

Pizza Fondue, Stuffed Burgers with Homemade Pickles, Chef's Salad on a Stick with Homemade Ranch Dressing, Chocolate Waffle Ice Cream Sundaes. Price is per pair.

Price: \$130 • Chef: Diane Marino

**FAMILY CLASS. AGES 8 AND UP WITH AN ADULT.**

6:00pm-9:00pm

**Thai Time: 602**

Crispy Veggie Spring Rolls, Chicken Lettuce Wraps with Curry Glass Noodles, Pickled Cucumbers, Carrots and Cashew Hoisin Sauce, Shrimp Pad Thai, Mango Sticky Rice with Coconut Cream

Price: \$90 • Chef: Risa Magid

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

**Bundts and Buntinis: 603**

Lemon Poppy Seed Bundt Cake with Vanilla Glaze, Strawberry Bundt Cake with Cream Cheese Buttercream, Amaretto Bundt Cake with White Chocolate Ganache, Chocolate Buttermilk Bundt Cake with Dark Chocolate Glaze

Price: \$90 • Chef: Risa Magid

**3 MONDAY** | 6:00pm-9:00pm

**Blue Ribbon Summer Fruit Pies: 604**

Blueberry Pie in Lemon Scented Crust, Cherry Hand Pies, Strawberry Meringue Pie, Peach Almond Crumble, Raspberry Mousse Pie in Chocolate Crumb Crust

Price: \$90 • Chef: Suzanne Lowery

**6 THURSDAY** | 10:00am-1:00pm

**Whipped Up Egg White Desserts: 605**

Coconut Angel Food Cake, Vanilla Bean French Macarons, Pavlova with Lemon Curd and Berries, Dark Chocolate Soufflé, Milk Chocolate Mousse

Price: \$90 • Chef: Risa Magid

6:30pm-9:30pm

**Great Royal Baking: 606**

Classic Victoria Sponge Cake, English Trifle, Sticky Toffee Pudding Cake, Treacle Tart

Price: \$90 • Chef: Annmarie Loffredo

**7 FRIDAY** | 6:00pm-9:00pm

**Great Grilling and Sides: 607**

Pesto Grilled Chicken Breasts with Roasted Peppers and Shallot Relish, Grilled Hanger Steak with Pepper Rub, Herbed Butter and Grilled Potatoes, Cedar Plank Salmon with Cucumber Kim Chi, Grilled Seasonal Vegetables, Grilled Lemon Pound Cake with Berries and Cream

Price: \$90 • Chef: Kathleen Sanderson

**8 SATURDAY** | 10:00am-12:00pm

**Junior Baker: 608**

Chocolate Glazed Brownie Cupcakes, Cookies and Cream Millionaire Bars, Peachy Hand Pies, S'mores Chocolate Chunk Cookies

Price: \$65 • Chef: Diane Marino

**KIDS CLASS. AGES 8-12.**

1:00pm-3:00pm

**Teen Baker: 609**

The Best Ever Lemon Bars, Iced Lemon Cookies, Lemon Cream Roll, Individual Glazed Lemon Loaves

Price: \$65 • Chef: Diane Marino

**TEEN CLASS. AGES 13-17.**

**10 MONDAY** | 10:00am-1:00pm

**Chocolate Truffles: 610**

Learn to temper chocolate like the pros! White Chocolate Strawberry Shortcake Truffles, Milk Chocolate and Hazelnut Truffles, Dark Chocolate and Espresso Truffles

Price: \$90 • Chef: Risa Magid

**11 TUESDAY** | 10:00am-1:00pm

**Delicious and Gluten Free Baking: 611**

Flourless Chocolate Cake with Espresso Caramel, Lemon Pistachio Olive Oil Cake with Honey Cream, Milk Chocolate and Sandwich Cream Cookie Truffles, Pignoli Cookies

Price: \$90 • Chef: Risa Magid

**12 WEDNESDAY** | 10:00am-1:00pm

**Weeknight Chicken: 612**

Spinach Artichoke Chicken Rollatini, Orange Chicken and Broccoli, Pan Seared Chicken Thighs with Lemon Herb Pan Sauce, Sweet and Spicy Sticky Korean Chicken Wings, Honey Balsamic Chicken Legs with Glazed Carrots

Price: \$90 • Chef: Risa Magid

**13 THURSDAY** | 10:00am-1:00pm

**Pretzel and Bagel Workshop: 613**

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

Price: \$90 • Chef: Risa Magid

6:00pm-9:00pm

**Summer Surf and Turf: 614**

Buffalo Shrimp and Bleu Cheese Dressing, Grilled Parmesan Romaine with Lemon Vinaigrette, Herbed Flatbreads, Chimichurri Hanger Steak, Mixed Berry Crisp à la mode

Price: \$90 • Chef: Suzanne Lowery

**14 FRIDAY** | 6:00pm-9:00pm

**Dinner for Dad: 615**

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

Price: \$90 • Chef: Risa Magid

**15 SATURDAY** | 10:00am-12:00pm

**Little Cooks and Storybooks: 616**

*I Don't Want to Be a Frog* by Dev Petty. Lily Pad Thai, Cucumber Salad, Chicken Tenders with Pineapple Salsa, Frog Face Cupcakes. Price is per pair.

Price: \$90 • Chef: Eileen Maher

**FAMILY CLASS. AGES 3-7 WITH AN ADULT.**

1:00pm-3:00pm

**Little Cooks and Storybooks: 617**

*I Don't Want to Be a Frog* by Dev Petty. Lily Pad Thai, Cucumber Salad, Chicken Tenders with Pineapple Salsa, Frog Face Cupcakes. Price is per pair.

Price: \$90 • Chef: Eileen Maher

**FAMILY CLASS. AGES 3-7 WITH AN ADULT.**

6:00pm-9:00pm

**Tapas and Paella: 618**

Bacon Wrapped Dates, Pan Con Tomato, Garlicky Shrimp, Ham and Cheese Croquetas, Papas Bravas with Paprika Aioli, Chicken and Chorizo Paella, Churros and Chocolate

Price: \$90 • Chef: Risa Magid

**16 SUNDAY** | 11:00am-2:00pm

**Bacon Brunch Celebrating Dad: 619**

Cornflake Chicken Tenders and Bacon Cheddar Waffles, Crispy Bacon Potato Hash with Fried Eggs, Maple and Bacon Cake Doughnuts. Price is per person.

Price: \$90 • Chef: Risa Magid

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

**Intro to Cake Decorating: 620**

Learn to frost a cake and use a pastry bag and tips to decorate with colorful borders, flowers, leaves and stems. Price is per person.

Price: \$90 • Chef: Suzanne Lowery

**FAMILY CLASS. AGES 13 AND UP WITH AN ADULT.**

**19 WEDNESDAY** | 6:00pm-9:00pm

**Summer Buffet: 621**

Antipasto Skewers, Gorgonzola and Walnut Toasts, Grilled Lemon and Herb Chicken Paillard with Roasted Red Pepper Sauce, Orecchiette Pasta Provencal, Grilled Asparagus with Lemon and Shallots, Herbed Butter with Bread, Orange Hazelnut Biscotti, Mascarpone Stuffed Strawberries

Price: \$90 • Chef: Kathleen Sanderson

**20 THURSDAY** | 6:30pm-9:30pm

**Skewers and Salads: 622**

Steak Fajitas with Onions, Peppers and Cherry Tomatoes, Creamy Avocado Dipping Sauce, Seafood Boil Skewers with Shrimp, Corn, Potatoes with Lemon Butter Marinade, Hawaiian Chicken Kebobs with Pineapple, Onion and Homemade BBQ Sauce, Watermelon and Feta Kebobs with Cucumber, Mint and Balsamic Drizzle, Green Goddess Potato Salad, Antipasto Pasta Salad, Cobb Salad with Homemade Ranch Dressing

Price: \$90 • Chef: Annmarie Loffredo



FEATURED CLASS

**Skewers and Salads: 622**

JUNE 20<sup>TH</sup>

THURSDAY | 6:30PM-9:30PM

JOIN OUR TEAM!

**CALLING ALL FOODIES!**

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

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PHONE 973-258-4009**

**22 SATURDAY** | 10:00am-12:00pm

**Junior Chef: 623**

Antipasti Skewers, Stuffed Burgers, Homemade Pickles, Grilled Ranch Potatoes, BBQ Cupcakes

Price: \$65 • Chef: Diane Marino

**KIDS CLASS. AGES 8-12.**

1:00pm-3:00pm

**Teen Chef: 624**

Won Ton Soup, Pork and Chive Dumplings with Dipping Sauce, Shrimp Dumplings with Savory Sauce, Chocolate Dumplings with Strawberry Sauce

Price: \$65 • Chef: Diane Marino

**TEEN CLASS. AGES 13-17.**

**23 SUNDAY** | 4:00pm-7:00pm

**From the Garden: 625**

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

Price: \$90 • Chef: Julie Lopez, RD



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SUMMER SESSIONS

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Teen classes 2pm-5pm for ages 13-17

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# MAY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			Bread Workshop: 500 11:00am-2:00pm <b>1</b>	Mexican Fiesta: 501 6:00pm-9:00pm <b>2</b>	Asian Journey: 502 6:00pm-9:00pm <b>3</b>	<b>KIDS CLASS</b> <b>4</b> Junior Baker: 503 10:00am-12:00pm <b>TEEN CLASS</b> Teen Baker: 504 1:00pm-3:00pm Summer Small Plates: 505 6:00pm-9:00pm
<b>FAMILY CLASS</b> <b>5</b> Brunch with the Grands: 506 12:00pm-2:00pm  Cinco de Mayo: 507 4:00pm-7:00pm	<b>6</b>	Mother's Day Gifts from the Kitchen: 508 10:00am-1:00pm <b>7</b>	<b>8</b>	Mother's Day Charcuterie Boards: 509 6:30pm-9:30pm <b>9</b>	Fish on the Grill: 510 6:00pm-9:00pm <b>10</b>	<b>FAMILY CLASS</b> <b>11</b> Little Cooks and Storybooks: 511 or 512 10:00am-12:00pm or 1:00pm-3:00pm Modern Mediterranean: 513 6:00pm-9:00pm
<b>12</b>	Macarons: 514 10:00am-1:00pm <b>13</b>	Spring Baking: 515 10:00am-1:00pm <b>14</b>	<b>15</b>	Spring Appetizers: 516 10:00am-1:00pm <b>16</b>  Do Ahead Make and Take: 517 6:00pm-9:00pm	Burgers, Burgers, Burgers: 518 6:00pm-9:00pm <b>17</b>	Sushi: 519 6:00pm-9:00pm <b>18</b>
Mexican Brunch: 520 11:00am-2:00pm <b>19</b>	Quick Breads: 521 10:00am-1:00pm <b>20</b>	Taco Time: 522 6:00pm-9:00pm <b>21</b>	Pasta Around the World: 523 6:00pm-9:00pm <b>22</b>	Korean Hits: 524 6:00pm-9:00pm <b>23</b>	Stir Fry Night: 525 6:00pm-9:00pm <b>24</b>	<b>KIDS CLASS</b> <b>25</b> Junior Chef: 526 10:00am-12:00pm <b>TEEN CLASS</b> Teen Chef: 527 1:00pm-3:00pm
<b>26</b>	<b>27</b>	<b>28</b>	Springtime In Paris: 528 6:00pm-9:00pm <b>29</b>	Dining on the Deck: 529 6:00pm-9:00pm <b>30</b>	<b>31</b>	

# JUNE

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						<b>FAMILY CLASS</b> <b>1</b> On the Patio with the Grands: 601 1:00pm-3:00pm Thai Time: 602 6:00pm-9:00pm
Bundts and Buntinis: 603 11:00am-2:00pm <b>2</b>	Blue Ribbon Summer Fruit Pies: 604 6:00pm-9:00pm <b>3</b>	<b>4</b>	<b>5</b>	Whipped Up Egg White Desserts: 605 10:00am-1:00pm <b>6</b>  Great Royal Baking: 606 6:30pm-9:30pm	Great Grilling and Sides: 607 6:00pm-9:00pm <b>7</b>	<b>KIDS CLASS</b> <b>8</b> Junior Baker: 608 10:00am-12:00pm <b>TEEN CLASS</b> Teen Baker: 609 1:00pm-3:00pm
<b>9</b>	Chocolate Truffles: 610 10:00am-1:00pm <b>10</b>	Delicious and Gluten Free Baking: 611 10:00am-1:00pm <b>11</b>	Weeknight Chicken: 612 10:00am-1:00pm <b>12</b>	Pretzel and Bagel Workshop: 613 10:00am-1:00pm <b>13</b>  Summer Surf and Turf: 614 6:00pm-9:00pm	Dinner for Dad: 615 6:00pm-9:00pm <b>14</b>	<b>FAMILY CLASS</b> <b>15</b> Little Cooks and Storybooks: 616 or 617 10:00am-12:00pm or 1:00pm-3:00pm Tapas & Paella: 618 6:00pm-9:00pm
Bacon Brunch Celebrating Dad: 619 11:00am-2:00pm <b>16</b>	<b>17</b>	<b>FAMILY CLASS</b> <b>18</b> Intro to Cake Decorating: 620 6:00pm-9:00pm	Summer Buffet: 621 6:00pm-9:00pm <b>19</b>	Skewers and Salads: 622 6:30pm-9:30pm <b>20</b>	<b>21</b>	<b>KIDS CLASS</b> <b>22</b> Junior Chef: 623 10:00am-12:00pm <b>TEEN CLASS</b> Teen Chef: 624 1:00pm-3:00pm
From the Garden: 625 4:00pm-7:00pm <b>23</b>	<b>24</b>	<b>25</b>	<b>26</b>	<b>27</b>	<b>28</b>	<b>29</b>
<b>30</b>						


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*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.\*




**7 TUESDAY**  
10:00am-1:00pm  
**Mother's Day Gifts from the Kitchen: 508**  
Chef: Risa Magid



**10 FRIDAY**  
6:00pm-9:00pm  
**Fish on the Grill: 510**  
Chef: Suzanne Lowery



**3 MONDAY**  
6:00pm-9:00pm  
**Blue Ribbon Summer Fruit Pies: 604**  
Chef: Suzanne Lowery



**16 SUNDAY**  
11:00am-2:00pm  
**Bacon Brunch Celebrating Dad: 619**  
Chef: Risa Magid



**KINGS COOKING STUDIO**  
SUMMER SESSIONS

**REGISTER NOW FOR SUMMER CLASSES**

Kids classes 10 am-1pm for ages 8-12  
Teen classes 2 pm-5 pm for 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.
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.