

SEPTEMBER & OCTOBER 2024

KINGS

COOKING STUDIO



SEPTEMBER

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

Roasted Fall Fruit and Vegetable Boards: 901
Roasted Beet Hummus, Roasted Pear and Gorgonzola Canapés, Braised Short Rib Bites served on Homemade Bread, Baked Brie with Homemade Cranberry Sauce, Seasonal Fruit
Price: \$90 • Chef: Annmarie Loffredo

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

Thai Nights: 902
Autumn Rolls with Coconut Curry Dipping Sauce, Turmeric and Lime Chicken Satay with Hoisin Cashew Sauce, Lemongrass Pork Rice Bowls, Shrimp and Veggie Satay, Coconut and Mango Sticky Rice
Price: \$90 • Chef: Risa Magid

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

Celebrating Grandparent's Day: 903
BLT Salad Cups, I Love You Chicken, Melting Potatoes, Puff Pastry Boxes filled with Raspberry Whipped Cream. Price is per pair.
Price: \$100 • Chef: Diane Marino
FAMILY CLASS. AGES 7 AND UP WITH AN ADULT.

2:00pm-5:00pm

Having a Ball: 904
Sweet and Sticky Asian Turkey Meatballs with Sesame Seeds and Scallions, Greek Lamb Meatballs with Tzatziki Sauce, Swedish Meatballs with Egg Noodles, Bahn Mi Pork Meatball Sandwiches with Pickled Vegetables, Classic Meatballs in Red Sauce
Price: \$90 • Chef: Risa Magid

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

Pastabilities: 905
Homemade Linguine and Ricotta Gnocchi, Spinach Meatballs, Pesto, Marinara Sauce, Chocolate Chip Cannolis
Price: \$90 • Chef: Suzanne Lowery

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

Dinner Party: 906
Fig and Goat Cheese Tartlets, Caramelized Onion and Fontina Croustades, Roasted Herbed Filet of Beef with Chianti Butter Sauce, Garlic Mashed Potatoes, Roasted Autumn Root Vegetables, Salad Vinaigrette with Goat Cheese Croutons, Mini Apple Tart Tatin, Pear and Cranberry Crumble
Price: \$90 • Chef: Kathleen Sanderson

14 SATURDAY | 10:00am-12:30pm

Cupcake Wars Back-To-School Edition: 907
Teams create flavorful confections with a back to school decoration focus. Personal Pizzas will also be prepared.
Price: \$75 • Chef: Diane Marino
KIDS CLASS. AGES 8-14.

6:00pm-9:00pm

Mexican Pork Feast: 908
Chimichanga of Ground Pork and Roasted Poblano Peppers, Pork Chile Verde, Pork Carnitas, Classic Tomatillo Salsa, Black Beans, Fried Rice with Piñon and Scallions, Seared Asparagus with Lime and Butter, Kahlua and Roasted Peanut Crumb Cake
Price: \$90 • Chef: James Standridge

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

Dorm Room Dines Fall Harvest Festival: 909
Butternut Squash Soup, Maple-Glazed Roasted Vegetables, Apple Cider Donuts, Pumpkin Spice Latte, Cranberry-Orange Scones
Price: \$65 • Chef: Rhandi Moran
TEEN CLASS. AGES 13-17.

2:00pm-5:00pm

Fall Soups, Salads and Sweets: 910
Curried Butternut Soup, Quick Split Pea and Ham Soup, Cheddar Biscuits, Herbed Flatbreads, Oatmeal Stuffed Caramel Baked Apples
Price: \$90 • Chef: Suzanne Lowery

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

Hearty Chicken Dinners: 911
Thai Green Curry Coconut Chicken with Vegetables, Cilantro and Jasmine Rice, 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

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

Mediterranean Marvels: 912
Orzo Salad, Baba Ghanoush, Sundried Tomato Chicken Thighs with Creamy Feta Dip, Shakshuka with Poached Eggs, Lemon Roasted Potatoes, Pistachio, Orange and Olive Oil Cake
Price: \$90 • Chef: Risa Magid

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

Dim Sum: 913
Steamed BBQ Beef Bao Buns, Pan Fried Pork Dumplings, Scallion Pancakes, Shrimp Spring Rolls, Egg Tarts
Price: \$90 • Chef: Risa Magid

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

Little Cooks and Storybooks: 914
Giraffe Problems by Jory John. Bowtie Pasta, Turkey Sliders, Banana Pudding, Fruit Turtles. 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: 915
Giraffe Problems by Jory John. Bowtie Pasta, Turkey Sliders, Banana Pudding, Fruit Turtles. Price is per pair.
Price: \$90 • Chef: Eileen Maher
FAMILY CLASS. AGES 3-7 WITH AN ADULT.

6:00pm-9:00pm

Feast from the Sea: 916
Crab Cakes with Marinated Cucumber, Tomato and Onion Salad, Seared Sea Scallops with Green Bean Almondine, Mediterranean Cod en Papillote, Poached Halibut in Tomato Basil Sauce over Pasta, Sheet Pan Hoisin Salmon with Brussels Sprouts
Price: \$90 • Chef: Julie Lopez, RD

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

Dorm Room Dines Comfort Food Classics: 917
Mac and Cheese with a Crunchy Topping, Fried Raviolis with Marinara, Loaded Baked Potatoes, Garlic Knots, Hot Chocolate Bombs
Price: \$65 • Chef: Rhandi Moran
TEEN CLASS. AGES 13-17.

2:00pm-5:00pm

Souper Soups and Greatest Grilled Cheese: 918
Zucchini Soup with Jalapeño and Swiss Grilled Cheese, Potato Leek Soup with Bacon and Havarti Grilled Cheese, Butternut Squash Soup with Caramelized Onion, Sage and Gruyere Grilled Cheese, Fire Roasted Tomato Soup with Pesto and Cheddar Grilled Cheese
Price: \$90 • Chef: Risa Magid

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

Meals in Minutes: 919
Pasta Cacio e Pepe, Sheet Pan Hot Honey Mustard Salmon with Broccoli, Instant Pot Bolognese, Pan Seared Chicken with a Lemon Butter Sauce over Rice, Quick Caramel Apple Tarts
Price: \$90 • Chef: Kathleen Sanderson

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

Savor Summer in September: 920
Bacon, Tomato Jam and Whipped Mascarpone Crostini, Market Fish with Herb Crust, Pickled Corn Succotash, Fermented Chili Sauce, Blistered Stone Fruit with Bourbon Caramel and Streusel
Price: \$90 • Chef: Matt Collins

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

Classic Sauces: 921
Learn to create recipes using classic base sauces. Béchamel: Pasta with Pesto Cream, Veloute: Sautéed Chicken and Mushrooms, Espagnole: Roasted Steak and Potatoes, Hollandaise: Grilled Asparagus, Tomato: Tomato and Tarragon Soup
Price: \$90 • Chef: Suzanne Lowery

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

Trip Through the Louisiana Bayous: 922
Shrimp and Grits with Andouille Sausage, Chicken and Shrimp Étouffée, Blackened Spiced Grilled Broccoli, Dirty Rice, Bronzed Chicken Breast Caesar Salad, Spiced Rum Angel Food Cake with Raspberry Rum Cream
Price: \$90 • Chef: James Standridge

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

Dorm Room Dines Game Day Edition: 923
Buffalo Chicken Dip, Loaded Irish Nachos, Sliders, Mozzarella Sticks, Chocolate Chip Cookie Skillet
Price: \$65 • Chef: Rhandi Moran
TEEN CLASS. AGES 13-17.



FEATURED CLASS

Meals in Minutes: 919
SEPTEMBER 23RD
MONDAY | 6:00PM-9:00PM

All classes are participation unless otherwise noted.



FEATURED SERIES

Dorm Room Dines
Ages 13-17

Using cooking tools that are found in today's dorm rooms, we will showcase a variety of recipes that are budget friendly and healthy!

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

Available for purchase in our Store.

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

SET THE TABLE!

Join the Studio in welcoming three new culinary stars!

Matt Collins
Rhandi Moran
James Standridge

REGISTRATION IS EASY!

COOKINGSTUDIO.KINGSFOODMARKETS.COM
IN PERSON WHEN YOU'RE IN-STORE | PHONE 973-258-4009

OCTOBER

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

Sweet and Savory Apple Recipes: 1001

Pan Roasted Chicken Thighs with Apple, Fennel and Onions served over Orzo, Pork Chops with Spicy Apple Chutney, Roasted Baby Potatoes and Green Beans, Apple Crisp with Homemade Whipped Cream, Apple Cinnamon Muffins
Price: \$90 • Chef: Annmarie Loffredo

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

On the Road to Morocco: 1002

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

5 SATURDAY | 12:00pm-2:00pm

Family Bake Sale: 1003

Cream filled Cupcake Snack Cakes, Giant Candy filled Cookies, Jammy Pie Twists, Glazed Lemon Cookies. Price is per pair.
Price: \$100 • Chef: Diane Marino
FAMILY CLASS. AGES 8-12 WITH AN ADULT.

6:00pm-9:00pm

Octoberfest: 1004

Roasted Potato Leek Soup, Chicken Schnitzel with Dill Sauce, Spaetzle Noodles, Bacon Roasted Brussels Sprouts, Apple Strudel
Price: \$90 • Chef: Suzanne Lowery

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

Dorm Room Dines Video Trends: 1005

Poke Bowls, Potato Chip Omelets, Air Fryer Chicken Parmigiana, Butter Boards, Tiramisu Cups
Price: \$65 • Chef: Rhandi Moran
TEEN CLASS. AGES 13-17.

2:00pm-5:00pm

Elegant Brunch: 1006

Perfectly Poached Eggs, Hollandaise Sauce, Maple Bacon, Strawberry Stuffed French Toast, Tater Tot Waffles with Smoked Salmon, Cinnamon Pecan Breakfast Bundt Cake
Price: \$90 • Chef: Julie Lopez, RD

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

How to Squash Pumpkins: 1007

Fall Gourds, Burrata, Prosciutto Smoked Miso Vinaigrette, Butternut Squash Gnocchi, Brown Butter, Sage and Leafy Greens, Grilled Swordfish, Pumpkin Piccata
Price: \$90 • Chef: Matt Collins

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

Savory Pumpkin: 1008

Pumpkin Cheese Dip with Bacon, Pumpkin Soup with Porcini Crostini, Kale and Italian Sausage Lasagna with Pumpkin Béchamel, Pumpkin Chili, Pumpkin Dinner Rolls
Price: \$90 • Chef: Julie Lopez, RD

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

Chinese Take Out: 1009

Egg Drop Soup, Sesame Noodles, Orange Beef and Broccoli, Kung Pao Chicken, Veggie Fried Rice, Coconut Sticky Rice
Price: \$90 • Chef: Risa Magid

12 SATURDAY | 10:00am-12:30pm

Cupcake Wars Fall Edition: 1010

Teams create flavorful confections in timed challenges with a fall forward focus. Personal pizzas will also be prepared.
Price: \$75 • Chef: Diane Marino
KIDS CLASS. AGES 8-14.

6:00pm-9:00pm

Fancy Fall Feast: 1011

Mushroom Flatbread with White Miso, Cauliflower Soup with Herbed Goat Cheese, Pan Roasted Chicken with Grapes, Garlic and Rosemary, Roasted Butternut Squash with Chorizo Spiced Kale, Brussels Sprouts and Sweet Potato Hand Pies, Apple and Pear Galette with Walnut Streusel
Price: \$90 • Chef: Julie Lopez, RD

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

Dorm Room Dines Weeknight Dinners: 1012

One-Pan Garlic Parmesan Chicken, Beef Stir-Fry, Sheet Pan Fajitas, Veggie Quesadillas, Instant Pot Risotto
Price: \$65 • Chef: Rhandi Moran
TEEN CLASS. AGES 13-17.

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

Sushi Party: 1013

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

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

Date Night in Paris: 1014

Creamy Scallop and Mushroom Coquille St. Jacques, Lyonnaise Salad with Bacon and Blue Cheese, Steak Au Poivre, Potato Croquettes, Chocolate and Strawberry Cream Crepes
Price: \$90 • Chef: Suzanne Lowery

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

Little Cooks and Storybooks: 1015

Spaghetti with the Yeti by Adam Guillain. Spaghetti Tacos with Beastly Bites (Meatballs), Himalayan Hot Pockets, Lobster Tail Pastries. 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: 1016

Spaghetti with the Yeti by Adam Guillain. Spaghetti Tacos with Beastly Bites (Meatballs), Himalayan Hot Pockets, Lobster Tail Pastries. Price is per pair.
Price: \$90 • Chef: Eileen Maher
FAMILY CLASS. AGES 3-7 WITH AN ADULT.



FEATURED CLASS

Dorm Room Dines Video Trends: 1005

SUNDAY, OCTOBER 6TH | 10:00AM-12:00PM
TEEN CLASS. AGES 13-17.

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

A Taste of Portugal: 1017

Garlic and Chili Prawns, Marinated and Grilled Pinchos, Empanadas, Patatas a la Pore, Avocado Soup, Herbed Artichokes and Peppers, Stuffed Mushrooms
Price: \$90 • Chef: James Standridge

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

Dorm Room Dines Cozy Brunch: 1018

Pumpkin Pancakes, Avocado Toast, Candied Bacon, Chia Pudding, Cinnamon Apple Compote
Price: \$65 • Chef: Rhandi Moran
TEEN CLASS. AGES 13-17.

2:00pm-5:00pm

Tailgate Time: 1019

Reuben Slab Pie, Farm Fresh Salsa and Chips, Seven Layer BLT Salad, Beer Brats with Cheddar and Caramelized Onions, Cranberry Crumb Bars
Price: \$90 • Chef: Suzanne Lowery

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

Awesome Apples: 1020

Autumn Apple Ceviche, Pork Belly and Apple Sauce, Apple Stuffed Meatloaf, Vanilla and Mulling Spiced Semifreddo
Price: \$90 • Chef: Matt Collins

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

One Pan Meals: 1021

Baby Lamb Chops with Warm Spinach Salad, Roasted Beets and Goat Cheese, Chicken Caprese with Roasted Tomatoes, Mozzarella and Pesto served with Italian Seasoned Rice, Shrimp Stir-Fry with Mushrooms, Onions, Peppers with Cauliflower Rice, Pea and Prosciutto Risotto with Arugula Pesto
Price: \$90 • Chef: Annmarie Loffredo

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

Korean Grill: 1022

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

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

Big Orange Cat Premiere: 1023

Lazy Cat's Lasagna, Pizza Rollups, Inside Out Burger Sliders, Double Chocolate Donuts
Price: \$65 • Chef: Diane Marino
KIDS CLASS. AGES 8-12.



SET THE TABLE!

Join the Studio in welcoming three new culinary stars!

Matt Collins
Rhandi Moran
James Standridge

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

Global Grill Greats: 1024

Dr. P's Can Roasted Free Range Chicken, Dr. P's BBQ Sauce, Grilled Szechuan Dry-Rubbed Flank Steak, Margarita Marinated Sea Scallop Skewers, Iceberg Mexican Salad, Wasabi-Sesame Potato Salad with Baby Potatoes, Scallions and Candied Ginger, White Chocolate Inside Out Cake with White Chocolate Liquor Reduction
Price: \$90 • Chef: James Standridge

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

Halloween with the Grands: 1025

Witches' Boot Calzones, Zombie Chicken Fingers, Homemade Tombstone Crackers, Spellbound Brew, Cream Filled Sponge Cookies with a Chocolate Coating. Price is per pair.
Price: \$100 • Chef: Diane Marino
FAMILY CLASS. AGES 7 AND UP WITH AN ADULT.

2:00pm-5:00pm

Cinnamon Spice Baking: 1026

Classic Apple Pie, Cinnamon Streusel Coffee Cakes, Morning Glory Muffins, Chewy Ginger Cookies, Cranberry-Pear Turnovers
Price: \$90 • Chef: Suzanne Lowery

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

Simply Thanksgiving: 1027

Roasted Turkey with Make-Ahead Gravy, Pecan and Cranberry Cornbread Stuffing, Mashed Idaho Potatoes, Roasted Sweet Potatoes with Goat Cheese and Brown Sugar, Shaved Brussels Sprouts with Country Bacon, Pumpkin Cake with Vanilla Bean Sauce
Price: \$90 • Chef: Kathleen Sanderson

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

Grand Harvest Table: 1028

Roasted Carrot and Parsnip Soup with Pistachio and Lemon Oil Drizzle, Pork Tenderloin Stuffed with Figs and Gorgonzola and a Balsamic Au Jus, Roasted Salmon with Winter Spices and Horseradish Sauce, Oven Roasted Cauliflower, Creamy Buttermilk Mashed Potatoes, Spice Cake with Lemon Whipped Cream
Price: \$90 • Chef: Kathleen Sanderson



FEATURED CLASS

Global Grill Greats: 1024

OCTOBER 26TH
SATURDAY | 6:00PM-9:00PM

REGISTRATION IS EASY!

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

All classes are participation unless otherwise noted.

SEPTEMBER

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------|---------|-------------------------------------------------------|-------------------------------------------------------------------|------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------|
| 1 | 2 | 3 | 4 | 5 Roasted Fall Fruit and Vegetable Board: 901 6:30pm-9:30pm | 6 | 7 Thai Nights: 902 6:00pm-9:00pm |
| 8 FAMILY CLASS Celebrating Grandparent's Day: 903 10:00am-12:00pm Having a Ball: 904 2:00pm-5:00pm | 9 | 10 | 11 | 12 Pastabilities: 905 6:00pm-9:00pm | 13 Dinner Party: 906 6:00pm-9:00pm | 14 KIDS CLASS Cupcake Wars Back-To-School Edition: 907 10:00am-12:30pm Mexican Pork Feast: 908 6:00pm-9:00pm |
| 15 TEEN CLASS Dorm Room Dines Fall Harvest Festival: 909 10:00am-12:00pm Fall Soups, Salads and Sweets: 910 2:00pm-5:00pm | 16 | 17 | 18 Hearty Chicken Dinners: 911 6:00pm-9:00pm | 19 Mediterranean Marvels: 912 6:00pm-9:00pm | 20 Dim Sum: 913 6:00pm-9:00pm | 21 FAMILY CLASS Little Cooks and Storybooks: 914 & 915 10:00am-12:00pm or 1:00pm-3:00pm Feast from the Sea: 916 6:00pm-9:00pm |
| 22 TEEN CLASS Dorm Room Dines Comfort Food Classics: 917 10:00am-12:00pm Souper Soups and Greatest Grilled Cheese: 918 2:00pm-5:00pm | 23 Meals in Minutes: 919 6:00pm-9:00pm | 24 | 25 Savor Summer in September: 920 6:00pm-9:00pm | 26 Classic Sauces: 921 6:00pm-9:00pm | 27 | 28 Trip Through the Louisiana Bayous: 922 6:00pm-9:00pm |
| 29 TEEN CLASS Dorm Room Dines Game Day Edition: 923 10:00am-12:00pm | 30 | | | | | |

OCTOBER

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|---------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------|---------|----------------------------------------------------|------------------------------------------------------------|----------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|
| | | 1 | 2 | 3 Sweet and Savory Apple Recipes: 1001 6:30pm-9:30pm | 4 On the Road to Morocco: 1002 6:00pm-9:00pm | 5 FAMILY CLASS Family Bake Sale: 1003 12:00pm-2:00pm Octoberfest: 1004 6:00pm-9:00pm |
| 6 TEEN CLASS Dorm Room Dines Video Trends: 1005 10:00am-12:00pm Elegant Brunch: 1006 2:00pm-5:00pm | 7 | 8 | 9 How to Squash Pumpkins: 1007 6:00pm-9:00pm | 10 Savory Pumpkin: 1008 6:00pm-9:00pm | 11 Chinese Take Out: 1009 6:00pm-9:00pm | 12 KIDS CLASS Cupcake Wars Fall Edition: 1010 10:00am-12:30pm Fancy Fall Feast: 1011 6:00pm-9:00pm |
| 13 TEEN CLASS Dorm Room Dines Weeknight Dinners: 1012 10:00am-12:00pm | 14 | 15 | 16 | 17 Sushi Party: 1013 6:00pm-9:00pm | 18 Date Night in Paris: 1014 6:00pm-9:00pm | 19 FAMILY CLASS Little Cooks and Storybooks: 1015 & 1016 10:00am-12:00pm or 1:00pm-3:00pm A Taste of Portugal: 1017 6:00pm-9:00pm |
| 20 TEEN CLASS Dorm Room Dines Cozy Brunch: 1018 10:00am-12:00pm Tailgate Time: 1019 2:00pm-5:00pm | 21 | 22 | 23 Awesome Apples: 1020 6:00pm-9:00pm | 24 One Pan Meals: 1021 6:30pm-9:30pm | 25 Korean Grill: 1022 6:00pm-9:00pm | 26 KIDS CLASS Big Orange Cat Premiere: 1023 10:00am-12:00pm Global Grill Greats: 1024 6:00pm-9:00pm |
| 27 FAMILY CLASS Halloween with the Grands: 1025 10:00am-12:00pm Cinnamon Spice Baking: 1026 2:00pm-5:00pm | 28 Simply Thanksgiving: 1027 6:00pm-9:00pm | 29 | 30 Grand Harvest Table: 1028 6:00pm-9:00pm | 31 | | |


ENJOY BYOB WINE & BEER
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Available for purchase in our Store.


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




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10:00am-12:00pm
Celebrating Grandparent's Day: 903
Chef: Diane Marino
FAMILY CLASS. AGES 7 AND UP WITH AN ADULT.



28 SATURDAY
6:00pm-9:00pm
Trip Through the Louisiana Bayous: 922
Chef: James Standridge



5 SATURDAY
6:00pm-9:00pm
Octoberfest: 1004
Chef: Suzanne Lowery



12 SATURDAY
6:00pm-9:00pm
Fancy Fall Feast: 1011
Chef: Julie Lopez, RD



SET THE TABLE!

Join the Studio in welcoming three new culinary stars!
Matt Collins, Rhandi Moran and James Standridge





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.
7. Contact the Cooking Studio if accommodations are required.

778 MORRIS TURNPIKE | SHORT HILLS, NJ 07078 | 973.258.4009
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