

NOVEMBER & DECEMBER 2024

KINGS

COOKING STUDIO



NOVEMBER

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

Cozy Baking: 1101

Baked Apple Cider Doughnuts with Maple Bourbon Caramel, Pumpkin Butter Crumb Cake, Gingerbread Pear Sticky Toffee Pudding, Sweet Potato Blondies

Price: \$90 • Chef: Risa Magid

3:00pm-6:00pm

Family Pasta Party: 1102

Ricotta Gnocchi, Hand Rolled Linguine, Fresh Basil Pesto, Roasted Tomato Sauce, Garlic Bread, Chocolate Chip Cannoli

Price is per person

Price: \$90 • Chef: Suzanne Lowery

FAMILY CLASS. AGES 12 AND UP WITH AN ADULT.

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

Satisfying Sides: 1103

Greek Orzo Salad, Shaved Brussels Sprout Salad with Pears and Pomegranates, Kale Salad with Quinoa and Cranberries, Parmesan Asparagus Fries, Braised Kale

Price: \$90 • Chef: Julie Lopez, RD

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

Pies and Tarts: 1104

Flaky and Sweet Pastry Doughs, Cookie Crumb Crust, Classic Apple, No-Bake Pumpkin Cream Pie, Pear Frangipane Tart

Price: \$90 • Chef: Suzanne Lowery

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

Breakfast Bonanza: 1105

Egg Bites, Bacon Filled Pancakes, Smoothie Bowls, Breakfast Burritos

Price: \$65 • Chef: Rhandi Moran

KIDS CLASS. AGES 8-12.

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

Little Cooks and Storybooks: 1106

Turkey Trouble by Wendi Silvano. Personal Pizza, Turkey Cupcakes, Turkey Shaped Spinach, Pesto and Cheese Tarts. 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: 1107

Turkey Trouble by Wendi Silvano. Personal Pizza, Turkey Cupcakes, Turkey Shaped Spinach, Pesto and Cheese Tarts. Price is per pair.

Price: \$90 • Chef: Eileen Maher

FAMILY CLASS. AGES 3-7 WITH AN ADULT.

6:00pm-9:00pm

Steakhouse Favorites: 1108

Classic Wedge Salad, Filet of Beef with Pan Sauce, Parmesan Crusted Roasted Potatoes, Roasted Herb Crusted Tomatoes, Creamed Spinach Soufflé, Coconut Key Lime Pie

Price: \$90 • Chef: Kathleen Sanderson

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

Thanksgiving Grazing Boards: 1109

Butternut Squash Hummus, Homemade Baguettes, Baked Brie with Homemade Cranberry Jam, Twice Baked Potato Bites, Seasonal Meats, Cheese, Fruit, Vegetables

Price: \$90 • Chef: Annmarie Loffredo

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

Global Soups: 1110

Chicken Gumbo, Thai Chicken and Rice, Kale and White Bean Soup, Chicken Tortilla Soup, Salad Vinaigrette, Cornbread, Mexican Wedding Cookies

Price: \$90 • Chef: Kathleen Sanderson

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Experience!!

Available for purchase
in our Store.

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



FEATURED CLASS

Satisfying Sides: 1103

NOVEMBER 5TH

TUESDAY | 6:00PM-9:00PM

REGISTRATION
IS EASY!

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

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

Holiday Happy Hour: 1111

Antipasto Skewers, Crab Stuffed Mushrooms, Roast Beef Crostini with Horseradish Cream, Asian Sticky Wings, Sesame Chicken Satay with Peanut Dipping Sauce

Price: \$90 • Chef: Suzanne Lowery

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

Cupcake Wars Autumn Edition: 1112

Teams create flavorful confections in timed challenges, decorate their creations using autumnal themed flavors. Personal pizzas are created too!

Price: \$75 • Chef: Diane Marino

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

6:00pm-9:00pm

Friendsgiving: 1113

Herb Ricotta Dinner Rolls, Seared Chicken Breast with Lemon Herb Pan Sauce, Crispy Hasselback Sweet Potatoes, Broccoli and Cauliflower Gratin, Bourbon Pecan Bread Pudding

Price: \$90 • Chef: Risa Magid

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

Dorm Room Dines Having a Bowl: 1114

Spicy Salmon Sushi Bowls, California Roll Sushi Bowls, Steak Frites Bowls, Warm Tahini Harvest Bowls

Price: \$65 • Chef: Rhandi Moran

[TEEN CLASS. AGES 12-17.](#)

5:00pm-8:00pm

Filets, Filets and More Filets: 1115

Individual Filet of Beef en Croûte with Wild Mushrooms and Gorgonzola, Herb Stuffed Filet of Pork with Shallot and Balsamic Fig Sauce, Smashed Potatoes, Salad Vinaigrette, Individual Fruit Tart Tatins with Ice Cream

Price: \$90 • Chef: Kathleen Sanderson

19 TUESDAY | 11:00am-2:00pm

Thanksgiving Made Easy: 1116

Peach Cranberry Chutney, Sweet Potato Crumble, Sausage Stuffed Boneless Turkey Breast with Kettle Gravy, Green Beans with Caramelized Onions, Ginger Almond Apple Crisp à la Mode

Price: \$90 • Chef: Suzanne Lowery

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

Apps! Apps! Apps!: 1117

Buffalo Chicken Meatballs, Hot Crab Dip, Spicy Salmon Sushi Flatbread, Veggie Stromboli with Mushrooms, Spinach and Mozzarella

Price: \$90 • Chef: Julie Lopez, RD

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

Thanksgiving with the Grands: 1118

Mini Turkey Pot Pies with Pumpkin Puff Pastry, Stuffing Muffins, Sweet Potato Hand Pies with Caramel Topping, Chocolate Turkey Pops. Price is per pair.

Price: \$100 • Chef: Diane Marino

[FAMILY CLASS. AGES 7 AND UP WITH AN ADULT.](#)

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

Dorm Room Dines Home for the Holidays: 1119

Dressed Up Rotisserie Chicken, Air Fryer Stuffing Cups, Gourmet Instant Mashed Potatoes, Green Bean "Casser-Bowl," No Bake Pumpkin Cheesecake Bites

Price: \$65 • Chef: Rhandi Moran

[TEEN CLASS. AGES 12-17.](#)



FEATURED CLASS

Holiday Happy Hour: 1111

NOVEMBER 15TH

FRIDAY | 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!

DECEMBER

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

Gingerbread Party: 1201

Join us as we create, bake and decorate delicious Gingerbread people! Hot Chocolate and Marshmallows will round out the party.

Price: \$65 • Chef: Diane Marino
[KIDS CLASS. AGES 8-12.](#)

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

Gearing Up for Cooler Weather: 1202

Roasted Chicken Soup with Mushrooms, Barley and Spinach, Buttermilk Braised Pork Tenderloin with Flaky Buttermilk Biscuits, Braised Chicken with 40 Cloves of Garlic, Creamy Oven Polenta, Salad Vinaigrette, Ginger Cookies with Caramel Pears
Price: \$90 • Chef: Kathleen Sanderson

6:00pm-9:00pm

Elegant Comfort Food: 1203

Tomato Garlic Soup, Macaroni and Four Cheeses, Pesto Meatloaf with Creamed Spinach, Parmesan Biscuits, Salted Caramel Brownies
Price: \$90 • Chef: Suzanne Lowery

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

Dinner Party: 1204

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

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

Italian Classics with the Grands: 1205

Sweet and Savory Crostini Bar, Creamy Tuscan Orzo, Caprese Stuffed Chicken Breasts, Cannoli Cupcakes. Price is per pair.

Price: \$100 • Chef: Diane Marino
[FAMILY CLASS. AGES 7 AND UP WITH AN ADULT.](#)

6:00pm-9:00pm

Cajun Classics: 1206

Cajun Popcorn (Fried Shrimp), Shrimp Etouffee, Chicken Creole, Dirty Rice, Sweet and Quick Beignets
Price: \$90 • Chef: James Standridge

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

Dorm Room Dines Game Day Edition: 1207

Stuffed Jalapeños with Cream Cheese and Bacon, Sausage, Pepper and Onion Skewers, BBQ Chicken Flatbreads, S'mores Bars

Price: \$65 • Chef: Rhandi Moran
[TEEN CLASS. AGES 12-17.](#)

2:00pm-5:00pm

Sweet Treat Boards: 1208

White and Dark Chocolate Dipped Pretzels, Peanut Butter Hershey Kiss Sugar Cookies, Classic Chocolate Chip Cookies, Oreo Mini Cupcakes, Red Velvet Mini Cupcakes with Cream Cheese Frosting

Price: \$90 • Chef: Annmarie Loffredo

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

Holiday Finger Foods: 1209

Lobster and Brioche Gratin, Goat Cheese and Fig on Pumpkin Toast, Pâté and Caper Relish on Parmesan Tuile, Italian Sausage Stuffed Mushroom Caps with Balsamic Syrup Glaze, Classic Greek Spanakopita, Sweet Shrimp Bruschetta, Terrific and Easy Artichoke Dip

Price: \$90 • Chef: James Standridge

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

Roasting Worth the Boasting: 1210

Oven Roasted Standing Pork Rib Roast, Red Bliss Potatoes with Extra Virgin Olive Oil, Oven Roasted Salmon with Tomatoes in Parchment, Roasted Rib-Eye Steak with Garlic, Onions and Mushrooms, Garlic Roasted Root Vegetables with Fresh Fennel and Pancetta, Roasted Macintosh Apples with Apple Brandy Glaze, Vanilla Bean Ice Cream

Price: \$90 • Chef: James Standridge

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

Little Cooks and Storybooks: 1211

As Cool as it Gets by Jory John. Turkey and Cheese Biscuits, Jingle Bell Peppers, Holiday Cupcakes, Graham Cracker Bark. 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: 1212

As Cool as it Gets by Jory John. Turkey and Cheese Biscuits, Jingle Bell Peppers, Holiday Cupcakes, Graham Cracker Bark. Price is per pair.

Price: \$90 • Chef: Eileen Maher

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

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

Bake Sale: 1213

Brownie Brittle, Strawberry Krispie Treats, Chocolate Chip Cookie Sticks, Lemon Curd Blueberry Sandwich Cookies

Price: \$65 • Chef: Diane Marino

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

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

Cookie Swap: 1214

White Chocolate Raspberry Cookies, Apple Butter Crumb Bars, Chocolate Covered Coconut Macaroons, Cranberry Gingerbread Biscotti, Peppermint Snowballs

Price: \$90 • Chef: Suzanne Lowery



FEATURED CLASS

Holiday Finger Foods: 1209

DECEMBER 12TH
THURSDAY | 6:00PM-9:00PM

REGISTRATION IS EASY!

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PHONE 973-258-4009

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17 **TUESDAY** | 11:00pm-2:00pm

Gifts from the Kitchen: 1215

Iced Gingerbread Snowflakes, Sweet and Spicy Candied Pecans, Glittery Chocolate Truffles, Cinnamon Spice Elephant Ears, Irish Cream Sauce

Price: \$90 • Chef: Suzanne Lowery

6:00pm-9:00pm

Fresh Start in the New Year: 1216

High Protein Egg Bagels, Chicken Gnocchi Soup, Ground Turkey Skillet with Zucchini, Corn, Black Beans and Tomato, Teriyaki Shrimp Quinoa Bowls with Mango Cucumber Salsa, Pasta with Creamy Zucchini Sauce, Chocolate Brownie Date Balls

Price: \$90 • Chef: Julie Lopez, RD

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

Cupcake Wars Winter Wonderland Edition: 1217

Teams create flavorful confections in timed challenges, decorate their creations using winter themed flavors. Personal pizzas are created too!

Price: \$90 • Chef: Diane Marino

KIDS CLASS. AGES 8-12.

6:00pm-9:00pm

Flavorful French Faire: 1218

Cream of Potato Soup with Toasted Pine Nuts with Roasted Baguette Croutons, Roasted Yellow Beet Salad with Creamed Garlic, Sweet Roasted Onions and Crumbled Roquefort, Baguette Chips with Creamy Garlic Spread, Classic Steak au Poivre, Crispy Bistro Style Fries and Shoestring Fries, Vanilla Bean and Raspberry Crème Brûlée

Price: \$90 • Chef: James Standridge

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

Dorm Room Dines Brunch Party: 1219

Quiche Lorraine, Tricolor Brunch Salad with Lemon Dressing, Eggs Benedict Sammies, Easy Oven Fries

Price: \$65 • Chef: Rhandi Moran

TEEN CLASS. AGES 12-17.

2:00pm-5:00pm

Family Hanukkah Celebration: 1220

Potato Latkes with Homemade Apple Sauce, Roasted Root Vegetables with a Pomegranate Glaze, Israeli Spiced Chicken, Tabouli Salad, Cinnamon Rugelach. Price is per person.

Price: \$90 • Chef: Risa Magid

FAMILY CLASS. AGES 12 AND UP WITH AN ADULT.



FEATURED CLASS

Family Hanukkah Celebration: 1220

DECEMBER 22ND
SUNDAY | 2:00PM-5:00PM

27 **FRIDAY** | 1:00pm-3:00pm

Trending Toks: 1221

Poke Bowls, Potato Chip Omelets, Air Fryer Chicken Parmesan, Homemade Butter Boards, Tiramisu Cups

Price: \$65 • Chef: Rhandi Moran

TEEN CLASS. AGES 13-17.

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

Dim Sum Jr.: 1222

Mini Egg Rolls, Shrimp and Chive Dumplings with Lantern Dipping Sauce, Lettuce Wraps, Grilled Pineapple

Price: \$65 • Chef: Diane Marino

KIDS CLASS. AGES 8-12.

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

Budding Chefs Food Art: 1223

Rainbow Veggie Sushi, Unicorn Toast, Tie-Dye Smoothies, Confetti Cake Pops. Price is per pair.

Price: \$90 • Chef: Rhandi Moran

FAMILY CLASS. AGES 3-7 WITH AN ADULT.

30 **MONDAY** | 12:00pm-2:00pm

Gourmet Grilled Cheese and Soup: 1224

Classic Tomato Basil Soup, Gruyere and Caramelized Onion Grilled Cheese, Apple and Brie Grilled Cheese, Butternut Squash Soup, Dried Fruit Chocolate Truffles. Price is per pair.

Price: \$100 • Chef: Rhandi Moran

FAMILY CLASS. AGES 12 AND UP WITH AN ADULT.

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FEATURED CLASS

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!

NOVEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	2
Cozy Baking: 1101 10:00am-1:00pm FAMILY CLASS Family Pasta Party: 1102 3:00pm-6:00pm	4	Satisfying Sides: 1103 6:00pm-9:00pm	6	Pies and Tarts: 1104 6:00pm-9:00pm	KIDS CLASS Breakfast Bonanza: 1105 10:00am-12:00pm	FAMILY CLASS Little Cooks and Storybooks: 1106 or 1107 10:00am-12:00pm or 1:00pm-3:00pm Steakhouse Favorites: 1108 6:00pm-9:00pm
Thanksgiving Grazing Boards: 1109 11:00am-2:00pm	Global Soups: 1110 11:00am-2:00pm	12	13	14	Holiday Happy Hour: 1111 6:00pm-9:00pm	KIDS CLASS Cupcake Wars Autumn Edition: 1112 10:00am-12:30pm Friendsgiving: 1113 6:00pm-9:00pm
TEEN CLASS Dorm Room Dines Having a Bowl: 1114 10:00am-12:00pm Filets, Filets and More Filets: 1115 5:00pm-8:00pm	18	Thanksgiving Made Easy: 1116 11:00am-2:00pm	20	21	Apps! Apps! Apps!: 1117 6:00pm-9:00pm	FAMILY CLASS Thanksgiving with the Grands: 1118 10:00am-12:00pm
TEEN CLASS Dorm Room Dines Home for the Holidays: 1119 10:00am-12:00pm	25	26	27	28	29	30


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10 SUNDAY
 11:00am-2:00pm
Thanksgiving Grazing Boards: 1109
 Chef: Anmarie Loffredo



22 FRIDAY
 6:00pm-9:00pm
Apps! Apps! Apps!: 1117
 Chef: Julie Lopez, RD



DECEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
KIDS CLASS 1 Gingerbread Party: 1201 10:00am-12:00pm	2	3	4	5 Gearing Up for Cooler Weather: 1202 11:00am-2:00pm Elegant Comfort Food: 1203 6:00pm-9:00pm	6 Dinner Party: 1204 6:00pm-9:00pm	7 FAMILY CLASS Italian Classics with the Grands: 1205 10:00am-12:00pm Cajun Classics: 1206 6:00pm-9:00pm
TEEN CLASS 8 Dorm Room Dines Game Day Edition: 1207 10:00am-12:00pm Sweet Treat Boards: 1208 2:00pm-5:00pm	9	10	11	12 Holiday Finger Foods: 1209 6:00pm-9:00pm	13 Roasting Worth the Boasting: 1210 6:00pm-9:00pm	14 FAMILY CLASS Little Cooks and Storybooks: 1211 or 1212 10:00am-12:00pm or 1:00pm-3:00pm
KIDS CLASS 15 Bake Sale: 1213 10:00am-12:00pm	16 Cookie Swap: 1214 11:00am-2:00pm	17 Gifts from the Kitchen: 1215 11:00pm-2:00pm Fresh Start in the New Year: 1216 6:00pm-9:00pm	18	19	20	KIDS CLASS 21 Cupcake Wars Winter Wonderland Edition: 1217 10:00am-12:30pm Flavorful French Faire: 1218 6:00pm-9:00pm
TEEN CLASS 22 Dorm Room Dines Brunch Party: 1219 10:00am-12:00pm FAMILY CLASS Family Hanukkah Celebration: 1220 2:00pm-5:00pm	23	24	25	26	TEEN CLASS 27 Trending Toks: 1221 1:00pm-3:00pm	KIDS CLASS 28 Dim Sum Jr.: 1222 10:00am-12:00pm
FAMILY CLASS 29 Budding Chefs Food Art: 1223 10:00am-12:00pm	FAMILY CLASS 30 Gourmet Grilled Cheese and Soup: 1224 12:00pm-2:00pm	31				

7 SATURDAY

6:00pm-9:00pm

Cajun Classics: 1206

Chef: James Standridge



17 TUESDAY

11:00pm-2:00pm

Gifts from the Kitchen: 1215

Chef: Suzanne Lowery



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!



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.

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