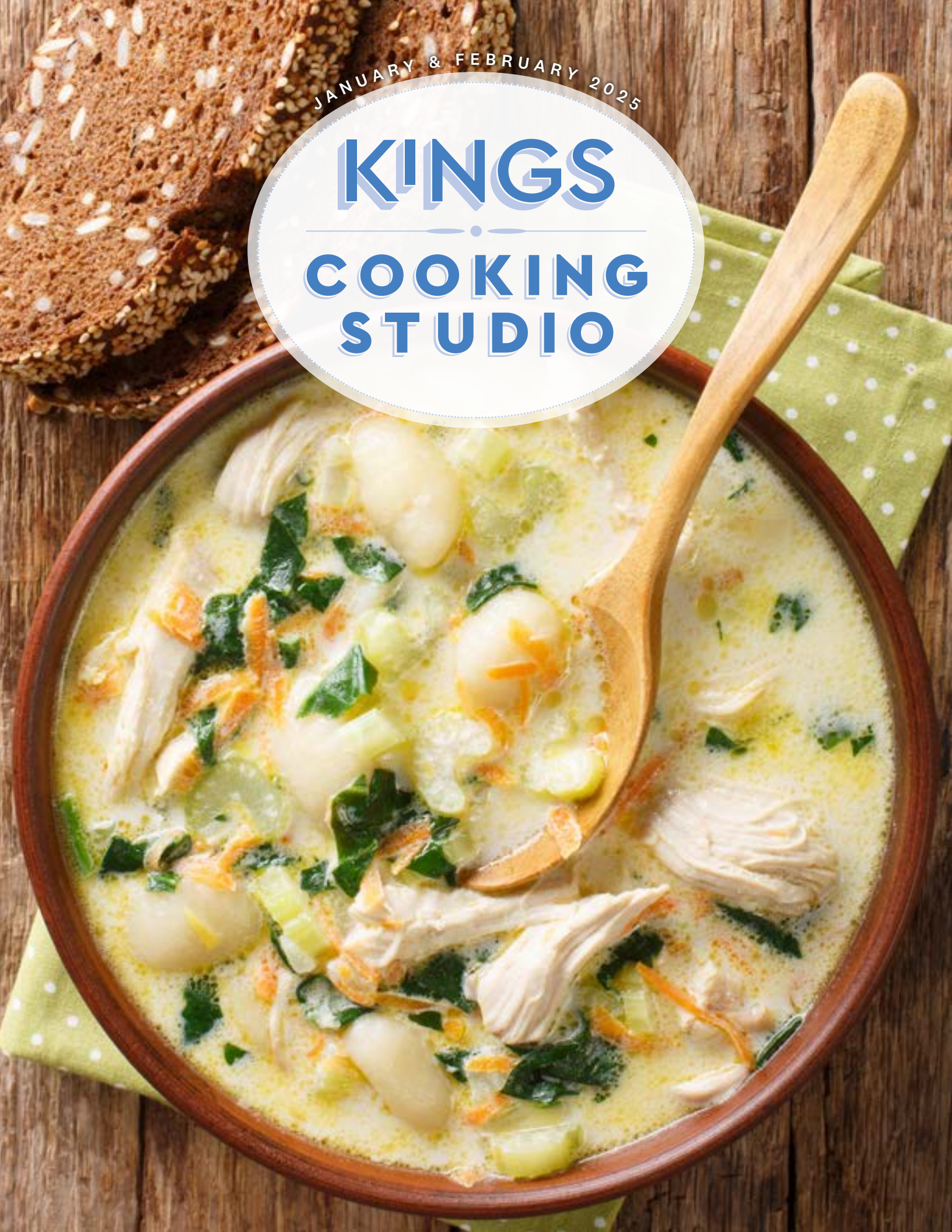


JANUARY & FEBRUARY 2025

# KINGS

---

# COOKING STUDIO



# JANUARY

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

**Bake Sale: 101**

Glazed Apple Cider Donuts, Chocolate Hand Pies, Cinnamon Sugar filled Scones, Strawberry Shortcake Bars

Price: \$65 • Chef: Diane Marino

[KIDS CLASS. AGES 7-12.](#)

6:00pm-9:00pm

**Elegant Surf and Turf: 102**

Wild Mushroom and Asiago Strudel a with Cognac Aioli, Italy's Miracle Potatoes, Lobster Stuffed Filet Mignon, Baby Vegetable and Spring Leek Sauté, Raspberry and Chocolate Cream Napoleon

Price: \$90 • Chef: James Standridge

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

**Back to School Snacks: 103**

Homemade Maple Granola Bars, Harvest Veggie Pinwheels, Dried Fruit Logs, Fruit and Pumpkin Seed Smoothies. Price is per pair.

Price: \$100 • Chef: Rhandi Moran

[FAMILY CLASS. AGES 7-12 WITH AN ADULT.](#)

1:00pm-3:00pm

**Takeout Takedown Chinatown: 104**

Spicy Orange Chicken, Pork Fried Rice, Egg Drop Soup, Crispy Wontons and Homemade Duck Sauce

Price: \$65 • Chef: Rhandi Moran

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

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

**New Year's Fresh Start: 105**

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

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

**Fabulous Small Bites: 213**

Crisp Cucumber Finger Sandwiches, Grilled Shrimp Toast with Goat Cheese and Grilled Carombola, Asparagus and Truffle Soup with Hazelnut Pastry Croutons, Classic Berry and Sponge Cake Trifle, Sweet Shortbread Cookies

Price: \$90 • Chef: James Standridge

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

**Hints of India: 106**

Cumin and Coriander Scented Cod with Orange and Serrano Relish, Red Curry Seared Lamb Loin Chops, Coconut Garlic Spinach, Chili Spiked Jasmine Rice, Cardamom and Chili Spiked Caramelized Pumpkin Relish, Cucumber Raita, Lentil Dal, Green Mango Salad Toasted Pumpkin Seeds, Sweet Red Curry Cake with Coconut Frosting

Price: \$90 • Chef: James Standridge

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

**Little Cooks and Storybooks: 107**

*The Little Green Donkey* by Anushka Allepuz. Spaghetti with Zucchini Ribbons and Spinach Pesto, Lettuce Wraps with Orange Chicken, Carrot Cake Cupcakes with Orange Drizzle. 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: 108**

*The Little Green Donkey* by Anushka Allepuz. Spaghetti with Zucchini Ribbons and Spinach Pesto, Lettuce Wraps with Orange Chicken, Carrot Cake Cupcakes with Orange Drizzle. Price is per pair.

Price: \$90 • Chef: Eileen Maher

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

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

**Football Bites Grazing Boards: 109**

Mini Mac and Cheese Cups, Cauliflower Buffalo Chicken Dip, Tater Tot Burger Bites, Wedge Salad Skewers, Wings Two Ways BBQ Lime and Garlic Parmesan. Each guest will create a personal board to take away!

Price: \$90 • Chef: Annmarie Loffredo

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

**Cast Iron Cooking: 110**

Cheddar Corn Bread, Caramelized Onion Soup, Grilled Romaine and Radicchio Chopped Salad, Shepherds Pie, Pineapple Upside Down Cake a la mode

Price: \$90 • Chef: Suzanne Lowery

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

**Fish Primer: 111**

Seafood en Papiotte with Citrus, Shallots and Spinach, Coconut Curry Fish Stew with Jasmine Rice, Pan-Fried Panko Crusted White Fish with Pickled Ginger Tartar Sauce, Horseradish Crusted Cedar Plank Roasted Salmon with Creamy Mashed Potatoes, Salad Vinaigrette, Pistachio Lemon Biscotti

Price: \$90 • Chef: Kathleen Sanderson

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

**Fireside Dinner Party: 112**

Baked Crab Cake with Red Pepper Remoulade, Caramelized Onion Risotto, Seared Sirloin Steak with Roasted Shallot-Cabernet Sauce, Balsamic Asparagus Salad with Pecans and Parmesan, Wine Poached Pears with Mascarpone Cream

Price: \$90 • Chef: Suzanne Lowery

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

**Cheese Please: 113**

Homemade Goldfish Crackers, Quiche Bits, Cheesy Chicken Alfredo Rolls, Chocolate Cream Cheese Swirled Brownies

Price: \$65 • Chef: Diane Marino

[KIDS CLASS. AGES 7-12.](#)

1:00pm-3:00pm

**Winter Baking: 114**

No Bake Cheesecake Bites with Dried Fruit Compote, Cream Cheese Danish, Mini Dinner Rolls, Mug Lava Cakes. Price is per pair.

Price: \$100 • Chef: Rhandi Moran

[FAMILY CLASS. AGES 7-12 WITH AN ADULT.](#)

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

**Snow Day at the Grands: 115**

Cheesy Italian Muffins, Spaghetti and Meatball Nests, Hand Dipped Sprinkled Snowflake Cookies, Hot Chocolate Sandwich Cookies. Price is per pair.

Price: \$100 • Chef: Diane Marino

[FAMILY CLASS. AGES 7-12 WITH AN ADULT.](#)

1:00pm-3:00pm

**Takeout Takedown Little Italy: 116**

Calzones, Caprese Salad, Bread Sticks with Marinara, Chicken Parmigiana

Price: \$65 • Chef: Rhandi Moran

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

**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.

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

**Cooking Together: 117**

Goat Cheese Crostini over Mixed Seasonal Greens, Pan Seared Sea Scallops with Lemon Butter, Roasted Rack of Lamb with Roasted Garlic and Shallot Glaze, Mashed Potatoes with Roasted Seasonal Vegetables, Chocolate Soufflé Cake with Sauce Anglaise. Price is per person.

Price: \$90 • Chef: Kathleen Sanderson

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

**Julia Child Master Class: 118**

Frisee Salad with Crispy Bacon and Poached Eggs, Beef Bourguignon, Sauteed Asparagus, Buttered Noodles, Classic French Bread, Chocolate Soufflé with Grand Marnier Crème Anglaise

Price: \$90 • Chef: Kathleen Sanderson

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

**Fancy Date Night: 119**

Creamy Mushroom Soup, Roasted Squash and Arugula Salad with Crispy Shallots and Balsamic Reduction, Individual Beef Wellingtons with Mushroom Sauce, Roasted Rosemary Potato Stacks, Maple Mustard Roasted Brussels Sprouts, Apple Galette with Caramel Sauce

Price: \$90 • Chef: Julie Lopez, RD

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

**Celebrating Chinese New Year: 120**

Wonton Soup with Dumplings, Vegetable Lo Mein, Orange Chicken, Shrimp Toast, Custard Tarts

Price: \$65 • Chef: Diane Marino

KIDS CLASS. AGES 8-12.

**25 SATURDAY** | 1:00pm-4:00pm

**Composed Salads: 121**

Fresh Take on Traditional Recipes! Salad Nicoise with Ahi Tuna, Waldorf Salad, Roasted Shallot and Spinach Salad with Sherry Vinaigrette, Arugula and Butterhead Salad with Lemon Garlic Vinaigrette, Gourmet Chicken Salad with Pecans and Grapes

Price: \$90 • Chef: Rhandi Moran

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

**Bread Workshop: 122**

Caramelized Onion and Rosemary Focaccia, Herby Dinner Rolls, Crusty No-Knead Bread, Banana Bread, Compound Butters

Price: \$90 • Chef: Risa Magid

2:00pm-5:00pm

**In The Mood for Mezze: 123**

Gluten Free Flatbreads, Lamb Meatballs with an Herb Dressing, Mini Peppers Stuffed with Lentils and Rice, Simmered Eggplant Salad, Spicy Diced Tomato Dip, Olive Oil Almond Cake

Price: \$90 • Chef: Eileen Maher

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

**Football Fun Foods: 124**

Asian Sticky Wings, Crab Quesadilla with Guacamole, Blue Cheese and Sausage Stuffed Mushrooms, Chili Dogs, Banana Split Bars.

Price is per person.

Price: \$90 • Chef: Suzanne Lowery

FAMILY CLASS. AGES 12 AND UP WITH AN ADULT.



FEATURED CLASS

**Cooking Together: 117**

JANUARY 21<sup>ST</sup>

TUESDAY | 6:00PM-9:00PM



FEATURED CLASS

**Bread Workshop: 122**

JANUARY 26<sup>TH</sup>

SUNDAY | 10:00AM-1:00PM

# FEBRUARY

## 1 SATURDAY | 10:00am-12:00pm

### Tater Totting: 201

Homemade Tater Tots, Tater Tot Breakfast Bake, Tater Tot Mini Burgers, Sloppy Joe Tater Tot Casserole, Chocolate Chip Cookies

Price: \$65 • Chef: Diane Marino

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

1:00pm-4:00pm

### Upside Down Tarts: 202

French Onion Tart, Croque Monsieur Tart, Pesto and Plum Tomato Tart, Peaches and Honey Tart, Grilled Apple and Brown Sugar Tart, Butternut Squash and Gorgonzola Tart, Acorn Squash and Chevre Tart. Price is per person.

Price: \$90 • Chef: Rhandi Moran

[FAMILY CLASS. AGES 12 AND UP WITH AN ADULT.](#)

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

### Valentine's Day Charcuterie Boards: 203

Baked Brie Wrapped in Puff Pastry with Raspberry Jam, Garlic Parmesan Breadsticks, White Bean Hummus, Chocolate Dipped Strawberries, Shortbread Heart Cookies, Assorted Meats, Vegetables, Cheeses and Fruits. Each guest will create a personal board to take away!

Price: \$90 • Chef: Annmarie Loffredo

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

### Chocolate Valentine's Day Treats: 204

Cinnamon-Sugar Chocolate Kiss in a Cake, Chocolate Hazelnut Heart Sandwich Cookies, Chocolate Covered Strawberries, Lava Cakes with Raspberry Sauce, Chocolate Ice Cream Puffs

Price: \$90 • Chef: Suzanne Lowery

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

### Hearty Soups and Stews: 205

Sherryed Cream of Cauliflower Soup, Manhattan Seafood Chowder, Classic Beef Stew, Chicken and Vegetable Chili, Cider Stewed Stuffed Apples with Whipped Cream

Price: \$90 • Chef: Suzanne Lowery

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

### Midweek Meals: 206

Chicken Milanese, Grilled Winter Squash and Roasted Peppers, Roasted Garlic Fried Quinoa, Classic Caesar Salad, Caramelized Pineapple Upside Down Cake, Vanilla and Kahlua Crème Anglaise, Chocolate Liqueur Whipped Cream

Price: \$90 • Chef: James Standridge

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

### Asian Inspired: 207

Smashed Cucumber Salad, Miso Glazed Eggplant, Bok Choy in Ginger Sauce, Easy Vegetable Lo Mein, Soy Ginger Salmon, Banana Mango Ice Cream

Price: \$90 • Chef: Julie Lopez, RD

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

### Little Cooks and Storybooks: 208

*The Sandwich Swap* by Queen Rania and Kelly DiPucchio. Sun Butter Sandwiches with Homemade Jam, Hummus, Mini Meatball Heroes, Berry Fool Sandwiches. Price is per pair.

Price: \$90 • Chef: Eileen Maher

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

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

### Little Cooks and Storybooks: 209

*The Sandwich Swap* by Queen Rania and Kelly DiPucchio. Sun Butter Sandwiches with Homemade Jam, Hummus, Mini Meatball Heroes, Berry Fool Sandwiches. Price is per pair.

Price: \$90 • Chef: Eileen Maher

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

## 9 SUNDAY | 11:00am-2:00pm

### Valentine's Day Chocolate Truffles: 210

Chocolate Tempering 101, White Chocolate Strawberry Shortcake Truffles, Milk Chocolate and Hazelnut Truffles, Dark Chocolate and Espresso Truffles

Price: \$90 • Chef: Risa Magid

## 10 MONDAY | 6:00pm-9:00pm

### Marvelous Macarons: 211

Parisian Almond Meringue Cookies filled with Cinnamon-Spice, Chocolate Mint, Raspberry Cheesecake

Price: \$90 • Chef: Suzanne Lowery

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

### Elegant Brunch for Dinner: 212

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

## 13 THURSDAY | 6:00pm-9:00pm

### Spicy Sweetheart's Land and Sea: 214

Spicy Garlic Shrimp and Tomato Crostini, Mandarin Orange Salad with Sweet and Spicy Pecans, Cacio e Pepe Risotto, Steak Au Poivre, Chili-Cinnamon Brownies

Price: \$90 • Chef: Suzanne Lowery

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

### Bake Sale: 215

Raspberry Whipped Cream filled Cream Puffs, One Pound Brownies, Bakery Style Sprinkle Cookies, Blondie Cupcakes

Price: \$65 • Chef: Diane Marino

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

1:00pm-3:00pm

### Dorm Room Dines Game Day Snacks: 216

Philly Cheesesteaks, Buffalo Wings, Pretzel Nuggets with Cheese Sauce, Root Beer Floats

Price: \$65 • Chef: Rhandi Moran

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

## 16 SUNDAY | 10:00am-12:00pm

### Sweethearts with the Grands: 217

Chocolate Dipped Pretzels, Red Velvet Cake Pops, Pink and White NY Cookies, Strawberry Love Notes, Heart Shaped Tie-Dyed Sugar Cookies. Price is per pair.

Price: \$100 • Chef: Diane Marino

[FAMILY CLASS. AGES 7-12 WITH AN ADULT.](#)

**REGISTRATION  
IS EASY!**

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

All classes are participation unless otherwise noted.

**16 SUNDAY** | 1:00pm-3:00pm

**Dorm Room Dines Fiesta: 218**

Walking Tacos with Flavored Chips, Mini Chicken Quesadillas, Handmade Guacamole and Salsa, Baked Shrimp Tacos

Price: \$65 • Chef: Rhandi Moran

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

**17 MONDAY** | 10:00am-12:00pm

**Colorful Cooking: 219**

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.](#)

1:00pm-3:30pm

**Cupcake Wars School Break Edition: 220**

Teams create flavorful confections with seasonal themes. Personal pizzas will also be prepared.

Price: \$75 • Chef: Diane Marino

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

**18 TUESDAY** | 12:00pm-2:00pm

**Bowled Over: 221**

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

Price: \$65 • Chef: Rhandi Moran

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

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

**Pan to Plate: 222**

Garlicky Shrimp Scampi with Crusty Bread, Chicken with Fig, Balsamic and Honey Glaze, Steak with a Roquefort Rosemary Sauce, Smashed Potatoes, Salad Vinaigrette, Pan Sautéed Bananas with Rum and Brown Sugar Sauce over Ice Cream with Pecan Palmiers

Price: \$90 • Chef: Kathleen Sanderson

**20 THURSDAY** | 12:00pm-2:00pm

**Trending Toks: 223**

Baked Feta Pasta, Potato Chip Omelets, Rice Paper Rolls, Homemade Butter Board, Tiramisu Cups

Price: \$65 • Chef: Rhandi Moran

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

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

**Winter Warmers: 224**

Beef Bourguignon over Noodles, Chicken with 40 Cloves of Garlic over Polenta, Hearty Shrimp and Sweet Potato Chowder, Ultimate Flaky Biscuits, Salad Vinaigrette, Apple Tarte Tatin

Price: \$90 • Chef: Kathleen Sanderson

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

**Popular Family Platters: 225**

Viral Nuggets and Mash Volcanos, Veggie Garden with Dip, Hot Dog Squid, Dessert Hedgehogs. Price is per pair.

Price: \$90 • Chef: Rhandi Moran

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

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

**Gourmet Grilled Cheese and Soup: 226**

Classic Tomato Basil Soup, Gruyere and Caramelized Onion Grilled Cheese, Apple and Brie Grilled Cheese, Butternut Squash Soup, Dried Fruit Chocolate Truffles

Price: \$65 • Chef: Rhandi Moran

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

**23 SUNDAY** | 1:00pm-4:00pm

**Cooking with Warm Winter Spices: 227**

Carrot, Parsnip and Ginger Soup, Moroccan Chicken Bastilla with Cinnamon, Turmeric and Saffron, Harissa, Chili and Cumin Roasted Carrots with Lemon Yogurt Sauce, Anise and Vanilla Poached Pears with Whipped Honey Mascarpone, Mulled Apple Cider with Cinnamon, Nutmeg and Cloves

Price: \$90 • Chef: Risa Magid

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

**International Vegetarian Delights: 228**

Greek Spanakopita Spinach Pie, Roasted Butternut and Red Onion Linguine, Crispy Cauliflower Tacos, Portobello Smash Burgers, Butterscotch Pears with Whipped Cream

Price: \$90 • Chef: Suzanne Lowery



FEATURED CLASS

**Sweethearts  
with the Grands: 217**

FEBRUARY 16<sup>TH</sup>  
SUNDAY | 10:00AM-12:00PM



FEATURED CLASS

**International  
Vegetarian Delights: 228**

FEBRUARY 28<sup>TH</sup>  
FRIDAY | 6:00PM-9:00PM

# JANUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	4 <b>KIDS CLASS</b> Bake Sale: 101 10:00am-12:00pm  Elegant Surf and Turf: 102 6:00pm-9:00pm
5 <b>FAMILY CLASS</b> Back to School Snacks: 103 10:00am-12:00pm  6 <b>TEEN CLASS</b> Takeout Takedown Chinatown: 104 1:00pm-3:00pm	6	7 New Year's Fresh Start: 105 6:00pm-9:00pm	8	9 Fabulous Small Bites: 213 6:00pm-9:00pm	10 Hints of India: 106 6:00pm-9:00pm	11 <b>FAMILY CLASS</b> Little Cooks and Storybooks: 107 10:00am-12:00pm  12 <b>FAMILY CLASS</b> Little Cooks and Storybooks: 108 1:00pm-3:00pm
12 Football Bites Grazing Boards: 109 12:00pm-3:00pm	13 Cast Iron Cooking: 110 6:00pm-9:00pm	14	15 Fish Primer: 111 6:00pm-9:00pm	16	17 Fireside Dinner Party: 112 6:00pm-9:00pm	18 <b>KIDS CLASS</b> Cheese Please: 113 10:00am-12:00pm  19 <b>FAMILY CLASS</b> Winter Baking: 114 1:00pm-3:00pm
19 <b>FAMILY CLASS</b> Snow Day at the Grands: 115 10:00am-12:00pm  20 <b>TEEN CLASS</b> Takeout Takedown Little Italy: 116 1:00pm-3:00pm	20	21 Cooking Together: 117 6:00pm-9:00pm	22 Julia Child Master Class: 118 6:00pm-9:00pm	23	24 Fancy Date Night: 119 6:00pm-9:00pm	25 <b>KIDS CLASS</b> Celebrating Chinese New Year: 120 10:00am-12:00pm  26 Composed Salads: 121 1:00pm-4:00pm
26 Bread Workshop: 122 10:00am-1:00pm  27 In The Mood for Mezze: 123 2:00pm-5:00pm	27	28	29	30	31 <b>FAMILY CLASS</b> Football Fun Foods: 124 6:00pm-9:00pm	

**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.\*



## 17 FRIDAY

6:00pm-9:00pm  
**Fireside Dinner Party: 112**  
Chef: Suzanne Lowery



## 25 SATURDAY

10:00am-12:00pm  
**Celebrating Chinese New Year: 120**  
Chef: Diane Marino  
**KIDS CLASS. AGES 8-12.**



# FEBRUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						<b>KIDS CLASS 1</b> Tater Totting: 201 10:00am-12:00pm <b>FAMILY CLASS</b> Upside Down Tarts: 202 1:00pm-4:00pm
<b>2</b> Valentine's Day Charcuterie Boards: 203 12:00pm-3:00pm	<b>3</b> Chocolate Valentine's Day Treats: 204 6:00pm-9:00pm	<b>4</b>	<b>5</b> Hearty Soups and Stews: 205 6:00pm-9:00pm	<b>6</b> Midweek Meals: 206 6:00pm-9:00pm	<b>7</b> Asian Inspired: 207 6:00pm-9:00pm	<b>8</b> <b>FAMILY CLASS</b> Little Cooks and Storybooks: 208 10:00am-12:00pm <b>FAMILY CLASS</b> Little Cooks and Storybooks: 209 1:00pm-3:00pm
<b>9</b> Valentine's Day Chocolate Truffles: 210 11:00am-2:00pm	<b>10</b> Marvelous Macarons: 211 6:00pm-9:00pm	<b>11</b> Elegant Brunch for Dinner: 212 6:00pm-9:00pm	<b>12</b>	<b>13</b> Spicy Sweetheart's Land and Sea: 214 6:00pm-9:00pm	<b>14</b>	<b>15</b> <b>KIDS CLASS</b> Bake Sale: 215 10:00am-12:00pm <b>TEEN CLASS</b> Dorm Room Dines Game Day Snacks: 216 1:00pm-3:00pm
<b>16</b> <b>FAMILY CLASS</b> Sweethearts with the Grands: 217 10:00am-12:00pm <b>TEEN CLASS</b> Dorm Room Dines Fiesta: 218 1:00pm-3:00pm	<b>17</b> <b>FAMILY CLASS</b> Colorful Cooking: 219 10:00am-12:00pm <b>KIDS CLASS</b> Cupcake Wars School Break Edition: 220 1:00pm-3:30pm	<b>18</b> <b>KIDS CLASS</b> Bowled Over: 221 12:00pm-2:00pm	<b>19</b> Pan to Plate: 222 6:00pm-9:00pm	<b>20</b> <b>TEEN CLASS</b> Trending Toks: 223 12:00pm-2:00pm Winter Warmers: 224 6:00pm-9:00pm	<b>21</b> <b>FAMILY CLASS</b> Popular Family Platters: 225 1:00pm-3:00pm	<b>22</b> <b>TEEN CLASS</b> Gourmet Grilled Cheese and Soup: 226 1:00pm-3:00pm
<b>23</b> Cooking with Warm Winter Spices: 227 1:00pm-4:00pm	<b>24</b>	<b>25</b>	<b>26</b>	<b>27</b>	<b>28</b> International Vegetarian Delights: 228 6:00pm-9:00pm	

## 10 MONDAY

6:00pm-9:00pm

### Marvelous Macarons: 211

Chef: Suzanne Lowery



## 20 THURSDAY

6:00pm-9:00pm

### Winter Warmers: 224

Chef: Rhandi Moran



### 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.

778 MORRIS TURNPIKE | SHORT HILLS, NJ 07078 | 973.258.4009  
COOKINGSTUDIO.KINGSFOODMARKETS.COM

All classes are participation unless otherwise noted.