

MARCH & APRIL 2025

KINGS

**COOKING
STUDIO**



MARCH

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

Spanish Tapas: 301

Spicy Grilled Shrimp with Tomatoes, Albondigas (Meatballs), Potatas Bravas with Chorizo, Spinach and Cheese Croquetas, Cauliflower Fritters

Price: \$90 • Chef: Suzanne Lowery

2 **SUNDAY** | 3:00pm-6:00pm

The Italian Family Table: 302

Ricotta Gnocchi, Hand Rolled Linguine, Traditional Bolognese Sauce, Creamy Alfredo Sauce, Zesty Shrimp Scampi Sauce. Price is per person.

Price: \$90 • Chef: Suzanne Lowery

FAMILY CLASS. AGES 12 AND UP WITH AN ADULT.

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

Global Favorites: 303

Chicken Schwarma with Classic Trimmings, Thai Spring Rolls with an Asian Dipping Sauce, Vietnamese Clay Pot Fish with Jasmine Rice, Greek Lamb Kabobs with Yogurt, Mint and Sweetened Cous Cous

Price: \$90 • Chef: Kathleen Sanderson

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

Copy Cat Classics: 304

Learn to create your favorite takeout dishes! Authentic Guacamole, Broccoli Cheddar Soup, Southwest Salad, Orange Chicken, Thai Chicken Pizza, Fettucine Alfredo, Fabulous Frosted Sippers

Price: \$90 • Chef: Julie Lopez, RD

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

St. Patrick's Day at the Grands: 305

Shamrock Puff Pastry Appetizers, Individual Shepherd's Pies, Charming Ice Cream Sandwiches, Pot of Gold Cupcakes, Leprechaun Milkshakes. Price is per pair.

Price: \$100 • Chef: Diane Marino

FAMILY CLASS. AGES 8-12 WITH AN ADULT.

3:00pm-6:00pm

Springtime in Paris: 306

Olive Tapenade with Garlic Toasts, Creamy Chicken Moutarde, Green Beans Almondine, Potato Croquettes, Chocolate Soufflés with Strawberry Sauce

Price: \$90 • Chef: Suzanne Lowery

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

Spring Sweets: 307

Blueberry Bread Pudding, Strawberry-White Chocolate Cream Tart, Lemon Meringue Cupcakes, Key Lime Pie, Lavender Shortbread

Price: \$90 • Chef: Suzanne Lowery

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

Going Green: 308

Green Goddess Soup, Kale and Shaved Brussels Sprouts Salad with Avocado Caesar Dressing, Creamy Vegan Pasta with Greens, Peas and Lemon Zest, Grilled Lamb Chops with Herby Yogurt Sauce, Matcha and Tahini Carrots with Garlicky Bread Crumbs, Luck of the Irish Shakes

Price: \$90 • Chef: Julie Lopez, RD

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

All New! Roasting Worth the Boasting: 309

Pepper Crusted Pork Rib Chops with Rosé Wine and Butter Sauce, Spring Pesto and Orange Roasted Salmon, Roasted Au jus Rib-Eye Steak with Garlic, Onions and Mushrooms, Scallion and Garlic Risotto Finished with Sweet Cream Butter, Spring Vegetables with Pancetta, Garlic and Basil, Roasted MacIntosh Apples with Apply Brandy Glaze and Vanilla Bean Ice Cream

Price: \$90 • Chef: James Standridge

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

Little Cooks and Storybooks: 310

Teddy Spaghetti by Dorothea Benton Frank and Victoria Benton Frank. Spaghetti and Meatballs, Cheesy Zucchini Ravioli, Salad Sticks, Dessert Ravioli. 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: 311

Teddy Spaghetti by Dorothea Benton Frank and Victoria Benton Frank. Spaghetti and Meatballs, Cheesy Zucchini Ravioli, Salad Sticks, Dessert Ravioli. Price is per pair.

Price: \$90 • Chef: Eileen Maher

FAMILY CLASS. AGES 3-7 WITH AN ADULT.

6:00pm-9:00pm

Asian Accents: 312

Sesame Grilled Scallion and Tuna Sushi with Roasted Sesame Seeds, Szechuan inspired Fiery Chicken Skewers with a Toasted Orange and Cumin Glaze, Frisee-Mache-Watercress Salad with Roasted Peanuts and a Sweet Mango Sake Vinaigrette, Five Spice Seasoned Pan Seared Duck Breast with a Hoisin Glaze, Dried Cherry Risotto, Duck Roasted Yukon Gold Potatoes, Melon and Candied Ginger Granite

Price: \$90 • Chef: James Standridge

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

Bake Sale: 313

Oreo Brownies, Pink Velvet Cupcakes, S'mores Poke Cake, Strawberry Crunch Cookies

Price: \$65 • Chef: Diane Marino

KIDS CLASS. AGES 8 -12.



REGISTER NOW FOR SUMMER CLASSES

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



FEATURED CLASS

Spring Sweets: 307
MONDAY, MARCH 10TH
11:00AM-2:00PM



REGISTRATION IS EASY!

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

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

A True Irish Celebration: 314

Irish Soda Bread, Potato-Leek-Spring Onion Soup, Colcannon and Bangers, Nana Moran's Shepherd's Pie, Irish Apple Cake with Whiskey Custard Sauce

Price: \$90 • Chef: Rhandi Moran

20 **THURSDAY** | 5:00pm-8:00pm

Mezze Mediterranean Cuisine Family Style: 315

Tabbouleh Salad, Tzatziki Dipping Sauce, Falafel, Hummus, Baba Ganoush, Arayes Kafta, Stuffed Grape Leaves. Price is per person.

Price: \$90 • Chef: Rhandi Moran

FAMILY CLASS. AGES 12 AND UP WITH AN ADULT.

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

Cocktail Party: 316

Pull Apart Lobster Sliders with Garlic Chive Butter, Cuban Sandwich Potato Canapés, Crispy Salmon Sliders with Lemon Arugula Slaw, Crispy Feta Bites with Spicy Honey Drizzle

Price: \$90 • Chef: Rhandi Moran

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

Cupcake Wars Springtime Edition: 317

Teams create homemade cupcakes and frosting in timed challenges. Guests will decorate their hand crafted creations based on seasonal themes. Personal Pizzas are created as well.

Price: \$75 • Chef: Diane Marino

KIDS CLASS. AGES 8-12.

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

Sunday Brunch: 318

Eggs Benedict with Asparagus and Citrus Hollandaise, Smokey, Sweet and Salty Bacon Strips, Smashed Potatoes with Herbs and Sea Salt, Arranged Citrus Salad, Cranberry Pecan French Toast, Kale and Cheddar Scones

Price: \$90 • Chef: Kathleen Sanderson

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

Flash in the Pan: 319

This class will feature quick and easy main dish sauces that go from the pan to the plate in one easy step! Chicken Piccata, Pecan Crusted Pork Tenderloin with Creamy Mustard Sauce, Steak with a Roquefort Rosemary Sauce, Salad Vinaigrette, Biscotti with Fresh Berries and Citrus Cream

Price: \$90 • Chef: Kathleen Sanderson

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

Sour Dough Starter: 320

Join Chef Raphael, of Market Eatery, to create a Sour Dough starter. Chef Raphael will take us thru the steps necessary to create Artisanal Sour Dough Bread. Price is per pair.

Price: \$90 • Chef: Raphael

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

Comfort Kitchen: 321

Pizza Waffles, Cheeseburger Cups, Teddy Bear Cupcakes, Cookie Lovers Popcorn, Root Beer Floats

Price: \$65 • Chef: Diane Marino

KIDS CLASS. AGES 8-12.

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

CHATHAM BREAK CAMP: 322

Chocolate Cream Pie Cookies, Pan Banging Confetti Cookies, Frosted Cappuccino Bars, Red Velvet Sammies, Lemon Snowdrop Sandwiches. A light lunch will be served.

Price: \$90 • Chef: Diane Marino

KIDS CLASS. AGES 8-14.



FEATURED CLASS

Cocktail Party: 316

FRIDAY, MARCH 21ST

6:00PM-9:00PM



FEATURED CLASS

Sour Dough Starter: 320

SATURDAY, MARCH 29TH

10:00AM-12:30PM

All classes are participation unless otherwise noted.

APRIL

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

CHATHAM BREAK CAMP: 401

Bacon and Egg Toast Cups, Jelly Donut Bake, Maple Glazed Sausage Pops, Potato Waffles, Raspberry Cream filled Crepes
Price: \$90 • Chef: Diane Marino
[KIDS CLASS. AGES 8-14.](#)

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

CHATHAM BREAK CAMP: 402

Roman Style Pizza, Caprese Chicken, Homemade Spinach and Ricotta Ravioli, Tiramisu Cookies, Chocolate Salami
Price: \$90 • Chef: Diane Marino
[KIDS CLASS. AGES 8-14.](#)

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

Supremely Simple Seafood Supper: 403

Classic Lobster Bisque, Pan Fried Oyster Topped Green Salad with Creamy Garlic and Peppercorn Dressing, Seared Scallops with Fresh Leek and Shallot Confetti over Horseradish Mashed Potatoes, Sautéed Sole a l'orange topped with Seared Shrimp, Lisa's Almond, Walnut, Chocolate and Caramel Bars
Price: \$90 • Chef: James Standridge

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

Modern Kitchen Comfort Classics: 404

Beef Stew with Mashed Potato Waffles, French Onion Stuffed Mushrooms, Chicken and Veggie Soup built up from the Broth, Mixed Green Salad with Homemade Vinaigrette, Assorted Fruit and Chocolate Pastries
Price: \$90 • Chef: Eileen Maher

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

Takeout with the Grands: 405

Wonton Soup, Handcrafted Egg Rolls, Shrimp Toast, Lo Mein, Cinnamon Sugar Wonton Wrappers served with Ice Cream.
Price is per pair.
Price: \$100 • Chef: Diane Marino
[FAMILY CLASS. AGES 8-12 WITH AN ADULT.](#)

10 THURSDAY | 5:00pm-8:00pm

Antipasti and Italian Cuisine Family Style: 406

Pizzette Delizia (Puff Pastry Pizza), Bombolini (Custard Filled Doughnuts), Focaccia Pugliese (Tomato and Olive Focaccia), Girelle (Swirled Panini), Piadini Sandwiches with Friggione, Frico Morbido (Cheese Stuffed Potato Pancakes). Price is per person.
Price: \$90 • Chef: Rhandi Moran
[FAMILY CLASS. AGES 12 AND UP WITH AN ADULT.](#)

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

Modern Asian Kitchen: 407

Korean Fried Chicken with Quick Kim Chi, Spicy Bok Choy and Ramen Stir Fry, Shrimp Fried Rice Bowl, Chicken Coconut Curry, Almond Cookies with Ginger Ice Cream
Price: \$90 • Chef: Kathleen Sanderson

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

Little Cooks and Storybooks: 408

Mosquito Burrito by Didi Dragon. Burritos, Cilantro Rice, Bean Dip, Nachos with Street Corn Salsa Dip, Taco 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: 409

Mosquito Burrito by Didi Dragon. Burritos, Cilantro Rice, Bean Dip, Nachos with Street Corn Salsa Dip, Taco Cupcakes.
Price is per pair.
Price: \$90 • Chef: Eileen Maher
[FAMILY CLASS. AGES 3-7 WITH AN ADULT.](#)

6:00pm-9:00pm

Heat Up the Grill: 410

Grilled Herb White Pizza, Skewered Steak and Shrimp with Mango Salsa, Balsamic Grilled Vegetable Salad with Capers and Goat Cheese, Teriyaki Pork Tenderloin, Grilled Pineapple with Brown Sugar Macadamia Topping and Vanilla Ice Cream
Price: \$90 • Chef: Suzanne Lowery

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

MILLBURN-SHORT HILLS BREAK CAMP: 411

Cupcake Wars! Teams create homemade cupcakes and frosting in timed challenges. Guests will decorate their hand crafted creations based on seasonal themes. Personal Pizzas are created as well.
Price: \$90 • Chef: Diane Marino
[KIDS CLASS. AGES 8-12.](#)

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

MILLBURN-SHORT HILLS BREAK CAMP: 412

Taco Tuesday. All the very best varieties! Classic Beef, Thai Chicken, Crispy Cauliflower with Yum-Yum Sauce, Baja Fish, Fudge Ripple Chocolate Tacos
Price: \$90 • Chef: Suzanne Lowery
[KIDS CLASS. AGES 8-12.](#)



FEATURED CLASS

Millburn-Short Hills
Break Camp: 411

Cupcake Wars

MONDAY, APRIL 14TH
10:00AM-1:00PM



FEATURED CLASS

Millburn-Short Hills
Break Camp: 412

Taco Tuesday

TUESDAY, APRIL 15TH
10:00AM-1:00PM

REGISTRATION
IS EASY!

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

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

MILLBURN-SHORT HILLS BREAK CAMP: 413

Celebrating Eggs Benedict Day! Homemade English Muffins, Cheddar Chive Scones, Corn Muffins, Build your own Benny Bar that will include Traditional Eggs Benedict, Benny's with Smoked Salmon and Béarnaise, Benny's with Grilled Bacon, Cheddar Infused Hollandaise, Jersey Benny's with Taylor Ham
Price: \$90 • Chef: Rhandi Moran
[KIDS CLASS. AGES 8-12.](#)

17 THURSDAY | 5:00pm-8:00pm

Tapas and Spanish Cuisine Family Style: 414

Spanish Tortilla with Asparagus, Shrimp Fritters, Clams in Cherry Tomato Sauce, Spring Tomato Toasts, Bread Sticks, Valencia Orange, Fennel and Black Olive Salad, Churros with Chocolate Dipping Sauce. Price is per person.
Price: \$90 • Chef: Rhandi Moran
[FAMILY CLASS. AGES 12 AND UP WITH AN ADULT.](#)

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

Bake Sale: 415

Chocolate Cake Pops, Cupcake Cones, Lemon Crinkle Cookies, Bunny Cupcakes
Price: \$65 • Chef: Diane Marino
[KIDS CLASS. AGES 8-12.](#)

6:00pm-9:00pm

The Burger: 416

Chipotle Chile and Roasted Garlic Cheeseburger Caesar Salad Wraps, Classic New York Sirloin Burgers, California Style Avocado and Fresh Pico de Gallo Burgers, Chesapeake Bay Crab Sliders with Hot Sauce and Caper Mayo, Steak Fry Wedges, Fresh Berry "Burgers" with Chocolate Seeded Biscuits with Creamy "Mayo"
Price: \$90 • Chef: James Standridge

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

Maine Line Recipes: 417

Corn and Bacon Chowder, Lobster Rolls with Oven Fries, Brined and Roasted Molasses Pork Loin, Brown Sugar Baked Beans, Corn Spoon Bread, Warm Blueberry Crumb Cake with Vanilla Ice Cream
Price: \$90 • Chef: Kathleen Sanderson

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

Feast From The Sea: 418

Hot Artichoke and Crab Dip, Shrimp Scampi with Ricotta Gnocchi, Seafood Seasoned Garlic Parmesan Bread, Smoked Salmon Caesar Salad, Luscious Lemon Bars
Price: \$90 • Chef: Suzanne Lowery

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

Making the Cut, Essential Knife Skills: 419

Mastering knife skills makes cooking more visually appealing, safer and more efficient. In this class we will be honing our knife skills while creating Pan Roasted Chicken Quarters with Citrus Marinade, Rice Pilaf, Saute Seasonal Vegetables, Fresh Berry Shortcake
Price: \$90 • Chef: James Standridge

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

Tie Dye Treats: 420

Join us as we create colorful cuisine. We will Tie Dye Donuts, T-Shirt Cookies, Cupcakes, Chocolate Bark, Popcorn
Price: \$65 • Chef: Diane Marino
[KIDS CLASS. AGES 8-12.](#)

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

Egg Cookery 101: 421

Poached Eggs with Classic Hollandaise, Omelets include Herbed Cheese and Smoked Salmon, Cheddar Cheese and Chive, Honey Baked Ham and Gruyere, Light as a Feather Soufflés, Sauce Anglaise, Floating Islands with Raspberries
Price: \$90 • Chef: Kathleen Sanderson



FEATURED CLASS

**Tapas and Spanish Cuisine
Family Style: 414**

THURSDAY, APRIL 17TH | 5:00PM-8:00PM



FEATURED CLASS

Egg Cookery 101: 421

TUESDAY, APRIL 29TH
11:00AM-2:00PM

All classes are participation unless otherwise noted.

MARCH

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						Spanish Tapas: 301 6:00pm-9:00pm 1
FAMILY CLASS 2 The Italian Family Table: 302 3:00pm-6:00pm	3	Global Favorites: 303 6:00pm-9:00pm 4	5	6	CopyCat Classics: 304 6:00pm-9:00pm 7	8
FAMILY CLASS 9 St. Patrick's Day at the Grands: 305 10:00am-12:00pm Springtime in Paris: 306 3:00pm-6:00pm	Spring Sweets: 307 11:00am-2:00pm 10	11	12	Going Green: 308 6:00pm-9:00pm 13	All New! Roasting Worth the Boasting: 309 6:00pm-9:00pm 14	FAMILY CLASS 15 Little Cooks & Storybooks: 310 or 311 10:00am-12:00pm or 1:00pm-3:00pm Asian Accents: 312 6:00pm-9:00pm
KIDS CLASS 16 Bake Sale: 313 10:00am-12:00pm	A True Irish Celebration: 314 6:00pm-9:00pm 17	18	19	FAMILY CLASS 20 Mezze Mediterranean Cuisine Family Style: 315 5:00pm-8:00pm	Cocktail Party: 316 6:00pm-9:00pm 21	KIDS CLASS 22 Cupcake Wars Springtime Edition: 317 10:00am-12:30pm
Sunday Brunch: 318 11:00am-2:00pm 23	24	Flash in the Pan: 319 6:00pm-9:00pm 25	26	27	28	Sour Dough Starter: 320 10:00am-12:30pm 29
KIDS CLASS 30 Comfort Kitchen: 321 10:00am-12:00pm	KIDS CLASS 31 Chatham Break Camp: 322 10:00am-1:00pm					


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 only.*



17 MONDAY
6:00pm-9:00pm
A True Irish Celebration: 314
Chef: Rhandi Moran



21 FRIDAY
6:00pm-9:00pm
Cocktail Party: 316
Chef: Rhandi Moran



APRIL

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		KIDS CLASS 1 CHATHAM BREAK CAMP: 401 10:00am-1:00pm	KIDS CLASS 2 CHATHAM BREAK CAMP: 402 10:00am-1:00pm	3	4 Supremely Simple Seafood Supper: 403 6:00pm-9:00pm	5 Modern Kitchen Comfort Classics: 404 6:00pm-9:00pm
FAMILY CLASS 6 Takeout with the Grands: 405 10:00am-12:00pm	7	8	9	FAMILY CLASS 10 Antipasti and Italian Cuisine Family Style: 406 5:00pm-8:00pm	11 Modern Asian Kitchen: 407 6:00pm-9:00pm	FAMILY CLASS 12 Little Cooks and Storybooks: 408 or 409 10:00am-12:00pm or 1:00pm-3:00pm Heat Up the Grill: 410 6:00pm-9:00pm
13	KIDS CLASS 14 MILLBURN-SHORT HILLS BREAK CAMP: 411 10:00am-1:00pm	KIDS CLASS 15 MILLBURN-SHORT HILLS BREAK CAMP: 412 10:00am-1:00pm	KIDS CLASS 16 MILLBURN-SHORT HILLS BREAK CAMP: 413 10:00am-1:00pm	FAMILY CLASS 17 Tapas and Spanish Cuisine Family Style: 414 5:00pm-8:00pm	18	KIDS CLASS 19 Bake Sale: 415 10:00am-12:00pm The Burger: 416 6:00pm-9:00pm
20	21	22	23	24 Maine Line Recipes: 417 6:00pm-9:00pm	25 Feast From The Sea: 418 6:00pm-9:00pm	26 Making the Cut, Essential Knife Skills: 419 6:00pm-9:00pm
KIDS CLASS 27 Tie Dye Treats: 420 10:00am-12:00pm	28	Egg Cookery 29 101: 421 11:00am-2:00pm	30			

Millburn-Short Hills Break Camps

AGES 8-12 | 10:00AM-1:00PM

Cupcake Wars

MONDAY, APRIL 14
CLASS 411

Taco Tuesday

TUESDAY, APRIL 15
CLASS 412

Celebrating Eggs Benedict Day!

WEDNESDAY, APRIL 16 | CLASS 413

25 FRIDAY

6:00pm-9:00pm

Feast From The Sea: 418

Chef: Suzanne Lowery



**REGISTER NOW
FOR SUMMER
CLASSES**

Kids classes 10am-1pm
for ages 8-12

Teen classes 2pm-5pm
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.
7. Contact the Cooking Studio if accommodations are required.
8. Kids and Teen programming are exclusively for the ages indicated on the calendar.

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

All classes are participation unless otherwise noted.