

MAY & JUNE 2025

KINGS

COOKING STUDIO



MAY

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

Brooklyn Bar Cocktail Bites: 501

Crabcakes with Lime Slaw, Duck Confit Tacos, Stuffed Roasted Jalapeños, Sweet Potato Skins with Bacon, Cranberries and Cilantro Cream, Pavlovas with Fresh Berries

Price: \$90 • Chef: Rhandi Moran

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

Bake Sale: 502

Kitchen Sink Cookies, S'mores Poke Brownies, Pineapple Whip Cupcakes, Cookiecillas

Price: \$65 • Chef: Diane Marino

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

6:00pm-9:00pm

Dining on the Deck: 503

Chile Rellenos with Sweet Pepper Salsa, Grilled Halibut with Fire Kissed Citrus Relish and Cedar Smoked Onions, Romaine Salad with Grilled Garlic Croutons and Blue Cheese, Confetti Basmati Rice, Grilled Seasonal Vegetables, Chocolate Studded Whoopie Pies

Price: \$90 • Chef: James Standridge

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

Spring Appetizers: 522

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

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

Cinco de Mayo Tapas Party: 504

Salsa Verde and Lime Crema, Chicken Flautas with Fresh Guacamole, Tuna Tartare Tostada with Chipotle Mayo, Cuban Sandwich Potato Skins, Jalapeño Cornbread Whoopie Pies.

Price: \$90 • Chef: Rhandi Moran

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

Family Taco Night: 505

Classic Beef Tacos, Thai Chicken Tacos, Crispy Cauliflower Tacos with Yum-Yum Sauce, Baja Shrimp Tacos with Cilantro Slaw, Fudge Ripple Chocolate Tacos. Price is per pair.

Price: \$100 • Chef: Suzanne Lowery

[FAMILY CLASS. AGES 8 AND UP WITH AN ADULT.](#)

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

Essex Supper Club in the Hamptons: 506

Chilled Asparagus Soup with Crabmeat, Rocket Arugula Salad with Lemon Garlic Vinaigrette and Shaved Pecorino, Grilled Halibut with Sweet Peas and Risotto, Strawberry Shortcake with Berry Coulis

Price: \$90 • Chef: Rhandi Moran

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

Taste of Thai: 507

Cucumber and Tomato Salad, Coconut Chicken Soup with Jasmine Rice, Curried Beef, Pad Thai Noodles, Mango Sticky Rice with Coconut Cream

Price: \$90 • Chef: Suzanne Lowery

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

Little Cooks and Storybooks: 508

One Chicken Nugget by Tadgh Bentley. Chicken Nuggets, Pigs in Blankets, Sweet and Savory Dipping Sauces, Individual Apple Pies. 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: 509

One Chicken Nugget by Tadgh Bentley. Chicken Nuggets, Pigs in Blankets, Sweet and Savory Dipping Sauces, Individual Apple Pies. Price is per pair.

Price: \$90 • Chef: Eileen Maher

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

6:00pm-9:00pm

Hot Tuna Takedown: 510

Yellow Fin Tuna Poke with Avocado and Hot Chili Peppers, Tuna Sushi and Sashimi, Pan Seared Yellow Fin Tuna with Roasted Pepper Medley and Shiner Bock Syrup, Cumin Wonton Chips with Sea Salt, Toasted Quinoa with Fresh Veggies and Toasted Pine Nuts, Orange Grilled Broccoli, Coconut and Ginger Crème Brûlée

Price: \$90 • Chef: James Standridge

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

Spring Baking: 511

Blueberry Bread Pudding, Chocolate Glazed Raspberry Cream Puffs, Lemon Meringue Cupcakes, Iced Minted Shortbreads, Strawberry Rhubarb Crostata

Price: \$90 • Chef: Suzanne Lowery



KINGS
COOKING
STUDIO
SUMMER SESSIONS

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

Essex Supper Club in the Hamptons: 506

THURSDAY, MAY 8TH
6:00PM-9:00PM

Chilled Asparagus Soup with Crabmeat, Rocket Arugula Salad with Lemon Garlic Vinaigrette and Shaved Pecorino, Grilled Halibut with Sweet Peas and Risotto, Strawberry Shortcake with Berry Coulis



All classes are participation unless otherwise noted.

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

Primavera Pasta: 512

Ricotta Gnocchi, Citrus Cream Sauce, Shrimp Scampi over Zucchini Noodles, Roasted Asparagus with Herb Gremolata, Limoncello Tiramisu

Price: \$90 • Chef: Suzanne Lowery

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

Jersey Fresh: 513

Tomato and Handmade Mozzarella Salad Drizzled with Aged Balsamic Vinaigrette, Handmade Fettuccine Pasta with Grilled Shrimp and Fresh Pesto, Seafood and Spring Citrus Stuffed Calamari Tubes with a Citrus Beurre Blanc, Grilled Squash, Spring Berry Quick Mousse with Chocolate Chunks

Price: \$90 • Chef: James Standridge

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

Savoring Spring Flavors: 514

Herbed Shortbread with Cheese, Grilled Prawns with Herb Dressing, Deviled BLT Sliders, Savory Palmiers with Bacon and Gruyere, Bacon-Apple Biscuits

Price: \$90 • Chef: Rhandi Moran

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

BBQ at the Grands: 515

Best Baked Beans, Glazed Riblets, Stuffed Burgers, Ice Cream Topped Chocolate Skillet Brownies. Price is per pair.

Price: \$100 • Chef: Diane Marino

FAMILY CLASS. AGES 8-12 WITH AN ADULT.

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

Farm to Table: 516

Fresh Mozzarella and Bruschetta Pizza, Stuffed Portobello Burgers, Sauteéd Arugula with Olives and Pignolis, Kale Pesto Pasta Salad, Blueberry-Lemon Shortcakes with Minted Cream

Price: \$90 • Chef: Suzanne Lowery

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

Essex Supper Club on the Upper West Side: 517

Tomato, Mozzarella and Prosciutto Canapes, Green Summer Rolls with Ginger Sauce, Oven Roasted Salmon, Grilled Vegetable Napoleons, Lemon Berry Cream Pie

Price: \$90 • Chef: Rhandi Moran

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

Spring Dinner Party: 518

Dijon-Blue Cheese Deviled Eggs, Mediterranean White Bean Soup, Chicken Florentine over Garlic Spinach, Sweet Pepper Pilaf, Lemon Curd Cheesecakes

Price: \$90 • Chef: Suzanne Lowery

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

Brunch Bunch: 519

Fruit Kabobs, Puff Pastry Cinnamon Rolls, Bacon and Egg Toast Cups, Scones with Homemade Strawberry Jam

Price: \$65 • Chef: Diane Marino

KIDS CLASS. AGES 8-12.

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

Savory Spring Bakes: 520

Leek Fritters with Spicy Aioli, Tomato Tartlets with a Chickpea Crumble, Cheesy Hand Pies, Potato, Asiago & Caramelized Onion Galette, Black Pepper and Cheddar Biscuits

Price: \$90 • Chef: Rhandi Moran

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

Southern Surf and Turf: 521

Kentucky Style Baby Back Ribs with Rye BBQ Sauce, Shrimp Skewers with Honey Lime Glaze, Garlic and Herb Wings, Down Home Potato Salad, Classic Coleslaw, Grilled Papaya with Fresh Cocoa Cream

Price: \$90 • Chef: James Standridge

**REGISTRATION
IS EASY!**

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FEATURED CLASS

Primavera Pasta: 512

WEDNESDAY, MAY 14TH
6:00PM-9:00PM



FEATURED CLASS

Southern Surf and Turf: 521

FRIDAY, MAY 30TH
6:00PM-9:00PM

JUNE

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

Grands on the Boardwalk: 601

Jersey Tomato Pie, Corn Dogs, Boardwalk Fries, Kicked Up Funnel Cakes, Edible Sea Glass. Price is per pair.

Price: \$100 • Chef: Diane Marino

FAMILY CLASS. AGES 8-12 WITH AN ADULT.

1:00pm-4:00pm

Nuts About You: 614

Spiced Snacking Cashews, Fresh Ricotta with Honey and Hazelnuts, Pistachio and Basil Pesto Pasta, Pecan and Mustard Crusted Salmon, Pear-Frangipane Cakes

Price: \$90 • Chef: Risa Magid

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

Bake Sale: 602

Individual Confetti Trifles, Giant Frosted Sugar Cookies, Cookies and Cream Cookies, Chocolate Dipped Ice Cream Cone Cupcakes

Price: \$65 • Chef: Diane Marino

KIDS CLASS. AGES 8-12.

6:00pm-9:00pm

Spotlight on Shrimp: 603

Shrimp Salad in Tomato Cups, Grilled Shrimp Caesar Salad, Shrimp Burgers with Roasted Poblanos and Avocado, Orange and Roasted Pecan Pasta Salad with Cumin and Olives, Lisa's Key Lime Pie

Price: \$90 • Chef: James Standridge

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

Essex Supper Club on the Island: 604

Gazpacho in Zucchini Bowls, Paprika-Lime Salmon Kabobs with Yogurt Sauce, Grilled Chicken and Peaches, Grilled Tomato Caprese with Burrata and Crispy Basil, Bing Cherry Brownie Sundaes with Bittersweet Chocolate Sauce

Price: \$90 • Chef: Rhandi Moran

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

A Tribute to Thomas Keller's Ad Hoc: 605

Barbecued Chicken with Mashed Potatoes, Baby Greens Salad with Bacon Vinaigrette, Creamy Coleslaw, Strawberry Shortcake

Price: \$90 • Chef: Rhandi Moran

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

Backyard BBQ: 606

Grilled Caprese Pizzas, Double Stuffed Potatoes, Sweet Honey Drumsticks, Strawberry Lemonade, Watermelon Cupcakes

Price: \$65 • Chef: Diane Marino

KIDS CLASS. AGES 8-12.

6:00pm-9:00pm

Land and Sea Burgers: 607

Mushroom and Bacon Burgers with Melted Vermont Cheddar, Crab Cake Burgers with Roasted Poblano Peppers, Avocado & Jack Cheese, Orange and Pecan Pasta Salad with Blue Cheese Crumbles, Shoestring Fries, Aunt Gayle's Dark Chocolate Cake with Orange Liqueur

Price: \$90 • Chef: James Standridge

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

A Touch of Citrus: 608

Shrimp and Grapefruit Ceviche with Pita Chips, Lemon Caper Chicken, Arugula Salad with Crispy Goat Cheese, Beets and an Orange Vinaigrette, Sweet Pepper Citrus Risotto, Key Lime Pie

Price: \$90 • Chef: Suzanne Lowery

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

Summer Party Starters: 609

Tomato Crostini with Pesto and Whipped Ricotta, Veggie Lettuce Wraps with Peanut Sauce, Veggie Quinoa Sushi, Chicken Satay Shooters, Strawberry Honey Custard Tartlets

Price: \$90 • Chef: Rhandi Moran



**REGISTER NOW
FOR SUMMER CLASSES**

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



FEATURED KIDS CLASS

Backyard BBQ: 606

**SATURDAY, JUNE 14TH
10:00AM-12:00PM**

All classes are participation unless otherwise noted.

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

Al Fresco Italian: 610

Pesto Crostini, Grilled Eggplant Napoleans, Roasted Salmon with Citrus Gremolata, Tortellini in Orange Cream Sauce, Mixed Berry Crostata

Price: \$90 • Chef: Suzanne Lowery

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

Little Cooks and Storybooks: 611

Pizza for Pirates by Adam and Charlotte Guillain. Personal Pizzas, Sea Monster Smoothie Bowls, Easy Roly Poly Jamwiches, Veggies and Dip. 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: 612

Pizza for Pirates by Adam and Charlotte Guillain. Personal Pizzas, Sea Monster Smoothie Bowls, Easy Roly Poly Jamwiches, Veggies and Dip. Price is per pair.

Price: \$90 • Chef: Eileen Maher

FAMILY CLASS. AGES 3-7 WITH AN ADULT.

6:00pm-9:00pm

Great Summer Kabobs: 613

Chipotle Shrimp Skewers, Carolina Dry Rub Chicken with Honey BBQ Sauce, Portuguese Pork Skewers, Balsamic Vegetable Skewers, Fruit Kabobs with Chocolate Dip

Price: \$90 • Chef: James Standridge

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

Fresh Pizza and Pasta: 651

Learn to create homemade pizza and pasta doughs! Highlights include: Ricotta Gnocchi, Tomato and Cheese Focaccia Bread, Spinach Calzones, Sausage and Pepper Pizza, Chocolate Ravioli with Ice Cream, Margherita Pizza, Caesar Salad with Parmesan Croutons, Fresh Fruit Pizza, Mixed Berry Ricotta Cheesecake

Price: \$450 • Chef: Suzanne Lowery

KIDS CAMP. AGES 8-12. FIVE DAY PROGRAM.

2:00pm-5:00pm

Toks That Trend: 652

Join us as we explore the hottest trending food toks! Highlights include: French Onion Tarts, Grilled Pineapple and Brown Sugar Tarts, Buffalo Ranch Butter Boards, Cloud Bread, Air Fryer Sandwich Cookies, Pita Chips with Crab Rangoon Dip, Air Fried Garlic Parmesan Chicken Skewers, Creamy Ricotta Pasta, Jennifer Aniston Salad, Pomegranate Bark

Price: \$450 • Chef: Rhandi Moran

TEEN CAMP. AGES: 13-17. FIVE DAY PROGRAM.

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

Cupcake Wars: 653

Four days of baking and decorating challenges. There will be a new and exciting challenge each day. We will bake and decorate to impress the judges. This is a program sure to bring all your creative energies to life! A light lunch will be served.

Price: \$360 • Chef: Diane Marino

KIDS CAMP. AGES 8-12. FOUR DAY PROGRAM.

2:00pm-5:00pm

Summer Fun Foods: 654

Highlights include: BBQ Ribs and Drumsticks, Philly Cheesesteaks, Sausage and Pepper Wraps, Salads and Slaws, Chili Cheese Corn Dog Casserole, Assorted Frozen Treats

Price: \$360 • Chef: Eileen Maher

TEEN CAMP. AGES 13-17. FOUR DAY PROGRAM.

REGISTRATION IS EASY!
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FEATURED KIDS CAMP

Fresh Pizza and Pasta: 651

MONDAY, JUNE 23RD
10:00AM-1:00PM



FEATURED TEEN CAMP

Summer Fun Foods: 654

MONDAY, JUNE 30TH
2:00PM-5:00PM

MAY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Brooklyn Bar Cocktail Bites: 501 6:00pm-9:00pm	2 KIDS CLASS 3 Bake Sale: 502 10:00am-12:00pm Dining on the Deck: 503 6:00pm-9:00pm
4 Spring Appetizers: 522 1:00pm-4:00pm	5 Cinco de Mayo Tapas Party: 504 6:00pm-9:00pm	6 FAMILY CLASS Family Taco Night: 505 6:00pm-9:00pm	7	8 Essex Supper Club in the Hamptons: 506 6:00pm-9:00pm	9 Taste of Thai: 507 6:00pm-9:00pm	10 FAMILY CLASS Little Cooks and Storybooks: 508 or 509 10:00am-12:00pm or 1:00pm-3:00pm Hot Tuna Takedown: 510 6:00pm-9:00pm
11	12 Spring Baking: 511 11:00am-2:00pm	13	14 Primavera Pasta: 512 6:00pm-9:00pm	15 Jersey Fresh: 513 6:00pm-9:00pm	16 Savoring Spring Flavors: 514 6:00pm-9:00pm	17
18 FAMILY CLASS BBQ at the Grands: 515 10:00am-12:00pm	19 Farm to Table: 516 6:00pm-9:00pm	20	21	22 Essex Supper Club on the Upper West Side: 517 6:00pm-9:00pm	23 Spring Dinner Party: 518 6:00pm-9:00pm	24 KIDS CLASS Brunch Bunch: 519 10:00am-12:00pm
25	26	27	28 Savory Spring Bakes: 520 6:00pm-9:00pm	29	30 Southern Surf and Turf: 521 6:00pm-9:00pm	31


**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.*



6 TUESDAY
6:00pm-9:00pm | **FAMILY CLASS**
Family Taco Night: 505
Chef: Suzanne Lowery



15 THURSDAY
6:00pm-9:00pm
Jersey Fresh: 513
Chef: James Standridge



JUNE

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY					
FAMILY CLASS 1 Grands on the Boardwalk: 601 10:00am-12:00pm Nuts About You: 614 1:00pm-4:00pm	2	3	4	5	6	KIDS CLASS 7 Bake Sale: 602 10:00am-12:00pm Spotlight on Shrimp: 603 6:00pm-9:00pm					
8	9	10	11	Essex Supper Club on the Island: 604 6:00pm-9:00pm	12	13 A Tribute to Thomas Keller's Ad Hoc: 605 6:00pm-9:00pm	KIDS CLASS 14 Backyard BBQ: 606 10:00am-12:00pm Land and Sea Burgers: 607 6:00pm-9:00pm				
15	A Touch of Citrus: 608 11:00am-2:00pm	16	17	18	Summer Party Starters: 609 6:00pm-9:00pm	19	Al Fresco Italian: 610 6:00pm-9:00pm	FAMILY CLASS 21 Little Cooks and Storybooks: 611 or 612 10:00am-12:00pm or 1:00pm-3:00pm Great Summer Kabobs: 613 6:00pm-9:00pm			
22	KIDS CAMP 23 Fresh Pizza and Pasta: 651 10:00am-1:00pm TEEN CAMP Toks That Trend: 652 2:00pm-5:00pm	23	KIDS CAMP 24 Fresh Pizza and Pasta: 651 10:00am-1:00pm TEEN CAMP Toks That Trend: 652 2:00pm-5:00pm	24	KIDS CAMP 25 Fresh Pizza and Pasta: 651 10:00am-1:00pm TEEN CAMP Toks That Trend: 652 2:00pm-5:00pm	25	KIDS CAMP 26 Fresh Pizza and Pasta: 651 10:00am-1:00pm TEEN CAMP Toks That Trend: 652 2:00pm-5:00pm	26	KIDS CAMP 27 Fresh Pizza and Pasta: 651 10:00am-1:00pm TEEN CAMP Toks That Trend: 652 2:00pm-5:00pm	27	28
29	KIDS CAMP 30 Cupcake Wars: 653 10:00am-1:00pm TEEN CAMP Summer Fun Foods: 654 2:00pm-5:00pm	30	KIDS CAMP 31 Cupcake Wars: 653 10:00am-1:00pm TEEN CAMP Summer Fun Foods: 654 2:00pm-5:00pm	31							

23 MONDAY - FRIDAY

10:00am-1:00pm | 5 DAY KIDS CAMP

Fresh Pizza and Pasta: 651

Chef: Suzanne Lowery



23 MONDAY - FRIDAY

2:00pm-5:00pm | 5 DAY TEEN CAMP

Toks That Trend: 652

Chef: Rhandi Moran



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.

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