

SEPTEMBER & OCTOBER 2025

KINGS

COOKING STUDIO



SEPTEMBER

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

Knife Skills: 901

Hone your knife skills and master proper techniques with Chef James! Pan Roasted Chicken Quarters with Citrus Marinade, Rice Pilaf, Sautéed Seasonal Vegetables, Fresh Berry Shortcake
Price: \$90 • Chef: James Standridge

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

Celebrating the Grands: 902

Caprese Pastry Bites, Chicken Alfredo Roll Ups, Grilled Caesar Salad, Double Decker Brownies, Shirley Temple Floats
Price: \$100 per pair • Chef: Diane Marino
FAMILY CLASS. AGES 8-12 WITH AN ADULT.

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

Egg-Free Pasta and Italian Favorites: 903

Arugula, Beet and Feta Salad, Egg-Free Pasta Dough, Fettuccine and Garganelli Pasta with Brown Butter Sage Sauce, Herby Garlic Bread, Homemade Cannoli
Price: \$90 • Chef: Afi Green

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

Baker's Apprentice: 904

Triple Chocolate Bars, Cream Filled Cookie Cake, S'mores Brownies, Hot Fudge Pudding Cakes
Price: \$65 • Chef: Diane Marino
KIDS CLASS. AGES 8-12.

6:00pm-9:00pm

Asian Accents: 905

Sesame Grilled Scallion and Tuna Sushi Rolls with Roasted Sesame Seed Crust, Szechuan inspired Fiery Chicken Skewers with an Orange and Cumin Glaze, Frisée, Mache and Watercress Salad with Roasted Peanuts, Scallion and Mango Pieces tossed with a Sweet Mango and Sake Vinaigrette, Seasoned Duck Breast Pan Seared and finished with a Hoisin Glaze served atop a Dried Cherry, Scallion and Garlic Risotto
Price: \$90 • Chef: James Standridge

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

Yes Chef!: 906

Pizza on a Stick, Meatball Sub Cupcakes, Chicken Ranchero Bacon Pinwheels, Cookies and Cream Blondies
Price: \$65 • Chef: Diane Marino
KIDS CLASS. AGES 8-12.

17 **WEDNESDAY** | 4:00pm-6:00pm

All New Teen Cuisine: Soups On!: 907

Join us as we stir the pot bringing simple and delicious cuisine to the table. We will be creating Classic French Onion Soup, Italian Sausage and Orzo Soup and Chicken Ramen-Noodle Soup
Price: \$65 • Chef: Theresa Merges
TEEN CLASS. AGES 11-17.

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

Elegant and Gluten Free: 908

Hot Crab and Spinach Dip, Parmesan Crackers, Creamy Cauliflower Soup, Red Wine Braised Chicken and Peppers, Citrus Chiffon Cake with Lemon Curd
Price: \$90 • Chef: Suzanne Lowery

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

French Light: 909

French Onion Soup, Tuna Niçoise Salad, Roasted Vegetable Omelets, Oven Baked Frites, Strawberry and Cream Crepes
Price: \$90 • Chef: Suzanne Lowery

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

Bake Sale: 910

Ooey Goopy Cinnamon Squares, Frosted Brownies, Classic Chocolate Chip Cookies, Individual Glazed Lemon Cakes
Price: \$65 • Chef: Diane Marino
KIDS CLASS. AGES 8-12.



SET THE TABLE!

Join the Studio in welcoming
a new culinary star!

CHEF AFI GREEN



FEATURED CLASS

**Egg-Free Pasta and
Italian Favorites: 903**

SEPTEMBER 10TH

WEDNESDAY | 6:00PM-9:00PM

All classes are participation unless otherwise noted.

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

Gluten Free Baking Basics: 911

Almond Cookies: Basic, Thumbprint, Chocolate Dipped.
Fruity Crumble Squares: Conventional and Vegan
Homemade Blueberry Jam
Price: \$90 • Chef: Eileen Maher

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

French Inspired Grazing Boards: 912

Haricot Verts Hummus, Homemade Artisan Bread, Mini Baked Brie Tarts with Homemade Blueberry Jam, Thinly Sliced Cooked Ham, Gruyere Cheese, Cornichons, Carrots and Grapes. Each guest will leave with a personally crafted board!
Price: \$90 • Chef: Annmarie Loffredo

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

Easy Italian: 913

Tomato Bruschetta with Garlic Crostini, Green Bean Caprese Salad, Shrimp Scampi, Ricotta Gnocchi, Tiramisu
Price: \$90 • Chef: Suzanne Lowery

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

Little Cooks and Storybooks: 914

Everyone Loves Cupcake by Kelly DiPucchio. Meatball Cupcakes with Mashed Potato "Frosting", Corn Muffins with Honey Butter, Cucumber Salad, Sweet Customized Cupcakes
Price: \$90 per pair • Chef: Eileen Maher
FAMILY CLASS. AGES 3-7 WITH AN ADULT.

27 SATURDAY | 1:00pm-3:00pm

Little Cooks and Storybooks: 915

Everyone Loves Cupcake by Kelly DiPucchio. Meatball Cupcakes with Mashed Potato "Frosting", Corn Muffins with Honey Butter, Cucumber Salad, Sweet Customized Cupcakes
Price: \$90 per pair • Chef: Eileen Maher
FAMILY CLASS. AGES 3-7 WITH AN ADULT.

6:00pm-9:00pm

Tuna Takedown: 916

Yellow Fin Tuna Poke with Avocado and Hot Chili Peppers, Tuna Sushi and Sashimi, Pan Seared Yellow Fin or Big Eye Tuna with Roasted Pepper Medley and Bock Syrup, Cumin Wonton Chips with Sea Salt, Toasted Quinoa with Fresh Veggies and Toasted Pine Nuts, Orange Grilled Broccolini, Coconut and Ginger Crème Brûlée
Price: \$90 • Chef: James Standridge

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

Cinnamon Spice Baking: 917

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

REGISTRATION IS EASY!

COOKINGSTUDIO.KINGSFOODMARKETS.COM

IN PERSON WHEN YOU'RE IN-STORE

PHONE 973-258-4009



FEATURED CLASS

**French Inspired
Grazing Boards: 912**

SEPTEMBER 24TH

WEDNESDAY | 6:00PM-9:00PM



FEATURED CLASS

**Cinnamon Spice
Baking: 917**

SEPTEMBER 30TH

TUESDAY | 11:00AM-2:00PM

OCTOBER

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

Comfort Classics: 918

Tomato Garlic Soup, Creamy Macaroni and Cheese, Meatloaf with Mushroom Gravy, Creamed Spinach, Roasted Root Vegetables, Apple Crisp with Whipped Cream. Price is per person.

Price: \$90 • Chef: Suzanne Lowery

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

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

Warm and Wonderful Fall Favorites: 919

Roasted Chicken Soup with Mushroom Barley and Spinach, Buttermilk Braised Pork Tenderloin with Flaky Buttermilk Biscuits, Braised Chicken with 40 Cloves of Garlic over Creamy Oven Polenta, Salad Vinaigrette, Ginger Cookies with Poached Spiced Pears

Price: \$90 • Chef: Kathleen Sanderson

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

Bavarian Oktoberfest: 920

Potato Leek Soup, Pork Schnitzel with Sour Cream Dill Sauce, Spaetzle Noodles, Roasted Bacon and Brussels Sprouts, Apple Walnut Strudel

Price: \$90 • Chef: Suzanne Lowery

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

Be Our Guest Classic Entertaining Roasts: 921

Individual Filet of Beef en Croûte with Wild Mushrooms and Gorgonzola, Herb Stuffed Filet of Pork with Roasted Garlic and Shallot Sauce over Polenta, Pan Seared Pork Tenderloin Medallions with Dijon Mustard Sauce, Seasonal Vegetables, Lemon Cardamom Pound Cake with Lemon Cream and Fruit

Price: \$90 • Chef: Kathleen Sanderson

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

Wrap and Cook Delicious Foil Packet Meals: 1001

Philly Cheesesteaks with Ground Beef, Green Peppers, Potatoes and Provolone Cheese, Ramen Noodles with Shrimp, Edamame, Sesame Seeds, Mushrooms and Scallions, Greek Chicken with Red Onion, Kalamata Olives, Feta Cheese, Grape Tomatoes, Tzatziki and Pita, Baked Potato with Cheddar Cheese, Chives, Bacon and Sour Cream, Campfire Apple Crisp

Price: \$90 • Chef: Annmarie Loffredo

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

Do Ahead Dinner Party: 1002

Parmesan Frico with Roasted Peppers and Olives, Sausage Minestrone, Pesto Stuffed Chicken Breasts with White Wine Sauce, Arugula and Fresh Mozzarella Salad with Citrus Vinaigrette, Crème Brûlée with Brown Sugar Shortbreads

Price: \$90 • Chef: Suzanne Lowery

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

Comfort Food Classics: 1003

Macaroni and Cheese with a Crunchy Topping, Fried Ravioli with Marinara, Loaded Baked Potatoes, Garlic Knots, Hot Chocolate Bombs. Price is per person.

Price: \$90 • Chef: Rhandi Moran

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

11 SATURDAY | 10:00am-1:00pm

Cupcake Wars Halloween Edition: 1004

Join us as we celebrate the holiday by creating Candy Corn Cupcakes with Vanilla Buttercream Frosting, Loch Ness Monster Cupcakes with Cream Cheese Frosting. Our holiday celebration will also include Slithering Serpent Calzones and Dipping Sauce and Ogre's Brew.

Price: \$90 • Chef: Diane Marino

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

6:00pm-9:00pm

Harvest Feast: 1005

Roasted Corn and Poblano Chowder, Heirloom Tomato and Burrata Salad, Pan Seared Chicken Paillard with Figs, Grilled Peach & Prosciutto Flatbread, Plum Almond Tart

Price: \$90 • Chef: Rhandi Moran

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

Halloween at the Grands: 1006

Spooky Eyeball Pasta, Anti-Vampire Garlic Bread, Graveyard Chocolate Mousse Pots, Monster Munch, Trick or Treat Punch

Price: \$100 per pair • Chef: Diane Marino

[FAMILY CLASS. AGES 8-12 WITH AN ADULT.](#)

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

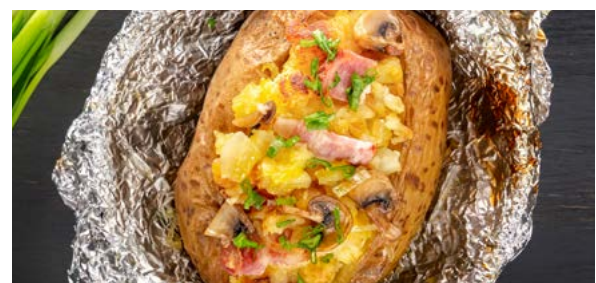
Spanish Inspired Grazing Boards: 1007

Red Pepper Hummus, Homemade Artisan Bread, Tortilla Espanola Bites, Asiago Cheese, Manchego Cheese, Chorizo, Clementines and Cucumbers. Each guest will leave with a personally crafted board!

Price: \$90 • Chef: Annmarie Loffredo



Now accepting
reservations
for all holiday
events!



FEATURED CLASS

Wrap and Cook Delicious Foil Packet Meals: 1001

WEDNESDAY, OCTOBER 8TH | 6:00PM-9:00PM

All classes are participation unless otherwise noted.

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

Vegetarian Dumplings: 1019

Sesame Sriracha Stuffed Cucumber Cups with Pickled Vegetables, Soy Ginger Shiitake Mushroom Dumplings, Mini Rice Noodle Spring Rolls, Homemade Fortune Cookies
Price: \$90 • Chef: Afi Green

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

Asian Fusion: 1008

Vegetable Wontons, Thai Coconut Chicken Soup with Jasmine Rice, Steak and Broccoli Stir-Fry, Shrimp Egg Foo Young, Sweet Coconut Dumplings with Ice Cream
Price: \$90 • Chef: Suzanne Lowery

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

Air Fryer Steakhouse Edition: 1009

Reverse Seared Top Round Steak with Spicy Herb Sauce, Assorted Crostini, Roasted Pepper Relish, Garlic and Herb Fries, Salad with Lemon Tahini Dressing, Dessert Knishes
Price: \$90 • Chef: Eileen Maher

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

Vegan Flavors for the Home Chef: 1020

Vegan Summer Rolls with Seasonal Vegetables and Chili Oil Dipping Sauce, Macaroni and Cheese with Wild Mushrooms and Dairy Free Cheese, Mushroom Stroganoff, Aquafaba Chocolate Mousse
Price: \$90 • Chef: Afi Green

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

Thanksgiving Open House: 1011

Prepare the feast ahead and enjoy the celebration with your guests! Crudites with Lemon Pepper Yogurt Dip, Roasted Turkey with Do-Ahead Gravy, Pecan, Cranberry Cornbread Stuffing, Mashed Sweet and Idaho Potatoes, Lighter Creamed Onions, Orange-Ginger-Cranberry Chutney, Oven Roasted Harvest Vegetables, Pumpkin Cake with Vanilla Bean Sauce
Price: \$90 • Chef: Kathleen Sanderson

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

Mastering the Art of French Cooking: 1012

Petits Choux au Fromage, Salad with Roasted Beets and Goat Cheese Vinaigrette, Beef Bourguignon, Roasted Brussels Sprouts, Buttered Noodles, Classic Chocolate Soufflés with Crème Anglaise
Price: \$90 • Chef: Kathleen Sanderson



FEATURED CLASS

**Mastering the Art of French
Cooking: 1012**

FRIDAY, OCTOBER 24TH | 6:00PM-9:00PM

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

Little Cooks and Storybooks: 1013

Star in the Jar by Sam Hay and Sarah Massini. English Muffin Pizzas, Tartes Etoile, Mini Monkey Breads, Fun Fruit
Price: \$90 per pair • Chef: Eileen Maher
FAMILY CLASS. AGES 3-7 WITH AN ADULT.

1:00pm-3:00pm

Little Cooks and Storybooks: 1014

Star in the Jar by Sam Hay and Sarah Massini. English Muffin Pizzas, Tartes Etoile, Mini Monkey Breads, Fun Fruit
Price: \$90 per pair • Chef: Eileen Maher
FAMILY CLASS. AGES 3-7 WITH AN ADULT.

6:00pm-9:00pm

Cajun Classics: 1015

Cajun Popcorn (Fried Shrimp Remoulade), Andouille and Pork Belly Étouffée, Chicken Creole, Dirty Rice, Trinity Spaghetti Squash with Toasted Walnuts, Quick Sweet Beignets
Price: \$90 • Chef: James Standridge

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

Halloween Treats: 1016

Pizza Stuffed Pumpkin Bombs, Mummy Meatballs, BOO Berry Hand Pies, Cinnamon Sugar Puff Pastry Bones, Loch Ness Punch
Price: \$65 • Chef: Diane Marino
KIDS CLASS. AGES 8-12.

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

Halloween Grazing Boards: 1017

Butternut Squash Hummus Cauldron, Mozzarella Ghosts, Mini Hot Dog Mummies, Baked Brie and Homemade Raspberry Jam Boxes, White and Dark Chocolate Dipped Pretzels, Cured Meats, Assorted Fruits and Vegetables, Mini Pumpkin Cupcakes with Cream Cheese Frosting, Mini Sandwich Cookie Cupcakes with Vanilla Frosting. Each guest will leave with a personally crafted board!
Price: \$90 • Chef: Annmarie Loffredo

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

College Dorm Treats: 1018

Ramen Bowls with Shrimp, Mushrooms, Boiled Eggs and Scallions, Pastrami and Horseradish Cheddar Grilled Cheese, Classic Home Fries, Jalapeno and Cheddar Frittata, Oreo Blast Whipped Cream Parfaits
Price: \$90 • Chef: James Standridge

REGISTRATION IS EASY!

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SET THE TABLE!

Join the Studio in
welcoming a
new culinary star!

CHEF
AFI GREEN

SEPTEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5	Knife Skills: 901 6:00pm-9:00pm 6
FAMILY CLASS 7 Celebrating the Grands: 902 10:00am-12:00pm	8	9	TEEN CLASS 10 Egg-Free Pasta and Italian Favorites: 903 6:00pm-9:00pm	11	12	KIDS CLASS 13 Baker's Apprentice: 904 10:00am-12:00pm Asian Accents: 905 6:00pm-9:00pm
KIDS CLASS 14 Yes Chef!: 906 10:00am-12:00pm	15	16	TEEN CLASS 17 All New Teen Cuisine: Soups On!: 907 4:00pm-6:00pm	Elegant and Gluten Free: 908 6:00pm-9:00pm 18	French Light: 909 6:00pm-9:00pm 19	KIDS CLASS 20 Bake Sale: 910 10:00am-12:00pm
Gluten Free 21 Baking Basics: 911 12:00pm-3:00pm	22	23	French 24 Inspired Grazing Boards: 912 6:00pm-9:00pm	25	Easy Italian: 913 26 6:00pm-9:00pm	FAMILY CLASS 27 Little Cooks & Storybooks: 914 & 915 10:00am-12:00pm or 1:00pm-3:00pm Tuna Takedown: 916 6:00pm-9:00pm
28	29	Cinnamon 30 Spice Baking: 917 11:00am-2:00pm				

**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.*

14 SUNDAY
10:00am-12:00pm
Yes Chef!: 906
Chef: Diane Marino
KIDS CLASS. AGES 8-12.



27 SATURDAY
6:00pm-9:00pm
Tuna Takedown: 916
Chef: James Standridge



OCTOBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			FAMILY CLASS 1 Comfort Classics: 918 6:00pm-9:00pm	2 Warm and Wonderful Fall Favorites: 919 6:00pm-9:00pm	3 Bavarian Octoberfest: 920 6:00pm-9:00pm	4 Be Our Guest Classic Entertaining Roasts: 921 6:00pm-9:00pm
5	6	7	8 Wrap and Cook Delicious Foil Packet Meals: 1001 6:00pm-9:00pm	9 Do Ahead Dinner Party: 1002 6:00pm-9:00pm	FAMILY CLASS 10 Comfort Food Classics: 1003 5:00pm-8:00pm	KIDS CLASS 11 Cupcake Wars Halloween Edition: 1004 10:00am-1:00pm Harvest Feast: 1005 6:00pm-9:00pm
FAMILY CLASS 12 Halloween at the Grands: 1006 10:00am-12:00pm	13	14	15 Spanish Inspired Grazing Boards: 1007 6:00pm-9:00pm	16 Vegetarian Dumplings: 1019 6:00pm-9:00pm	17 Asian Fusion: 1008 6:00pm-9:00pm	18
19 Air Fryer Steakhouse Edition: 1009 11:00am-2:00pm	20	21	22 Vegan Flavors for the Home Chef: 1020 6:00pm-9:00pm	23 Thanksgiving Open House: 1011 6:00pm-9:00pm	24 Mastering the Art of French Cooking: 1012 6:00pm-9:00pm	FAMILY CLASS 25 Little Cooks & Storybooks: 1013 & 1014 10:00am-12:00pm or 1:00pm-3:00pm Cajun Classics: 1015 6:00pm-9:00pm
KIDS CLASS 26 Halloween Treats: 1016 10:00am-12:00pm	27	28	29 Halloween Grazing Boards: 1017 6:00pm-9:00pm	30	31 College Dorm Treats: 1018 6:00pm-9:00pm	

12 SUNDAY

10:00am-12:00pm

Halloween at the Grands: 1006

Chef: Diane Marino

FAMILY CLASS. AGES 8-12 WITH AN ADULT.



19 SUNDAY

11:00am-2:00pm

Air Fryer Steakhouse Edition: 1009

Chef: Eileen Maher



26 SUNDAY

10:00am-12:00pm

Halloween Treats: 1016

Chef: Diane Marino

KIDS CLASS. AGES 8-12.





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.