



KINGS COOKING STUDIO

*NOVEMBER & DECEMBER
2025 CALENDAR*

**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.*



NOVEMBER

1 SATURDAY | 2:00pm-5:00pm

Bake Sale: 1101

Sugared Jammy Cake, Chunky Chocolate Chip Cookies, Cinnamon Sugar Puff Pastry Horns, Triple Chocolate Muffins

Price: \$65 • Chef: Diane Marino

👶 KIDS CLASS. AGES 8-12.

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

Breakfast with the Grands: 1102

Cinnamon Swirl Pancakes, Potato Waffles, Bacon Roses, Homemade Strawberry Pop Tarts, Whipped Hot Cocoa. Price is per pair.

Price: \$100 • Chef: Diane Marino

👨‍👩‍👧‍👦 FAMILY CLASS. AGES 7 AND UP WITH AN ADULT.

2:00pm-5:00pm

Steakhouse Favorites: 1103

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

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

Comfort Food: 1104

Roasted Garlic and Asiago Tomato Soup, Lobster Mac and Cheese, Sun Dried Tomato and Arugula Pizza, Truffled Twice Baked Potatoes, Cranberry Pear Crisp with Chantilly Whipped Cream

Price: \$90 • Chef: Suzanne Lowery

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

Pies Galore: 1105

Cranberry Almond Apple Pie, Lattice Topped Pear Slab Pie, Chocolate Mousse Pie, Garlic Bread topped Chicken Pot Pie, Pizza Rustica

Price: \$90 • Chef: Julie Lopez, RD

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

Game Day Favorites: 1106

Easy Rockin Nachos, Texas Chili, Black Beans, Garlic Herb Wings, Guacamole, Super Simple Salsa Fresco, No Bake Chocolate Oatmeal Treats

Price: \$90 • Chef: James Standridge

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

Baker's Apprentice: 1107

Chocolate Molten Lava Cakes, Cosmic Brownies, Blackout Cupcakes, Brookies

Price: \$65 • Chef: Diane Marino

👶 KIDS CLASS. AGES 8-12.

2:00pm-5:00pm

Thanksgiving 101: 1108

Savory Turkey Brine, Formed Sweet Cream Butter Turkeys for your table, Roasted Turkey Legs, Homemade Jellied Cranberry Sauce, Sage & Sausage Stuffing, Freezable Mini Lattice Apple Pies

Price: \$90 • Chef: Rhandi Moran

👨‍👩‍👧‍👦 TEEN CLASS. AGES 13-17.

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

Yes Chef!: 1109

Italian Edition: Wedding Soup, Spaghetti and Meatballs, Foccacia Two Ways, Tiramisu Dip and Italian Soda

Price: \$65 • Chef: Diane Marino

👶 KIDS CLASS. AGES 8-12.

MONDAY, NOVEMBER 10

AUTUMN SURF AND TURF: 1111

6:00PM-9:00PM

Chef: Suzanne Lowery

Price: \$90/person

Hot Artichoke and Crab Dip with Garlic Crostini, Chimichurri Hanger Steak, Grilled Romaine Salad with Spicy Pecans and Balsamic Pears, Roasted Root Vegetable Risotto, Caramel Apple Bread Pudding



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

Everything but the Bird: 1112

Southern Mac & Cheese, Croissant Stuffing, Creamy Butternut Squash Orzo, Roasted Fennel with Delicata Squash and Apple, Smashed Brussels Sprouts, Miso Roasted Carrots

Price: \$90 • Chef: Julie Lopez, RD

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

Autumn Feast: 1113

Wild Mushroom and Asiago Strudel, Bourbon and Garlic Aioli, Orange and Paprika Roasted Chicken, Roasted Shallot, Leek & Sauterne Gravy, Garlic and Buttermilk Mashed Potatoes, Baby Vegetable and Leek Sauté, English Toffee Crumb Cake with Caramel Sauce

Price: \$90 • Chef: James Standridge

'TIS THE SEASON
**Book a private
holiday event
with us!**

THE PERFECT FESTIVE EVENT FOR
TEAMS, FRIENDS, OR FAMILY.

All classes are participation.

15 SATURDAY | 1:00pm-4:00pm

Young Chefs Training Program: 1114

Attention all young chefs and foodies 12 and up who want to learn basic culinary skills. This class will focus on kitchen safety and knife skills. Recipes include: Loaded Potato Soup, Bruschetta with Crostini, Roasted Butternut Squash and Apple Salad, and personal snack boards.

Price: \$90 • Chef: Rhandi Moran

 TEEN CLASS. AGES 13-17.

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

Holiday Brunch: 1115

Breakfast Wreath of Bacon, Egg & Cheddar Cheese in Puff Pastry, Eggnog French Toast with Homemade Whipped Cream, Gingerbread Mini Pancakes, Hash Brown Patties, Christmas Toast with Avocado, Roasted Tomatoes and Poached Eggs

Price: \$90 • Chef: Annmarie Loffredo

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

Soup and Salad Luncheon: 1116

Minestrone Soup, Grilled Chicken Caesar Salad, Parmesan Biscuits, Cheddar Broccoli Soup, Brussels Sprout Slaw with Apples and Walnuts, Quick Yeast Bread

Price: \$90 • Chef: Suzanne Lowery

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

Vegetarian Comfort Food: 1117

Butternut Squash Soup Shooters, Mac and Cheese Pots, Smokey Sautéed Kale and Brussels Sprouts, Mini Apple Maple Hand Pies

Price: \$90 • Chef: Afi Green

THURSDAY, NOVEMBER 20

**THANKSGIVING
GRAZING BOARD: 1118**

6:00PM-9:00PM

Chef: Annmarie Loffredo
Price: \$90/person

All your favorite Thanksgiving foods and flavors on one platter. Carrot Hummus, Brie with Cranberry Jam, Smoked Gouda, Goat Cheese Herb Rolls, Mashed Potato Bites, Turkey and Ham Slices, Creamed Spinach Rice Balls, Homemade Bread, Seasonal Vegetables and Fruit. Each guest will leave with a personally crafted board!



KIDS CLASS



FAMILY CLASS



TEEN CLASS

SATURDAY, NOVEMBER 22

HOLIDAYS ON CAMPUS: 1119

10:00AM-12:00PM

 TEEN CLASS. AGES 13-17.

Chef: Rhandi Moran
Price: \$65/person

Dressed up Rotisserie Chicken, Air Fryer Stuffing Cups, Gourmet Instant Mashed Potatoes, Green Bean "Casserbowls," No Bake Pumpkin Cheesecake Bites



28 FRIDAY | 10:00am-1:00pm

Cupcake Wars: Winter Wonderland Edition: 1120

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

Price: \$90 • Chef: Diane Marino

 KIDS CLASS. AGES 8-12.

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

Little Cooks and Storybooks: 1121

Lady Pancake and Sir French Toast, Attack of the Scones by Josh Funk. S'mores Stuffed French Toast, Scones, Turkey Maple Sausage Patties, Potato Puffs. 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: 1122

Lady Pancake and Sir French Toast, Attack of the Scones by Josh Funk. S'mores Stuffed French Toast, Scones, Turkey Maple Sausage Patties, Potato Puffs. Price is per pair.

Price: \$90 • Chef: Eileen Maher

 FAMILY CLASS. AGES 3-7 WITH AN ADULT.

6:00pm-9:00pm

Mediterranean Seafood: 1123

Three-Onion Steamed Mussels, Sweet Shrimp and Scallop Relish on a Goat Cheese Crouton, Grecian Whole Red Snapper, Shrimp Risotto with Green Onions and Saffron, Sautéed Spaghetti Squash Iraklion Style, Swiss Style Apple Strudel with Candied Ginger

Price: \$90 • Chef: James Standridge

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

Mix and Match Meal Prep: 1124

Prepare proteins and sides to use throughout the week for fast and easy meals! Veggie Frittatas, Turkey Meatballs, Honey Lemon Chicken, Roasted Sweet Potatoes, Quinoa and Rice Bowls, Roasted, Steamed and Sautéed Veggies

Price: \$90 • Chef: Eileen Maher

DECEMBER

MONDAY, DECEMBER 1

COCKTAIL PARTY FAVORITES: 1201

6:00PM-9:00PM

Chef: Suzanne Lowery
Price: \$90/person

Olive Tapenade on Toast Points, Blue Cheese Stuffed Mushrooms, Smoked Salmon Profiterole Puffs, Spinach and Feta Phyllo Triangles, Pesto and Mascarpone Torta



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

Vegetarian Dinner Party: 1202

Bruschetta with Creamy Pesto, Vegan Caesar Salad with Crispy Chickpeas, Mushroom & Lentil Bourguignon, Chocolate Herb and Berry Mousse
Price: \$90 • Chef: Afi Green

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

Duck Dining: 1203

Duck Confit Watercress Salad with a Poached Pear Vinaigrette, Potato-Sausage Soup, Duck Breast ala Orange, Herbed Spaetzle, Garlic Greens, Dark Chocolate Napoleon
Price: \$90 • Chef: James Standridge

SUNDAY, DECEMBER 7

GINGERBREAD COOKIE PARTY: 1205

10:00AM-12:00PM

 KIDS CLASS. AGES 8-12.

Chef: Diane Marino
Price: \$65/person

This holiday event should truly get you in the spirit! Gingerbread Cookies will be baked and decorated. Whipped Holiday Cocoa will also be served.



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

Festive Christmas Foods: 1206

Jingle Bell Stuffed Peppers, Christmas Tree Crudités with Assorted Dips, Sweet and Savory Stuffed Crescent Rolls, Red Velvet Cupcakes with White Chocolate Ganache. Price is per pair.
Price: \$100 • Chef: Eileen Maher

 FAMILY CLASS. AGES 8 AND UP WITH AN ADULT.

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

Holiday Dinner: 1207

Grilled Shrimp and Artichoke Toasts, Penne a la Vodka, Spinach-Mozzarella & Roasted Pepper Stuffed Beef Filet with Cabernet Sauce, Bacon and Blue Cheese Salad with Buttered Croutons and Mustard Vinaigrette, Chocolate Lava Cakes a la mode
Price: \$90 • Chef: Suzanne Lowery

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

Holiday Cakes: 1208

Join us as we create classic holiday cakes. Yule Log Cake "the famous Bûche de Noël," Cranberry Orange Bundt Cake, Classic Gingerbread Cake
Price: \$90 • Chef: Annmarie Loffredo

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

Holiday Recipes with a Twist: 1209

Sticky Pomegranate & Black Pepper Chicken Wings, Sour Cream and Chive Cauliflower Puree, Stovetop Green Bean Casserole, Garlicky Fan Rolls, Pork Shoulder Ragu, Flourless Pecan Cake
Price: \$90 • Chef: Julie Lopez, RD

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

Little Cooks and Storybooks: 1210

Turkey Claus by Wendi Silvano. Individual Pizzas, Meatballs, Mini Wedge Salads, Reindeer 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: 1211

Turkey Claus by Wendi Silvano. Individual Pizzas, Meatballs, Mini Wedge Salads, Reindeer Cupcakes. Price is per pair.

Price: \$90 • Chef: Eileen Maher

 FAMILY CLASS. AGES 3-7 WITH AN ADULT.

4:00pm-7:00pm

Holiday Hors D'oeuvres: 1212

Brie and Pear Beggar's Purses, Gorgonzola Apricot Bites with Prosciutto and Thyme, Caramelized Onion Tarts with Handmade Puff Pastry, Cream Puffs with Chocolate Ganache
Price: \$90 • Chef: Rhandi Moran

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

New Year's Eve with the Kiddos: 1213

Microwave Nachos Bar, Mini Charcuterie Cups, Pizza Bagels, Mini Stuffed Peppers, Cream Puffs with Chocolate Ganache, Holiday Mocktails. Price is per pair.

Price: \$100 • Chef: Rhandi Moran

 FAMILY CLASS. AGES 8 AND UP WITH AN ADULT.



KIDS CLASS



FAMILY CLASS



TEEN CLASS

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

All classes are participation.

MONDAY, DECEMBER 15

HOLIDAY COOKIE WORKSHOP: 1214

11:00AM-2:00PM

Chef: Suzanne Lowery

Price: \$90/person

Tutti-Frutti Bars, Raspberry Crumbles,
Iced Shortbread Wreaths, Chewy Almond Horns,
Chocolate Hazelnut Espresso Meringues



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PHONE 973-258-4009

WEDNESDAY, DECEMBER 17

CHRISTMAS TREE GRAZING BOARD: 1215

6:00PM-9:00PM

Chef: Annmarie Loffredo

Price: \$90/person

Festive Christmas grazing board featuring a selection of
artisanal cheeses, seasonal fruits and herbs and a selection of
meats to create an elegant and inviting holiday centerpiece.

Each guest will leave with a personally crafted board!



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

Best Holiday Appetizers: 1216

Lobster and Brioche Gratin, Goat Cheese and
Fig on Pumpernickel Toast, Pate 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

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

Cake Decorating: 1217

Join us as we learn the secrets of decorating perfect holiday
and special occasion cakes with Master Baker Suzanne Lowery!
Each guest will leave with a personally decorated cake.

Price: \$90 • Chef: Suzanne Lowery

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

Holiday Movie Favorites: 1218

Mr. G's Roast Beast, All Alone Pizza, Spaghetti and Meatballs,
Kitchen Sink Ice Cream Sundaes, Santa's Frozen Hot Chocolate
Price: \$65 • Chef: Diane Marino

 **KIDS CLASS. AGES 8-12.**

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

Bake Sale: 1219

Strawberry Crumble Bars, Melted Snowman Cookies,
Mr. G's Cake Bites, Candy Cane Whoopie Pies, Holiday Punch
Price: \$65 • Chef: Diane Marino

 **KIDS CLASS. AGES 8-12.**

1:00pm-4:00pm

Hands On: Asian Inspired: 1220

Scallion Pancakes, Dumpling Tacos, Samosas with Pea Chutney,
BBQ Boneless Wings, Ginger Snap Ice Cream Sandwiches.
Price is per pair.

Price: \$100 • Chef: Eileen Maher

 **FAMILY CLASS. AGES 8 AND UP WITH AN ADULT.**

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

New Year's at the Grands: 1221

Piggies Wrapped in Holiday Wreaths, Meatball Parmesan
Skewers, Mini Quiches, Happy New Year Fortune Cookie
Cupcakes, Gummy Bear Celebration Drinks. Price is per pair.

Price: \$100 • Chef: Diane Marino

 **FAMILY CLASS. AGES 7 AND UP WITH AN ADULT.**

ENJOY BYOB WINE & BEER










**with your Cooking
Studio Experience!**

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



NOVEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						<div>1</div>  KIDS CLASS Bake Sale: 1101 10:00am-12:00pm
<div>2</div>  FAMILY CLASS Breakfast with the Grands: 1102 10:00am-12:00pm Steakhouse Favorites: 1103 2:00pm-5:00pm	<div>3</div> Comfort Food: 1104 6:00pm-9:00pm	<div>4</div>	<div>5</div>	<div>6</div> Pies Galore: 1105 6:00pm-9:00pm	<div>7</div> Game Day Favorites: 1106 6:00pm-9:00pm	<div>8</div>  KIDS CLASS Baker's Apprentice: 1107 10:00am-12:00pm  TEEN CLASS Thanksgiving 101: 1108 2:00pm-5:00pm
<div>9</div>  KIDS CLASS Yes Chef!: 1109 10:00am-12:00pm	<div>10</div> Autumn Surf and Turf: 1111 6:00pm-9:00pm	<div>11</div>	<div>12</div>	<div>13</div> Everything but the Bird: 1112 6:00pm-9:00pm	<div>14</div> Autumn Feast: 1113 6:00pm-9:00pm	<div>15</div>  TEEN CLASS Young Chefs Training Program: 1114 1:00pm-4:00pm
<div>16</div> Holiday Brunch: 1115 11:00am-2:00pm	<div>17</div> Soup and Salad Luncheon: 1116 11:00am-2:00pm	<div>18</div>	<div>19</div> Vegetarian Comfort Food: 1117 6:00pm-9:00pm	<div>20</div> Thanksgiving Grazing Board: 1118 6:00pm-9:00pm	<div>21</div>	<div>22</div>  TEEN CLASS Holidays on Campus: 1119 10:00am-12:00pm
<div>23</div>	<div>24</div>	<div>25</div>	<div>26</div>	<div>27</div>	<div>28</div>  KIDS CLASS Cupcake Wars: Winter Wonderland Edition: 1120 10:00am-1:00pm	<div>29</div>  FAMILY CLASS Little Cooks and Storybooks: 1121 or 1122 10:00am-12:00pm or 1:00pm-3:00pm Mediterranean Seafood: 1123 6:00pm-9:00pm
<div>30</div> Mix and Match Meal Prep: 1124 1:00pm-4:00pm						









COOKING STUDIO POLICIES:

- 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.
- 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.
- 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.

- BYOB (beer and wine only) for Adult Class and Private Events for those 21+ subject to applicable policies and procedures.
- Seating will begin 15 minutes prior to class.
- Adult programming is exclusively for those guests 18 years of age and older.
- Contact the Cooking Studio if accommodations are required.
- Kids and Teen programming are exclusively for the ages indicated on the calendar.

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DECEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 Cocktail Party Favorites: 1201 6:00pm-9:00pm	2	3 Vegetarian Dinner Party: 1202 6:00pm-9:00pm	4	5 Duck Dining: 1203 6:00pm-9:00pm	6
7  KIDS CLASS Gingerbread Cookie Party: 1205 10:00am-12:00pm  FAMILY CLASS Festive Christmas Foods: 1206 1:00pm-4:00pm	8 Holiday Dinner: 1207 6:00pm-9:00pm	9	10 Holiday Cakes: 1208 6:00pm-9:00pm	11	12 Holiday Recipes with a Twist: 1209 6:00pm-9:00pm	13  FAMILY CLASS Little Cooks and Storybooks: 1210 or 1211 10:00am-12:00pm or 1:00pm-3:00pm Holiday Hors D'oeuvres: 1212 4:00pm-7:00pm
14  FAMILY CLASS New Year's Eve with the Kiddos: 1213 1:00pm-4:00pm	15 Holiday Cookie Workshop: 1214 11:00am-2:00pm	16	17 Christmas Tree Grazing Board: 1215 6:00pm-9:00pm	18	19 Best Holiday Appetizers: 1216 6:00pm-9:00pm	20 Cake Decorating: 1217 10:00am-1:00pm
21  KIDS CLASS Holiday Movie Favorites: 1218 10:00am-12:00pm	22	23	24	25	26	27  KIDS CLASS Bake Sale: 1219 10:00am-12:00pm  FAMILY CLASS Hands On: Asian Inspired: 1220 1:00pm-4:00pm
28  FAMILY CLASS New Year's at the Grands: 1221 10:00am-12:00pm	29	30	31			

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KIDS CLASS



FAMILY CLASS



TEENS CLASS

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

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