KINGS COOKING STUDIO

JANUARY & FEBRUARY 2026 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.*

JANUARY

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

Inspired Mediterranean Vegan Style: 101
Roasted Red Pepper and Tomato Soup, Grilled Eggplant Rolls with Cashew Ricotta, Mushroom and Lentil Moussaka with Almond Bechamel, Pistachio and Rose Water Baklava
Price: $100 • Chef: Afi Green

4 SUNDAY | 2:00pm-5:00pm

Pasta Workshop: 102
Alfredo, Bolognese and Scampi Sauces, Shrimp Scampi, Ricotta Gnocchi, Arugula Salad, Chocolate Biscotti
Price: $100 • Chef: Suzanne Lowery

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

Global Soups: 103
Vietnamese Pho (Beef Broth with Rice Noodles, Sliced Sirloin and a variety of toppings), Beef, Beet and Cabbage Borscht (Beet Soup gets gussied up in this Veggie-rich, Beef-spiked version of the Russian classic), Sopa de Ajo (Spanish Garlic and Bread Soup incorporating warming spices), African Carrot and Sweet Potato Soup (A flavorful Vegetable Soup with a smoky spice blend)
Price: $100 • Chef: Annmarie Loffredo

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

Sizzling Southwest Cuisine: 104
Chimichanga Chili Colorado (Beef in Red Chili Sauce), Southwestern Braised Lamb, Navajo Fry-Bread Sopapillo, Charred Chili Salsa, Black Beans, Fried Rice with Piñon and Scallions, Piñon Brownie with Agave Crème
Price: $100 • Chef: James Standridge

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

Little Cooks and Storybooks: 105
Duck Soup by Jackie Urbanovic. Vegetable Soup "Quackers," Fruit Caterpillars, Snickerdoodles. Price is per pair.
Price: $100 • Chef: Eileen Maher
FAMILY CLASS. AGES 3-7 WITH AN ADULT.

1:00pm-3:00pm
Little Cooks and Storybooks: 106
Duck Soup by Jackie Urbanovic. Vegetable Soup "Quackers," Fruit Caterpillars, Snickerdoodles. Price is per pair.
Price: $100 • Chef: Eileen Maher
FAMILY CLASS. AGES 3-7 WITH AN ADULT.

6:00pm-9:00pm
Mastering the Menu: Comfort Edition: 107
Roasted Garlic Tomato Soup, Chicken and White Bean Chili, Buttermilk Biscuits, Cheesy Zucchini Casserole, Gingered Apple Crisp with Chantilly Whipped Cream
Price: $100 • Chef: Suzanne Lowery

11 SUNDAY | 2:00pm-5:00pm

Culinary Basics: Part I: 108
In this workshop you will be learning Knife Skills, Soup Basics, Simple Egg Cookery, Roasting of Chicken, Potatoes, Vegetables and Fruits
Price: $100 • Chef: Kathleen Sanderson

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

Dinner by the Fire: 109
Wild Mushroom and Asiago Strudel, Romaine and Roasted Apple Salad with Apple Vinaigrette, Sea Salt and Crusted Thyme Seared Pork Rib Chops, Pancetta and Herb Roasted Root Vegetables, Roasted Garlic and Shallot Polenta, Double Chocolate Cake with Orange Liquor Cream
Price: $100 • Chef: James Standridge

KIDS CLASS FAMILY CLASS TEEN CLASS

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

Bring on the Heat: 110
Spicy Garlic Shrimp and Tomato Crostini, Romaine and Pear Salad with Sweet and Spicy Pecans, Cacio e Pepe Risotto, Steak au Poivre, Chili-Cinnamon Brownies
Price: $100 • Chef: Suzanne Lowery

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

Baker's Apprentice: 111
Inside-Out Red Velvet Cookies, Triple Chocolate Brownie Cups, Raspberry Cream Sandwich Cookies, Lemon Glazed Snack Cake
Price: $70 • Chef: Diane Marino
KIDS CLASS. AGES 8-12.

SATURDAY, JANUARY 17

CAKE DECORATING: 112
1:00PM-3:00PM

Chef: Suzanne Lowery | Price: $70/person
TEEN CLASS. AGES 13-17.

Join Pastry Chef Suzanne as we learn proper techniques to pipe and decorate beautiful seasonal cakes. Each guest will leave with a beautifully decorated cake!

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

At The Grands: Snow Day: 113
Sloppy Joe Grilled Cheese, Pizza Hot Pockets, Mac and Cheese Bites, Grammy's Chocolate Drop Cookies, Hot Cocoa Floats. Price is per pair.
Price: $100 • Chef: Diane Marino
FAMILY CLASS. AGES 8-12 WITH AN ADULT.

2:00pm-5:00pm
Culinary Basics: Part II: 114
In this workshop you will be learning Skillet Cookery of Chicken and Shrimp, Grilling Techniques of Mushrooms and Asparagus, Steaming in Parchment (Papiotte), Simple Baking of Biscuits and Cookies
Price: $100 • Chef: Kathleen Sanderson

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

Meals in Minutes: 115
Sausage Tortellini Soup, Garlic Dijon Chicken with Fluffy Couscous, Shrimp Tacos, Quinoa Chili, Mediterranean Chickpea Salad, Apple-Pear Crisp
Price: $100 • Chef: Julie Lopez, RD

All classes are participation.

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

Hearty Winter Soups: 116
Fire Roasted Tomato, White Bean and Arugula Soup with Parmesan Frico, Creamy Shrimp and Crab Chowder with Sweet Potatoes and Chipotle, Thai Roasted Carrot Soup with Coconut and Crispy Wontons, Skillet Buttermilk Cornbread, No-Knead Italian Bread, Chocolate Fudge Cookies
Price: $100 • Chef: Kathleen Sanderson

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

Steakhouse: 117
Shrimp Cocktail Shooters, Chopped Caesar Salad, The Perfect Filet of Beef with Pan Sauce, Roasted Yukon Gold Potatoes, Roasted Asparagus, Coconut Key Lime Pie
Price: $100 • Chef: Kathleen Sanderson

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

Cook With Your Kids: Italian Edition!: 118
Pizza with Homemade Dough, Lasagna Rollups, Easy Cheesy Baked Eggplant, Antipasto Salad, Dessert Ravioli.
Price is per pair.
Price: $100 • Chef: Eileen Maher
FAMILY CLASS. AGES 8-12 WITH AN ADULT.

SATURDAY, JANUARY 24

SPICY CRUNCHY SUSHI: 119
6:00PM-9:00PM

Chef: Afi Green | Price: $100/person

Learn to roll your own in this exciting new class! Miso Soup with Green Onions and Tofu, Crunchy California Rolls with Imitation Crab, Rice, Carrots, Seaweed, Ginger, Spicy Mayo and Fried Onions, Mochi Ice Cream

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

Yes Chef!: 120
Homemade Pizza Dough, Margherita Pizzettes, Sicilian Pizza Strips, Pizza Roll-Ups, Chocolate Dessert Pizza
Price: $70 • Chef: Diane Marino
KIDS CLASS. AGES 8-12.

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

Quick and Easy Weeknight Wonders: 121
Cavatelli with Garlic and Broccoli, Teriyaki Braised Pork Tenderloin with Pineapple, Lemon Parmesan Tilapia, Curried Chicken and Rice, Broccoli Slaw, Brown Sugar Shortbread Cookies
Price: $100 • Chef: Suzanne Lowery

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

Sweets for your Sweet: 122
Chocolate Covered Strawberries, Lava Cakes with Berry Sauce, Chocolate Dipped Coconut Macaroons, White Chocolate Éclairs, Chocolate Brioche Banana Bread Pudding
Price: $100 • Chef: Suzanne Lowery

SATURDAY, JANUARY 30

HARVEST THE FLAVOR: 123
6:00PM-9:00PM

Chef: James Standridge | Price: $100/person

Grilled Mushroom Salad with Roasted Garlic, Dijon Mustard "CZR Salad," White Bean and Pasta Soup, Tofu Cutlets, Spaghetti Squash Olgio, Fresh Berries with Aquafaba Cream

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

Casual Seafood Bites: 124
Seafood Sliders, Shrimp Tacos with Chorizo Bits, Smoked Salmon Pizza, Crab Potato Puffs, Street Corn Dip, Pineapple Salsa, Lobster Tail Pastries, Dessert Sushi
Price: $100 • Chef: Eileen Maher

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FEBRUARY

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

Super Bowl Bites: 201
Homemade Loaded Cheesesteak Tater Tots, Nacho Bar with Homemade Tortilla Chips and Guacamole, Shredded Chicken, Cheddar Cheese, Jalapeños & Black Beans, Wings Three Ways: Sweet Thai Chili, BBQ & Lemon Pepper
Price: $100 • Chef: Annmarie Loffredo

THURSDAY, FEBRUARY 5

CHOP, CHOP: 202
6:00PM-9:00PM

Chef: James Standridge | Price: $100/person

Orange Scented Caesar Salad, Sausage Lentil Soup, Thick Cut Pork Rib Chops with Sea Salt and Thyme, Seared Lamb Loin Chops, Coconut Garlic Spinach, Caramelized Onion Mashed Potatoes, Chocolate Cream Puff Napoleans

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

Jersey Favorites: 203
Serrano Ham Wrapped Mozzarella Balls, Wild Mushroom Strudel, Chicken Milanese with Mesclun Greens, Pan Seared Jersey Day Boat Scallops, Fresh Apple Salsa, Cider Syrup Roasted Garlic and Walnut Polenta, Garlic Greens, Apple Bites Shortcake on Fresh Drop Biscuits
Price: $100 • Chef: James Standridge

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

Modern Comfort Food: 204
Creamy Cauliflower Soup with Garlic Croutons, Buffalo Cauliflower Bites, Seared Tofu Steak with Mushroom Gravy, Dark Chocolate Avocado Mousse
Price: $100 • Chef: Afi Green

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

Super Bowl Snacks: 205
Cola Wings, Blooming Quesadilla Ring, Tailgate Tots, Pizza Popcorn, S'mores Nachos
Price: $70 • Chef: Diane Marino
KIDS CLASS. AGES 8-12.

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THURSDAY, FEBRUARY 12

VALENTINE DESSERT BOARDS: 206
6:00PM-9:00PM

Chef: Annmarie Loffredo | Price: $100/person

Red Velvet and Chocolate Thumbprint Cookies with Kisses, Mini Cookie Cupcakes with Fresh Whipped Cream, Hazelnut Spread and Marshmallow Treats, Mini Strawberry Shortcakes, Heart Shaped Cookies, Chocolate Dipped Pretzels.
Each guest will leave with a personally crafted board!

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

Heart Healthy Kitchen: 207
Spiced Apple-Squash Soup, Whipped Ricotta Beet Dip, Salmon with Lemon-Herb Orzo and Broccoli, Confetti Taco Salad, Creamy Chocolate Mousse, Blueberry and Peanut Butter Chia Pudding
Price: $100 • Chef: Julie Lopez, RD

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

Little Cooks and Storybooks: 208
Love you S'more by Melinda Lee Rathjen. S'moreos, Savory Charcuterie S'mores, Pigs in Blankets, Hobo Pack Potatoes. Price is per pair.
Price: $100 • Chef: Eileen Maher
FAMILY CLASS. AGES 3-7 WITH AN ADULT.

1:00pm-3:00pm

Little Cooks and Storybooks: 209
Love you S'more by Melinda Lee Rathjen. S'moreos, Savory Charcuterie S'mores, Pigs in Blankets, Hobo Pack Potatoes. Price is per pair.
Price: $100 • Chef: Eileen Maher
FAMILY CLASS. AGES 3-7 WITH AN ADULT.

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SATURDAY, FEBRUARY 14

VALENTINE DINNER: 210
6:00PM-9:00PM

Chef: Suzanne Lowery | Price: $100/person

Shrimp Cocktail with Louis Sauce, Hasselback Potatoes, Horseradish Stuffed Beef Filet with Cabernet Sauce, Grilled Radicchio and Endive Salad, Strawberry Ice Cream Baked Alaska with Chocolate Sauce

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

At the Grands: Valentine Party: 211
Antipasti Pinwheels, I Love You Spaghetti and Meatballs, Parmesan Bread Bites, Red Velvet Cookies and Cream Bars, Shirley Temples. Price is per pair.
Price: $100 • Chef: Diane Marino
FAMILY CLASS. AGES 8-12 WITH AN ADULT.

1:00pm-3:00pm
Pizza Pronto: 212
Homemade Pizza Dough, Margherita Pizza, Sausage and Pepper Pizza, Calzones, Fresh Fruit Pizza
Price: $70 • Chef: Suzanne Lowery
TEEN CLASS. AGES 13-17.

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

International Comfort Foods: 213
Beef Bourgiugnon, Gumbo,Thai Curry Stew, Moroccan Tagine, Feijoada
Price: $100 • Chef: Annmarie Loffredo

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

Soup and Bread Workshop: 214
Basic Cream Soup to Sherried Mushroom with Variations, Basic Bean Soup to Pancetta, Arugula and White Bean Soup, Basic Chowder to Shrimp, Chipotle and Sweet Potato Chowder, Basic Focaccia to Rosemary Focaccia with Variations, Basic Cornbread to Cheddar and Chive Cornbread
Price: $100 • Chef: Kathleen Sanderson

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

The Mediterranean Table: 215
Zucchini and Tomato Mozzarella Pie, Pasta with Roasted Vegetable Sauce, Grilled Panzanella Bread Salad, Twice Baked Spaghetti Squash Lasagna, Asiago and Fennel Stuffed Portobellos
Price: $100 • Chef: Suzanne Lowery

KIDS CLASS FAMILY CLASS TEEN CLASS

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SATURDAY, FEBRUARY 21

CELEBRATING CHINESE NEW YEAR: 216
10:00AM-12:00PM

Chef: Diane Marino | Price: $70/person
KIDS CLASS. AGES 8-12.

Beef and Broccoli with Noodles, Crispy Egg Rolls, Wonton Strips with Homemade Duck Sauce, Smash Dumplings, Fortune Cookie Cupcakes

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

Yes Chef!: 217
BLT Bites, Chicken Parmesan, Melting Potatoes, Cinnamon Roll Blondies
Price: $70 • Chef: Diane Marino
KIDS CLASS. AGES 8-12.

2:00pm-5:00pm
Mix and Match Meal Prep: 218
We will be creating dishes using equipment including the Instant Pot and Air Fryer. Braised Beef, Pork Tenderloin, Carrots Two Ways, Sun Butter Sauce, Quick Pickles, Easy Tomato Salsa, Potato Waffles
Price: $100 • Chef: Eileen Maher

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

The Seasoned Skillet: 219
Creamy Cauliflower Soup, Pecan Crusted Chicken with Orange Vinaigrette, Pan Roasted Broccoli, Cheddar Corn Muffins, Pineapple Upside Down Cake à la mode
Price: $100 • Chef: Suzanne Lowery

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

Sharpen your Knife Skills: 220
Hone your knife skills in this tasty and instructional hands-on program. Pan Roasted Chicken Quarters with Citrus Marinade, Rice Pilaf, Sautéed Seasonal Vegetables, Simple Rich Chicken Stock, Fresh Berry Shortcake
Price: $100 • Chef: James Standridge

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

Baker's Apprentice: 221
Chocolate Bear Claws, Chocolate Truffle Brownies, Milk Chocolate Chunk Cookies, Fudge Cake Donuts
Price: $70 • Chef: Diane Marino
KIDS CLASS. AGES 8-12.

JANUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2 Inspired Mediterranean Vegan Style: 101 6:00pm-9:00pm	3
4 Pasta Workshop: 102 2:00pm-5:00pm	5	6	7	8 Global Soups: 103 6:00pm-9:00pm	9 Sizzling Southwest Cuisine: 104 6:00pm-9:00pm	10 FAMILY CLASS Little Cooks and Storybooks: 105 & 106 10:00am-12:00pm or 1:00pm-3:00pm Mastering the Menu: Comfort Edition: 107 6:00pm-9:00pm
11 Culinary Basics: Part I: 108 2:00pm-5:00pm	12	13	14	15 Dinner by the Fire: 109 6:00pm-9:00pm	16 Bring on the Heat: 110 6:00pm-9:00pm	17 KIDS CLASS Baker's Apprentice: 111 10:00am-12:00pm TEEN CLASS Cake Decorating: 112 1:00pm-3:00pm
18 FAMILY CLASS At The Grands: Snow Day: 113 10:00am-12:00pm Culinary Basics: Part II: 114 2:00pm-5:00pm	19	20 Meals in Minutes: 115 6:00pm-9:00pm	21	22 Hearty Winter Soups: 116 6:00pm-9:00pm	23 Steakhouse: 117 6:00pm-9:00pm	24 FAMILY CLASS Cook With Your Kids: Italian Edition!: 118 1:00pm-3:00pm Spicy Crunchy Sushi: 119 6:00pm-9:00pm
25 KIDS CLASS Yes Chef!: 120 10:00am-12:00pm	26	27	28 Quick and Easy Weeknight Wonders: 121 6:00pm-9:00pm	29 Sweets for your Sweet: 122 6:00pm-9:00pm	30 Harvest the Flavor: 123 6:00pm-9:00pm	31 Casual Seafood Bites: 124 6:00pm-9:00pm

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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FEBRUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4 Super Bowl Bites: 201 6:00pm-9:00pm	5 Chop, Chop: 202 6:00pm-9:00pm	6 Jersey Favorites: 203 6:00pm-9:00pm	7 Modern Comfort Food: 204 6:00pm-9:00pm
8 KIDS CLASS Super Bowl Snacks: 205 10:00am-12:00pm	9	10	11	12 Valentine Dessert Boards: 206 6:00pm-9:00pm	13 Heart Healthy Kitchen: 207 6:00pm-9:00pm	14 FAMILY CLASS Little Cooks and Storybooks: 208 & 209 10:00am-12:00pm or 1:00pm-3:00pm Valentine Dinner: 210 6:00pm-9:00pm
15 FAMILY CLASS At the Grands: Valentine Party: 211 10:00am-12:00pm TEEN CLASS Pizza Pronto: 212 1:00pm-3:00pm	16	17	18 International Comfort Foods: 213 6:00pm-9:00pm	19 Soup and Bread Workshop: 214 6:00pm-9:00pm	20 The Mediterranean Table: 215 6:00pm-9:00pm	21 KIDS CLASS Celebrating Chinese New Year: 216 10:00am-12:00pm
22 KIDS CLASS Yes Chef!: 217 10:00am-12:00pm Mix and Match Meal Prep: 218 2:00pm-5:00pm	23	24	25 The Seasoned Skillet: 219 6:00pm-9:00pm	26	27 Sharpen your Knife Skills: 220 6:00pm-9:00pm	28 KIDS CLASS Baker's Apprentice: 221 10:00am-12:00pm

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KIDS CLASS
FAMILY CLASS
TEENS CLASS

KINGS
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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, Ice Cream Sundaes

LUAU PARTY
Chicken Lettuce Wraps, Egg Rolls, Fried Rice, Chocolate Berry Wontons
Alternative Entrée Option: Chicken and Pineapple Skewers

BREAKFAST CLUB
Waffle Bar, Scrambled Egg Wraps, Candied Bacon, Personal Fruit Pies
Alternative Side Option: Oven Roasted Potatoes

POSH TEA PARTY
Sweet Hibiscus Iced Tea, Mini Quiches, Berries and Cream Crêpes, Chocolate Chip Ice Cream Sandwiches

SNACK SHACK
Build your own Burger Bar, Waffle Fries, Queso Dip with Homestyle Pita Chips, Ultimate Brownies
Alternative Entrée Option: Chicken Sandwiches

FIESTA
Taco Bar, Homemade Guacamole, Fresh Tomato Salsa, Homestyle Pita Chips, Churros with Chocolate Dipping Sauce

ITALIAN BISTRO
Chicken Alfredo, Garlic Bread, Grilled Caesar Salad, Cannoli Cream Cupcakes
Alternative Entrée Option: Pasta with Meatballs

PIZZA PARTY
Personal Pizzas, Mini Meatball Sliders, Veggies and Homemade Dip, Chocolate Chip Ice Cream Sandwiches

ULTIMATE PARTY PACKAGES

AGES 8 & UP | 2 ½ HOURS

Cupcake Wars or Brownie Bake Shop
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!

CUSTOM PARTIES ARE ALSO AVAILABLE

All classes are participation.

REGISTRATION IS EASY!

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