



KINGS COOKING STUDIO

MARCH & APRIL
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.*



Kings
KINGS
90 YEARS
of quality
Every aisle.
Every day.

90

MARCH

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

Spring French: 301

Steak with Fig and Roasted Garlic Sauce, Roasted Potatoes, Chicken Francese with Herbed Lemon Pasta, Shrimp with Lemon, Parsley, Garlic and Vermouth Sauce, Salad Vinaigrette, Lemon Pistachio Biscotti and Gelato

Price: \$100 • Chef: Kathleen Sanderson

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

Burger Bash: 302

Mushroom and Bacon Sirloin Burgers with Melted Vermont Cheddar, Chipotle Avocado Burgers, Shrimp Burger Sliders with Roasted Poblano Peppers, Avocado and Jack Cheese, Orange and Pecan Pasta Salad with Blue Cheese Crumbles, Shoestring Fries, Aunt Gayle's Dark Chocolate Cake with Orange Cream

Price: \$100 • Chef: James Standridge

7 SATURDAY | 1:00-3:00pm

Teen Scene: Asian Edition: 303

Ground Turkey Dumplings, Veggie Sushi Rolls with Spicy Sauce, Chicken and Broccoli, Veggie Fried Rice, Green Tea Ice Cream

Price: \$70 • Chef: Eileen Maher

fork and knife icon TEEN CLASS. AGES 12-17.

8 SUNDAY

10:00am-12:00pm

At the Grands: Everyone's Irish: 304

Shepherd's Pie Potatoes, Irish Brown Bread, Leprechaun Bait, Pot of Gold Cupcakes, Shamrock Shakes

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

fork and knife icon FAMILY CLASS. AGES 8-12 WITH AN ADULT.

1:00pm-4:00pm

St. Patrick's Grazing Boards: 305

Featuring Corned Beef Skewers, Mashed Potato Bites, Irish Soda Bread with Herbed Butter, Irish Cheddar Cheese, Pot of Gold Green Goddess Hummus, Cheese Shamrocks, Seasonal Vegetables and Fruit. Each guest will leave with a personally crafted board.

Price: \$100 • Chef: Annmarie Loffredo

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

Fresh Fish In A Flash: 306

Lemon Parmesan Tilapia, Pesto Stuffed Sole in a White Wine Sauce, Citrus Crusted Roasted Salmon, Sweet and Spicy Korean Cod and Bok Choy, Provençal Seafood Stew, Lemon Sorbet

Price: \$100 • Chef: Suzanne Lowery

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

Savory Home Cooking: 307

Honey and Orange Glazed Grilled Shrimp, Mushroom, Spinach and Mozzarella Stuffed Meatloaf, Sautéed Mushrooms and Spinach with Roasted Garlic, Horseradish Mashed Potatoes, Garlic Greens, Lisa's Pecan Pie

Price: \$100 • Chef: James Standridge

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14 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 308

Taco Falls Apart by Brenda S. Miles. Crunchy Turkey Tacos, Nacho Bites, Black Bean and Corn Salsa, Guacamole, Taco Cupcakes

Price: \$100 per pair • Chef: Eileen Maher

fork and knife icon FAMILY CLASS. AGES 3-7 WITH AND ADULT.

1:00pm-3:00pm

Little Cooks and Storybooks: 309

Taco Falls Apart by Brenda S. Miles. Crunchy Turkey Tacos, Nacho Bites, Black Bean and Corn Salsa, Guacamole, Taco Cupcakes

Price: \$100 per pair • Chef: Eileen Maher

fork and knife icon FAMILY CLASS. AGES 3-7 WITH AND ADULT.

6:00pm-9:00pm

Elegant and Approachable: 310

Roasted Beet and Goat Cheese Salad with Arugula and Walnuts in a Citrus Vinaigrette, Creamy Leek and Potato Soup Finished with Chives and Crème Fraîche, Mushroom and Spinach Risotto with Parmesan and White Wine, Seasonal Dessert

Price: \$100 • Chef: Afi Green

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

St. Patrick's Feast: 311

Cheddar Stout Fondue, Irish Soda Bread, Potato Leek Soup, Corned Beef and Grilled Cabbage with Horseradish Sauce, Marmalade Glazed Carrots, Irish Cream Cheesecakes

Price: \$100 • Chef: Suzanne Lowery

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

Fresh Spring Flavors: 312

Green Goddess Soup, Grilled Lamb Chops with Herbed Yogurt Sauce, Kale and Shaved Brussels Sprouts Salad with Avocado Caesar Dressing, Creamy Pasta with Greens, Peas and Lemon Zest, Matcha and Tahini Carrots with Garlicky Breadcrumbs, Shamrock Shakes

Price: \$100 • Chef: Julie Lopez, RD

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

Spring Dining Favorites: 313

Parmesan Cheese Straws with Whipped Ricotta, Spice Rubbed Grilled Lamb with Minted Brown Butter, Scallion Potato Pancakes, Spinach Salad with Strawberries and Asparagus, Pineapple Carrot Cake with Coconut Cream Cheese Frosting

Price: \$100 • Chef: Suzanne Lowery

21 SATURDAY

10:00am-12:00pm

Bake Sale: 314

Chocolate Raspberry Thumbprints, Mint Chocolate Chip Cookies, Extra Fudgy Brownies, Giant Birthday Cake Cookies

Price: \$70 • Chef: Diane Marino

fork and knife icon KIDS CLASS. AGES 8-12.

6:00pm-9:00pm

Elevated Dinner Party: 315

Caramelized Onion and Gruyere Tartlets, Wild Mushroom Soup, Roasted Cauliflower Steaks with Romesco Sauce and Crispy Chickpeas, Dark Chocolate Pots de Crème

Price: \$100 • Chef: Afi Green

REGISTRATION IS EASY!

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

Brunch Board: 317

Featuring Silver Dollar Pancakes (both Strawberry Hazelnut and Banana Cream), Mini Quiches (both Cheddar Broccoli and Spinach with Feta), Stuffed French Toast Sticks, Chicken and Waffle Skewers, Homemade Tater Tots, Fresh Whipped Cream, Seasonal Fruit

Price: \$100 • Chef: Annmarie Loffredo

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

Great Grains and Greens: 318

Spring Risotto with Asparagus and Meyer Lemons, Rosemary, Orange, Feta and Barley Salad, Quinoa Cakes with Herbs, Goat Cheese and Greens, Crunch Salad: Shaved Brussels Sprouts, Farro, Apples, Sunflower Seeds in a Lemon Parmesan Dressing, Grilled Chicken with Wild Rice, Nuts and Apricots, Chocolate Cherry Oatmeal Cookies

Price: \$100 • Chef: Kathleen Sanderson

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

Asian Accents: 319

Gochujang Chicken Sauté, Spicy Bok Choy and Ramen Stir Fry, Shrimp Fried Rice Bowls, Scallion Pancakes, Chicken Coconut Curry, Almond Cookies

Price: \$100 • Chef: Kathleen Sanderson

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

Let's Get Saucy: 320

Shrimp Espagnole Crostini, Tomato-Tarragon Soup, Pasta with Pesto Cream, Sautéed Chicken and Mushrooms, Roasted Asparagus Hollandaise

Price: \$100 • Chef: Suzanne Lowery

FRIDAY, MARCH 27

A TASTE OF PORTUGAL: 321

6:00PM-9:00PM

Chef: James Standridge | Price: \$100

Mussels Salad, Spicy Grilled Jumbo Shrimp, Savory Skewers, Empanadas, Patatas Bravas, Avocado Soup, Peppers and Artichokes, Stuffed Mushrooms, Seasonal Dessert



REGISTER NOW FOR SUMMER CAMPS

KIDS CAMPS

for ages 8-12 from 10am-1pm

TEEN CAMPS

for ages 12-17 from 2pm-5pm



28 SATURDAY | 12:00pm-3:00pm

Spring Brunch: 322

Bananas Foster and Candied Walnut Stuffed French Toast, World Class Almond and Dried Cranberry Scones, Classic Belgian Waffles with Flavored Whipped Creams, Lobster, Avocado and Grapefruit Salad with Citrus and Maple Syrup Vinaigrette, Maple Cured Bacon, Seasonal Trifle

Price: \$100 • Chef: James Standridge

29 SUNDAY

10:00am-12:00pm

Baker's Apprentice: 323

Savory Ham and Cheese Puffs, Double Sugar Palmiers, Ice Cream Filled Cream Puffs, Little Butter Cookies, Personal Jammy Galettes

Price: \$70 • Chef: Diane Marino

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

2:00pm-5:00pm

Simple and Savory: 324

Tomato Soup with Parmesan Croutons, Orange and Beet Salad with Pistachios and Goat Cheese, Braised Beef with Shallots and Red Wine Sauce, Tomato and Saffron Scented Risotto, Oven Roasted Vegetables, Triple Chocolate Cookies

Price: \$100 • Chef: Eileen Maher

 **KIDS CLASS**

 **FAMILY CLASS**

 **TEEN CLASS**

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APRIL

2 THURSDAY | 11:00am-2:00pm

Break Camp: Cupcake Wars: 401

Join us for Spring Break Edition of Cupcake Wars! We will be creating seasonal cupcakes sure to delight! Guests will be learning piping techniques while creating their tasty and beautiful creations. A light lunch will also be served.

Price: \$100 • Chef: Diane Marino

 KIDS CLASS. AGES 8-12.

3 FRIDAY

11:00am-2:00pm

Break Camp: Cookie Jar: 402

Join us for a Spring Break Edition of Cookie Jar! We will be creating Chocolate Chip Cookie Cups, Black and White Thumbprint Cookies, Chocolate Dipped Snickerdoodle Biscotti, Hand Glazed Vanilla Sugar Cookies, Lemon Raspberry Sandwich Cookies, Edible Cookie Dough

Price: \$100 • Chef: Diane Marino

 KIDS CLASS. AGES 8-12.

6:00pm-9:00pm

For the Halibut: 403

Halibut with Vine Ripened Tomatoes, Sweet Corn and Wild Mushroom Stuffed Anaheim Chile Rellenos with Sweet Pepper Salsa, Hearts of Romaine Salad with Crumbled Danish Blue Cheese, Garlic Croutons and Orange Vinaigrette, Garlic Citrus Relish and Cedar Smoked Sweet Onions, Confetti Basmati Rice, Pan Seared Spring Vegetables, Raspberry Crème Brûlée with Pine Nut Praline

Price: \$100 • Chef: James Standridge

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

Fresh Spring Garden: 404

Asparagus and Pea Crostini, Spring Vegetable Soup, Lemon Ricotta Gnocchi, Strawberry Shortcakes

Price: \$100 • Chef: Afi Green

THURSDAY, APRIL 9

PARIS NIGHTS: 405

6:00PM-9:00PM

Chef: Suzanne Lowery | Price: \$100

Olive Tapenade and Toasts, Lyonnaise Salad with Bacon and Mustard Vinaigrette, Lemon Roasted Chicken, Fennel Au Gratin, Cherry Clafoutis a la Mode



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

Spring Seafood Supper: 406

Jim's Grilled Shrimp Bruschetta with Montrachet, Roasted Tomato and Fresh Basil Soup, Pecan Crusted Red Snapper with Corn and Celery Root Sauté, Truffled Peruvian Mashed Potatoes, Orange and Chocolate Cream Napoleon

Price: \$100 • Chef: James Standridge

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

Bake Sale: 412

Flourless Chocolate Cake, Sugared Jammy Cake, Glazed Chocolate Donut Holes, Snickerdoodle Blondies

Price: \$70 • Chef: Diane Marino

 KIDS CLASS. AGES 8-12.

12 SUNDAY

10:00am-12:00pm

Baker's Apprentice: 409

One Pound Brownies, Parmesan Dutch Babies, Bacon and Ranch Biscuits, Italian Sprinkle Cookies

Price: \$70 • Chef: Diane Marino

 KIDS CLASS. AGES 8-12.

2:00pm-5:00pm

Spring Buffet: 410

Antipasto Skewers, Gorgonzola and Walnut Toasts, Grilled Lemon and Herbed Chicken Paillards with Roasted Red Pepper Sauce, Orecchiette Pasta Provençal, Grilled Asparagus with Lemon and Shallots, Herbed Butter with Crostini, Orange Hazelnut Biscotti, Mascarpone Stuffed Strawberries

Price: \$100 • Chef: Kathleen Sanderson

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

Springtime in Italy: 411

Spring Panzanella Salad, Asparagus and Fava Bean Tart with Herbed Ricotta, Spring Puttanesca Pasta, Gnocchi with Lemony Yogurt, Feta and Spring Peas, Pistachio Lemon Olive Oil Cake

Price: \$100 • Chef: Julie Lopez, RD

18 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 407

Bear Finds Eggs by Karma Wilson. Open Faced Bear Sandwiches, Savory Bear Claws, Stir Fry Veggies, Carrot Cake Cheesecake Cupcakes

Price: \$100 per pair • Chef: Eileen Maher

 FAMILY CLASS. AGES 3-7 WITH AN ADULT.

1:00pm-3:00pm

Little Cooks and Storybooks: 408

Bear Finds Eggs by Karma Wilson. Open Faced Bear Sandwiches, Savory Bear Claws, Stir Fry Veggies, Carrot Cake Cheesecake Cupcakes

Price: \$100 per pair • Chef: Eileen Maher

 FAMILY CLASS. AGES 3-7 WITH AN ADULT.

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 KIDS CLASS

 FAMILY CLASS

 TEEN CLASS

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

Spring Vibes: 413

Radish, Avocado and Herb Salad with Lemon Dressing, Silky Carrot and Ginger Soup, Spring Vegetable Risotto with Asparagus, Peas and Lemon, Rhubarb and Strawberry Compote with Almond Cream
Price: \$100 • Chef: Afi Green

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

Cook With Your Kids: Meal Prep: 414

Honey Lemon Chicken, Turkey Meatballs, Veggie Frittatas, Roasted Sweet Potatoes, Rice and Quinoa Bowls
Price: \$100 per pair • Chef: Eileen Maher

 **FAMILY CLASS. AGES 12 AND UP WITH AN ADULT.**

MONDAY, APRIL 20

TUSCAN TABLE: 415

11:00AM-2:00PM

Chef: Kathleen Sanderson | Price: \$100

Antipasto, Parmesan Frico with Red Pepper Relish, Spring Vegetable Risotto, Chicken Francese with Lemon Butter, Grilled Seasonal Vegetables, Olive Oil Walnut Cake with Chocolate Glaze



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25 **SATURDAY** | 1:00pm-3:00pm

Teen Scene: International Meatballs: 416

Banh Mi Meatball Sandwiches with Quick Pickles and Spicy Herb Sauce, Italian Wedding Soup with Mini Meatballs, Chicken Meatball Gyros with Hummus and Tzatziki, Fresh Veggies Triple Chocolate Cookies, Ice Cream Sandwiches
Price: \$70 • Chef: Eileen Maher

 **TEEN CLASS. AGES 12-17.**

26 **SUNDAY**

10:00am-12:00pm

At the Grands: All Day Breakfast: 417

French Toast Roll Ups, Crescent Roll Breakfast Pizza, Waffles, Puff Pastry Cinnamon Rolls, Chocolate Chip Crumb Cakes
Price: \$100 per pair • Chef: Diane Marino

 **FAMILY CLASS. AGES 8-12 WITH AN ADULT.**

1:00pm-4:00pm

Cupcake Bouquets: 418

Create a garden of cupcakes topped with Buttercream Roses, Daisies, Pansies and Chrysanthemums. Price is per person.

Price: \$100 • Chef: Suzanne Lowery

 **FAMILY CLASS. AGES 12 AND UP WITH AN ADULT.**

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KIDS CAMPS

for ages 8-12 from 10am-1pm

TEEN CAMPS

for ages 12-17 from 2pm-5pm



MARCH

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4 Spring French: 301 6:00pm-9:00pm	5	6 Burger Bash: 302 6:00pm-9:00pm	7  TEEN CLASS Teen Scene: Asian Edition: 303 1:00-3:00pm
8  FAMILY CLASS At the Grands: Everyone's Irish: 304 10:00am-12:00pm St. Patrick's Grazing Boards: 305 1:00pm-4:00pm	9	10	11 Fresh Fish In A Flash: 306 6:00pm-9:00pm	12 Savory Home Cooking: 307 6:00pm-9:00pm	13	14  FAMILY CLASS Little Cooks and Storybooks: 308 or 309 10:00am-12:00pm or 1:00pm-3:00pm Elegant and Approachable: 310 6:00pm-9:00pm
15	16 St. Patrick's Feast: 311 6:00pm-9:00pm	17	18 Fresh Spring Flavors: 312 6:00pm-9:00pm	19	20 Spring Dining Favorites: 313 6:00pm-9:00pm	21  KIDS CLASS Bake Sale: 314 10:00am-12:00pm Elevated Dinner Party: 315 6:00pm-9:00pm
22 Brunch Board: 317 1:00pm-4:00pm	23 Great Grains and Greens: 318 11:00am-2:00pm	24 Asian Accents: 319 6:00pm-9:00pm	25	26 Let's Get Saucy: 320 6:00pm-9:00pm	27 A Taste of Portugal: 321 6:00pm-9:00pm	28 Spring Brunch: 322 12:00pm-3:00pm
29  KIDS CLASS Baker's Apprentice: 323 10:00am-12:00pm Simple and Savory: 324 2:00pm-5:00pm	30	31				

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.

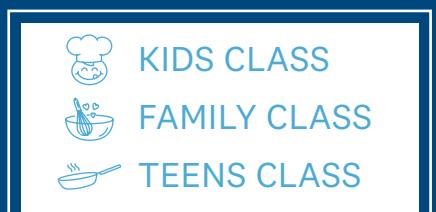
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APRIL

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1  KIDS CLASS Break Camp: Cupcake Wars: 401 11:00am-2:00pm	2  KIDS CLASS Break Camp: Cookie Jar: 402 11:00am-2:00pm	3  KIDS CLASS For the Halibut: 403 6:00pm-9:00pm	4 Fresh Spring Garden: 404 6:00pm-9:00pm
5	6	7	8	9 Paris Nights: 405 6:00pm-9:00pm	10 Spring Seafood Supper: 406 6:00pm-9:00pm	11  KIDS CLASS Bake Sale: 412 10:00am-12:00pm
12  KIDS CLASS Baker's Apprentice: 409 10:00am-12:00pm Spring Buffet: 410 2:00pm-5:00pm	13	14	15	16 Springtime in Italy: 411 6:00pm-9:00pm	17	18  FAMILY CLASS Little Cooks and Storybooks: 407 or 408 10:00am-12:00pm or 1:00pm-3:00pm Spring Vibes: 413 6:00pm-9:00pm
19  FAMILY CLASS Cook With Your Kids: Meal Prep: 414 10:00am-12:00pm	20 Tuscan Table: 415 11:00am-2:00pm	21	22	23	24	25  TEEN CLASS Teen Scene: International Meatballs: 416 1:00pm-3:00pm
26  FAMILY CLASS At the Grands: All Day Breakfast: 417 10:00am-12:00pm Cupcake Bouquets: 418 1:00pm-4:00pm	27	28	29	30		

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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, 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 1/2 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.

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