

# KINGS

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# COOKING STUDIO

MAY & JUNE  
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.\*

The Kings 90 Years logo is located in the bottom right corner. It features the word "Kings" in a script font, "90" in a large, stylized font with "YEARS" written across it, and "of quality" below. The tagline "Every aisle. Every day." is at the bottom. The logo is surrounded by decorative elements like stars, a crescent moon, and a shopping cart icon. A small "90" badge is also visible at the bottom left of the logo area.

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

# MAY

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

### Elegant Dining on the Deck: 501

Leek, Onion and Goat Cheese Tartlets, Grilled Apricot Lamb Chops, Red Onion Broccoli Salad with Mustard Vinaigrette, Parisian Roasted Gruyere Potatoes, Lemon Cheesecakes with Raspberry Sauce  
Price: \$100 • Chef: Suzanne Lowery

## 3 SUNDAY

10:00am-12:00pm

### On the Boardwalk with the Grands: 502

Stuffed Crust Pizza, Inside Out Burgers, Seaside Fries, Kicked Up Funnel Cakes, Mermaid Nectar  
Price: \$100 per pair • Chef: Diane Marino  
FAMILY CLASS. AGES 8-12 WITH AN ADULT.

1:00pm-4:00pm

### Celebration Brunch: 503

Red Wine Roasted Grapes and Ricotta Crostini, Croque Madam Ham and Cheese Panini with Bechamel Sauce and Fried Eggs, Hash Brown Potatoes, Balsamic Citrus and Pomegranate Salad over Arugula, Lemon Berry Scones  
Price: \$100 • Chef: Suzanne Lowery

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

### Planning an Elegant Mother's Day Brunch: 504

Ages 16 and up. Learn how to create a dazzling brunch for mom! Perfectly Poached Eggs, Hollandaise Sauce, Maple Bacon, Strawberry Stuffed French Toast, Tater Tot Waffles with Smoked Salmon, Cinnamon Pecan Breakfast Bundt Cake  
Price: \$100 • Chef: Julie Lopez, RD

## 9 SATURDAY

10:00am-12:00pm

### Little Cooks and Storybooks: 506

Bravo Avocado by Chana Stiefel. Avocado Toast, Honey Lemon Chicken Strips, Veggies with Green Goddess Dip, Key Lime Icebox Cakes.  
Price: \$100 per pair • Chef: Eileen Maher  
FAMILY CLASS. AGES 3-7 WITH AN ADULT.

1:00pm-3:00pm

### Little Cooks and Storybooks: 507

Bravo Avocado by Chana Stiefel. Avocado Toast, Honey Lemon Chicken Strips, Veggies with Green Goddess Dip, Key Lime Icebox Cakes.  
Price: \$100 per pair • Chef: Eileen Maher  
FAMILY CLASS. AGES 3-7 WITH AN ADULT.

6:00pm-9:00pm

### The Lobster Roll: 508

Roasted Walnut Lobster Rolls, Fire Grilled Poblanos, Ginger, Bird Chili, Mango Lobster Banh Mi, Tajin Tostones, Papaya Salad, White Balsamic Pasta Salad, Freshy Made Grilled Orange Mayonnaise, Chocolate Chunk Cashew Cookies  
Price: \$100 • Chef: James Standridge

## 16 SATURDAY

10:00am-12:00pm

### Yes Chef!: 509

Chicken Taquitos, Street Tacos, Quesadilla Cake, Churro Cookies  
Price: \$70 • Chef: Diane Marino  
KIDS CLASS. AGES 8-12.

## FRIDAY, MAY 8

### KICKED UP MEXICAN LITE: 505 6:00PM-9:00PM

Chef: James Standridge | Price: \$100

Papaya-Mango Pico de Gallo, Tomato Salsa Fresco, Skinny Tortilla Chips, Black Beans, Grilled Fresh Corn, Lime and Cumin Dry Rubbed Chicken Breast Soft Tacos, Shrimp and Carne Asada topped Salad with Fire Roasted Corn and Avocado Mango Vinaigrette, Coffee Flavored Angel Food Cake



## SATURDAY, MAY 16

### LATE SPRING AFFAIR: 510 6:00PM-9:00PM

Chef: Afi Green | Price: \$100

Chilled Cucumber and Avocado Soup with Lime and Mint, Grilled Peach, Burrata and Arugula Salad, Lemon Ricotta Zucchini Pasta with Cherry Tomatoes, Strawberries with Basil-Sugar and Mascarpone Cream



All classes are participation.

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

**Steakhouse Favorites: 511**

Wedge Salad with Bacon and Blue Cheese Dressing, Potato Croquettes, Crab Stuffed Shrimp, Steak Au Poivre, Chocolate Lava Cakes with Chantilly Whipped Cream

Price: \$100 • Chef: Suzanne Lowery

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

**Baker's Apprentice: 512**

Ultimate Fudge Brownies with Marshmallow Fudge Sauce, Raspberry filled Chocolate Cupcakes, Berry Dutch Baby, Strawberry Palmiers

Price: \$70 • Chef: Diane Marino

 KIDS CLASS. AGES 8-12.

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

**Seafood Basics: 513**

Crab Cakes with Marinated Cucumber, Tomato and Onion Salad, Seared Sea Scallops with Green Bean Almondine, Mediterranean Cod en Papillote, Poached Halibut in Tomato Basil Sauce over Pasta, Sheet Pan Hoisin Salmon with Brussels Sprouts

Price: \$100 • Chef: Julie Lopez, RD

**30 SATURDAY**

10:00am-12:00pm

**Bake Sale: 514**

Chocolate Waffle Cookie Ice Cream Sandwiches, Pink Lemonade Shortbread, Cinnamon Roll Poke Cake, Shortcake Sandwich Cookies

Price: \$70 • Chef: Diane Marino

 KIDS CLASS. AGES 8-12.

6:00pm-9:00pm

**Hints of India: 515**

Cumin and Coriander Scented Cod with Orange and Serrano Relish, Curry Seared Loin Lamb Chops, Coconut Garlic Spinach, Chili Spiked Jasmine Rice, Cucumber Raita, Lentil Dal, Green Mango Salad with Toasted Pumpkin Seeds, Sweet Red Curry Cake with Coconut Curry Frosting

Price: \$100 • Chef: James Standridge

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 KIDS CLASS  FAMILY CLASS  TEEN CLASS

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# REGISTER NOW

## FOR SUMMER CAMPS

Classes start  
Monday, June 22

### KIDS CAMPS

for ages 8-12 from 10am-1pm

### TEEN CAMPS

for ages 12-17 from 2pm-5pm



# JUNE

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

### Perfectly Plated Proteins: 602

Shrimp Lettuce Wraps, Antipasto Chickpea Salad, Banh Mi Turkey Burgers, Steak Fajita Bowls, One Pan Orange Pork Stir-Fry, High Protein Cookie Dough  
Price: \$100 • Chef: Julie Lopez, RD

## 6 SATURDAY

10:00am-12:00pm

### Yes Chef!: 603

Caprese Garlic Bread, Zuppa and Piadini (Soup and Sandwich), Tuscan Pasta, Chocolate Dipped Cannoli  
Price: \$70 • Chef: Diane Marino  
👶 KIDS CLASS. AGES 8-12.

6:00pm-9:00pm

### Date Night Bowling: 604

All the fixings for a Protein Packed Bowl! Seared Salmon Filet, Citrus Garlic Chicken, Feta Cane Sugar Vinegar Dressing, Grape Tomato and Jalapeño Relish, Spiked Marinated Red Onion, Diced Mango, Crispy Cabbage, Roasted Vegetables, Small Red Lentils, Orange Ginger Forbidden Rice, Banana Coconut Cake Topped with Chocolate Chunk Cream  
Price: \$100 • Chef: James Standridge

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

### Middle Eastern Mezze: 605

Zahav Hummus with Quick Flat Bread, Roasted Eggplant and Sesame Spread, Chicken Almond and Saffron Bastilla, Crispy Persian Rice Cake, Roasted Carrots with Honey and Coriander, Moroccan Orange Cake  
Price: \$100 • Chef: Kathleen Sanderson

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

### Italian Spring: 606

Antipasto Skewers, Grilled Eggplant Napolean, Roasted Salmon with Citrus Gremolata, Tortellini in Orange Cream Sauce, Mixed Berry Crostada a la mode  
Price: \$100 • Chef: Suzanne Lowery

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

### Mexican Fiesta: 607

Goat Cheese, Cheddar and Onion Quesadillas, Spicy Shrimp with Chipotle and Queso Fresco, Cilantro Lime Marinated Skirt Steak and Chicken with Lime Crema, Black Bean and Corn Salsa, Homemade Flour Tortillas, Guacamole, Jalapeño Corn Bread, Pepper Brownies with Coffee Flavored Hot Fudge Sauce  
Price: \$100 • Chef: Kathleen Sanderson

## 13 SATURDAY

10:00am-12:00pm

### Little Cooks and Storybooks: 608

*Taste Your Words* by Bonnie Clark. Sweet Street Corn Dip, Sweet and Sour Meatballs, Sweet Potato Pockets, Fruit with Berry Dip.  
Price: \$100 per pair • Chef: Eileen Maher

👶 FAMILY CLASS. AGES 3-7 WITH AN ADULT.

1:00pm-3:00pm

### Little Cooks and Storybooks: 609

*Taste Your Words* by Bonnie Clark. Sweet Street Corn Dip, Sweet and Sour Meatballs, Sweet Potato Pockets, Fruit with Berry Dip.  
Price: \$100 per pair • Chef: Eileen Maher

👶 FAMILY CLASS. AGES 3-7 WITH AN ADULT.

## 14 SUNDAY

10:00am-12:00pm

### Brunch with the Grands: 610

Don't Have to Wait Bagels, Soufflé Pancakes, Bacon Smashed Potatoes, Coffee Cake Donuts, Sunshine Coolers.  
Price: \$100 per pair • Chef: Diane Marino

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

1:00pm-4:00pm

### Brunch!: 611

Artichoke, Roasted Pepper and Manchego Frittata, Orange Cranberry Scones, Classic Eggs Benedict, Fruited Nut and Wild Rice Salad, Asparagus Mimosa, (GF) Cinnamon Walnut Coffee Cake  
Price: \$100 • Chef: Kathleen Sanderson

## 15 MONDAY | 6:00pm-9:00pm

### Spring Baking: 612

Blueberry Bread Pudding with Lemon Cream, Strawberry-Lemon Bars, Mixed Berry Mascarpone Tart, Blackberry Clafoutis, Blueberry Hand Pies  
Price: \$100 • Chef: Suzanne Lowery

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

### Artisan Burger Workshop: 614

Chipotle Chile and Roasted Garlic Cheeseburger Caesar Salad Wrap, California Style Avocado and Fresh Pico de Gallo Burgers, Chesapeake Bay Crab Sliders on Brioche Buns with Tabasco and Caper Mayo, Shoestring Fries, Fresh Berry "Burger" served on a Country Style Chocolate Seeded Biscuit  
Price: \$100 • Chef: James Standridge

## JUNE FEATURED CLASSES

### MARVELOUS MACARONS

Chef: Suzanne Lowery | Price: \$100

Create the classic and colorful Almond Meringue Sandwich Cookies with Lemon, Raspberry Cheesecake and Chocolate Mint Fillings

### DAY & EVENING OPTIONS

CLASS 601  
THURSDAY  
JUNE 4TH  
6:00pm - 9:00pm

CLASS 613  
WEDNESDAY  
JUNE 17TH  
11:00am - 2:00pm



All classes are participation.

## 20 SATURDAY

10:00am-12:00pm

### **Baker's Apprentice: 615**

Triple Chocolate Cake, Giant Craisin Chocolate Chip Oatmeal Cookies, Lemon Puff Pancakes, Strawberry Palmiers

Price: \$70 • Chef: Diane Marino

 KIDS CLASS. AGES 8-12.

6:00pm-9:00pm

### **Vegetarian Grill: 616**

Grilled Watermelon, Lime and Mint with Chili Salt, Grilled Romaine with Caesar-Style Dressing and Crispy Chickpeas, Grilled Halloumi and Vegetable Skewers with Herbed Yogurt, Grilled Peaches with Honey, Thyme and Vanilla Mascarpone

Price: \$100 • Chef: Afi Green

## 22-26 MONDAY THRU FRIDAY

10:00am-1:00pm

### **Cupcake Wars: 651**

5 Day Program. All new! Five 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: \$500 • Chef: Diane Marino

 KIDS CAMP. AGES 8-12.

2:00pm-5:00pm

### **Teen Cuisine: 652**

5 Day Program. Each day's menu will be based on the culinary concepts of Diner Classics, Taco Tuesday, Having a Ball, Breakfast for Dinner and Pizza Pronto. Complete menus can be found online and in the Summer Sessions brochure.

Price: \$500 • Chef: Theresa Merges

 TEENS CAMP. AGES 12-17.

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

### **Against The Grain Gluten Free Summer Party: 617**

Dirty Martini Dip, Chicken Caesar Salad Pasta, Sesame Noodle Salad, Creamy Summer Veggie Gnocchi Skillet, Mango Colada Mocktail, Triple Berry Crumb Bars

Price: \$100 • Chef: Julie Lopez, RD

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 KIDS CLASS  FAMILY CLASS  TEEN CLASS

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

### **Bake Sale: 618**

Truffle Chocolate Brownies, Skillet Sprinkle Cookies, Lemon Glazed Italian Cookies, Brookies

Price: \$70 • Chef: Diane Marino

 KIDS CLASS. AGES 8-12.

## 29-3 MONDAY THRU FRIDAY

10:00am-1:00pm

### **Hands On: 653**

5 Day Program. Each day guests will be creating hand held treats featured at the most popular vendor events and restaurants. Complete menus can be found online and in the Summer Sessions brochure.

Price: \$500 • Chef: Eileen Maher

 KIDS CAMP. AGES 8-12.

2:00pm-5:00pm

### **Celebrating America: 654**

5 Day Program. We will be taking a culinary road trip across the United States celebrating the 250th Anniversary of our great nation. Complete menus can be found online and in the Summer Sessions brochure.

Price: \$500 • Chef: Theresa Merges

 TEENS CAMP. AGES 12-17.

## REGISTER NOW FOR SUMMER CAMPS

### KIDS CAMPS

for ages 8-12 from 10am-1pm

### TEEN CAMPS

for ages 12-17 from 2pm-5pm



# MAY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					<b>1</b> Elegant Dining on the Deck: 501 6:00pm-9:00pm	<b>2</b>
<b>3</b>  <b>FAMILY CLASS</b> On the Boardwalk with the Grands: 502 10:00am-12:00pm  Celebration Brunch: 503 1:00pm-4:00pm	<b>4</b>	<b>5</b> Planning an Elegant Mother's Day Brunch: 504 6:00pm-9:00pm	<b>6</b>	<b>7</b>	<b>8</b> Kicked Up Mexican Lite: 505 6:00pm-9:00pm	<b>9</b>  <b>FAMILY CLASS</b> Little Cooks and Storybooks: 506 or 507 10:00am-12:00pm or 1:00pm-3:00pm  The Lobster Roll: 508 6:00pm-9:00pm
<b>10</b>	<b>11</b>	<b>12</b>	<b>13</b>	<b>14</b>	<b>15</b>	<b>16</b>  <b>KIDS CLASS</b> Yes Chef!: 509 10:00am-12:00pm  Late Spring Affair: 510 6:00pm-9:00pm
<b>17</b>	<b>18</b>	<b>19</b>	<b>20</b>	<b>21</b>	<b>22</b> Steakhouse Favorites: 511 6:00pm-9:00pm	<b>23</b>  <b>KIDS CLASS</b> Baker's Apprentice: 512 10:00am-12:00pm
<b>24</b>	<b>25</b>	<b>26</b>	<b>27</b>	<b>28</b>	<b>29</b> Seafood Basics: 513 6:00pm-9:00pm	<b>30</b>  <b>KIDS CLASS</b> Bake Sale: 514 10:00am-12:00pm  Hints of India: 515 6:00pm-9:00pm
<b>31</b>						

## 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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# JUNE

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4 Marvelous Macarons: 601 6:00pm-9:00pm	5 Perfectly Plated Proteins: 602 6:00pm-9:00pm	6 KIDS CLASS Yes Chef!: 603 10:00am-12:00pm  Date Night Bowling: 604 6:00pm-9:00pm
7	8	9	10 Middle Eastern Mezze: 605 6:00pm-9:00pm	11 Italian Spring: 606 6:00pm-9:00pm	12 Mexican Fiesta: 607 6:00pm-9:00pm	13 FAMILY CLASS Little Cooks and Storybooks: 608 or 609 10:00am-12:00pm or 1:00pm-3:00pm
14 FAMILY CLASS Brunch with the Grands: 610 10:00am-12:00pm  Brunch!: 611 1:00pm-4:00pm	15 Spring Baking: 612 6:00pm-9:00pm	16	17 Marvelous Macarons: 613 11:00am-2:00pm	18	19 Artisan Burger Workshop: 614 6:00pm-9:00pm	20 KIDS CLASS Baker's Apprentice: 615 10:00am-12:00pm  Vegetarian Grill: 616 6:00pm-9:00pm
21	22	23	24	25	26	27 KIDS CLASS Bake Sale: 618 10:00am-12:00pm
KIDS CAMP Cupcake Wars: 651   10:00am-1:00pm - Monday thru Friday						
TEENS CAMP Teen Cuisine: 652   2:00pm-5:00pm - Monday thru Friday						
					Against The Grain Gluten Free Summer Party: 617 6:00pm-9:00pm	
28	29	30	1	2	3	4
KIDS CAMP Hands On: 653   10:00am-1:00pm - Monday thru Friday						
TEENS CAMP Celebrating America: 654   2:00pm-5:00pm - Monday thru Friday						

**REGISTRATION IS EASY!**

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KIDS CLASS



FAMILY CLASS



TEENS CLASS



# KINGS

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## COOKING STUDIO

# BIRTHDAY CELEBRATIONS

*FOOD & FUN FOR KIDS!*

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## 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

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## 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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