

KINGS

COOKING STUDIO

September & October
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.*



SEPTEMBER

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

Knife Skills: 901

Hone your knife skills in this program designed to teach proper knife selection, use and handling. You will be preparing Pan Roasted Chicken Quarters with Citrus Marinade, Sautéed Seasonal Vegetables, Fresh Berry Shortcakes
Price: \$100 • Chef: James Standridge

5 SATURDAY

10:00am-12:00pm

Yes Chef!: 902

Tour of Italy. Roman Pizza, Taglia Bolognese, Puglia Focaccia, Venetian Tiramisu Dip, Strawberry Italian Soda
Price: \$70 • Chef: Diane Marino

 KIDS CLASS. AGES 8-12

6:00pm-9:00pm

Autumn Evening: 903

Wild Mushroom and Asiago Strudel, Sea Salt and Thyme Seasoned and Seared Thick Cut Pork Rib Chops, Romaine Salad with Roasted Apple, Garlic, Shallot and Local Macintosh Apple Vinaigrette Pancetta and Herb Roasted Root Vegetables, Quadruple Onion Risotto, Double Chocolate Cake with an Orange Liquor Cream
Price: \$100 • Chef: James Standridge

9 WEDNESDAY | 4:30pm-6:30pm

Global Teen: 904

Italian Style. Stuffed Manicotti Crepes, Hand Crafted Meatballs, Parmesan Frico, Affogato
Price: \$70 • Chef: Theresa Merges

 TEEN CLASS. AGES 13-17

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

Taste of Comfort: 907

Savory Cheese and Herb Scones, Rosemary Focaccia, Vegetable Pot Pie with Puff Pastry, Chocolate Lava Cakes
Price: \$100 • Chef: Afi Green

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

The Grands: 908

Baked Caprese Bites, Rigatoni Cake, Meatball Parm Skewers, Cheesy Garlic Knots, Zeppole, Italian Soda
Price: \$100 per pair • Chef: Diane Marino

 FAMILY CLASS. AGES 8-12 WITH AN ADULT.

16 WEDNESDAY | 4:30pm-6:30pm

Global Teen: 909

French Style. Gougères, Onion Soup, Chicken Francaise, Apple Tarte Tatin
Price: \$70 • Chef: Theresa Merges

 TEEN CLASS. AGES 13-17

Friday, September 11

TAILGATE TIME: 905

6:00pm-9:00pm

Chef: Suzanne Lowery | Price: \$100

Asian Sticky Wings, Blue Cheese and Sausage Stuffed Mushrooms, Crab Quesadillas with Guacamole, Chili Dogs, Banana Split Bars



Saturday, September 12

SWEET DREAMS: 906

10:00am-12:00pm

Chef: Diane Marino | Price: \$70

 KIDS CLASS. AGES 8-12

Brown Sugar Tart Blondies, Strawberry Crumb Bars, Cookies and Cream Brownies, Surprise Inside Cupcakes



All classes are participation.

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

French Bistro: 910

Bistro Salad with Lemon Vinaigrette, Pan Seared Chicken in a Creamy Mustard Sauce, Savory Palmiers with Jam, Goat Cheese and Basil, Traditional Sweet Palmiers
Price: \$100 • Chef: Julie Lopez, RD

19 SATURDAY

10:00am-12:00pm

Baker's Apprentice: 911

Chocolate Truffle Cakes, Cream Filled Chocolate Cupcakes, Triple Chocolate Cookies, Double Chocolate Muffins

Price: \$70 • Chef: Diane Marino

 **KIDS CLASS. AGES 8-12**

6:00pm-9:00pm

BBQ Favorites: 912

Dr. P's BBQ Sauce, Texas Style Pork Ribs, Grilled Szechuan Dry-Rubbed Flank Steak, Margherita Marinated Shrimp Skewers, Wings of Fire Marinade, Classic Pasta Salad, Down Home Potato Salad, Classic Coleslaw with Tastes of Asia, Grilled Pineapple Tiramisu

Price: \$100 • Chef: James Standridge

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

Sweet and Savory Pies: 913

Spinach Artichoke Hand Pies, Brussels Sprouts and Sweet Potato Hand Pies, Shepherd's Pie, Chickpea Pot Pie, Salted Caramel Apple Pie, Pumpkin Pecan Pie

Price: \$100 • Chef: Julie Lopez, RD

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

Southeast Asian Flavors: 914

Steamed Shrimp and Chive Dumplings with Soy Dipping Sauce, Lightly Fried Spring Rolls Filled with Fresh Vegetables and Served with Sweet Chili Sauce, Vietnamese Sandwiches of Pork Meatballs and Fresh Veggies with a Spicy Sauce, Mango Sticky Rice

Price: \$100 • Chef: Julie Lopez, RD

26 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 915

If You Take a Mouse to School by Laura Numeroff. Chicken Sandwiches, Veggies and Dip, Potato Puffs, Sugar Cookies
Price: \$100 per pair • Chef: Eileen Maher

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

1:00pm-3:00pm

Little Cooks and Storybooks: 916

If You Take a Mouse to School by Laura Numeroff. Chicken Sandwiches, Veggies and Dip, Potato Puffs, Sugar Cookies
Price: \$100 per pair • Chef: Eileen Maher

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

6:00pm-9:00pm

Fall Vibes: 917

Spinach and Feta Puff Pastry Twists, Mini Zucchini and Ricotta Galettes, Baked Eggplant Parmesan, Lemon Ricotta Cake
Price: \$100 • Chef: Afi Green

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

Hearty and Herbaceous: 919

Rosemary Focaccia Bread, Arugula Salad with Lemon Parsley Dressing, Chicken Saltimbocca, Pesto Risotto, Herb Scented Shortbread with Minted Cream

Price: \$100 • Chef: Suzanne Lowery

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PHONE 973-258-4009

Sunday, September 27

GRAND HARVEST BRUNCH: 918

11:00AM-2:00PM

Chef: Kathleen Sanderson | Price: \$100

Onion, Spinach and Gruyère Frittata, Kale and Cheddar Scones, Sweet and Spicy Bacon, Fruit Salad with Pomegranate Seeds, Oven French Toast with Cranberries and Pecan Cinnamon Syrup, Flaky Pastry Wrapped Salmon with Herbs and Goat Cheese



OCTOBER

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

Dining of the Sienne: 1001

Caramelized Onion and Roquefort Tartlets, Gougères, French Onion Soup with Gruyère Croutons, Pan Seared Chicken Breasts with a Dijon Cream Sauce, Rice Pilaf, Shaved Brussels Sprouts Sauté, Salad of Mixed Greens, Individual Apple Tarte Tatin with Whipped Cream

Price: \$100 • Chef: Kathleen Sanderson

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

Autumn Harvest: 1003

Roasted Butternut Squash and Sage Galette, Apple Cheddar Biscuits, Wild Mushroom and Spinach Pot Pie, Maple Pear Crumble

Price: \$100 • Chef: Afi Green

5 MONDAY | 4:30pm-6:30pm

Global Teen: 1004

Spanish Style. Garlic Shrimp, Spanish Rice, Spaniard Meatballs, Cinnamon Sugar Churros

Price: \$70 • Chef: Theresa Merges

 TEEN CLASS. AGES 12-17

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

Bounty of the Season: 1005

Roasted Pear and Blue Cheese Salad with Walnuts and Apple Cider Vinaigrette, Pumpkin Ravioli with Brown Butter Sage Sauce, Maple and Dijon Glazed Salmon, Haricots Verts, Wild Rice Pilaf, Apple Tart

Price: \$100 • Chef: Annmarie Loffredo

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

The Harvest Table: 1006

Roasted Carrot and Parsnip Soup with Pistachio and Lemon Oil Drizzle, Pork Tenderloin Stuffed with Figs and Gorgonzola with Balsamic Au Jus, Roasted Salmon with Winter Spices and Horseradish Sauce, Oven Roasted Cauliflower, Creamy Buttermilk Mashed Potatoes, Spice Cake with Lemon Whipped Cream

Price: \$100 • Chef: Kathleen Sanderson

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

Pescatarian Delights: 1007

Pan Seared Yellow Fin Tuna Topped with a Fresh Tomato and Raspberry Vinegar Bruschetta Style Topping, Poached Wild Salmon Served with a Cucumber Dill Sauce, Crispy Fried Oysters served with Chipotle Chile Tartar Sauce, Poached Asparagus Salad Tossed with Reduced Brandy and Roasted Shallot Vinaigrette, Raspberry Spiked Sponge Cake with Vanilla Bean-Cream Cheese Frosting

Price: \$100 • Chef: James Standridge

10 SATURDAY

10:00am-12:00pm

Sweet Dreams: 1008

Chocolate Waffle Ice Cream Sundaes, Strawberry Shortbread Cookies, Dip and Dunk Biscotti, S'mores Chocolate Chunk Cookies

Price: \$70 • Chef: Diane Marino

 KIDS CLASS. AGES 8-12

6:00pm-9:00pm

Autumn Steakhouse: 1009

Chorizo, Wine and Garlic Steamed Clams, Grilled Romaine with Balsamic Pears and Blue Cheese, Mushroom Crusted Hanger Steak, Hasselback Potatoes, Chocolate Lava Cakes a la mode

Price: \$100 • Chef: Suzanne Lowery

11 SUNDAY

10:00am-12:00pm

The Grands: 1010

Ghostly Cheddar Crackers, Sassy Bat Wings, Pizza Stuffed Biscuit Pumpkins, Halloween Whoopie Pies, Zombie Punch

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

 FAMILY CLASS. AGES 8-12 WITH AN ADULT

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

Global Soups: 1012

Chicken Gumbo, Thai Chicken and Rice, Kale and White Bean Soup, Chicken Tortilla Soup, Salad Vinaigrette, Cornbread, Mexican Wedding Cookies

Price: \$100 • Chef: Kathleen Sanderson

Friday, October 2

OCTOBERFEST: 1002

6:00pm-9:00pm

Chef: Suzanne Lowery | Price: \$100

Cheddar-Beer Dip, Warm German Potato Salad, Brats with Braised Red Cabbage, Brown Butter Spaetzle, Easy Apple Strudel



Sunday, October 11

COLORS OF THE SEASON: 1011

5:00pm-8:00pm

Chef: Annmarie Loffredo | Price: \$100

Roasted Carrot Soup with Crème Fraîche, Creamy Butternut Squash Fettuccine, Pan Seared Skirt Steak with Herbed Butter, Truffle Mashed Potatoes, Roasted Broccoli, Mini Pumpkin Pies with Fresh Whipped Cream



All classes are participation.

14 WEDNESDAY

11:00am-2:00pm

Meals in Minutes: 1013

Pasta Cacio e Pepe, Sheet Pan Hot Honey Mustard Salmon with Broccoli, Instant Pot Bolognese, Pan Seared Chicken with a Lemon Butter Sauce with Rice, Quick Caramel Apple Tarts
Price: \$100 • Chef: Kathleen Sanderson

6:00pm-9:00pm

Rustic Dinner: 1014

Spinach Salad with Roasted Beets, Goat Cheese and Honey Vinaigrette, Mushroom Bourguignon with Creamy Polenta, Apple, Cheddar Cheese and Sage Stuffed Pork Chops, Homemade Dinner Rolls, Roasted Cauliflower, Pear Crisp with Vanilla Ice Cream
Price: \$100 • Chef: Annmarie Loffredo

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

Chinese Takeout Favorites: 1015

Learn to roll your own Vegetable Spring Rolls, Steamed Shrimp Dumplings, Orange Chicken, Fried Rice with Vegetables
Price: \$100 • Chef: Julie Lopez, RD

17 SATURDAY

10:00am-12:00pm

Little Cooks and Storybooks: 1016

Dragons Eat Noodles on Tuesdays by Jon Stahl. Lasagna Rollups, Veggie Dragons with Cheese Dip, Dragon Cupcakes
Price: \$100 per pair • Chef: Eileen Maher

 FAMILY CLASS. AGES 3-7 WITH AN ADULT

1:00pm-3:00pm

Little Cooks and Storybooks: 1017

Dragons Eat Noodles on Tuesdays by Jon Stahl. Lasagna Rollups, Veggie Dragons with Cheese Dip, Dragon Cupcakes
Price: \$100 per pair • Chef: Eileen Maher

 FAMILY CLASS. AGES 3-7 WITH AN ADULT

6:00pm-9:00pm

Cozy Fall Supper: 1018

Pumpkin Parmesan Twist Bread, Caramelized Onion and Goat Cheese Tart, Baked Vegetable Lasagna with Ricotta, Spiced Pumpkin Lava Cakes with Cinnamon Whipped Cream
Price: \$100 • Chef: Afi Green

18 SUNDAY

10:00am-12:00pm

Baker's Apprentice: 1019

Glazed Cinnamon Roll Blondies, Sugar Rolled Teeny Tiny Chocolate Chip Cookies, Double Decker Brookie Bars, Ultimate Fudgy Brownies with Ice Cream
Price: \$70 • Chef: Diane Marino

 KIDS CLASS. AGES 8-12

1:00pm-4:00pm

Family Pizza Party: 1020

Homemade Pizza Dough, Four Cheese Pizza, Spinach Calzones, Chopped Antipasto Salad with Fresh Herb Vinaigrette, Chocolate Covered Strawberry "Pizzas"

Price: \$100 Per Person • Chef: Suzanne Lowery

 FAMILY CLASS. AGES 12 AND UP WITH AN ADULT

19 MONDAY | 4:30pm-6:30pm

Global Teen: 1021

Asian Style. Chicken Lettuce Wraps, Fried Rice, Vegetable Wontons, Grilled Pineapple and Ice Cream
Price: \$70 • Chef: Theresa Merges

 TEEN CLASS. AGES 12-17

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

Southern Comfort: 1022

Fried Chicken Benedict with a Silky Champagne Hollandaise, From Scratch Buttermilk Biscuits, Creamy Cheddar Grits, Classic Georgia Peach Cobbler
Price: \$100 • Chef: Julie Lopez, RD

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

Perfect Pasta Party: 1023

Cracked Pepper Tagliatelle, Wild Mushroom and Roasted Shallot Olio tossed with Five-Pepper Tagliatelle, Roasted Garlic Fettuccine, Shrimp Alfredo, Pomodoro Sauce, Classic Caesar Salad, Oatmeal and Peanut Butter No Bake Cookies
Price: \$100 • Chef: James Standridge

25 SUNDAY | 5:00pm-8:00pm

Braises and Glazes: 1024

Kale Salad with Pumpkin Seeds, Shaved Parmesan Cheese, Maple Syrup Vinaigrette, Butternut Squash Risotto, Apple Cider Braised Chicken Thighs, Roasted Balsamic Glazed Brussels Sprouts, Mashed Sweet Potatoes, Vanilla Cinnamon Bread Pudding with Cream Anglaise
Price: \$100 • Chef: Annmarie Loffredo

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

Soup and Salad Supper: 1025

Hot Spinach Dip, Parmesan Biscuits, Tortellini and Sausage Minestrone, Grilled Chicken and Green Bean Caesar Salad, White Chocolate Oatmeal Cookies
Price: \$100 • Chef: Suzanne Lowery

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

Taco Party: 1026

Homemade Tortillas, Breakfast Tacos, Mexican Street Tacos, Bang Bang Shrimp Tacos, Crispy Black Bean Tacos, Strawberry Cheesecake Tacos
Price: \$100 • Chef: Julie Lopez, RD


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KIDS CLASS



FAMILY CLASS



TEEN CLASS

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SEPTEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3	4 Knife Skills: 901 6:00pm-9:00pm	5  KIDS CLASS Yes Chef!: 902 10:00am-12:00pm Autumn Evening: 903 6:00pm-9:00pm
6	7	8	9  TEEN CLASS Global Teen: 904 4:30pm-6:30pm	10	11 Tailgate Time: 905 6:00pm-9:00pm	12  KIDS CLASS Sweet Dreams: 906 10:00am-12:00pm Taste of Comfort: 907 6:00pm-9:00pm
13  FAMILY CLASS The Grands: 908 10:00am-12:00pm	14	15	16  TEEN CLASS Global Teen: 909 4:30pm-6:30pm	17	18 French Bistro: 910 6:00pm-9:00pm	19  KIDS CLASS Baker's Apprentice: 911 10:00am-12:00pm BBQ Favorites: 912 6:00pm-9:00pm
20	21	22 Sweet and Savory Pies: 913 6:00pm-9:00pm	23	24	25 Southeast Asian Flavors: 914 6:00pm-9:00pm	26  FAMILY CLASS Little Cooks and Storybooks: 915 or 916 10:00am-12:00pm or 1:00pm-3:00pm Fall Vibes: 917 6:00pm-9:00pm
27 Grand Harvest Brunch: 918 11:00am-2:00pm	28	29	30 Hearty and Herbaceous: 919 6:00pm-9:00pm			

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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OCTOBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 Dining of the Sienne: 1001 6:00pm-9:00pm	2 Octoberfest: 1002 6:00pm-9:00pm	3 Autumn Harvest: 1003 6:00pm-9:00pm
4	5 TEEN CLASS Global Teen: 1004 4:30pm-6:30pm	6	7 Bounty of the Season: 1005 6:00pm-9:00pm	8 The Harvest Table: 1006 6:00pm-9:00pm	9 Pescatarian Delights: 1007 6:00pm-9:00pm	10 KIDS CLASS Sweet Dreams: 1008 10:00am-12:00pm Autumn Steakhouse: 1009 6:00pm-9:00pm
11 FAMILY CLASS The Grands: 1010 10:00am-12:00pm Colors of the Season: 1011 5:00pm-8:00pm	12	13 Global Soups: 1012 11:00am-2:00pm	14 Meals in Minutes: 1013 11:00am-2:00pm Rustic Dinner: 1014 6:00pm-9:00pm	15	16 Chinese Takeout Favorites: 1015 6:00pm-9:00pm	17 FAMILY CLASS Little Cooks and Storybooks: 1016 or 1017 10:00am-12:00pm or 1:00pm-3:00pm Cozy Fall Supper: 1018 6:00pm-9:00pm
18 KIDS CLASS Baker's Apprentice: 1019 10:00am-12:00pm FAMILY CLASS Family Pizza Party: 1020 1:00pm-4:00pm	19 TEEN CLASS Global Teen: 1021 4:30pm-6:30pm	20	21	22	23 Southern Comfort: 1022 6:00pm-9:00pm	24 Perfect Pasta Party: 1023 6:00pm-9:00pm
25 Braises and Glazes: 1024 5:00pm-8:00pm	26	27	28 Soup and Salad Supper: 1025 6:00pm-9:00pm	29	30 Taco Party: 1026 6:00pm-9:00pm	

Registration is easy!

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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, 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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