

TIPS FOR GIVING A PARTY

What time of day and if it is a specific event decides your food.

Make sure you represent most of your food groups.

Have a veggie tray with a fun dip, fruit skewers, etc. Mix finely chopped mint with the fruit chunks the night before and skewer the next day. Amazing!

Look at having a main focus, such as meatballs, chili, etc. You can even do dinner rolls with assorted cold salads, such as shrimp, chicken or ham.

Cheese board: have a spread in the middle and have at least four to five different cheeses, soft to hard, dried fruits, nuts and at least three different crackers or bruschetta to accompany the cheese. If you don't want a spread in the middle, place a large cluster of grapes in the middle. Use fresh rosemary as a garnish. For hard cheeses such as cheddar and Swiss, get it from the deli and have them sliced so the thickness is all the same. You can cut these cheeses into shapes with cookie cutters or just into triangles.



Place your foods at varied heights, use pedestal plates or boxes with drape cloth over.

Do a centerpiece and have your main focus at the end of the buffet. Start with finger stuff to veggies/fruit then to main focus of buffet. Set dessert off on another small table if you can. Use mini desserts as these are bite size and easier to plate and eat for your guests.

Cut flour tortillas into circles, brush with oil put in a mini muffin pan. Bake until crisp. Good to make taco bites, black bean salsa or a southwest chicken salad.

Use the phyllo cups in the freezer section to fill with all kinds of mixtures,

Desserts – bakery mini brownies topped with a little drizzle of chocolate sauce, whipped cream and crushed candy canes, small Christmas cookies, such as the Mexican wedding cakes or you can make mini tarts or mini cheesecakes.