



TIS THE SEASON

ENTERTAINING FOR THE HOLIDAYS WITH
KITCH & KLOSET FOUNDER NATALYA GLASS





Key tools for hosting holiday festivities

- Know your budget and stick to it
- Determine if you need services
- Set the tone of your space
- Get creative and involved
- Design your table
- Create a season appropriate menu
- Have something for everybody
- Record the moments



BUDGETING & TOOLS

- Self catering vs. EZ Catering (Why not both?)
- Catering Staff for serving, heating, replenishing buffets
- Additional staff for dishwashing and packing rentals
- Build a menu based on headcount and budget
- Create a spreadsheet with categories (ie. dinner budget, gift budget, travel budget, decorations budget, staff budget, etc.)
- Eating out vs. hosting



ANTICIPATING SERVICE NEEDS

- Setup and breakdown staff
- Waiters
- Bartenders
- Chef Onsite
- Event Planner and/or Designer
- Rentals
- Entertainment
- Custom AV and Lighting



SET THE RIGHT TONE

- Choose a color theme & fabric
- Pick light type and warmth
- Make the perfect centerpiece
- Put together a playlist



VISION BOARDS



Create height and dimension on your buffet







Photo: Ryan Liebe

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Sugar Cookie Sparkler

This holiday-inspired take on a Champagne cocktail uses vanilla-flavored vodka, and has a rim coated with sugar and colorful nonpareils as a playful nod to a decorative sugar cookie.



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Vodka Cranberry Punch with Apple Cider Ice Cubes

This is dangerously easy and delicious. Not only does it taste sweet and spicy, but just look at it! Those colors! The ruby-red cranberries cover the surface, and the apple cider cubes are the best additions that amp up the flavor.



Photo: Ryan Liebe

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Peppermint Tonic

The ever-present spiced botanical flavors of gin pairs perfectly with peppermint schnapps in this festively colored cocktail recipe. We top each drink with effervescent tonic water, which provides a lovely balance of sweet and bitter. Garnish with a peppermint stick for all the holiday feels!



WHAT'S IN SEASON WHEN?

SPRING

ALL SPRING

Arugula	Lettuces
Bok choy	Radishes
Broccoli	Scallions
Cauliflower	Spinach
Herbs	Spring onions



MARCH

Brussels sprouts	Pears
Celery root	Romanesco
Chestnuts	Sunchokes
Kohlrabi	Turnips
Leeks	Winter squash
Parsnips	

APRIL

Asparagus	Ramps
Brussels sprouts	Rhubarb
Green garlic	Spring onions
Morels	Strawberries
Nettles	Sunchokes
Parsnips	Turnips
Pea shoots	



MAY

Asparagus	Rhubarb
Dandelion greens	Snap peas
Garlic scapes	Snow peas
Green garlic	Sorrel
Morels	Strawberries
Nettles	Vegetable starters
Pea shoots	
Ramps	



SUMMER

ALL SUMMER

Blueberries	Plums
Cucumbers	Raspberries
Currants	Scallions
Green beans	Summer squash
Herbs	Tomatoes
Kohlrabi	



JUNE

Apricots	Radishes
Arugula	Shelling peas
Cherries	Snap peas
Fava beans	Snow peas
Gooseberries	Strawberries
Lettuces	



JULY

Apricots	Nectarines
Blackberries	Okra
Cherries	Peaches
Corn	Peppers
Eggplant	Shelling beans
Gooseberries	Snap peas
Ground cherries	Snow peas
Leeks	Strawberries
Melons	Tomatillos



AUGUST

Blackberries	Okra
Celery	Peaches
Corn	Peppers
Edamame	Salad greens
Eggplant	Shelling beans
Grapes	Tomatillos
Leeks	Winter squash
Lima beans	
Melons	
Nectarines	



FALL

ALL FALL

Bok choy	Kohlrabi
Broccoli	Leeks
Cauliflower	Lettuces
Celery	Pears
Ginger	Turmeric
Herbs	Winter squash



SEPTEMBER

Corn	Pawpaws
Cucumbers	Peaches
Currants	Peppers
Eggplant	Plums
Figs	Salad greens
Grapes	Shelling beans
Green beans	Summer squash
Melons	Tomatillos
Okra	Tomatoes



OCTOBER

Arugula	Plums
Brussels sprouts	Quince
Chestnuts	Romanesco
Cucumbers	Scallions
Eggplant	Shelling beans
Fennel	Spinach
Green beans	Summer squash
Kiwi berries	Sunchokes
Parsnips	Tomatillos
Peppers	Tomatoes
Persimmons	Turnips



NOVEMBER

Arugula	Romanesco
Brussels sprouts	Scallions
Chestnuts	Spinach
Fennel	Sunchokes
Parsnips	Turnips
Persimmons	
Quince	



WINTER

ALL WINTER

Arugula	Lettuces
Bok choy	Parsnips
Brussels sprouts	Pears
Cauliflower	Romanesco
Celery root	Spinach
Chestnuts	Sunchokes
Fennel	Turnips
Kohlrabi	Winter squash
Leeks	



DECEMBER

Broccoli	Quince
Kalettes	



JANUARY

Kalettes	Radishes
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FEBRUARY

Herbs	Scallions
Radishes	



ALL YEAR

Apples	Mushrooms
Beets	Onions
Cabbage	Potatoes
Carrots	Shallots
Chard	Sweet potatoes
Collards	
Garlic	
Kale	
Microgreens	



SAMPLE MENUS

Soup

Cauliflower Soup with Macadamia cream
and watercress

Salad

Rocket Salad with Pickled Beets, Apple,
Maple Lime Tahini Vinagrette

Fish

Lobster Tail with Lemon & Herb Butter

Main

Duck Confit with Prune and Caper Sauce
& Potato Gratin

Dessert

Red Wine Poached Pear with Caramel
Sauce

Soup

Carrot and Ginger soup with edamame

Salad

Baby Kale and Japanese Eggplant Salad,
Caramelized red onion, Parsnips, Pine
Nuts, Lemon Garlic Vinagrette

Fish

Miso Glazed Black Cod, Pacific Bisque

Main

Spiced Lamb Dumplings Pomegranate
Sauce

Dessert

Clementine Panna Cotta with
Cranberry Sauce

Soup

Curried Pumpkin Soup

Salad

Cowboy Caviar Salad with mixed bean,
corn, peppers, jicama, cilantro, and Lime
Vinaigrette

Fish

Leek and Haddock Fritters with tomato
aoli

Main

Turkey Breast topped with Homemade
gravy, cranberry sauce, side of Mashed
Potatoes and green beans

Dessert

Pecan Pie with Ice Cream

SAMPLE MENUS

Soup

Roasted Red Pepper Soup with basil oil

Salad:

Roasted Red Grape and Buratta Salad

Fish

Scallop and Salmon Mousse with asparagus

Main

13 hour Brikset with honey glazed carrots

Dessert

Apple Tart Roses with Whipped Cream

Soup

Butternut Apple Soup served in Acorn
Squash bowl

Salad

Rocket Salad with Apricot, preserved
lemon, pine nuts, and honey champagne
vinaigrette

Fish

Lemon Poached Seabass with Mustard
seed fingerling potatoes

Main

Beer braised short ribs with cartamelized
onion, roasted cherry tomatoes, kale
chips, sliced toasted almonds

Dessert

Cinnamon and Honey Tostada with
crushed almonds and pistachio ice cream

Soup

Spicy Chickpea and Bulgur Soup

Salad

Fig, Radicchio, Watercress salad with
Balsamic

Fish

Grilled Snapper over Smoked Tomato
Bisque

Main

Roasted Turkey Breast with beer based
gravy, sweet potato pancake topped
with cranberry sauce, parcel of green
beans

Dessert

Almond and Walnut Baklava with
Dulce de Leche Ice Cream

CAPTURE THE MOMENTS



Photography by Hagit Bibi