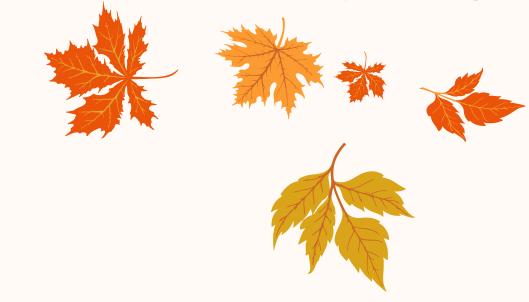




TIS THE SEASON

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



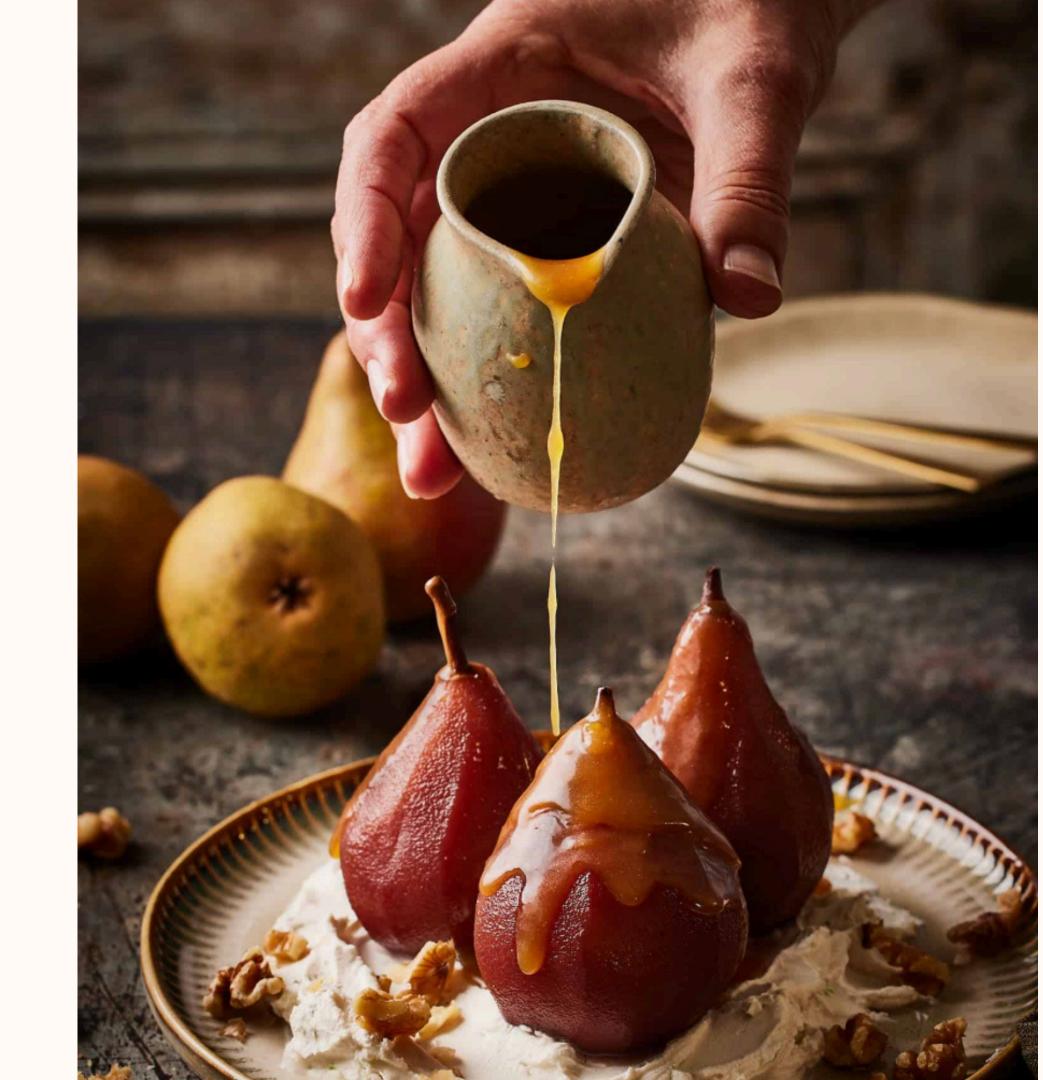
BUDGETING & TOOLS

- 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













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.









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.



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
Dandelion greens
Garlic scapes
Green garlic
Morels
Nettles
Pea shoots
Ramps

Rhubarb
Snap peas
Snow peas
Sorrel
Strawberries
Vegetable starters





SUMMER

ALL SUMMER

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

JUNE

Apricots
Arugula
Cherries
Fava beans
Gooseberries
Lettuces



JULY

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

AUGUST

Okra

Peaches

Peppers

Salad greens

Tomatillos

Shelling beans

Winter squash

Blackberries
Celery
Corn
Edamame
Eggplant
Grapes
Leeks
Lima beans
Melons
Nectarines

FALL

ALL FALL

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

SEPTEMBER

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

OCTOBER

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

NOVEMBER

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

Quince



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

FEBRUARY

Herbs Scallions Radishes

ALL YEAR

Apples Mushrooms
Beets Onions
Cabbage Potatoes
Carrots Shallots
Chard Sweet potatoes

Collards Garlic Kale Microgreens

Microgreen

FRESHFARM builds a more equitable, vibrant, sustainable, and resilient food system in the Mid-Atlantic region by producing innovative solutions in partnership with local communities and organizations. We create food access, economic development, and thriving communities through hands-on education, farmers markets, and food distribution programs.



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