

The Menu
For a Fabulous Holiday Celebration, all recipes can be found in Entertaining with Purpose



Coconut Red Velvet Cake

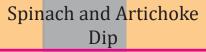
This beautiful cake made in on the cove<mark>r of a magazi</mark>ne in the earl 00's. So pretty to display. Page 180.



Peach Moscato Slush

These bubbly drinks are fun to serve with or without the booze.

Page 188.



This warm appetizer is a always a crowd favorite. Page 120.



Shrimp Bruschetta

I started making these when I lived on the Gulf Coast. Gulf Coast Shrimp is a must! Page 128.

Grilled Chicken Skewers and Thai Peanut Sauce This dip is delicious with wonton wrappers or your favorite protein. Page 18<mark>4.</mark>



Holiday Recipes

Bonus recipes and tips for Thoughtful Entertaining

Pink Grapefruit Mimosa's

1/2 Cup Grapefruit juice 4-6 Oz Champagne, Prosecco or Club Soda Splash of cranberry juice

1. Squeeze fresh grapefruit or pour grapefruit juice into glass. Add your bubbles and a splash of cranberry.
2. Garnish beautifully.



Planning Tip

If I know I am having a party the night before, I plan breakfast for my overnight and out of town guests in advance. I prepare a quiche, have some breakfast meat and fruits available in case I am not up to hosting first thing in the morning. I am not amorning person so this is highly likely!

Planning Checklist An overview of the next month to plan a stress-free event.



8 Weeks

Decide if the party is best at a Venue or in the home. Create a compassionate invite list and send out evites or invites. Decide on a budget.



6 Weeks

Settle on color scheme. Hire a photobooth company or create your own with backdrop and signs. Plan your music strategy —DJ, musician, string quartet? Decide on any other entertainment.



3 Weeks

Start figuring out the menu- passed hors de houvres, plated, buffet. Do you want a cake, dessert or sweets table?



2 Weeks

Brainstorm ways to personalize the event. Think homemade and handmade.



1 Week Create music playlist if you aren't having musician.



3 days

Floral delivery or pickup. If ordered wholesale, follow recommendations for keeping fresh. Shop for food if home event. Housekeeper/cleaning day. Set up bar.



2 Days

If you have room to store extra ice, grab ice today. If home event, start to decorate if you Make coconut icing for Coconut Red Velvet Cake and store in fridge.



I day

If home event, make sure coat closet is cleared out and plenty of room for guest coats. Cut lemons and limes for bar and place in fridge. Design tablescape.



Day of Timeline

Remember to take time to out to nurture the host, to ensure a successful event.

- 7:00 -Wake, drink lemon water or grab a coffee and eat a healthy breakfast 8:00 -Go over to-do list
- 9:00- Get some exercise, go for a walk outside if it's not too chilly
- 10:00—Food prep time. Assemble spinach artichoke dip, don't bake. Assemble Shrimp bruschetta and place in fridge. Make peanut sauce. Skewer chicken and place in fridge. Slice baguette for spinach and artichoke dip and bruschetta.
- 12:00—Make time for a healthy lunch, maybe a light salad with protein (any from Entertaining with Purpose).
- 1:00— Continue food prep.
- 3:00—Shower and get ready
- 4:00—Chill white wine and other cold beverages.
- 6:00—Take 30 minutes to breath and relax, look over any last minute details, touch up your makeup, or freshen up.
- 6:30 Place spinach and artichoke dip in oven. Assemble shrimp bruschetta on platter.
- 6:45—Place chicken skewers on grill or in oven.
- 7:00 Guests arrive, grab a cocktail and hors d'oeuvres. Start making the peach moscatos.
- 8:30 Bring out Coconut Red Velvet cake, add a sparkler candle for some New Year's fun!
- 9:00—Take photos, dance & enjoy your guests.
- 10:00—Toast to the NYC New Year
- 11:00—More dancing and fun.

Notes for next year:

Make time for the mind, body and soul, so we can really get this party started!

