

Catering To Family and Friends

Life is with people! Food serves a significant role whenever family and friends gather in the intimacy of someone's home, whether it is to celebrate good times or share life's sadder moments. Feeding a houseful of guests with ease and elegance need not be any harder to accomplish than entertaining a smaller gathering. This section guides you through step-by-step preparations that ensure hassle-free home entertaining for 10 to 60 guests for a variety of self-serve buffets covering all occasions. We eliminate the need to calculate how much food to prepare for a specific number of guests. We simply provide easy-to-read, scale-to-order menu grids, based on our professional catering experience, that do the calculations for you. We provide advance plan-and-prepare guidelines to get a head start on party preparations. Furthermore, simple instructions and photographs show you remarkably easy ways to set up elegant, multilevel displays for your buffet platters. You won't believe how easy it is to create beautiful food garnishes that add drama to your table. We offer time and work saving tips at each turn because, ultimately, the goal of home entertaining is to create a memorable event to be enjoyed as much by the host as the guests. Like all menus in this cookbook, those in this section offer suggestions for recipes from which to choose — to mix and match — according to your personal likes and interests. We have varied our suggestions to give you a large pool of ideas, ranging from traditional to contemporary, to spark your culinary imagination and inspire you to create a dining experience for your guests that is truly your own.

Getting Down to Scaling Up for All Occasions in 10 Easy Segments

Sweet and Savory Spreads

Dress Up Your Bagels

Favorite Food Bars:

- Potato Skin • Basic Salad • Pasta • Asian Style Salad
- Falafel • Ice Cream Sundae
- Bittersweet Chocolate Fondue

Create a Dramatic Presentation:

- Fruit Platter with Two Dips
- Fresh Vegetables for Dipping
- Decorative Cheese Display

Commercial Sheet Pan Recipes: Large-scale baking

Multilevel Displays: Construct showcases for your buffet table

Disposable Paper and Plastic Party Supplies: Attractive and reliable throwaways

Dressing the Table

Garnish Magic: The final flourish to an elegant table

Planning the Larger Gathering:

- Dairy Kiddush Luncheon and Meat Dinner
 - Dinner Buffets: Meat and Dairy
- Grazing Buffets with Viennese Table: Meat and Dairy
 - Dessert Displays to Viennese Table
- The *Shivah* Meal: Traditional first Meal of Condolence
 - Keeping Your Spirits Up: Dining with spirits
 - International Coffee Bar:

A gourmet accompaniment to dessert