



CATERING AND SPECIAL EVENTS

December 2016

Holiday How To Tips



Holiday tablescape

Focus on organic materials. A garland of winter greenery across your tabletop is a dramatic focal point and adds a classic Christmas aroma. Forage a nearby tree or shrub, or check with your local florist for inexpensive greens. Incorporate elements from your menu into the greenery, such as white squash, pomegranate or whole artichoke.

Tying a sprig of something seasonal on each napkin provides a thoughtful handmade touch.

Contrast the rustic, organic vibe with modern touches like mixed metals or gold and silver votive elements.



Photo c/o Oakland Furniture Company

Focus on the bar cart

One place your guests will all gather around at a holiday party, is the “spirits” of the season. A well-stocked bar cart can breathe elegance and fun into any festive room.

Try decorating your bar cart with faux fur, whimsical candlesticks, cranberries and a wreath, or whatever inspires your seasonal imagination.



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Serve a sophisticated starter

Our Roasted New York Striploin with Caramelized Yogurt is sure to impress even the foodies on your guest list. Start with luxe ingredients and create a dramatic presentation.

Roasted New York Striploin, Caramelized Yogurt

3 oz	NY steak, cooked medium rare
4 Tbsp	caramelized yogurt
12	watercress leaves
12	brioche toasts

Slice beef into 12 pieces. Pipe a small amount of the caramelized yogurt onto each brioche toast, top with a folded slice of beef. Drizzle with more caramelized yogurt and garnish with a watercress leaf.

Brioche Toast

3 slices	brioche bread, ½ cm thick
	olive oil to taste

Preheat oven to 350°F. Use a round cutter to cut out 3.5 cm rounds of brioche bread. Brush with olive oil, bake for 5 minutes at 350°F, then turn the oven down to 300°F and continue cooking until crisp and golden.

Caramelized Yogurt

2 cups	yogurt
2 tsp	kosher salt

Cook the yogurt on low heat, stirring regularly, for about an hour, until a dark golden color develops. Add salt, remove from heat and puree till smooth. Allow to chill and set in refrigerator.

*Warmest wishes from the team at Culinary Capers
for a wonderful holiday season.*



culinarycapers.com | 604.875.0123