



Photo: © istockphoto/123foto

HOST
this
PARTY
in 3 steps

THE MINI PARTY

GET GUESTS COOING OVER
ADORABLE, TINY MORSELS
OF FOOD—AND WEARING
MINI PRINTS OR MINI SKIRTS.



MINI BLT
WITH
SPICY
MAYO

Recipe



WHAT TO SERVE

THINK SMALL, AS IN INGREDIENTS, THAT IS.



**BLUEBERRY
MINI PIES**

Recipe



Recipe

**SLIDERS &
BALSAMIC
ONIONS &
CREAMY
AVOCADO**

**STUFFED
BABY
POTATOES**

Recipe



Recipe

**STUFFED PEPPER
POPPERS**

**PEA PODS
WITH
SHRIMP
DIP**

Recipe



WEE & WRY

Prohibition-style rye mixed with notes of jasmine and citrus—served in mini wine glasses.

Recipe

signature
COCKTAIL



WHAT TO DRINK


HALF-SIZED COCKTAILS AND MINI
CHAMPAGNE BOTTLES.

A close-up photograph of a bottle of Nicolas Feuillatte 1/4 Brut Champagne. The bottle is dark green with a gold foil-wrapped cork and a black strap around the neck. The main label is gold with the text 'CHAMPAGNE' and '1/4' in large, bold letters. The bottle is sitting on a silver tray. In the background, other bottles are visible but out of focus.

about
\$15

about
\$12

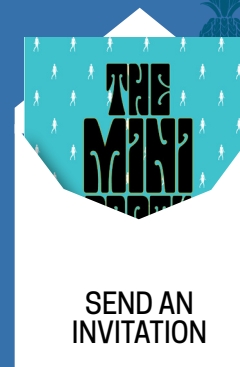
Special thanks to our model Jesse Kramer

A photograph of a man with dark hair and a beard, wearing a black shirt, drinking from a bottle of Nicolas Feuillatte 1/4 Rosé Champagne. He is holding the bottle to his lips with his right hand. The background is a blurred indoor setting with warm lighting and other people.

CHAMPAGNE NICOLAS FEUILLATTE
ONE FO(U)R BRUT & ROSÉ Strap
one of these babies onto your
guests' wrists for a night of fun.
These minis house the same
wonderful champagne as the large
bottles, but are way more adorable.
The Rosé— fresh and delicate, pale
pink bubbly, with good length and
an abundance of red fruit flavors.
Classic brut, elegant and well-
balanced, with floral and delicately
fruity notes, and wonderful
freshness on the palate. nicolas-
feuillatte.com

ROSENTHAL STUDIO LINE MINI VASES

You can't have just one. These animated vases are miniature versions of their artist-designed classics. Though only three to four inches high, they'll make a big statement filled with buds and flowering branches, mix and matched. \$35 each. rosenthalusa-shop.com



WHAT TO STAGE

BUDS AND BRANCHES IN MINI VASES.

60s 90s Mix



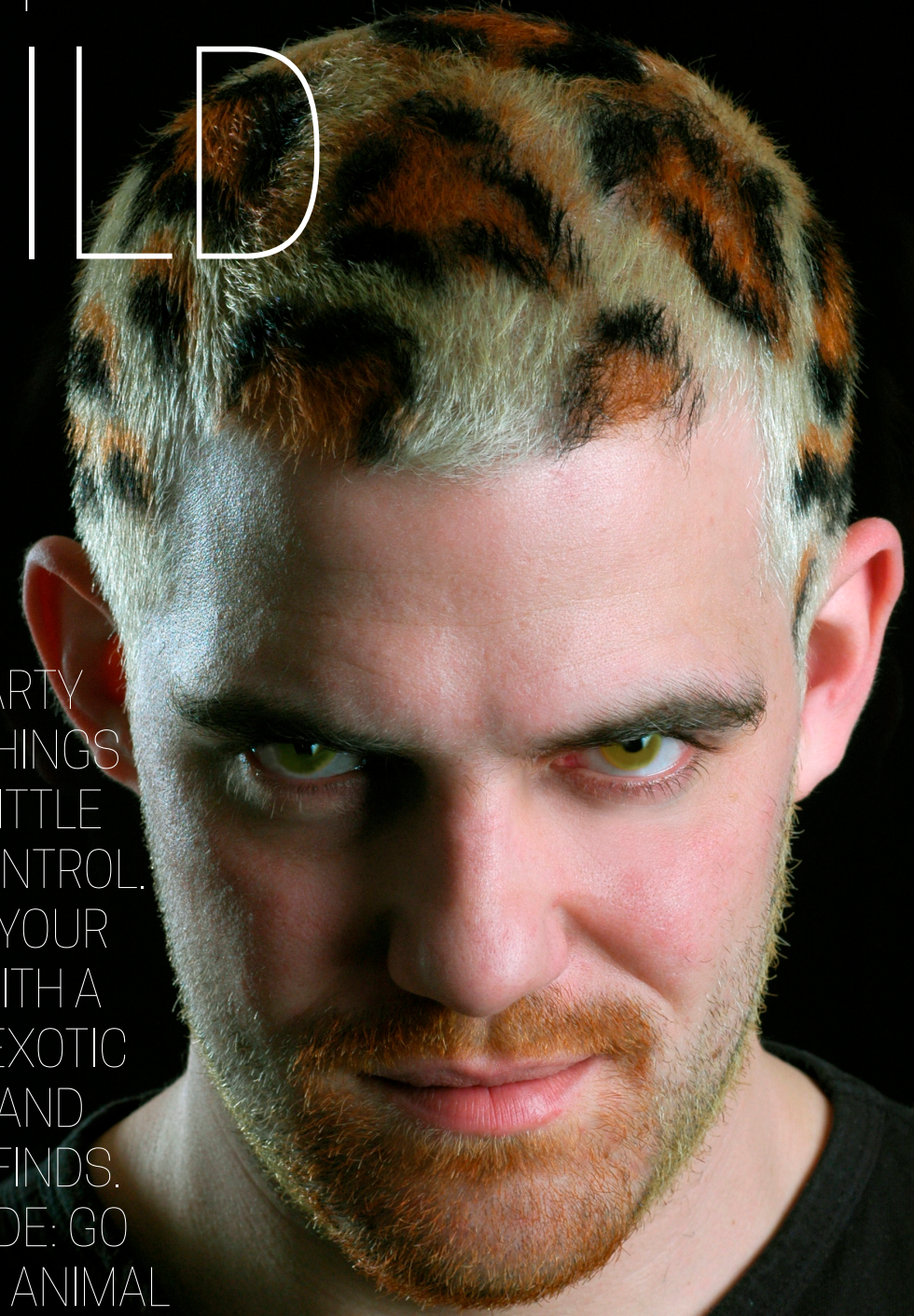
Eras of the mini skirt: Treat guests to alternating tunes from the days when mini skirts ruled: the 1960s and 1990s. Shake it up.

[Link](#)

NEXT
MONTH

WILD

A GOOD PARTY
ALLOWS THINGS
TO GET A LITTLE
OUT OF CONTROL.
SURPRISE YOUR
GUESTS WITH A
MENU OF EXOTIC
PROTEINS AND
FORAGED FINDS.
DRESS CODE: GO
WILD WITH ANIMAL
PRINTS.





SHOPPING LIST

- spray oil
- 8 slices Alto Adige speck
- mayonnaise
- sriracha
- 1lime
- Simply Organic garlic salt
- focaccia (12-inch square)
- arugula micro greens (or baby)
- cherry tomato

MINI BLT WITH SPICY MAYO

CRISP THE SPECK

- | | |
|----------------|--|
| spray oil | Spray coat a heavy pan with oil. Fry strips briefly, about 1 min each side, to just crisp. Cut each slice into 3 pieces. |
| 8 slices speck | |

MAKE THE SPICY MAYO

- | | |
|-----------------------------|---|
| 1/2 CUP mayonnaise | Whisk together ingredients in a small bowl. |
| 1 TB sriracha | |
| 1/2 tsp lime zest | |
| 1/4 tsp organic garlic salt | |

CREATE THE BLTS

- | | |
|-----------------------------------|---|
| focaccia | Cut focaccia into 1-inch squares, then slice in half horizontally to create the top and bottom. On each half slather the spicy mayo then top with arugula and a slice of tomato. Fold the speck to fit bread, fit in between the two halves and secure with a pick. |
| spicy mayo | |
| arugula micro greens | |
| cherry tomato, sliced into rounds | |
| crisped speck | |
| toothpicks | |

<< *BACK*

In this BLT, speck from northern Italy is substituted for the bacon. Its flavor is slightly more robust than prosciutto. Speck is cured, then lightly smoked over the course of a few months, allowing the smoke to penetrate the meat thoroughly. Make sure to lightly crisp the speck, it should still be pliable, so it can be folded to fit into the mini sandwich.

Buy your microgreens day of the party, they do not last more than two days, and you want them to be fresh.

MAKES 24 BITES



SHOPPING LIST

- 2 LB ground angus beef
- 1/2 LB ground veal
- egg
- garlic
- red onion
- panko breadcrumbs
- thyme
- s + p
- grapeseed oil
- 2 large sweet onions
- balsamic vinegar
- ponzu
- chipotles
- butter
- Tofutti Better Than Cream Cheese
- avocado
- 2 pkg organic hot dog buns



BEEF SLIDERS WITH BALSAMIC ONIONS & CREAMY AVOCADO

MAKE THE SLIDERS

- 2 LB ground angus beef
- 1/2 LB ground veal
- 1 egg
- 2 cloves garlic, minced
- 1/2 red onion, minced
- 1/2 CUP panko breadcrumbs
- 1 TB thyme, minced
- 2 tsp salt
- 1 tsp pepper

In a bowl, mix all ingredients gently. Roll into 2-inch balls. Transfer to two parchment-lined baking sheets. Refrigerate.

MAKE THE BALSAMIC ONIONS

- 3 TB grapeseed oil
- 2 large sweet onions, cut into 1/4-inch rings
-
- 1 CUP balsamic vinegar
- 3 TB ponzu
- 2 chipotles, chopped
- 1 tsp salt
-
- 2 TB butter

Heat a large saucepan, add oil. Heat oil over med high heat, add onions and saute for 10 min, till onions have browned slightly. Add balsamic, ponzu, chipotles, and salt. Cook over medium heat until reduced by half, about 25 min. The liquid should be syrupy. Remove from heat and stir in butter. Allow to cool, and refrigerate until ready to use.

The combination of the rich meat, creamy avocado and tangy onions will be a party hit. Also, cutting up hot dog buns will ensure that the mini effect will be in full swing.

MAKES 55 SLIDERS

RECIPE CONTINUES>>



MAKE THE CREAMY AVOCADO SPREAD

- 1/2 container Tofutti Better Than Cream Cheese, room temp
- 1/2 avocado, cut into chunks

Mash ingredients together.

PREHEAT OVEN 375°F... MAKE THE SLIDERS

- trays of sliders
- 2 pkg organic hot dog buns
- Creamy Avocado
- Balsamic Onions
- skewer

Bake sliders for 15 min. Meanwhile, prepare the rolls. Cut off the ends of each hot dog bun, then cut into 4 sections.

Smear the creamy avocado spread on the bottom bun. Place one slider on each, top with onions. Top with other bun half, push down and skewer together.

<<BACK



SHOPPING LIST

- 1 bag blue baby potatoes (or tri-colored potatoes)
- Tofutti Better Than Cream Cheese
- 3 slices lox
- dill
- Tofutti Better Than Sour Cream
- John West Black Lumpfish Caviar

STUFFED BABY POTATOES

COOK THE POTATOES

- | | |
|--------------------------|---|
| 1 bag blue baby potatoes | Boil potatoes for 7-8 min. Run under cold water to cool, drain. Let cool. |
|--------------------------|---|

PREPARE THE POTATOES FOR STUFFING

When cool enough to handle, cut a slice off the top and bottom, so potato will sit upright. With a sharp knife, core out the centers of each potato, maintaining the shape.

MAKE THE STUFFING

- | | |
|---|---|
| 1/4 cup Tofutti Better Than Cream Cheese, room temp | Mix the Tofutti cream cheese with lox, and dill. Using a small spoon, stuff each potato with the mixture. Top with a small dollop of Tofutti sour cream, a sprinkling of dill, and a little pile of the caviar. |
| 3 slices lox, minced | |
| 1 TB dill, minced | |
| -- | |
| Tofutti Better Than Sour Cream | |
| dill, minced | |
| John West Black Lumpfish Caviar | |

<< *BACK*

Monitor the potatoes as they boil, so you do not overcook them, they should not be mushy.

MAKES ABOUT 30 BITES



SHOPPING LIST

- couscous
- EV olive oil
- red onion
- garlic
- thyme
- pumpkin seeds
- cumin
- coriander seeds
- parmesan cheese
- s + p
- 2 bags mini bell peppers (about 20 peppers in each)



STUFFED PEPPER POPPERS

COOK THE COUSCOUS

- 1/2 CUP water
- 1/2 CUP dried couscous

In a small saucepan, bring water to a boil, stir in couscous, cover. Remove from heat, let sit for 10 min. Fluff with fork.

FLAVOR THE COUSCOUS

- 2 TB EV olive oil
- 1/2 red onion, diced
- 2 cloves garlic, minced
- 1/2 TB thyme, minced
-
- 2 CUPS cooked couscous
- 1/4 CUP pumpkin seeds, toasted, finely chopped
- 1/2 TB cumin
- 1 TB coriander seeds, crushed and toasted
- 3/4 CUP parmesan cheese, grated
- 1 tsp salt
- 1/2 tsp black pepper
-
- 1-2 TB EV olive oil (to moisten)

Heat oil in a large pan over medium heat. Add onion, garlic, and thyme, sauté for 5 min. Turn off heat. Stir in the rest of the ingredients and combine well. Add the olive oil if it seems dry.

PREHEAT OVEN 350°F... BAKE THE PEPPERS

- 2 bags mini bell peppers
- couscous mixture
-
- Tofutti Better Than Sour Cream

Cut tops off peppers, remove seeds. Stuff with couscous mixture and move to baking sheet lined with parchment. Bake 15 min. Remove from oven, allow to cool a little. Top with a small spoon of Tofutti sour cream.

Some of the peppers in the mixed bag may be on the long side—you want them bite-sized. Cut each pepper so it sits about 1 to 2 inches high, and save the extra parts for future use.

MAKES 40 POPPERS



SHOPPING LIST

- 24 shrimp (51-60 count)
- Tofutti Better Than Cream Cheese
- Tofutti Better Than Sour Cream
- 2 lemons
- dill
- thyme
- Sriracha
- coarse black pepper
- 40 pea pods (on the large side)

PEA PODS STUFFED WITH SHRIMP DIP

STEAM THE SHRIMP

- | | |
|-----------|-------------------------------------|
| 24 shrimp | Steam the shrimp for 2-3 min. Dice. |
|-----------|-------------------------------------|

GET OUT THE FOOD PROCESSOR... MAKE THE DIP

- | | |
|--|---|
| 1 container Tofutti Better Than Cream Cheese | Pulse together all the ingredients. Move to a bowl, refrigerate covered for at least 2 hours. |
| 6 TB Tofutti Better Than Sour Cream | |
| juice from 1 1/2 lemons | |
| 2 tsp lemon zest | |
| 2 TB dill, minced | |
| 1 tsp thyme, finely chopped | |
| 1/2 tsp Sriracha | |
| 1 tsp coarse black pepper | |
| diced shrimp | |

STUFF THE PEAPODS

- | | |
|----------------------------|---|
| 40 pea pods | With a sharp knife, cut open the pea pods. Pipe in the dip. Garnish with dill fronds. |
| shrimp dip | |
| baby shrimp | |
| dill, cut into tiny fronds | |

<< *BACK*

This bite is lemony and fresh tasting. Channeling from my early days in graphic design, I used an xacto blade to carefully cut a slit into the tops of the pea pods. I recommend using this if you are familiar with it and feel confident.

MAKES ABOUT 40 BITES



SHOPPING LIST

Immaculate Ready-to-Bake pie crusts
natural sugar
cornstarch
dried lavender
frozen blueberries
unsalted butter
Fruitlab Hibiscus Organic Liqueur



BLUEBERRY MINI PIES

THAW THE CRUSTS

Immaculate Ready-to-Bake pie crusts Remove both crusts from the box and let thaw for 25 min.

MAKE THE BLUEBERRY FILLING

1/2 CUP natural sugar
2 TB cornstarch
1/2 tsp dried lavender
--
3 CUPS frozen blueberries, defrosted
2 TB unsalted butter, melted
1 TB Fruitlab Hibiscus Organic Liqueur

Combine the sugar, cornstarch, and lavender in a large bowl. Mix in the blueberries, butter and liqueur.

PREPARE THE CRUSTS

When crust has thawed, carefully unroll on a lightly floured surface. Using a round 2-inch cookie cutter (or glass) cut 24 rounds. Grease a mini-muffin pan, and insert the rounds into each cavity. To create the tops, use a decorative cutter, cut one shape for each.

PREHEAT OVEN 350°F... BAKE THE MINI PIES

powdered sugar

Fill each crust with the blueberry filling. Top with decorative shape. Bake for 25-30 min, till golden. Let cool on a wire rack. Sprinkle with powdered sugar.

<< *BACK*

No one can refuse dessert in these mini portions. We used a diamond cookie cutter to make the pastry tops, but any 2-inch shape would be fine. The lavender and liqueur create a signature taste that will have guests guessing.

MAKES 24 MINI BITES