

Easy Breezy Summer Shindig

Make your late summer parties, easy & breezy by serving informal summer lettuce wraps, melon inspired salads and sips of sweet summer tea (spiked if you like too).

For Décor; pull out a crisp white sheet or tablecloth, pop a pot of fresh flowers from the ground up onto your table. Bowls of lemons, mason jars with fresh herbs to lend to a light crisp modern table scape.

Crisp Picnic Lettuce Wraps

Buffalo Shrimp

Spicy Thai Chicken

Vegan Pea Salad

Variety of lettuces; bib, romaine hearts & iceberg & veggie coins

Spicy Thai Chicken Lettuce Wraps

Ingredients

- 1.5 lb. ground chicken thigh
- 3 cloves garlic
- 1.5 tbsp ginger
- ½ cup diced white onion
- 8 oz water chestnuts
- 1/4 cup hoisin sauce
- 2 tbsp soy sauce
- 1.5 tsp sriracha
- 1 black pepper, freshly ground
- 1 tsp sea salt
- 1 tsp olive oil
- 1 Tb sesame seed oil
- 1 tbsp rice wine vinegar
- 1 Tb lime juice
- 3 green onions (reserve for garnish)
- Small bunch of cilantro leaves (for garnish)
- 2 heads of bib lettuce or lettuce of your choice to hold chicken

Directions

1. Heat olive oil & sesame oil in heavy bottom skillet sauté ground chicken using wooden spoon to break up bigger clumps, when chicken is about 70% cooked add onions and garlic and continue to cook for 2-3 minutes.
2. Add hoisin, soy, sriracha, vinegar, lime juice & seasonings, simmer over low for 2-3 more minutes until all the flavors meld and chicken is fully cooked.
3. Serve on platter or bowl and garnish with sliced green onions and lettuce cups

Buffalo Shrimp

Ingredients

- 2 tbsp. unsalted butter
- 3 garlic cloves, minced
- 1 c. hot sauce, such as Frank's
- 1 tbsp. extra-virgin olive oil
- 1.5 lb. shrimp 16/20, peeled and deveined, tails removed & butterflied
- Kosher salt sprinkle
- Freshly ground black pepper sprinkle
- 1 head romaine, leave hearts
- 1/3 cup red onion, chopped finely or sliced thin
- 2 rib celery, sliced thin
- 1/3 c. blue cheese, crumbled

Directions

1. Make buffalo sauce: In a small saucepan over medium heat, melt butter. When melted completely, add garlic and cook about 1 minute. Add hot sauce and stir to combine.
2. In a large heavy bottom skillet over medium heat/high, heat oil. Add shrimp and season with sea salt and pepper. Sauté turning with spoon or spatula to ensure even cooking, until pink and opaque on both sides, about 2 minutes per side. Turn off heat and add 80% of the buffalo sauce, tossing to coat. (reserve the remaining for an extra drizzle if desired over lettuce wrap)
3. Assemble wraps: Add a small scoop of shrimp to the center of a romaine leaf, then top with red onion, celery, and blue cheese.

***Variation Puffy Shrimp Buffalo:** Per instruction on bag fry puffy shrimp and then toss in Buffalo sauce

Vegan Summer Pea Salad

Ingredients

- ½ cup diced red onion
- 2 lbs. fresh or frozen green peas (thawed if frozen, blanched and shocked in ice water if fresh)
- 1/4 cup chopped fresh parsley
- ¼ cupped almonds (optional)
- Porto Bacon (see recipe below)
- 2 cups vegan ranch (see recipe below)
- Sea salt, pepper and a pinch of cayenne to taste

Directions

1. Combine the onion, peas, parsley, and ¾ cup of dressing, stir to combine, then add almonds & portobello bacon, add another ½ cup dressing and lightly mix & season. (add more dressing if you like your salad creamier)
2. Tastes and adjust seasoning if needed.

Vegan Ranch

- 1&1/2 cups vegan Mayo
- 2 tbsp lemon juice
- 1 tbsp white wine vinegar
- ¼ cup water
- 1/2 tsp garlic powder
- 1 tsp onion powder
- 1/4 tsp sea salt
- Pinch cayenne

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- 1/4 tsp ground black pepper
- 4 tbsp fresh dill, parsley and/or chives (mix and match to preference)

Porto Mushroom Bacon

Ingredients

- 2 Tbsp olive oil
- 1 Tbsp maple syrup
- 1 ¼ Tbsp apple cider vinegar
- 2 ½ Tbsp coconut aminos (or tamari)
- 1&1/4 tsp smoked paprika
- 1 tsp sea salt, plus more to taste
- 1 dash liquid smoke
- ½ tsp ground black pepper, plus more to taste
- Pinch of cayenne
- 2 medium portobello mushrooms, stems removed + sliced into 1/8th-1/4-inch-wide strips
- Fresh parsley

Directions

Preheat oven to 400 degrees and line a baking sheet with parchment paper then set an oven-safe baking/cooling rack on top for crispiness. (if not just continue to parchment paper)

1. Mix marinade by adding olive oil, maple syrup, apple cider vinegar, coconut aminos, paprika, salt, liquid smoke, miso paste, and black pepper to a medium mixing bowl and whisking to combine
2. Add marinade the sliced mushrooms to the bowl and gently toss / stir to coat and let sit for one hour.
3. Lay mushrooms on the oven-safe baking/cooling rack set over the parchment-lined baking sheet (or just directly on the parchment paper) and spread into an even layer, making sure to not over crowd the baking sheet.
4. Bake for 15-20 minutes oven, until darker brown in color bake more if you like yours crispier.
5. Remove from oven, let cool for 5 minutes and gently peel off rack or tray.

Everything Melon

Watermelon Poke

Watermelon Salsa

Melon & Ricotta

Watermelon Poke

Ingredients

- 1 tablespoon toasted sesame oil
- 2 tablespoon fresh lime juice
- 1 tablespoon rice or coconut vinegar
- 2 & ½ cups cubed watermelon
- 4 red radishes, thinly sliced into rounds
- 2 small Persian cucumbers, diced medium
- 1 scallion, thinly sliced
- 1/2 avocado, medium dice
- 2 tablespoons pickled ginger
- handful of micro greens, or ½ bunch cilantro leaves torn a little

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- sesame seeds, for sprinkling

Directions

1. Make the dressing: In a small bowl, whisk together the soy sauce, sesame oil, lime juice, rice vinegar, seaweed, and garlic powder. Season with sea salt and pepper to taste
2. Toss fruit and vegetables with vinaigrette and garnish with micro greens or cilantro

Watermelon Salsa

Ingredients

- 1 1/2 teaspoons lime zest
- 1/4 cup fresh lime juice
- 1 tablespoon honey
- 3 cups seeded and small diced watermelon
- 1 cucumber peeled, seeded and diced
- 1 mango peeled and diced
- 1-2 jalapeno pepper seeded and minced
- 1 small red onion finely chopped
- 1 tablespoon cilantro

Directions

1. Stir together the lime zest, lime juice, sugar (or honey); lightly salt and pepper.
2. Add the watermelon, cucumber, mango, jalapeno, onion and cilantro and toss gently.
3. Chill the salsa at least one hour before service
4. Serve with pita chips or corn chips

Melon & Ricotta

Shave honey dew and cantaloupe into long ribbon slices, garnish with rounded dollops of ricotta and fresh basil. Sprinkle of sea salt and a splash of white balsamic vinegar

Summer Sweet Tea Sips

Mimosa and bloody Mary bars are all the rage. Drinks don't always need a recipe, let your guests decide what suits them. Plus, with so many dietary restrictions this MYO strategy will keep everyone in the tribe happy (and self-sufficient) and then you get to be a guest at your own party.

Base Iced Tea Ideas

- Black
- Green
- Hibiscus

Stir-In Ideas

- Vodka, gin, and/or whiskey
- Honey
- Agave
- Peach, raspberry or other fruit purees
- Sparkles such as Selzer water or flavored soda waters

Garnishes

- Herbs such as mint, thyme, or basil
- Sliced peaches, lemons, limes, pomegranate, raspberries, blackberries, or blueberries

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