INDIAN DINNER

Sarma Ghoorgood or Indian Dip

Ak-Mak Crackers

Raita - Cucumber and Yogurt

Piaz Pullao - Basmatic Rice with Crackling Onions

Sagh Mhaans - Lamb/Spinach Curry

Chutney

Notes: For recipes, see Gourmet-Fall '83

CHRISTMAS DINNER '85

Asparagus Soup

Mozzarella in Carrozza

Crab Newberg

French Bread

Whole Green Beans

Orange Pears

Raspberry Meringues

CHRISTMAS DINNER '82

5 adults, 4 children

Tiropetes

Cheese and crackers with celery

Cranapple drink

Asparagus soup

Herrington of Vermont Ham

Sweet potatoes

Peas

Rolls

Cranberry mold

Pumpkin pie with whipped cream

CHRISTMAS DINNER '84

Nuts and bolts

Lg shrimp with cocktail sauce

Roast prime rib with mushrooms, sweet pepper

relish and Tiger Sauce

Parmesan potatoes

Zucchini cups with peas

Cranberry Mold on lettuce

Rolls

Two-Bake chocolate cake

EASTER BRUNCH '86

5 adults, 4 children

Orange juice flavored with Galleano

Fruit cup: sweetened strawberries, sliced kiwis,

mandarin oranges with juice

Croissant-Egg bake

1 lb Black Forest Ham

1/2 lb bacon

Chennin Blanc

Coffee

Danish pastry

SAUTE DE BOEUF DINNER

Quiche Lorraine

Spinach salad

Saute de Boeuf

Scalloped potatoes

Candied carrots

Pineapple chiffon pie

COQUILLES SAINT-JACQUES DINNER

Asparagus roll-ups

Caesar salad

Coquilles Saint-Jacques

French bread

Peas and onions

Grasshopper pie

COCKTAIL PARTY FOR 22

HORS D'OEUVRES

Ham spread, 2 c ham

1 Mushroom quiche

1 Nuts and bolts

Cheese selection + 1 box crackers

DESSERTS

12 Pecan tarts

24 Raspberry tarts

24 cheese cakes

2 James Beard's Brownies

whipping cream

LUNCHEON FOR 16

2 1/2 bottles white wine

Cheese selection sticks

1 box crackers, 1 box bread sticks

Sangria, 3/4 gal wine

2 Gaspacho

Spinach salad, 2 lb spinach, 1 1/2 dressing

Chicken-mushroom crepes, 28-30

1 Anadama bread

Macademia pie

Sicilian chocolate cake

MEXICAN DINNER

Sangria

Gazpacho

Beef tacos with sour cream

Tamales with salsa

Chili rellenos

Guacamole

Sectioned grapefruit

Grasshopper pie

THANKSGIVING DINNER

Indian cheese dip with corn chips

Hot crab with crackers and celery

Roast turkey

Mushroom Dressing

Yams with Pineapple Sauce

Mashed Potatoes

Apricot Jell-O with Mandarin Orange Sections

Cranberry Relish

Peas with onions

Pumpkin Pie

CHRISTMAS COFFEE '84

1 Chinese chews

1 Pumpkin bread

1 Raspberry tarts

1 Shortbread maple cookies

Cranberry-orange muffins

2 maccaroons 2" or less with 1/2 red cherry

Set Christmas table

Red foil for coffee table

Urns for coffee and tea

Sugar, cream, lemon

spoons, napkins

fireplace set

Christmas music

CHRISTMAS PARTY FOR 34

December, 1990

sm. vegetable platter with dill dip

1 Camembert mousse with 1 pkg. Carr's crackers

\*1 cream cheese chutney spread with 1 pkg. Crackle rice crackers

\*1/2 tiropetes

3 lbs shrimp with 1 jar cocktail sauce

nuts and bolts

sweet and sour meatballs (Joy, p. 490) with 1 sm loaf quartered sourdough bread

2 cheese wedges: Jarlsberg and Cheddar with 1 box Triscits

1 cucumber rounds with ham spread

1 platter brownies

1 platter Chinese chews

8 beer

2 lg white Zindfendel

3 lg white wine

1 sm red wine

20 cranberry selzers

vodka with orange juice

ice

50 plates

50 napkins

have plastic glasses

CHRISTMAS '86

tiropetes

crabmeat cups

asparagus soup

ham

pecan sweet potatoes

peas with mushrooms

Mandarine orange pears on lettuce

biscuits

raspberry merringues

BUFFET DINNER FOR 20

Appetizers:

Molded avocado pinwheel

Warm Brie

Pork Sate

Entre:

Assortment of 3 breads, sliced: sourdough, French, Italian

Chicken Picatta

Pasta pictures with fresh sage (add half-and half), or pasta with chopped sage

Broccoli-Cauliflower salad

Desserts:

James Beard Brownie Cake with chocolate frosting

Apple Cake

Grasshopper Pie

Whipped Cream

Coffee and Tea

**Christmas Cocktail Party for 56**

Invited/Attended: Friends=68/46, Neighbors 20/10

Sunday, December 17, 1995, 4-7 p.m.

1 Nuts and Bolts

1-9” x 13” Mushroom Tart (quiche)

1 Indian Curry Dip, 1 corn chips, 1 pkg celery, 2 pkg. sm pitas

1- med. loaf Pate de Foie a la Creme, 3 pkg. party rye

½ Honey Roasted Ham (spiral cut), 60 rolls

2 med. bottles mustard

1 Molded Avocado Pinwheel, 3 pkg. water crackers

1. 4-5 oz. Smoked Salmon with Dill spread, smoked salmon added, purchased at Wizers, 3 pkg Croissant Crackers

1 Mexican Wedding Cakes

1-9”x 13” Eggnog Cheese Cakes

(over)

1 Pecan Tarts

6 cups of coffee

2 lg. Cranberry Juice Cocktail

16 beers

80 cocktail napkins

80 assorted drink cups

Suggestions:

Get help to replenish serving dishes, throw away used items, clean up

Identify all gifts with marking pen.

**CHRISTMAS OPEN HOUSE AT NEWPORT**

30 invited; 22 attended

Sunday, December 17, 1996, 4-7 p.m.

Potted Smoked Salmon

thinly sliced, toasted baguette

glass lotus bowl, spreading knife, African basket with cloth napkin.

½ Spiral Sliced Honey Ham

Wizers, Beaverton Bakery assorted rolls, sliced

Dijon and honey mustard, mayo

large wooden board, sharp knife, 3 lotus bowls, 3 spreading knifes, large basket with red napkin.

Roasted Red Pepper Pinwheel

Breyers crackers

turquoise glass dish, spreading knife, small basket with napkin

Assortment of three cheeses

red, seedless grapes cut into small clusters

Assorted cheese crackers

marble cheese board, blue bow-tie basket, sharp knife

Nuts and Bolts

med. ceramic bowl

Desserts:

Mexican Wedding Cakes

Chinese Chews

Raspberry tarts

large blue Mexican serving dish

Beverages:

Coffee

Cranberry Juice Cocktail

beers

wine

assorted plastic glasses and hot liquid cups

cocktail napkins

assorted plastic drink cups

paper plates

**Cold Lunch**

Chicken Salad

Cranberry Mold

English Muffin Cheese Bread

Chocolate Pie

**New Year’s ’92 Dinner**

Mozzarella in Carrozza

Veal Scaloppine al Marsala

Scalloped Potatoes

Minted Carrots

Chocolate Forest Cake at Wizers (Beaverton Bakery)

**Christmas 1996 Dinner for Six**

A French Country Christmas

Bon Appetit, December, 1996

Asparagus Rollups

Winter Squash Soup with Gruyere Croutons

Herb and Spice Roasted Beef Tenderloin with Red Wine-Shallot Sauce

Scalloped Potatoes with Goat Cheese and Herbes de Provence

Green Bean, Zucchini and Red Bell Pepper Sauté

Frozen Nougat Terrine with Bittersweet Chocolate Sauce and Raspberry-Fig Sauce

**Hawaiian Dinner**

6 adults and 3 children

Roy’s Hawaiian Martinis, 2 drinks/adult. Lemonade for children.

California Rolls (soy sauce, ginger, chopsticks), 2 pieces/person

Spam Piggies in a Blanket, 1 recipe, cut baked piggies in half

Maui Sweet Onion Potato Chips, or Taro chips

Diana’s Hawaiian Poke, 1 ½ pounds ahi, served on ti leaves. Children liked. this.

Bobby Flay’s Chicken Yakitori, 3 pounds chicken thighs

Vegetable Spring Rolls w Avacado, 1 roll/adult, ½ roll/children, Peanut Sauce

White Rice, 2 cups raw

One large container cubed pineapple, grilled on skewers

Macadamia Nut Cream Pie