



# Entertaining *tips to inspire you*

## 1. Appetizer amount

How many appetizers do you need per person for your party? Count on 5-7 per guest before a meal or 10-14 per guest if no meal is planned. Serve a cheese and fruit platter and other savoury items such as, tapas or spreads. Don't forget something sweet, for example, white or chocolate dipped cheesecake lollipops or hand rolled chocolate truffles



## 2. Enhance your cheese platter

- Add spiced or candied nuts
- Add a unique marmalade or jelly
- Label your cheeses
- Instead of crackers, use crostini and flatbreads



## 3. Invite all the senses

- Serve warm apple cider
- Play soft music in the background
- Dim the lights
- Use textured linens in a variety of ways

## 4. Create an atmosphere

Have 1-2 focal points of decor. Choose one to three colours that will add a sparkle or shimmer to your table. Something as simple as an arrangement of glass ornaments in a clear vase will make a big impact.

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### UPCOMING EVENTS

Habitat For Humanity Fundraiser Women's Build Guelph	Feb 5, 2010
Winter Olympics 2010 Vancouver, BC - AY team partners with Vancouver based catering company to create foods for a variety of venues	Feb 2010
Women of Distinction Guelph	May 6, 2010
Women of Distinction Cambridge	May 18, 2010



## CHEF AT YOUR CHALET

**NEW!**

## TOO TIRED TO COOK FOR YOUR FRIENDS AND FAMILY?

**Let us come to your chalet and cook for you!**

Cocktail reception options available, including hors d'oeuvres, chef stations and desserts. Sit down dinners or buffets can be easily coordinated.

Visit [www.appyours.com](http://www.appyours.com) to build your own chef experience up north.



*Appetizingly Yours*  
EVENTS & CATERING

white  
chocolate  
cheesecake *lollipops*



**By Chef Brian Schmeler**

**Ingredients:**

- 20 ounces imported white chocolate (such as Lindt), chopped
- 2 8-ounce packages cream cheese, room temperature
- 2/3 cup sugar
- 2 teaspoons vanilla extract
- 3/4 teaspoon grated lemon peel
- 2 large eggs
- 3 ounces imported dark chocolate (such as Lindt), chopped
- 5 dozen lollipop sticks

**Method:**

Preheat oven to 350°F. Grease 8-inch spring form pan, set aside. Melt 4 oz white chocolate in top of double boiler over simmering water until smooth, stirring often. Remove from over water. Using electric mixer beat cream cheese, sugar, vanilla and peel in large bowl until smooth. Add eggs one at a time, beating just until combined. Beat in white chocolate. Spoon batter into pan. Bake until edges of cake are set but center 3 inches still moves when cake is shaken, about 45 minutes. Chill overnight.

Scoop by teaspoon and form into balls on baking sheet lined with parchment paper. Place lollipop stick into each ball. Melt remaining white chocolate in top of double boiler over simmering water until smooth, stirring often. Dip each lollipop into white chocolate to coat waiting for a few seconds before placing back onto parchment paper. Let cool for 30 minutes or until chocolate is set. Melt dark chocolate in top of double boiler over simmering water until smooth, stirring often. Scoop chocolate into fine tip piping bag and drizzle over lollipops. Let cool for 30 minutes or until chocolate is set and serve!

Makes 5 Dozen Lollipops



*“He said,  
she said...”*

*“Every once in a while you come across a company that stands out dramatically from the rest and you certainly have one of those companies. Every member of your organization that we worked with for my father’s dinner party, from the planning stages to the actual evening, combined exceptional professionalism with a most enjoyable, friendly and courteous manner. We have had nothing but rave reviews about the food, the efficient service and the niceness of your staff. You did a perfect job and we look forward to working with you again in the future.”*

**-Sharon & In’am**

*“Bill & I wanted to thank you and your staff for helping us put together such a wonderful party. Everybody had a wonderful time and I have received great compliments about the food, setup and your staff. I would never consider using anyone else for our events. Again thanks to everyone.”*

**- Donna**

**Staff** *Profile:*

**Scott Yates**  
Sous Chef



After raising a family and working nearly 20 years at an unfulfilling job, Scott decided to go to chef school, following a passion he has had for many years. After graduating with honors in 2003, Scott was employed with a small catering company located in Waterloo and slowly began learning and getting more involved in the food industry. Just like Scott, the catering company in Waterloo was just starting out. His involvement quickly turned from a part time job to a full time career when at last, in 2005, Scott made the life changing leap into the culinary industry. Scott says “I’ve been lucky and privileged enough to have travelled throughout North America and also Italy; seeking culinary knowledge and meeting so many wonderful people. Always eager to better myself, I will never stop learning. I am proud to be Sous Chef and honoured to be a part of such an incredibly creative team at Appetizingly Yours.”

**See upcoming events, expert advice and what’s new with us on our NEW blog:**

**[www.appetizinglyyours.blogspot.com](http://www.appetizinglyyours.blogspot.com)**

**Appetizingly Yours Events & Catering** offers no obligation initial consultations, either by phone or in person. Appointments are flexible and can be made to accommodate your schedule.

**Call or email us today to quote your upcoming event!**



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EVENTS & CATERING