

Cocktail Party Planner



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Mix six refreshing drinks and prepare six satisfying hors d'oeuvres to make your next cocktail party a complete success.

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4 RECIPES

Print our easy-to-read recipe cards, then keep them in your file box.

Pineapple Gin "Kir"
Grapefruit Sparkler
Pineapple-Mint Juice
Lemonade Caipirinhas
Italian Soda
Honeydew Fizz

Shrimp Empanadas
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MENU CARD

Menu

Pineapple Gin "Kir"

•

Grapefruit Sparkler

•

Pineapple-Mint Juice

•

Lemonade Caipirinhas

•

Italian Soda

•

Honeydew Fizz

Shrimp Empanadas

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Cucumber and Smoked Salmon Sandwiches

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Parmesan-Dusted Meatballs

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Chipotle-Chicken Quesadillas

•

Prosciutto Pinwheels

•

Basic Potato Latkes

•

Pear and Cranberry Sauce

SETTING UP THE BAR

TOOLS	LIQUORS AND BEVERAGES	GLASSWARE
<p>Most standard drinks can be made without fancy equipment; buy extras as necessary</p> <p>BASICS</p> <ul style="list-style-type: none"> <input type="checkbox"/> Bottle opener and corkscrew <input type="checkbox"/> Ice bucket and tongs <input type="checkbox"/> Jigger marked with levels (for example, 1/2 ounce, 1 ounce), to measure drink ingredients <input type="checkbox"/> Two-part metal-and-glass Boston shaker <input type="checkbox"/> Four-pronged cocktail strainer, to use with shaker's metal container <input type="checkbox"/> Julep strainer, to use with shaker's glass container <input type="checkbox"/> Paring knife and cutting board, to make fruit garnishes <input type="checkbox"/> Long-handled cocktail spoon <p>OPTIONAL</p> <ul style="list-style-type: none"> <input type="checkbox"/> Stirrers or swizzle sticks <input type="checkbox"/> Peeler or zester, to make citrus twists <input type="checkbox"/> Champagne stoppers, pour spouts, vacuum stoppers <input type="checkbox"/> Bartender's guide, recipe book, or both <input type="checkbox"/> Muddler 	<p>Most liquors keep indefinitely, but port, vermouth, and wine will spoil; buy these in small quantities and refrigerate once opened.</p> <p>BASICS</p> <ul style="list-style-type: none"> <input type="checkbox"/> Hard liquors: gin, vodka, whiskey (Scotch bourbon, or both), rum <input type="checkbox"/> Wine and beer <input type="checkbox"/> Vermouth (sweet and dry) <input type="checkbox"/> Mixers and soft drinks <input type="checkbox"/> Tequila and triple sec, for margaritas <p>OPTIONAL</p> <ul style="list-style-type: none"> <input type="checkbox"/> Brandy or cognac <input type="checkbox"/> Apéritifs such as Lillet, Campari, or sherry <input type="checkbox"/> Bitters, Worcestershire and Tabasco sauces, grenadine and flavored syrups, for cocktails and soft drinks <input type="checkbox"/> Bottled garnishes, such as maraschino cherries, olives, and cocktail onions. <p>KEEP IN REFRIGERATOR</p> <ul style="list-style-type: none"> <input type="checkbox"/> Nonalcoholic wine and beer <input type="checkbox"/> Freshly-squeezed juices <input type="checkbox"/> Fresh garnishes: lemons, limes, and mint 	<p>Glasses are often sold in sets of four or six; buy as many basics as your entertaining requires, and add other styles as necessary.</p> <p>BASICS</p> <ul style="list-style-type: none"> <input type="checkbox"/> Old-fashioned, or rocks, glass <input type="checkbox"/> Highball glass <input type="checkbox"/> Y-shaped martini, or cocktail, glass <input type="checkbox"/> Champagne flute <input type="checkbox"/> All-purpose wineglass <p>OPTIONAL</p> <ul style="list-style-type: none"> <input type="checkbox"/> Beer glass—pilsner or pint, depending on individual preference <input type="checkbox"/> Shot glass <input type="checkbox"/> Brandy snifter <input type="checkbox"/> Cordial or liqueur glass

BASIC GLASSWARE



1



2



3



4



5

1. **OLD-FASHIONED GLASS** 8 to 10 ounces
2. **HIGHBALL GLASS** 8 to 10 ounces
3. **Y-SHAPED MARTINI GLASS** 4 to 6 ounces
4. **CHAMPAGNE FLUTE** 5 to 8 ounces
5. **ALL-PURPOSE WINEGLASS** 10 to 14 ounces

RECIPES

PINEAPPLE GIN “KIR”

SERVES 2

3/4 cup pineapple juice

1/2 cup gin

2 tablespoons freshly squeezed lemon juice
(about 1 lemon)

2 teaspoons crème de cassis

In a pitcher, mix pineapple juice, gin, and lemon juice. Divide between two highball glasses. Pour 1 teaspoon cassis into center of each glass; do not stir. Carefully fill glasses with ice; serve immediately.

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GRAPEFRUIT SPARKLER

SERVES 8

1 cup sugar

8 whole star anise

6 cups ruby-red grapefruit juice, chilled

1/3 cup Campari

2 cups Champagne or sparkling wine, chilled

1. In a small saucepan, combine 1 cup water with the sugar and star anise; bring to a boil, stirring occasionally, until sugar has dissolved. Remove pan from heat; let cool completely.

2. Pour mixture through a fine sieve into a measuring cup (to yield 1 cup); discard star anise. Cover syrup with plastic wrap, and chill.

3. In a large pitcher, combine grapefruit juice, Campari, and chilled syrup. Divide among eight glasses; top with Champagne. Serve immediately.

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PINEAPPLE-MINT JUICE

SERVES 5 TO 6

1 pineapple, peeled, cored, and coarsely
chopped (about 6 cups)
5 cups ice, plus more for glasses
1/4 cup sugar
1/2 cup loosely packed fresh mint, plus sprigs
for garnish (optional)

Purée the pineapple in a blender until smooth. Pour purée through a fine sieve into a bowl; discard solids. Return half the juice to blender; blend with half the ice and sugar. Add half the mint; pulse to combine. Transfer to a pitcher; repeat with remaining ingredients. Stir just before serving; pour into ice-filled glasses. Garnish with mint sprigs, if desired.

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LEMONADE CAIPIRINHAS

SERVES 4 TO 6

2 limes, each cut into 16 small wedges
1/2 cup sugar
2 cups cachaça (Brazilian brandy)
6 cups crushed ice
1 cup lemonade
Lime-peel twists, for garnish (optional)
Lemon slices, for garnish (optional)

With a wooden pestle or spoon, crush lime wedges and sugar in a large glass until juices are released. Stir in cachaça. Fill a pitcher with ice; add cachaça mixture, and stir. Stir in lemonade; divide among serving glasses. Garnish with lime-peel twists and lemon slices, if desired.

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RECIPES

ITALIAN SODA

MAKES 1 SODA

Fruit-, nut-, and herb-flavored syrups are available at specialty-food stores.

1 part flavored syrup

4 parts seltzer or mineral water

Fresh mint or fruit for garnish

Fill a tall glass with ice, add syrup, and fill with seltzer. Stir well. Add more syrup to taste. Garnish with fresh mint or fruit.

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HONEYDEW FIZZ

SERVES 2

1/2 large honeydew melon (about 3 pounds)

1/2 cup Midori or other melon liqueur

1 cup seltzer water, chilled

1. With a large spoon, scrape out and discard honeydew seeds. Using a 3/4-inch melon baller, scoop out 10 balls; place in a large sealable plastic container. Pour Midori over melon balls; transfer to freezer, and let macerate about 1 hour.

2. Meanwhile, place remaining honeydew in a blender, and purée until smooth. Let stand until juice settles to the bottom of blender and foam rises to the top. Skim off foam, and measure out 1/2 cup juice.

3. Remove honeydew-ball mixture from freezer; stir in juice and seltzer. Divide evenly between two cocktail glasses; serve immediately.

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SHRIMP EMPANADAS

MAKES 5 DOZEN

Empanadas can be made through step six, wrapped in plastic, and frozen for up to three weeks. Reheat in a 400-degree oven for ten minutes.

4 cups plus 1 tablespoon all-purpose flour

1 tablespoon olive oil

1/2 cup finely chopped onion

1 small garlic clove, minced

1/2 pound medium shrimp (about 15), peeled, deveined, and finely chopped

2 teaspoons tomato paste

2 teaspoons coarse salt, plus more for seasoning

Freshly-ground black pepper

1/8 teaspoon cayenne pepper

2 tablespoons finely chopped fresh flat-leaf parsley

4 green olives, pitted and chopped

4 tablespoons unsalted butter, softened

1 cup mayonnaise

2 large eggs, plus 1 large egg beaten with a pinch of coarse salt for glaze

1/4 cup milk

FOLD

1. Stir together 1 tablespoon flour and 1/4 cup water in a small bowl until flour is dissolved; set aside.

2. Heat oil in a large skillet over medium heat until hot but not smoking. Add onion and garlic; cook, stirring occasionally, until onion is soft but not brown, about 2 minutes. Add shrimp and tomato paste; season with salt and black pepper. Cook, stirring occasionally, until shrimp are cooked through and opaque, about 3 minutes. Stir in cayenne and parsley. Stir in flour mixture; simmer 2 minutes. Turn off heat; stir in olives. Season again with salt and pepper. Set aside.

3. Preheat oven to 375°. Place remaining 4 cups flour in a large bowl; make a well in the center. Place butter, mayonnaise, eggs, milk, and 2 teaspoons salt in well. Squeeze wet ingredients between fingers of one hand to combine. Gradually work in flour, squeezing to form a soft dough.

4. Pinch off 60 cherry-size balls of dough; reserve leftover dough. Set aside 15 dough balls. Transfer remaining 45 dough balls to baking sheets. Wrap in plastic; refrigerate. Divide reserved dough into 4 pieces; set aside 1 piece. Wrap remaining 3 pieces in plastic; refrigerate.

5. Transfer reserved dough balls to 15 round tartlet molds (each 1 1/2 inch diameter by 1/2 inch high). Press down dough; it should reach just over tops. Mound 1 teaspoon filling in each mold.

6. Roll out a dough piece to 1/8 inch thick. With a 2-inch round cookie cutter, cut out 15 tops. Place over filling, pressing edges of dough to seal; trim excess. Transfer to a baking sheet. Brush tops with egg glaze. Repeat process with remaining dough balls, filling, and divided dough pieces.

7. Bake empanadas until cooked through and golden brown, 25 to 30 minutes. Let cool slightly on a wire rack; unmold. Serve warm or at room temperature.

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RECIPES

CUCUMBER AND SMOKED SALMON SANDWICHES

SERVES 8 TO 10

1/4 pound smoked salmon, finely chopped
2 tablespoons finely chopped red onion
2 teaspoons finely chopped fresh cilantro
1 jalapeño chile, seeded and finely chopped
Finely grated zest of 1 lime
Coarse salt and freshly-ground pepper
1 English cucumber
1/4 cup crème fraîche, well chilled
1 lime, peeled and segmented, each segment cut into 4 pieces

1. Make tartare: In a small bowl, combine salmon, onion, cilantro, jalapeño, and zest. Season with salt and pepper.

2. Using a paring knife or vegetable peeler, remove skin on two opposite sides of cucumber. Trim the ends, and cut cucumber crosswise into forty-eight 1/4-inch-thick slices. Place slices on paper towels to dry.

3. Using a butter knife or a small offset spatula, spread about 1/2 teaspoon of crème fraîche on half of the cucumber slices, and then top with a teaspoon of tartare. Place remaining cucumber slices on top, followed by a small dollop of crème fraîche and a piece of lime. Serve immediately, or chill, covered with plastic wrap, up to 1 hour.

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PARMESAN DUSTED MEATBALLS

SERVES 8 TO 10

1/3 cup plus 3 tablespoons sliced almonds, toasted
1 1/2 teaspoons sugar
3/4 cup plain breadcrumbs
1/4 cup milk
1/2 pound ground beef chuck
1/2 pound ground pork
1 large egg, lightly beaten
1/2 cup finely grated Parmesan cheese, plus more for garnish
1/3 cup finely chopped fresh flat-leaf parsley
3 tablespoons dried currants
2 teaspoons salt
1/8 teaspoon ground allspice
3 tablespoons olive oil

1. In a food processor, pulse 1/3 cup almonds with sugar until finely ground. Coarsely chop remaining almonds.

2. In a bowl, mix breadcrumbs and milk. Add almonds and remaining ingredients, except oil. Mix until combined. Form into 1-inch balls.

3. Heat 1 1/2 tablespoons olive oil in a 12-inch heavy skillet over medium heat. Add half the meatballs, and sauté until they are cooked through, about 7 minutes. Transfer meatballs to a platter. Repeat with the remaining oil and meatballs. Garnish with Parmesan, and serve immediately.

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CHIPOTLE-CHICKEN QUESADILLAS

SERVES 10 TO 12

To keep mashed avocado from browning, push the pit into the center of the mashed mixture, and cover well with plastic wrap. The filling can be refrigerated, covered, for up to two days.

1 tablespoon olive oil

6 scallions, trimmed and finely chopped

1 large garlic clove, finely chopped

1/2 teaspoon dried oregano

Coarse salt and freshly-ground black pepper

2 cups homemade or low-sodium canned chicken stock

1 whole boneless and skinless chicken breast (about 12 ounces)

2 canned chipotle peppers in adobo sauce, seeded and finely chopped

1 cup canned plum tomatoes (about 4), coarsely chopped

1 ripe avocado, pitted and peeled

2 teaspoons freshly squeezed lime juice

8 flour tortillas (8-inch size)

12 ounces Monterey Jack cheese, grated

3 fresh plum tomatoes, seeded and finely chopped, for garnish

1. Heat oil in a medium saucepan over medium heat. Add scallions, garlic, and oregano; season with salt and black pepper. Cook, stirring, until scallions are soft, about 4 minutes. Add stock and chicken; bring to a simmer. Cover; cook until chicken is cooked through, about 10 minutes. Remove chicken.

2. Stir chipotles and canned tomatoes into stock mixture in pan; simmer until liquid has reduced by half, about 15 minutes. Shred chicken meat; return to pan. Simmer gently until most of the liquid has evaporated, about 20 minutes. Season with salt and pepper.

3. Preheat oven to 200°, with racks in upper and lower thirds. Place a baking sheet on each rack. In a small bowl, combine avocado and lime juice; season with salt and pepper. Roughly mash with a fork. Set aside.

4. Heat a large cast-iron skillet or pancake griddle over medium heat. Spread 1/2 cup chicken filling on a tortilla, almost to edge. Sprinkle with 3/4 cup cheese; top with another tortilla.

5. Transfer to hot skillet, and cook until browned in spots on bottom, 2 to 3 minutes. Turn quesadilla; cook until other side is browned and cheese is melted, 1 to 2 minutes. Transfer to oven; repeat with remaining tortillas, filling, and cheese. Cut quesadillas into wedges. Serve, garnished with tomatoes and mashed avocado.

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FOLD

PROSCIUTTO PINWHEELS

MAKES ABOUT 4 DOZEN

Unbaked pinwheels can be frozen for up to three months, wrapped in plastic. They can be baked up to one day ahead.

All-purpose flour, for work surface

1 sheet frozen puff pastry (from 17.3-ounce package), thawed

5 ounces pecorino cheese, grated (about 1 1/3 cups)

1/4 pound prosciutto, thinly sliced

1. On a lightly-floured work surface, roll out puff pastry to a 1/4-inch-thick rectangle, about 10 by 14 inches. With one long side facing you, sprinkle pastry with half the cheese, leaving a 1/2-inch border along top edge. Top with a single layer of sliced prosciutto, and sprinkle with remaining cheese. Brush top edge with water.

2. Roll up pastry lengthwise into a tight log. Press moistened edge to seal. Transfer log, seam side down, to a baking sheet, and freeze until firm enough to slice, about 45 minutes.

3. Preheat oven to 425°. Slice log into 1/4-inch-thick rounds; place on baking sheet. Bake 5 minutes. Reduce oven heat to 375°; bake until golden brown and cooked through, about 15 minutes more. Transfer to a wire rack to cool. Serve warm or at room temperature.

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BASIC POTATO LATKES

MAKES ABOUT 2 DOZEN

Keep latkes warm in a 200 degree oven while you finish cooking the batches

1 yellow onion, grated on the large holes of a box grater, or minced

1 1/2 teaspoons coarse salt

1/4 teaspoon freshly-ground pepper

2 large eggs, lightly beaten

1/4 cup matzo meal

2 pounds (4 large) russet potatoes, peeled and grated on the large holes of a box grater

Peanut oil, for frying

Pear and Cranberry Sauce, for serving (optional; recipe follows)

1. In a large bowl, combine onion, salt, and pepper. Add eggs; stir until incorporated. Stir in matzo until smooth. Add potatoes; toss to coat.

2. In a large, heavy-bottom skillet, heat about 1/2 inch oil over medium heat until almost smoking. (To test, drop a small bit of batter into skillet; it should sizzle.) Working in batches, spoon about 1 tablespoon batter into oil for each latke. Lightly tamp down to flatten. Cook until golden on each side, 2 to 3 minutes. Transfer to a paper-towel-lined rack to drain. Serve latkes warm, with sauce, if desired.

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PEAR AND CRANBERRY SAUCE

MAKES 3 CUPS

Sauce can be made up to three days ahead, covered with plastic wrap, and refrigerated.

5 ripe but firm Bartlett pears (about 2 1/4 pounds), peeled, cored, and cut into chunks

2 teaspoons freshly-squeezed lemon juice

1 cup fresh cranberries

1/2 cup dry white wine

1 teaspoon ground ginger

1/2 teaspoon ground cinnamon

1/2 cup sugar

Pinch of coarse salt

Place all ingredients in a medium saucepan; toss to combine. Cook over medium heat, stirring occasionally, until fruit breaks down to form a sauce, about 40 minutes. Transfer to a bowl to cool completely. Serve at room temperature.

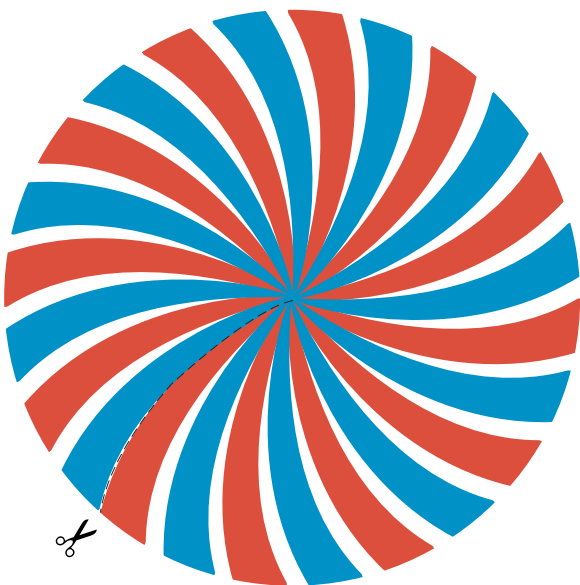
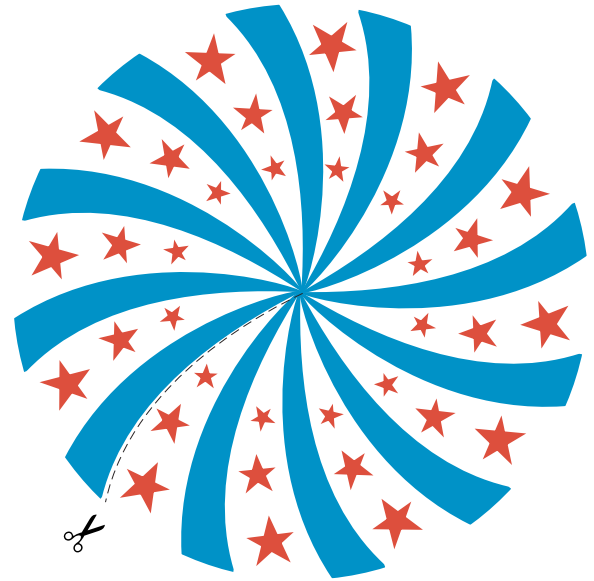
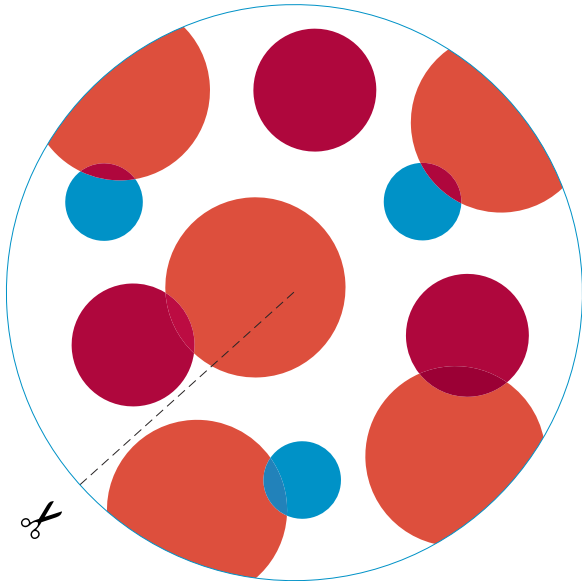
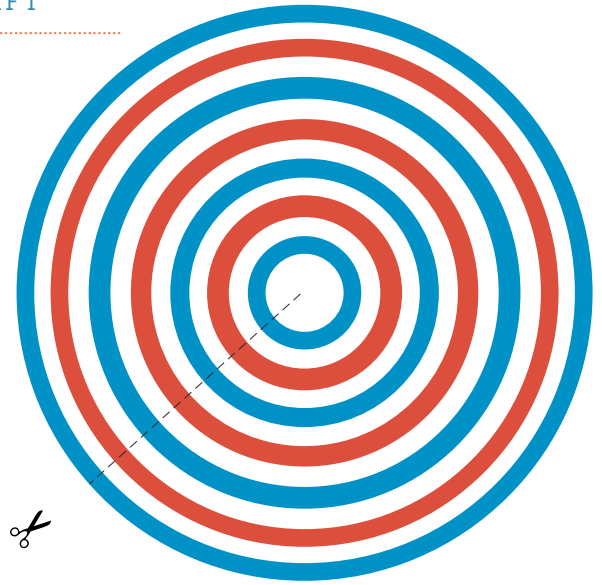
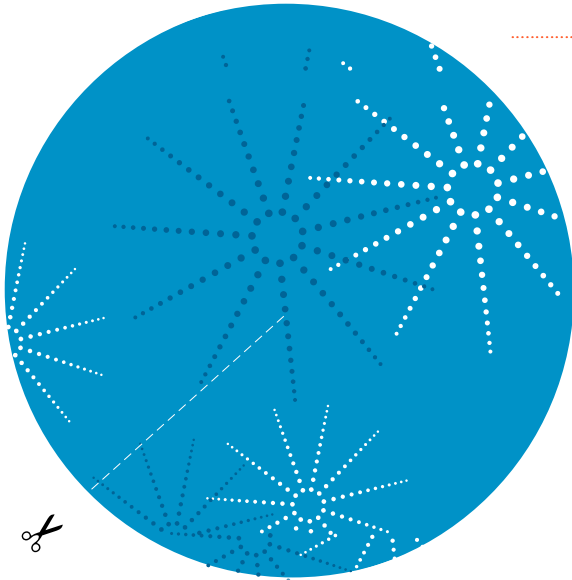
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drink parasols

In anticipation of fireworks on the Fourth of July, add a burst of patriotic spirit to summer sips with these red, white, and blue umbrellas. Pop one into every beverage you serve for an instant air of festivity. Besides doubling as stirrers, the little paper parasols help each guest identify her glass. Once you've fashioned our patterns into umbrellas, grab yourself a drink, sit back, and get ready to watch the sky. For the templates and how-to information, turn the page.

CLIP-ART CRAFT



You'll need wooden skewers a couple of inches longer than your drinking glasses are tall. Print umbrella designs onto plain white paper. Cut out with scissors, then cut along the dotted line on each. Create a cone by slightly overlapping edges; secure using a glue stick or tape underneath. Poke a skewer through the underside of the cone's point.

MUSIC

Every party has its own mood and feel, but choosing the right soundtrack is a great way to help direct it. Of course you probably have a selection of favorites, but here are some additional suggestions to give your gathering just the right tone.

Small Get-Togethers

Miles Davis, [Kind of Blue](#) (Columbia/Legacy; 1959)

John Pizzarelli, [Live at Birdland](#) (Telarc; 2003)

Norah Jones, [Come Away with Me](#) (Blue Note; 2002)

Van Morrison, [Moondance](#) (Warner Brothers; 1970)

Stan Getz and João Gilberto, [Getz/Gilberto](#) (Verve; 1963)

Casual Mixers

Aubrey Haynie, [The Bluegrass Fiddle Album](#) (Sugar Hill; 2003)

Cannonball Adderly, [Somethin' Else](#) (Blue Note/Capitol; 1999)

The Gipsy Kings, [Cantos de Amor](#) (Elektra; 1998)

Various, [Buena Vista Social Club](#) (Nonesuch; 1997)

Celebration

James Brown, [20 All-Time Greatest Hits](#) (Polydor; 1991)

Sly and the Family Stone, [The Essential Sly and the Family Stone](#) (Epic/Legacy; 2002)

Earth, Wind, and Fire, [The Essential Earth, Wind, and Fire](#) (Columbia/Legacy; 2002)

Various, [An Anthology of Big Band Swing, 1930-1950](#) (Decca/MCA; 1993)