

“Night of the Stars” Party Planner

Welcome to your “Night of the Stars” Party! Let the fun begin. I know that when it comes to planning a party it can be very overwhelming and you may be thinking why would I even want to attempt to throw a party? The reason is because I walk you through your party step by step to ensure your party will be a total success and you will be the talk of the town. So don’t worry I will be with you every step of the way. Okay I may not be there to help with dishes after the party but I will be there before and during guiding you through.

Whether you decide to use this theme for watching the Oscars with friends, hosting a murder mystery or other game or a dinner party with your closest friends and family then I have tons of ideas in the party planner to help with whatever type of party you choose.

When it comes to planning a party there are a couple things we need to determine first.

- Why (why can be as simple as wanting to reconnect with your friends and family) That is the easy one.
- When
- Which type of party you want to host.

Oscar Party

- Either menu works for this type of party
- Make sure you have enough seating and it is easy to see the television from anywhere in the room
- If you are having a sit down dinner keep the dinner moving so everyone is done with their meal in time for the big event
- Print off enough copies of the Hollywood trivia game and oscar ballots for each of your guests prior to the party
- Decorations can be simple or they can be over the top. The sky is the limit with this type.

Dinner Party

- The sit down dinner works best for this type of party
- You want to keep the decorations simple and elegant. Basically less is more.
- There is no game or trivia needed

Murder Mystery Party

- If you decide you will be hosting a murder mystery or improv game for your party then you will need to order it at this time. Hosting a murder mystery does have some extra prep work. You will need to determine which guest will be playing which character and that information will be mailed to them along with their invitations. Also www.host-party.com has a great online feature that allows you to build the excitement of your party by creating an interactive web site filled with party information, clues, photos, character research and more. If you need any help at all with the prep work on that please let me know on my contact me page and I would be happy to help out.
- The cocktail party menu works best for this type of party. The murder mystery is the party and you will want your guests up mingling to solve the mystery.
- Decorations for this type of party can be simple and elegant or over the top also. Remember you will also be decorating with props from the mystery game.

No matter what type of party you go with you can use the below timeline to keep your party running smoothly.

1 Month Prior to the Party

- Create guest list
- Write your Invitations and mail them out
- Determine what decorations, party supplies, serving trays, linens

and glasses you have on hand and what you will need to order. Then order them.

- Determine if you will be going with one of the menus in the party planner or creating your own and if you are creating your own then decide now what you will be serving.
- If you are hosting a cocktail party then at any time prior to the party you could make most of the appetizers and freeze them. If you do not want to freeze them then you could start making them up 1-2 days prior to the party.

1 week prior to the Party

- Print off the shopping list and go through your pantry, cupboards, refrigerator and freezer and check off what you already have. Then go shopping. I would hold off on getting the beef and the ice until the day before the party.
- Print off enough trivia games for the guests and the answers (Oscar party)
- Order flowers for the centerpiece and have them delivered the day before the party so they are fresh for the party.
- If you are having a cake then call in your order to the bakery so it will be ready to pick up the day before the party.
- If you decide you want to do balloons to decorate your party room then you will want to call in your order to your local party store so you can pick them up when you pick up the cake.
- Look around your party room and decide if you have enough seating for all your guests and that there is enough room for them to walk around the room comfortably.
- Determine how you will set up the room for the party.

1-2 days prior to the party

- Shop for any last minute items
- Pick up the cake and balloons

Night before

- Any food that could be cut up or put together prior to the party do it now.
- Go through your decorations and decide where you want everything

Day of the party

- Set up cd player for the background music you will be playing at the party and start playing it. It will get you in the mood and calm your nerves.
- Decorate the party room and set up the table. If you will be having an area where the guests can make their own drinks then set that area up also at this time.
- If you're hosting a murder mystery or improv game then display the props in the party room.

4 hours prior to the party

- Get yourself ready prior to preparing the food. This is when the time gets away from you so take this time to get yourself ready.

2 hours prior to the party

- Make up a couple pitchers of the cocktails and refrigerate
- Whatever food you can put together at this time to make cooking during the party easier for either your dinner party or oscar party if your having a sit down then this is the time to do it.

1 ½ hours prior to the party

- Set up your coffee pot with coffee and water and if you have a timer have your coffee start 3 hours into the party otherwise start your coffee about 3 hours into the party for those guests who like coffee after the meal.
- If you are having a dinner party then you can make the first part of the wine sauce now for the tenderloin and set it aside until your ready to thicken it with the flour and butter.

½ hour prior to the party

- Set out the cocktails and also the other beverages you purchased (beer, wine, soda) don't forget to add the ice to keep them cold

- Set out the appetizers at this time
- Take a deep breath, grab a beverage and admire your work.
Your ready for the party!

During the party make sure that everyone has a drink and that the appetizers are filled. If your doing a dinner party then a half hour into the party you will want to put the potatoes and tenderloin in the oven.

Hollywood theme menu dinner party recipes (serves 12)

This dinner party is easy to put together and will still give you time to spend with your guests instead of spending the whole night in the kitchen.

Party Ryes

2 cucumbers, peeled and sliced into rounds

1 envelope Good Seasons Italian dressing

1 loaf miniature party rye rounds or pumpernickel rounds (can be found usually in deli section of supermarket)

cream cheese

Spread cream cheese onto bread slices (don't skimp but don't overdue it).

Place cucumber round on top of spread.

Add a pinch of dressing mix to the top of cucumber and sprinkle.

Makes 20 appetizers

Asparagus wrapped in prosciutto

Asparagus Wrapped in Prosciutto

40 spears of asparagus, washed and trimmed

40 slices prosciutto

4 Tbsp. olive oil

Preheat oven to 450 degrees. Spread olive oil over rimmed cookie sheet. Wrap one slice of prosciutto around each asparagus spear. Lay on prepared cookie sheet. Roast 5 minutes. Turn asparagus over. Roast another 2-4 minutes until crispy.

Serves 20.

Shrimp Cocktail in Martini Glasses

4 ½ lbs shell-on large shrimp, deveined (32 of 21 to 25 count shrimp)

Store bought cocktail sauce

Lemons

Plastic martini glasses or real martini glasses if you have them

Thaw out the shrimp. Arrange them around the rim of the martini glass, leaving enough room for a wedge of lemon. Pour some cocktail sauce into the glass. Serve the shrimp cocktail prior to the main course otherwise you may set them out during your appetizer course.

Serves 12

Caesar Salad

5 Caesar Salad Kits from the store

http://www.dole.com/Products/Products_Detail.jsp?CatGroupID=4&ID=87

Put all the lettuce into a large bowl; add the salad dressing and mix it up. Add the rest of the ingredients. Divide it onto 12 small salad plates. Serve prior to the main course.

Beef Tenderloin

24 shallots, peeled and halved lengthwise

3 Tbsp. olive oil

6 cups beef broth

1 ½ cup port wine

3 tsp. tomato paste

6 lbs. beef tenderloin, trimmed and cut in half

2 tsp. dried thyme
4 Tbsp. butter
4 tsp. all-purpose flour
salt and pepper to taste

Preheat oven to 375 degrees. Toss shallots with oil in a 9-inch pie pan.

Season with salt and pepper. Roast a half hour or until shallots are tender and caramelized. Remove from oven and set aside. Turn oven temperature up to 450 degrees.

For sauce, bring broth and wine to a boil in a large saucepan. Continue cooking over high heat approximately 30 minutes or until sauce is reduced by half. Stir in tomato paste and set aside.

Pat beef dry and season with thyme, salt and pepper. Spray a large ovenproof skillet with cooking spray. Cook tenderloin in skillet on stovetop over medium high heat for five minutes, browning all over.

Transfer to oven and cook for 20-30 minutes or until a thermometer reads 125 degrees (for medium-rare). Transfer tenderloin to a platter and tent with foil.

In a small bowl, mix 2 Tbsp. butter and flour together until it forms a paste. Add to wine sauce and continue cooking until sauce thickens. Stir remaining butter into sauce. Stir in roasted shallots and season with salt and pepper.

Cut beef into 1/2" slices and spoon sauce over.

Serves 12.

Make Ahead Mashed Potatoes

12 cups Yukon gold potatoes (approximately 9 potatoes), peeled and cubed
6 cloves garlic

6 oz low fat cream cheese
1 cup nonfat sour cream
2 Tbsp. butter
salt and pepper to taste

Put potatoes and garlic in a large pot. Cover with water. Add a dash of salt. Bring to a boil and cook until potatoes are fork-tender, about 15 minutes. Drain potatoes, and transfer to a large bowl. Add cream cheese, sour cream, butter and salt and pepper, mashing lightly, until smooth. Be careful not to overmash.

Transfer to a 9 X 13 baking dish that has been sprayed with nonstick cooking spray. Cover and refrigerate overnight.

Preheat oven to 350 degrees. Bake potatoes for 30 minutes.

Serves 12.

Chocolate Covered Strawberries

16 ounces milk chocolate chips
2 tablespoons shortening
1 pound fresh strawberries with leaves

DIRECTIONS

Insert toothpicks into the tops of the strawberries.

In a double boiler, melt the chocolate and shortening, stirring occasionally until smooth. Holding them by the toothpicks, dip the strawberries into the chocolate mixture.

Turn the strawberries upside down and insert the toothpick into styrofoam for the chocolate to cool.

Makes 24

Baileys Red Carpetini

2 oz Baileys Irish Cream
1/2 oz Smirnoff Vodka

Shake & Serve in a Martini Glass

Rim with red sugar

Absolut Hollywood

1.5 oz. Vodka

1 oz. Chambord

5 oz. Pineapple Juice

Combine and serve in a tumbler glass

Hollywood theme cocktail menu (Serves 12)

Most of these recipes can be made ahead of time to give you plenty of time to spend with your guests the night of the party.

Champagne Cocktail

2 drops bitters

1 fluid ounce grand marnier

4 fluid ounces champagne

Put 2 drops of bitters into a champagne glass, then grand marnier.

Fill the rest of the glass with champagne

Absolut Hollywood

1.5 oz. Vodka

1 oz. Chambord

5 oz. Pineapple Juice

Combine and serve in a tumbler glass

Cheese, Crackers and Grape Platter

3 blocks assorted cheese

1 lb of red grapes

1 lb of green grapes

Assorted crackers

Cut cheese. Arrange cheese on platter and put green and red grapes in center of cheese platter.

Filet Mignon Garlic Toasts

Cooking Spray (1 spray)

4 ½ medium garlic cloves, peeled (or to taste)

5/8 tablespoon olive oil

5/8 teaspoon fresh lemon juice

½ teaspoon salt

¼ teaspoon black pepper

7/8 tablespoon fresh parsley, finely minced

1 1/8 lbs raw lean beef tenderloin, trimmed and tied

13 ½ ounces French bread, cut into sixty four 1/3 – inch thick slices

Coat a large roasting pan with cooking spray. Set pan on middle rack in oven and then preheat oven to 425°F.

Combine garlic, oil, lemon juice, salt, pepper and parsley in a small bowl; mash to a fine paste using back of a wooden spoon (or you can use a mortar and pestle). Set aside about 1/3 of garlic paste for use on the meat (the other 2/3 will be for the toasts).

Wash beef and pat dry with paper towels. Rub about 1/3 of garlic paste on meat. Place meat in preheated roasting pan and cook about 22 minutes for medium rare or 25 minutes for medium.

Remove meat from oven and place on a cutting board. Loosely cover meat with aluminum foil and let stand 15 to 20 minutes (meat will continue to cook slightly). Reduce oven temperature to 350°F.

Meanwhile, spread tops of bread slices with garlic paste; place in a single layer on baking sheets. Bake until slightly toasted, about 5 to 7 minutes.

Remove strings from meat and slice against

the grain into 32 very thin pieces; slice each piece in half. Place a slice of meat on each garlic toast and serve. Yields 1 piece per serving.

Make Ahead Bacon and Cheddar Stuffed Mushrooms

9 slices bacon

24 cremini mushrooms

3 tablespoons butter

3 tablespoons chopped onions

2 ¼ cups shredded cheddar cheese

Place bacon in a large, deep skillet.

Cook over medium high heat until evenly brown.

Drain, dice and set aside.

Preheat oven to 400 degrees F.

Remove mushroom stems.

Set aside caps.

Chop the stems.

In a large saucepan over medium heat, melt the butter.

Slowly cook and stir the chopped stems and onion until the onion is soft.

Remove from heat.

In a medium bowl, stir together the mushroom stem mixture, bacon and 1 cup Cheddar.

Mix well and scoop the mixture into the mushroom caps.

Bake in the preheated oven 15 minutes, or until the cheese has melted.

Remove the mushrooms from the oven, and sprinkle with the remaining cheese.

Put into the oven for a couple of seconds to melt if desired.

To freeze: Flash freeze them before baking in the oven.

A freezer bag would work great for storing these.

Let defrost and then add cheese and bake in oven for 15 minutes

Makes 24 mushrooms

Shrimp Puffs

6 slices firm white bread

1 lb uncooked frozen shrimp, deveined and shelled

2 cloves garlic, minced

1 tablespoon butter

1 tablespoon olive oil

1 ½ cups gruyere cheese or havarti cheese, shredded

1 teaspoon lemons, zest of

1 teaspoon dried dill weed

1 dash pepper

¾ cup mayonnaise

Preheat oven to 300°F Using small cookie cutter, cut out four rounds from each slice of bread.

Place on cookie sheet and bake in oven for 10-15 minutes or until bread is crisp and dry, turning bread rounds over once halfway through baking time.

Cool on wire rack.

Heat butter and olive oil in heavy skillet and cook garlic and shrimp just until shrimp curl and turn pink.

Remove from heat and set aside for 10-15 minutes to cool slightly.

In large bowl, combine cheese, lemon zest, dill, mayonnaise, and pepper.

Finely chop shrimp and add to cheese mixture.

Top bread rounds with shrimp mixture, mounding and smoothing the shrimp.

Freeze in single layer on baking sheet, then store in freezer container in single layer.

When ready to eat, bake puffs, frozen, in preheated 400F oven for 10-13 minutes until golden brown and bubbly.
Serve immediately.

You can also bake the puffs without freezing them, in a 400F oven for 8-9 minutes.

Makes 24 puffs

Bleu Cheese Crab Dip with potato chips

1 ½ cups blue cheese

1 cup softened cream cheese

6 tablespoons mayonnaise

1 ½ teaspoon Worcestershire sauce

3 cloves garlic, minced

3 teaspoons lemon juice

18 ounces crabmeat

2 bags of potato chips

Mix together in order of ingredients.

Split the ingredients into two servable crocks.

Freeze.

Allow to thaw about 4-5 hours Serve in a dish with crock in middle surrounded by potato chips.

Makes 12-15 servings

Shrimp and Chicken Sesame Firecrackers

18 large frozen shrimp, thawed and deveined

1 ½ tablespoons thai sweet chili sauce

¾ lb boneless skinless chicken breasts

6 sheets phyllo pastry

3/8 cup butter, melted

¼ cup sesame seeds

spicy dipping sauce

¼ cup ketchup

¼ cup soy sauce

¼ cup seasoned rice vinegar

¾ tablespoon packed brown sugar

1 ½ teaspoons thai sweet chili sauce

1 ½ tablespoons butter, cut in small cubes

1 ½ tablespoons chopped fresh coriander (optional)

Peel shrimp, leaving tails intact. Starting at base of tail, insert a toothpick

along the length of each shrimp to keep from curling, keeping part of the toothpick sticking out at tail.

Toss shrimp gently with 1 tbsp of the chili sauce. Set aside.

Cut chicken breasts into 1/2 inch thick strips, 2 to 3 inches long and toss in a separate bowl with remaining chili sauce.

Place one sheet of phyllo pastry on a board. Brush it lightly with melted butter. Cut in half lengthwise and then into thirds crosswise to make 6 squares.

Place one shrimp (on toothpick) about 1/2-inch up from bottom edge of one square, parallel to bottom and leaving tail shell hanging over left edge. Fold right side of square over shrimp meeting left edge. Roll up into cylinder. Brush outside of pastry with butter and place on parchment-lined baking sheet, seam-side-down.

Sprinkle with sesame seeds. Repeat with remaining shrimp, 3 sheets of phyllo and half each of the remaining butter and sesame seeds.

Repeat wrapping with chicken strips, leaving about 1/2-inch of chicken strip beyond left edge of phyllo square. Place on another parchment-lined baking sheet. Cover and refrigerate on baking sheets for up to 1 day. (These can be frozen for up to 2 weeks. Do not thaw before baking.).

For the dipping sauce, combine ketchup, soy sauce, vinegar, brown sugar and chili sauce in a small saucepan. Bring to a boil over medium heat, stirring often to dissolve sugar. Vigorously whisk in cubes of butter, a few at a time, until incorporated and smooth. Remove from heat and let cool. Stir in coriander, if desired. (Sauce can be refrigerated for up to 3 days.).

To serve, preheat oven to 450°F.

Bring dipping sauce to room temperature or warm slightly in a saucepan.

Bake Shrimp Firecrackers for 5 to 7 minutes and Chicken Firecrackers for 10 to 12 minutes or until golden and shrimp are opaque and chicken is no longer pink inside. (Increase baking time by about 3 to 5 minutes if frozen.) Carefully remove toothpicks from shrimp. Place firecrackers on a warmed serving platter

and serve with Spicy Dipping Sauce.

Makes 36 firecrackers

Cheddar Roquefort Roll with crackers

½ lb sharp cheddar cheese, grated

6 ounces cream cheese, softened

½ lb Roquefort cheese

4 tablespoons onion juice

2 teaspoon mayonnaise

½ teaspoon Tabasco sauce

paprika

Mix the grated cheddar cheese with cream cheese and roquefort cheese.

Add, mixing well, onion juice, mayonnaise, and tabasco Form into cylinders about 1" in diameter.

Roll on waxed paper that is covered with paprika Freeze.

To serve, defrost, slice and serve with rye rounds or your favorite cracker.

Makes 2 rolls

Cheese-Wrapped Olives

2 cups shredded sharp cheddar cheese

2 tablespoon butter, softened

½ teaspoon paprika

1 cup flour

48 pimento stuffed olives

Preheat oven to 400 degrees.

In bowl of food processor, combine cheese, butter, paprika/cayenne, and flour.

Process until smooth.

Take about 1 Tablespoon of crumbly dough and place in the palm of your hand.

Place one of the olives in middle of dough.

Cup your hand to begin fixing dough around olive.

Roll between palms of hands until dough is smoothly wrapped around olive.

Sometimes the dough gets a little crumbly, rolling faster helps a bit, and you can stick dough onto any'naked' areas and roll until smooth.

Repeat until all olives have been wrapped.

Place onto oiled baking sheet and bake for 15 minutes.

Due to the amount of cheese in the batter, these will be rather greasy when they emerge from the oven.

Remove from baking sheet and place between paper towels to remove grease.

Serve with dipping sauce of choice (I used a mango salsa).

Note: Upon making these recently, I discovered that the preferred method should be to freeze these on a baking tray for about 3-4 hours before baking. This allows the texture of the 'dough' to remain firm around the balls when baking. Of course if you don't have the time, they are still just as tasty the first way... the balls just don't hold up quite as well

in the oven.

Makes 12 servings (4 per guest)

Mini Muffaletta Kabobs

6 slices smoked ham

6 slices provolone cheese

6 slices genoa salami

24 pepperoncini peppers

24 black olives

24 spanish olives

24 pieces roasted red peppers

1 (8 oz.) bottle Italian salad dressing

Layer 1 slice each of smoked ham, provolone cheese, and Genoa salami; tightly roll up, and slice into 4 equal pieces, Repeat procedure 5 times.

Thread 24 (4-inch) wooden skewers with 1 of each: pepperoncini salad pepper, meat-and-cheese roll, 1 ½-inch-long roasted red bell pepper, and pimiento-stuffed Spanish olive.

Place in a 13- x-9-inch baking dish.

Pour dressing over skewers, and chill 30 minutes.

Makes 24 servings

Mini chocolate éclairs

Mini cream puffs

Chocolate Covered Strawberries

16 ounces milk chocolate chips
2 tablespoons shortening
1 pound fresh strawberries with leaves

DIRECTIONS

Insert toothpicks into the tops of the strawberries.

In a double boiler, melt the chocolate and shortening, stirring occasionally until smooth. Holding them by the toothpicks, dip the strawberries into the chocolate mixture.

Turn the strawberries upside down and insert the toothpick into Styrofoam for the chocolate to cool.

Makes 24

If you are hosting a dinner party then about 30 minutes into the party you will want to sneak away to put the potatoes and tenderloin in the oven. While the potatoes and tenderloin is cooking you can thicken up the wine sauce and make and plate up the Caesar salads. By this time the potatoes and tenderloin should be done. Let tenderloin sit on the counter for 5-10 minutes prior to cutting it. It keep the juices in the meat. Your all ready to serve dinner. Start with the salads and while the guests are enjoying their salads plate up their dinner. Serve and enjoy. Dessert you could either serve on individual plates or you could just a platter out for the guests to enjoy when they are ready for dessert. The only thing left is coffee.

If your hosting a cocktail party then your job is to ensure that the drinks and Platters are always filled. Everything else was completed prior to the party.

Both of these menus are just ideas for you. You can mix or match if you would

like or you could also use some help from www.appetizerstogo.com or www.artikocheff.com. Both websites offer great appetizers for this one or your next get together with friends and family

Have A Great Party!