

COMMAND

TEAM

ENTERTAINMENT

GUIDE AND

MENUS

Brunch for a Bunch

Chili Rellenos Bites

Southwestern Strata

Chili Cheese Grits

Fruit

Bagels/Muffins/Croissants

Mimosa

Bloody Mary

Coffee

Juice

Overnight Bloody Mary:

Mix 1 (46oz) can cocktail juice, 2T Worcestershire sauce, 1 (46oz) can tomato juice, 1t salt, 1 c lemon juice and 1/2t Tabasco sauce. Mix well, cover and chill overnight. Stir in 3 cups vodka before serving. Serve over crushed ice with celery or carrot sticks.

Chili Rellenos Bites:

Preheat oven to 350. Spread 2 small cans of diced green chilies on the bottom of a 9x13 casserole pan. Sprinkle 5 cups shredded cheddar cheese on top. Beat 6 eggs with a dash of Tabasco sauce and pour over cheese. Bake for 30-35 minutes. Cool and cut into squares.

Chili Cheese Grits:

Add 1 cup quick cooking grits to 4 c boiling water. Cook and stir until thick. Add 1lb Velveeta cheese (cubed) and 1 stick butter. Stir over low heat until melted. Beat 3 eggs and add small amount of grits to eggs. Once incorporated add egg mixture to grits. Also add 1 can "diced" green chilies and stir. Pour mixture into dish and bake at 350 for 50 minutes uncovered. Cover and bake for 10 more minutes.

Southwest Breakfast Strata:

Cook 1 pound sausage in large skillet over medium high heat stirring until it crumbles and is no longer pink. Drain and return to skillet. Add 1 small onion (chopped) and 1/2 green pepper(chopped) to sausage and sauté for 5 minutes or until veggies are tender. Stir in 2(10oz) cans of mild Rotel, reduce heat and simmer for 10 minutes. Tear 8(10 inch) tortillas into bite size pieces and shred 3 cups cheddar cheese. Layer 1/2 the tortilla pieces, sausage mixture and cheese into a greased 9x13. Repeat layers. Whisk together 6 large eggs, 2 cups milk, 1t salt and 1.2t pepper. Pour over layers in dish cover and chill overnight. Bring to room temperature the next morning and bake lightly covered at 350 for 30 minutes. Remove foil and bake until golden and bubbly...about 15 minutes. Let stand for 5 minutes after baking.

Bagel Spread/Fruit dip:

Mix together 1 pint sour cream, 2 small boxes instant coconut cream pudding, 8oz cool whip and 1 large can crushed pineapple.(drain but keep liquid) For bagel spread add only the amount of liquid needed for spreading. For dip add all the liquid. Chill and use as spread for bagel or as a dip for cut up fruit. (apple slices, strawberries, cantaloupe, ect)

Mexican Dinner

Tablecloths, runners, glass vases with candles. Chili peppers around the candle. Use Mexican blankets and sombreros.

Cowboy Caviar	Creamy Salsa
King Ranch Chicken	Beef Carnitas
Rice/Beans	Kahlua Trifle/Churros
Margaritas	Sangria
Corona	

Cowboy Caviar:

In bowl combine 2T Red wine vinegar, 2t hot sauce, 1/2t oil, 1 garlic clove(minced) and 1/8t pepper. Peel, pit and cut 1 avocado into the vinegar and toss to coat. Drain and rinse 1 can black eyed peas and 1 can corn and add to avocado. Chop 4 roma tomatoes and 2/3 c sliced green onions and add to mixture. Mix gently, add salt to taste, chill and serve with chips.

Creamy Salsa:

Mix one block of cream cheese with 1/2 a jar of salsa. Mix with blender and add more salsa based on your consistency wanted. Chill and serve with chips.

King Ranch Chicken:

6 chicken breasts boiled and pulled from the bone; 1 green pepper(chopped); 1 can cream of mushroom soup and 1 can cream of chicken soup, 1 cup chicken broth, 1 can rotel mixed together. 1 package corn tortillas (cut in quarters), 1 large onion(chopped), 1/2 lb shredded cheddar cheese. Grease a 9x13, layer 1/2 of the tortillas, 1/2 of the chicken, 1/2 of the soup, 1/2 of the pepper, onion and cheese. Repeat layers ending with cheese. Bake covered for 30 minutes at 350. Take foil off and bake another 30 minutes until bubbly and golden. Let sit 10 minutes before serving.

Beef Carnitas:

8-10 lb Beef tip roast (knuckle). 2 packets of powdered Fajita seasoning 1 large oven roasting bag. Remove the majority of extra fat from meat and cut into 1 inch pieces. Place in roasting bag and then in pan. Add both dry seasoning packets. DO NOT ADD WATER. Mix to coat well and let marinate overnight. Bake at 325 for 3 hours. Drain some liquid and place in dish to serve with tortillas. This recipe serves about 10-15.

Kahlua Trifle:

Bake 1 chocolate cake mix according to package. Once this has cooled poke holes in the cake with fork, pour 1 cup Kahlua over the cake and let sit overnight. The next day crush 12 Heath bars or buy the crumbled bars by the chocolate chips. Make 2 boxes of instant chocolate pudding and have 2 containers of cool whip thawed. Take a large bowl and place 1/3 of the cake mixture in bowl. Top with pudding, cool whip and candy. Repeat 2 more times, chill and serve.

Churros:

Can be bought frozen in boxes or you can buy them up front at Costco where they sell hot dogs. Cut into thirds and serve with coffee and Kahlua.

Country BBQ

Use tablecloths with runners and glass bowls or jelly jars to decorate the table. Use jelly jars as cups or to hold candles with black eyed peas inside. Slip flowers into small vase and sit in boots as centerpieces.

Pulled Pork Brisket
Beans/Slaw/Potato Salad Potato Bake
Brownies/Cookies/Cobbler/Ice Cream Sandwiches

Pulled Pork:

10 lb pork shoulder or butt and place in large oven roasting bag. Place the bag in pan. Mix 2 packets of McCormicks dry luau seasoning with 1/3 c oil. Pour over pork, mix well and let sit overnight. Cook at 250 for 8-9 hours. Cool and shred pork. Add sauce.

Brisket:

1 brisket purchased from the commissary. Season both sides of brisket with salt, pepper and garlic powder. Place fat side up in 9x13 and pour 1 bottle of liquid smoke over brisket. Cover with saran and let sit overnight in fridge. Next morning cover with foil and bake at 250 for 8 hours. Skim off fat and then shred meat.

Potato Bake:

Mix 2 lbs hash browns (partially thawed), 1 pint sour cream, 1 can cream of mushroom soup, 2 cups shredded cheese, 1 t salt, 1 t pepper. Spread in 9x13. Top with 2 cups crushed corn flakes and drizzle with 4T melted butter. Bake for 1 hour at 350.

Texas Tea: (makes 9 cups)

Bring 3 cups water to boil. Remove from heat and add 2 family size tea bags and stir in 1oz package fresh mint. Cover and steep 10 minutes. Remove and discard the mint and tea bags. Stir in 1/2 c sugar until dissolved. Pour tea into container and stir in 4 cups cold water, 1 thawed 6 oz can frozen lemonade concentrate and 1 cup bourbon. Have cut limes, lemons and oranges in container if desired, serve over ice and enjoy.

The brisket can be used as BBQ but can also be used as fajita meat.
You can use your favorite recipe for salads or make your own.
If you don't want a hot dish (beans) then make a fruit salad.

Hawaiian Luau

Use tablecloths, runners, pails with sand and shells to decorate tables. Use pineapples, beach toys as decorations. Paper lanterns make nice decorations and I brought in boogie boards and surf boards for decorations.

Pork	Slaw
Macaroni Salad	Rice
Chicken Teriyaki	Coconut Macaroons (back of coconut bag)
Pina Colada Cake	White Chocolate Macadamia Cookies (Pillsbury)
Mai Tai	

Pork:

Do the same pork for the BBQ menu except do not add sauce. If you get a larger piece of pork 15-18 pounds (from Costco) make sure you adjust the dry seasoning. 3 packages to ½ cup oil. Count on ½ pound per person with side dishes but if you are feeding young Marines go for 1/3 pound per person.

Chicken Teriyaki:

You can use breast, thighs or drumsticks. Marinate in Teriyaki sauce and grill or bake ahead of time. Keep in sauce to stay moist.

Pina Colada Cake:

3 c flour, 1T baking powder, 1 c softened butter, 1t vanilla, 3 eggs, 1 can Bacardi Pina Colada mix, coconut, berries. Preheat oven to 350. Spray bundt pan. Mix flour, sugar, baking powder, butter vanilla and eggs in bowl. Mix pina colada mix with 1 can water in separate bowl. Pour 2 cups of mix into cake mix and save the remaining amount for icing. Pour cake mix into pan and bake for 40-45 minutes or until a toothpick comes out clean. Let the cake cool 10 minutes then invert and ice once completely cool. ICING: 1 c powdered sugar and remaining pina colada mix. Put powdered sugar in bowl with pina colada mix and mix until there are no lumps. Drizzle over cake and top with coconut and fresh berries.

Octoberfest

Use tablecloths with burlap runner, fall leaves, pumpkins and nuts to decorate tables.

Brats	Thick hot pretzels
German Potato Salad	Mustards
Sauerkraut	German Beer
Pumpkin Cake	Gluhwein
German Chocolate Cake	

Brats:

In a pasta pot bring 8-10 beers, 1 onion and 1 stick of butter to a boil. Poke holes in brats and boil around 10 minutes. (Boil about 10-15 brats at a time so the brats can move in the liquid) Take the brats out and place in tin pan to sit overnight. About an hour before the party, grill the brats to add the flavor (you just want to get marks...they are already cooked) and place back in tin with onion and butter bits. Add some beer to keep them moist and place in oven on low until ready to serve.

German Potato Salad: (serves 15)

Peel and cube 6.5 lbs of potatoes. Bring a pot of salted water to a boil and add potatoes. Drain and transfer to a bowl. Add 1 cup chopped onion (to your liking). In large bowl whisk together 1 c plus 1t mayo, ½ c plus 2t oil, 1c plus 1T cider vinegar, 1/4c plus 1t parsley and salt and pepper to taste. Pour this mixture over potatoes and let stand 1 hour before serving. I usually make this the morning of.

German Chocolate Cake:

Bake a German Chocolate cake as directed in 9x13 pan. Take cake from oven and while still warm poke holes with wooden spoon in cake. Pour 1 can of Borden's Sweetened Condensed Milk over the holes. Pour 1 jar Smucker's caramel topping over cake. When the cake has cooled put cool whip on top and sprinkles with crushed heath bars.

Pumpkin Crunch Cake:

Preheat oven to 350. Line a 9x13 with foil and spray with Pam. Combine 2 c pumpkin puree, 1(12oz) can evaporated milk, 3 eggs, 1 c sugar, 1t cinnamon and 1t salt. Mix well and spread into pan. Sprinkle 1 box yellow cake mix over the top and pat down. Sprinkle 1 c chopped pecans over the cake mix and drizzle with 1 cup melted butter. Bake at 350 for 1 hour but no longer than 1 hour 20 minutes.(you want it firm to touch) Let cool on counter, cut into squares and serve. It doesn't look great but it is a hit!!!

Salad Bar

Use tablecloths, burlap runners, flower pots to hold utensils or salads to decorate tables.

Strawberry Salad:

Mix 1-2 heads of romaine lettuce, 1.5c shredded MJ cheese, 1.5 pints sliced strawberries and 1 bag of slivered almonds (toasted). DRESSING: In blender mix 3/4c vegetable oil, 1/4c sugar, 1/2c red wine vinegar, 2 cloves of garlic, 1/2t salt, 1/2t paprika and 1/4t pepper. Toss dressing on salad and enjoy

Avocado Frito Salad:

1 large head of iceberg lettuce, 1/4c chopped green onion, 2 diced tomatoes, 1/2 c chopped black olives, 1/2 c grated cheddar cheese. In blender mix 1/2 c sour cream, 1/3 c oil, 1T lemon juice, 1 avocado (diced) 1/2t salt, 1/4t Tobasco, 1/2t chili powder and dash of garlic salt. Right before serving add 1 cup Fritos and toss with dressing. This is good as a side salad for Mexican food or I have added a can of drained black beans to serve as an entrée salad for ladies.

Chicken Salad:

Boil chicken with bones, cool and shred. Add mayo to make moist, 1-2 cut up gala apples with skin, pecan pieces and salt and pepper to taste. Chill and add mayo if needed. You can put this on mini croissants, little rolls or lettuce leaves.

Chinese Chicken Salad:

4-6 chicken breasts boiled, cooled and shredded. Mix with 2T sesame seeds, 2T slivered almonds, 1 large bag coleslaw with carrots, 2 green onions(chopped), 1 package Top Ramen uncooked noodles broken into pieces.(don't use low fat). DRESSING: 3T sugar, 1/2 c oil, 3T rice vinegar, 1t salt, 1/2T pepper and the Top Ramen seasoning packet. Pour over salad, toss and mix well. Make the night before for lunch or in the am for pm.

Mexican Cornbread Salad:

Make 2 small packages of Jiffy cornbread and set aside. Combine 1 pkg ranch dressing dry mix with 8 oz sour cream and 1 c mayo, set aside. In a large serving bowl place 1/2 of the cornbread (crumbled). Top with 1 can pinto beans(drained), 1.5c grated cheddar cheese, 1.5 c chopped tomatoes, 1/4c chopped bell peppers, 1/4/c chopped green onions 1/2 of a 4.5ozcan of diced green chilis, 1 c crisp bacon, and 1/2 of a can of 15oz drained corn. Top with 1/2 of the ranch mixture. Repeat and end with dressing. Cover and chill for at least 2 hours

Angel Hair Make Ahead Salad:

Combine a package of cooked and drained angel hair pasta, 4T oil, 3T lemon juice, 1t seasoned salt and 1t accent. Refrigerate overnight. Add 1.5c of chopped celery, 1/2c chopped onion, 1 c chopped bell pepper, and 1-(2.5) oz. can sliced olives to pasta and mix. Mix 1.5c mayo with 1/2c grated parmesan cheese and add to pasta. Mix well and chill.

Italian Dinner

Use tablecloths, runners, glass jars with candles to decorate tables. Use wine corks or dried pasta around candles. Use wine bottles with flowers

Crockpot Chicken Cacciatore
Spaghetti with meatballs
Lasagna
Baked Ziti

Salad
Bread
Chocolate Mouse with berries
Vanilla Ice Cream with Lemon ello

Crockpot Chicken:

Soften 1c chopped onions and 1c chopped bell peppers and 4 garlic cloves in 1t olive oil. When soft place these in the bottom of a crock pot. Turn crock pot to low and add 30oz tomato sauce, 1 14oz can diced tomatoes, 1 6oz can tomato paste, 2T red wine, 4 bay leaves, 1t Italian Seasoning, 1/4t nutmeg, 1/4t dried basil, 1/4t pepper and 1/2t salt. Mix this and then place 2 lbs of chicken breasts in pot. Push chicken down into the sauce and cook on low for 5 hours. Take the chicken out of the sauce, pick out the bay leaves and chop the chicken. Place it back in the crock pot, cook on low for 30 minutes and then serve over pasta or rice. Each pot gives you 10 servings. Leftover sauce freezes well.

Down Home Dinner

Fried Chicken (Wal-Mart, Bo Jangles, etc.)
Homemade Mac & Cheese
Fruit Salad
Cookies/Brownies/Ice Cream Sandwiches

Mac & Cheese:

Take 1 bag of shoe peg corn out of freezer to thaw. Cook 2 lbs of elbow macaroni according to package (al dente) Cut 4 oz. of Velveeta into chunks, shred 1/2 block of jalapeño MJ cheese, shred 1lb of sharp cheddar cheese and seed and chop 1 jalapeno. In large stock pot melt 1 stick butter, add 1/4c flour and cook for a few minutes. Add 2c 2% milk, 1t Dijon mustard, salt and pepper. Add all the shredded cheeses and melt. Add jalapeno and if too thick add more milk. Add thawed corn to mixture and then pour over noodles and toss. Pour into a DEEP 9x13 or into a second smaller pan. Bake at 350 for 30 minutes or until warm. This can be made the early the day of and then get to room temperature and heat until bubbly.

Toga Party

Toilet paper your trees, throw out beer cans on the lawn. Make Greek letters with boxes and foil and tape to house. Start with the Animal House CD and then fun party music.

Small Ham Sandwiches
Cheese/Salami/Crackers
Chili Dip/Chip & Dip
Trash Can Punch

Small Chicken Salad Sandwiches
Little Smokies/BBQ Crockpot
Pretzels

Trash Can Party

This is a great party to have with neighbor's right before a move. Use mix & match cups, plates, etc. Use old candles, leftover liquor and food from fridge. Hang laundry out in the yard!!

Hot Dogs
Jell-O

Pork & Beans
Twinkies and Ding Dongs

Shrimp Boil

Se tablecloths, runners with burlap, shells, pails and candles. A canvas drop cloth from a home improvement store also makes a great table covering. Paper towels on the roll for napkins work great. Have baby wipes on the table to wash hands.

Shrimp Boil w/ potatoes, corn, shrimp and Italian Sausages mild and spicy

French bread

ice cream sandwiches

Sliced watermelon

Gulf Coast Tea (Arnold Palmer with bourbon)

Shrimp Boil: (If you are in Maryland or Virginia you can add purchased steamed and seasoned Blue crabs to add to the top. They can be purchased by the dozen or the bushel and provide a big bang for your buck.)

Have 4 pots of water boiling when guests come. Each pot should have onion, orange slices, lemon slices and a crab boil bag in it. In each pot dump items to cook based on timing. Potatoes in one pot first, corn in next pot, sausage and then shrimp. Drain pots and put items in bowls to pass around unless it is a small enough group and you use butcher paper on the table and just dump the food on the table.

Gulf Coast Tea:

Bring 3c water to a boil. Remove from heat, add 2 family size tea bags and stir in 1 (1oz) package fresh mint leaves. Cover and steep for 10 minutes. Remove and discard tea bags and mint. Stir in 1/2c sugar until dissolved. Pour tea into a 3qt container and stir in 4c cold water and 1(6oz) can thawed lemonade concentrate. Serve over ice and garnish with citrus slices in container.

Prepare recipe as directed but you may add 1c bourbon or 1c dark rum if desired

Mashed Potato Martini Bar

Make a lot of mashed potatoes the night before and reheat the day of party. Serve in martini glasses with fixings on the side. You can also serve mashed potatoes at a dinner party as a side in the martini glass for show.

Chinese Food Night

This is great for when you are REAL busy. Order Chinese food from takeout.

(Orange Chicken, Kung Pao Beef, Fried Rice and Chow Mein Noodles)

Have chopsticks in front of each plate. Order cute decorations from Oriental Trading.

Order a large fortune cookie with a personalized message or individual cookies with a personalized message.

Fashion Swap

Wine/Cheese

Happy hour food

Each lady brings 2-3 items to swap: shoes, shawls, purses, clothing, etc.

Have fun catwalk music playing in the background (I'm too sexy...)

Draw numbers and each person will go around based on the number of items they brought. Everyone takes home something new and anything left over goes to the thrift store.

Baby Shower

Use your gift as a centerpiece and then the mother to be can take it home with her

Use baby bottles to drink out of. Snip off nipples

Use teething toys or baby crackers around candles for centerpieces.

Chocolate Bar

I use my whole dining room table for this. I set up 2 bowls strawberries/raspberries and the rest of the table is chocolate. In martini glasses I put Whoppers, Milk Duds, and Chocolate covered almonds. I make chocolate mousse and put it in shot glasses. I serve chocolate chip cookies, mini brownie bites, chocolate covered éclairs and 2 boxes of good chocolates on trays. You can also serve champagne with this if you are celebrating something special. You can put as much or as little based on your numbers. Besides spoons for the mousse the best part about this is no silverware or plates!!!

Denim and Diamond

Wear denim but bling it up with diamonds. Make signature drinks (Blue Jean Bomber and Diamond Downer) Make CD's for the guest with denim and diamond songs on them.

Chocolate/Champagne

Chocolate Cake

Chocolate covered éclairs

Chocolate Bread Pudding

Chocolate Covered Strawberries

Fudge Pie

Chocolate Bread Pudding:

Cut up 1 large loaf of French bread and let it stale overnight. Preheat oven to 325. Lightly grease a 9x13 dish and place the stale bread in dish. In a large bowl whisk together 3c milk, 1/4c heavy cream and 1/2c Kahlua. In another bowl mix 1c sugar, 1c light brown sugar and 1/4c Hershey cocoa powder. Mix well. Add this mixture to the milk mixture and whisk to combine. Add 1Tvanilla, 2T almond extract and 1.5t cinnamon to 6 large beaten eggs. Combine the egg mixture to the milk mixture and mix well. Stir in 8oz semisweet chocolate chips and pour evenly over the bread cubes. Let stand at least 20 minutes or until the bread has absorbed most of the liquid. Bake for 1 hour or until knife inserted comes out clean.

Fudge Pie:

Preheat oven to 375. Melt 2(2oz) squares of semisweet chocolate and 1/2 c butter together in a saucepan over low heat. Remove the pan from the heat and add 1c sugar, then 2 slightly beaten eggs. Beat well. Pour the filling into the pie crust and bake for 25 minutes. Serve warm or cold.

Polar Express

Have the ladies wear slippers and pajamas, make desserts or just chocolate and serve hot cocoa with peppermint schnapps on the side, coffee with Kahlua on the side and champagne. Sit by the fire and relax or make this a wrapping party, etc.

Cuban Nights

Serve Cuban sandwiches, mojitos for drinks, have a cigar roller for the guys.

Rock the Casbah

Serve Middle Eastern food, have someone teach belly dancing, have a henna tattoo artist come to the party.

Cammi Ball

If Marines are deployed during the Marine Corps Ball, have a Ladies Ball. Camp Lejeune did a wonderful ball; aviators do a flight suit party...along the same lines. You can do this as Officer Wives or everyone.

Farm to Fork

Get with a local farmer or farmers market and do a dinner based on LOCAL and fresh foods. Introduce other to sustainability

Sip-n-Safari

Everyone dresses in animal print and you can grill chicken and meat

Chili Cook Off

You provide beverages/utensils and bring in a senior Marine as the guest judge.

Lost My Shirt Party

Make this a pot luck party on tax day

Mardi Gras

This is a great party and can be quite economical. There are tons of web sites for reference.

Prop Closet

Black tablecloths
Chafing dishes.... I use them for every party.
White/Clear dishes and serving pieces
Festive runners for all occasions
Glass jars/hurricanes
Jelly jars
Tin pails
Clay Pots
Carafes
Trays
Lanterns
Tiki Torches
Candles (I buy white for every occasion)
Beach toys
Small blow up Kiddy Pool
Shot glasses
Silverware
Glasses

Great Finds and Websites

Ikea... This is a place for really inexpensive glass wear. Who knew!
TJ Maxx
Marshalls
World Market
Dollar Store
Oriental trading
Big Lots

Tuesday Morning
Trader Joes for best wine prices
Costco
Sam's Club
Home goods
Your friend's kitchen pantry and garage

Websites:

www.Entertaining.about.com

You can search anything entertaining from this site. Recipes, party planning, etc.

www.Perfectpotluck.com

This is a free website for organizing potlucks, meals for families, anything that requires having a group sign up for items. This site was even used to organize a "Basket" for a themed Scholarship Auction. This is VERY user friendly for the organizer and the people signing up.

www.tableclothsfactory.com

This is a great inexpensive site for table coverings and runners.

www.invitationconsultants.com

When you want to have a special event with a more personalized touch. They provide great invitations, competitive pricing and quick turnaround.

www.styleblueprint.com

When you open this site Search Amos Gott's Costco Cocktail Party. Even YOU can throw a great party.....

HAPPY ENTERTAINING!!

This guide was developed by Cricket Hudson... My Entertaining Mentor.....