



Dinner in a glass

Simple and stylish ways to tempt your guests

By Sebastian Centner



Layered spring soup



Nouveau shrimp cocktail



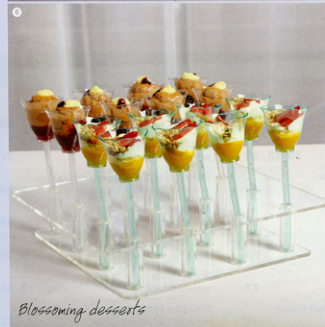
Mini antipasti



Champagne toast



Spectacular presentation



Blossoming desserts

What to use?

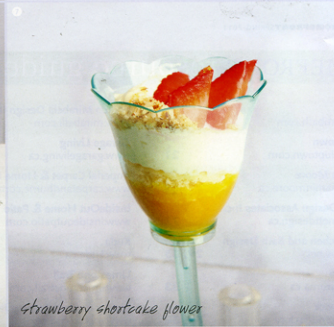
Use glassware unexpectedly. Search cupboards for shot glasses and champagne flutes in which to serve your appetizers.

Sebastian's suggestions

Entertaining picks up where the holidays left off when spring arrives, and I love to unveil colourful new creations to my guests this time of the year. The menu for my first spring cocktail party focuses on light textures, packing fresh flavours into smaller cup-sized portions.

- Chilled tomato chili and carrot tangerine soups are topped with cucumber salsa and crème fraîche.
- Poached shrimp updates this classic dish using chimichurri pesto instead of traditional seafood sauce.
- Creamy buratta, prosciutto, speck, salami, semolina crisps and vegetable salsa make up these individual antipasti.
- Beet puree and peppery applesauce topped with micro salad is finished with a skewered pork tenderloin brochette.
- To maximize space and create "wow" for your guests, set up an appetizer station by arranging your edibles on a tiered display such as the circular acrylic design shown here. This also speeds up the service.
- Dark chocolate mousse with cassis macerated raspberries is presented in disposable flower holders.
- A classic dessert in a cup: strawberry shortcake with vanilla whipped cream and pine nut praline.

Visit www.homefrontmagazine.ca for full recipes. ■



Strawberry shortcake flower

TASTE TEST

*Colourful mini soups • Pesto shrimp • Sectioned appetizers • Dipable delights
• Stuffed sweets • Unique glassware*

Sebastian Centner is the Director of Entertainment Special Events & Catering, one of Canada's leading event and catering companies. A regular contributor to Homefront, Sebastian can also be seen on ET Canada, CityLine, Breakfast Television and Canada AM providing entertaining ideas and inspiration to Canadians across the country. He can be reached by email at sbcentner@entertainment.com or by visiting www.entertainment.com.