

Party Perfect Bites Delicious Recipes For Canap S Finger Food And Party Snacks

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes: - Recipes that all require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare. - Delicious options for hearty entrees, easy sides, nourishing breakfasts, and dips on the table in a snap. - Essential pantry and equipment tips - Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too. Delicious recipes as easy as 1, 2, 3 with these 175 recipes for the quickest and easiest recipes for your favorite kitchen gadget—the Instant Pot. Enjoy a hot, satisfying breakfast even on the busiest of mornings. Make a comforting snack or indulge in some homemade dessert in just 30 minutes. And feed yourself, and your family, well with weeknight dinners that are tasty and simple to make. The “I Love My Instant Pot” Three-Step Recipe Book helps you get the most out of your multicooker and create delicious dishes with minimal effort with these 175 mouthwatering recipes that come together in just three simple steps. With an easy-to-understand overview of how to use your Instant Pot, this cookbook is the perfect guide whether you're new to the Instant Pot or an expert. Enjoy cooking these quick and easy meals with no fuss and no prep—perfect for your busy life.

Introduces detailed recipes for canapés and appetizers, along with menu suggestions for a wide range of occasions, advice on portion allocation, tips on planning ahead, and step-by-step instructions.

Celebrated caterer Peter Callahan knows how to throw a party. With a career spanning more than two decades and a client list including celebrities, politicians, Fortune 500 companies, and New York City socialites, Peter has earned a reputation for creating hors d'oeuvres that are as inventive and beautiful as they are delicious. A two-sip shot cleverly matched to a small bite is an incredible feat—especially when the appetizer is playfully served on an edible spoon or inside a miniature Chinese take-out container. Bite-size cheeseburgers are served on tiny home-baked poppy seed buns with all the trimmings. Mango-marinated shrimp are served individually onollipop sticks sprinkled with dollops of tuna tartare; and chicken is rolled into noni “cigarettes.” And for an impressive occasion, how about shots of coffee with sugar donuts, or mini bagels with lox and cream cheese paired with caviar cones and champagne? In Bite by Bite, his debut cookbook, Callahan welcomes readers to share in the fun and beauty of his creations, providing inspiration for parties—whether casual gatherings, dinner parties, baby showers, or formal occasions such as weddings and holiday soirees—and 100 recipes for the home cook, ranging from savory to sweet, comfort food to haute cuisine. According to Peter, being prepared is the key to pulling off a self-catered party like a professional. With that in mind, he has included a “Kitchen Tools and Conveniences” section, listing the key equipment that will help you create the delicious masterpieces in this book. In the recipes he also notes what can be made in advance, how best to schedule your time, and any emergency substitutions and shortcuts that will make life easier on the big day. Along the way, he divulges his secrets and inspiration, recounting stories of how he dreamed up dishes that he's catered for his impressive roster of celebrity clients. Full of creative recipes, unique party ideas, and vibrant food photography, Bite by Bite is your go-to source for inspired hors d'oeuvres and whimsical treats that will transform any gathering into an unforgettable event.

Wine tips is an inspiring cookbook for those who entertain casually and frequently. More than 60 recipes for simple, tasty snacks include suggestions for an accessible wine to pair with each, while vivid color photographs demonstrate how easy these delectable dishes are to prepare. Step-by-step instructions for putting together a first-class cheese plate, creating a generous antipasti platter, or transforming party staples into hors d'oeuvres make this an indispensable resource for great party-givings.

101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes

Simply Delicious Recipes for Your Perfect Party

225 Simple, All-Occasion Recipes

100 Stylish Little Plates You Can Make for Any Party: A Cookbook

All-NEW! 1,357 easy recipes for today's family cooks

Favorite Everyday Recipes from Our Family Kitchen

Bite by Bite

Perfect Party Bites

Inspiring ideas for any occasion - from formal drinks parties to festive feasts. Features information on planning and preparing for the perfect party, as well as helpful hints and tips throughout.

Grazing is an enchanting way to eat. It means skipping from dish to dish, tasting different things without committing to a single one. It's about creating multiple dishes that work together as a meal, that all share a theme, an aesthetic. When she entertains, or even pulls together a quick dinner for just two, food stylist Suzanne Lenzner enjoys this tapas-style of eating—and with her guidance, you can too. When it comes to making small plates at home, start with cheese and charcuterie, but then combine this classic with a few easy dishes that make a meal special. Try your hand at fun, fast recipes like chickpea fries with Meyer lemon-scented aioli; roasted beet tartare with cheese and pistachios; kale, spinach, and Pezzerino pizza sliders; sardine bruschetta with fennel and preserved lemons; scallop and plum ceviche with tarragon; and lemon-lavender posset—to name just a few. Making delicious, beautiful dishes and snacks for grazing, whether for two or twelve, doesn't have to be difficult or time-consuming. Graze is full of tips to help you prepare healthy, wholesome, and appetizing food without spending hours in the kitchen.

The debut cookbook from the Saverie blog award-winning Internet expert on making eating cheap dependably delicious As a college grad during the recent great recession, Beth Moncel found herself, like so many others, broke. Unwilling to sacrifice eating healthy and well—and armed with a degree in nutritional science—Beth began tracking her costs with obsessive precision, and soon cut her grocery bill in half. Eager to share her tips and recipes, she launched her blog, Budget Bytes. Soon the blog received millions of readers clamoring for more. Beth's eagerly awaited cookbook proved cutting back on cost does not mean cutting back on taste. Budget Bytes has more than 100 simple, healthy, and delicious recipes, including Greek Steak Tacos, Coconut Chicken Curry, Chorizo Sweet Potato Enchilada, and Teriyaki Salmon with Sriracha Mayonnaise, to name a few. It also contains expert principles for saving in the kitchen—including how to combine inexpensive ingredients with expensive to ensure that you can still have that steak you're craving, and information to help anyone get acquainted with his or her kitchen and get maximum use out of the freezer. Whether you're urban or rural, vegan or paleo, Budget Bytes is guaranteed to delight both the palate and the pocketbook.

Entertaining at home doesn't have to mean hours in the kitchen. Put together a selection of delicious foods, arrange them stylishly on a platter or board and let guests graze at their own pace.Â This is relaxed food you can whip up after work or during a busy weekend. Kathy Kordalis offers inspired ideas for creating perfect platters to share at home, whether you are serving brunch, lunch, dinner, nibbles with drinks, or a feast for a crowd. Within each sharing menu there are lists of things to buy in (such as fresh vegetable produce, bread, cured meats, and cheeses) dishes that require simple preparation, (salads and pickles), plus exciting recipes to cook. In Autumn, reflect the bounty of the harvest with platters that include seasonal treats like squash, chard, beets, and purple artichokes. Winter is a time for comfort food at its finest. It's dark, it's cold, it's probably raining. The only antidote is a cosy home and a dining table groaning with delicious things for your friends to help themselves to. Serve comforting spiced tomato soup with cheese scones, a good old-fashioned beef stroganoff and chile chocolate mousse in espresso cups. Come Spring itâ€™s time to lighten up. Young vegetables with tangy dips, small bowls of pea and mint risotto, artichokes with the perfect vinaigrette, and herb-garnished gin and tonics. Let it shine in Summer. Head south for a Mediterranean style barbecue shawarma platters, seafood and dazzling dessert stations for all fresco fun. Finally, embrace the art of feasting, whether cooking a sensual dinner for Valentineâ€™s Day or celebrating a special event. Make up these platters or tables of food when you have more time to spend in the kitchen and serving stunning centrepieces rib of beef or carp which salmon served with sumptuous sides. Ultimately, itâ€™s all about spending time with your guests and enjoying yourself.Â

A mouthwatering collection of recipes for small bites and fingerfood - ideal for serving at parties or any social gathering, large or small.

Easy Party Food

100 Super Easy, Super Fast Recipes

Vegetarian Party Food

One Day in December

Eat Well on 54/Days

Inspired Bites

Delicious recipes for canapés, finger food and party snacks

Hors D'Oeuvres

"Venerated caterer Peter Callahan is credited with inventing the mini bites that are ubiquitous at high-end gatherings. But his events go far beyond that. In Passed and Plated, Peter compiles his 30 plus years of entertaining experience into one practical guide for serving visually stunning and palate-electrifying food in new ways. He invites us into his world of whimsy and wit, sharing brand-new signature hors d'oeuvres and expanding his repertoire for the first time to offer ideas for tablescares, buffets, seated dinners, and bars. Peter brilliantly breaks down his high-end serving style with simplifications and shortcuts, enabling home cooks and those just starting out in the business to put on the coolest of parties. Along with stories about and amazing re-creations of actual events, the 100 original party tricks and recipes in this book will help the reader set the scene for a beautiful, conversation-filled gathering every time"--

A collection of party-perfect recipes provides "the gift of taste, presentation, fun, and sophistication all wrapped up into one" (David Burke, chef and restaurateur). TJ Girard and Bob Spiegel, co-owners of the catering company Pinch Food Design, are known for their unforgettable party food and one-of-a-kind design sensibility. This book reveals their trade secrets, offering up irresistible recipes for your next cocktail party-paired with DIY projects for presenting food in fun, elegant, and original ways. Forget about the same old tired dips, mini quiches, and pot stickers. Instead think truffled quail eggs on mini English muffins, skate schnitzel with spaetzle, deconstructed buffalo chicken wings, fennel glazed duck on polenta, salted chocolate cookie with rosemary ice cream sandwiches, banana semifreddo on cocoa rice crunch, and more. With these addictively delicious recipes and advice on how to present food like a pro, Inspired Bites ensures the next gathering you host will be a memorable one.

Fresh, bright and contemporary, this beautifully designed book shows you how to make the most of appetizers & starters, showcasing over 150 recipes. Popular husband-and-wife bloggers and foodcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other—and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians," it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

Presents a collection of recipes for small bites suitable for serving at parties, featuring such options as Persian sausage rolls with pistachios, rose and raspberry profiteroles, and glazed baked chestnuts wrapped in bacon.

750 Best Appetizers

Damn Delicious

Appetizers Finger Food Buffets & Parties

Budget Bytes

Wine Time

100 Delicious Vegetarian Recipes to Make You Fall in Love with Real Food

How to Plan the Perfect Celebration with Over 400 Inspiring Appetizers, Snacks, First Courses, Party Dishes and Desserts

Entertain in Style

With more than 200 recipes, successfully cook snacks, starters, small plates, stylish bites, and sips for any occasion. Hors d'oeuvres made modern: Today's style of entertaining calls for fuss-free party foods that are easy to make and just as delicious as ever. With more than 200 recipes for tasty pre-dinner bites, substantial small plates, special-occasion finger foods, and quick snacks to enjoy with drinks, Martha Stewart's Appetizers is the new go-to guide for any type of get-together.

This is a fresh, modern follow-up to the bestselling Wine Bites, featuring 65 brand new recipes with suggested pairings and beautiful food photography. Wine lovers rejoice! In this updated edition of the bestselling Wine Bites, Wine Time includes more than 65 all-new recipes for simple, scrumptious bites to go with your glass of vino. There are recipes for every occasion, from casual Saturday afternoon wine and meadocasts (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other—and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians," it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

Make mealtimes, special occasions, and holidays extra memorable with these 50 delicious, inspiring, family-friendly, and easy-to-recreate snack boards. Visually exciting and deliciously enticing, The BakerMama's snack boards move beyond (and include) classic cheese and charcuterie and are comprised of easy-to-find fresh and prepared foods, arranged in beautiful, artful, and whimsical ways (think a football shape for watching the game and a turkey shape for celebrating Thanksgiving). The variety of foods on each board are great for a group, big or small, and will bring people together through snacking, all while introducing kids to foods they might not normally try. Plus, you can make the boards ahead of time, so you can actually sit down and spend time with your loved ones. In this book, you will find boards for anytime, entertaining and special occasions, seasons and holidays, breakfast and brunch, meals, and desserts. Impress your family and friends with artful masterpieces, including: After School Board Date Night In Board Birthday Dessert Board Unicorn Board Summer Board Candy Cane Caprese Board Blood Mary Board Build-Your-Own Taco Board Cobb Salad Board Build-Your-Own Sundae Board Along with The BakerMama sharing her tips to get you into the board mind-set, every board is accompanied by a gorgeous, large photo and step-by-step instructions to make each one easy to recreate. Beautiful Boards is an entertaining game changer that will have you spending less time in the kitchen and more time having fun.

Big flavors come in small bites. With Small Bites, novice and experienced hosts can prepare easy appetizers that will impress and delight any crowd. Choose from more than 60 savory recipes for finger foods, skewers and picks, and sandwiches and sliders; whether you're hosting a sophisticated soiree or a game-day gathering, nibbles are a necessity. Recipes include: • Cheesy Tostaditas • Artichoke Sausage Pizzas • Steak Oscar Tartlets • Curried Coconut Chicken Bites • Sesame-Ginger Teriyaki Meatballs • Kobe Beef Sliders with Secret Sauce • Bacon-Wrapped Chevre-Stuffed Apricots • ...and more! Eliza Cross is an award-winning writer and the author of several books, including 101 Things to Do with Bacon and Pumpkin It Up! She develops recipes and styles cuisine for corporate and print media and blogs about food, gardening, and sustainable living at happysimpleliving.com. She lives with her family in Centennial, Colorado.

#1 NEW YORK TIMES BESTSELLER "Get ready to be swept up in a whirlwind romance. It absolutely charmed me."--Reese Witherspoon (A Reese Witherspoon Book Club Pick) "The perfect book to get lost in. . . . Josie Silver's characters sneak their way into your heart and stay."--Jill Santopolo, author of The Light We Lost Two people. Ten chances. One unforgettable love. A heartwarming, heartwrenching, and heart-stirring love story that will have you reading every page. Laurie is pretty special. And then her bus drives away. Certain they're fated to find each other again, Laurie spends a year scanning every bus stop and cafe in London for him. But she doesn't find him, not when it matters anyway. Instead they reunite at a Christmas party, when her best friend Sarah giddily introduces her new boyfriend to Laurie. It's Jack, the man from the bus. It would be. What follows for Laurie, Sarah and Jack is ten years of friendship, heartbreak, missed opportunities, roads not taken, and destinies reconsidered. One Day in December is a joyous, heartwarming and immensely moving love story to escape into and a reminder that fate takes inexplicable turns along the route to happiness.

Ultimate Appetizer Ideabook

The Party Food Bible

Martha Stewart's Appetizers

Minimalist Baker's Everyday Cooking

Our Favorite Appetizer Recipes Cookbook

Fabulous First Courses, Dips, Snacks, Quick Bites and Light Meals: 150 Delicious Recipes Shown in 230 Stunning Photographs

70+ Recipes for Simple Bites That Pair Perfectly with Wine

Create exceptional parties with party-planning expert Courtney Whitmore, creator of Pizzazzerie.com. Tablescares, tips, DIY crafts, beautiful color photos, and more than 50 recipes, in an easy-to-follow format, to inspire every hostess. Follow one party to a tee, or mix-and-match elements to create a unique affair all your own. Courtney provides how-to instructions for more than a dozen occasions—each complemented by a beautiful tablescapes, decor tips, and three to six recipes covering appetizers, desserts, and drinks. Ring in the new year with a glittery New Year's Day Brunch, savor a bit of Parisian culture with a Crepe Cafe and Sparkling Raspberry Cocktails, enjoy Spinach Tea Sandwiches and Lavender Fizz Cocktails at a Jane Austen-inspired Book Club Gathering, celebrate your favorite guy with Bacon and Pecan S'mores and Sriracha and Bourbon Wings; and don your new best black-and-white apparel to enjoy Red Velvet Brownie Truffle Cakes and White Chocolate Martinis at a Black and White Masquerade Party. Absolute beginner hosts will find tons of tips and how-tos, as they're walked through practical steps to creating fabulous parties on a realistic budget. The seasoned host will discover unique details and new recipes to enhance their tablescares all year long. Growing up in the South, Courtney Whitmore has always loved the art of presenting classic Southern foods with a modern twist and setting a tablescap with lots of pizzazz. She attended Vanderbilt University earning both a bachelors in communications and a masters in organizational leadership. In 2010, she left her full-time job as a career counselor to launch Pizzazzerie.com (pronounced pizz.zaz.zer.ri [pa'zaz ar.ri]) to share entertaining inspiration and ideas with readers around the world. When she's not working on her next book, Courtney styles and creates content for publications and brands such as HGTV,

Better Homes & Gardens, Target, Coca-Cola, Lindt Chocolate, Yoplait, Peppergig Farm, Frontgate, and more to connect consumers with their products in an entertaining setting. She is also the author of three cookbooks: Push-Up Pops, Candy Making for Kids, and Frostings. She lives in Nashville, Tennessee, with her husband, daughter (commonly referred to as #babypizzazzerie), and Irish Setter (Gardie). Phronsie Dial is a creative stylist and tablescap designer who works on brand partnerships and special projects for Pizzazzerie.com. Over the past two decades, she has created countless DIY party ideas and crafts for magazines and news outlets. She loves to throw parties that create lifelong memories and also happens to be one-half of this mother/daughter duo as Courtney's mom. Evin Krehbiel is the creative talent and energetic personality behind Evin Photography. Since 2005, Evin Photography has established itself as a highly sought after photography company in Nashville, Tennessee, and throughout the South. Evin is an ambitious entrepreneur as well as a loving wife to Luke, and mom to three beautiful children, Cohen, Kinzie, and Leyton.

Features recipes for appetizers that can be suited for different dietary preferences, occasions, and courses.

Hosting a party is no longer enough; let the experts at Cook's Illustrated reduce some of the strain with the strain with the best": the 75 best appetizer recipes ever to come out of the test kitchen. An innovative organization makes it simple to put together a well-balanced spread that hits all the high points, from something dipplable to snacks to munch by the handful to elegant two-bite treats. Chapters mix cocktail party classics and modern finger foods and satisfy a variety of menus, abilities, and styles. Invite Cook's Illustrated to your next soiree to guarantee the all-time best party for you and your guests.

The debut cookbook by the creator of the wildly popular blog Damn Delicious proves that quick and easy doesn't have to mean boring! Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable "keepers"—each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In Damn Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly "damn delicious!"

Snacks, dips, first courses, nibbles, bites and light meals - shown in 600 tempting pictures.

200 Great Ways to Start a Meal Or Serve a Buffet with Style: Step-by-Step Recipes for Guaranteed Recipes

Buffets, Parties and Finger Food

Peter Callahan's Party Food

565 Recipes for Amuse-Bouches, Flavorful Canapés, and Festive Finger Food

Small Bites

Graze

Skewers, Sliders, and Other Party Eats

Mini Hors D'oeuvres, Family-Style Settings, Plated Dishes, Buffet Spreads, Bar Carts: a Cookbook

Nowadays, warm-up parties and formal get-togethers for a cup of tea are famous. You can't serve only tea to your guests because a tea party is incomplete without snacks and appetizers. If you want something quick, easy and delicious, you should try Appetizers and Finger Food. You will get 25 delicious recipes in this book to quickly make finger foods, appetizers, and dips for your gatherings. These food items can increase the fun of your party. You can finally throw a successful party without extra expense and clutter. This book has 25 recipes with easy instructions, such as: • Spicy Appetizers for Special Parties • Cheesy Finger Food and Appetizer Recipes • Delicious Seafood Appetizers • Yummy Poultry and Meat Appetizers • Dips and Spread Recipes This Appetizer Cookbook can be a good guide for you to plan a nice party. Your selection of food will be easy with the help of all these interesting recipes.

Direct and responsible for the award-winning, healthful recipes created for everyone on a tight budget. While studying food policy as a master's candidate at WHI, Leanne Brown asked a simple yet critical question: How well can a person eat on the \$4 a day given by SNAP, the U.S. government's Supplemental Nutrition Assistance Program informally known as food stamps? The answer is surprisingly well! Brood Italia with Lime, Spicy Pulled Pork, Green Chile and Cheddar Quesadillas, Vegetable Jambalaya, Beet and Chickpea Salad—even desserts like Coconut Chocolate Cookies and Peach Coffee Cake. In addition to creating nutritious recipes that maximize every ingredient and use economical cooking methods, Ms. Brown gives tips on shopping; on creating pantry basics; on mastering certain staples—pizza dough, flour tortillas—and saucy extras that make everything taste better, like spice oil and tzatziki; and how to make fundamentally smart, healthful food choices. The idea for Good and Cheap is already proving itself. The author launched a Kickstarter campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her video and donated \$145,000, and national media are paying attention. Even high-profile chefs and food writers have taken notice—like Mark Bittman, who retweeted the link to the campaign; Francis Lam, who called it a “Terrific!”; and Michael Pollan, who cited it as a “cool kickstarter.” In the same way that TOMS turned inexpensive, stylish shoes into a larger do-good movement, Good and Cheap is poised to become a cookbook that every food lover with a conscience will embrace.

THE ESSENTIAL TO THRIVING THE PERFECT PARTY—FROM ONE OF TODAY'S MOST SOUGHT-AFTER CATERERS. When A-Listers want to host a standout event, they call New York caterer Mary Giuliani. Her motto? Eat. Drink. Play. Recover. She prefers a "simple yet special" approach to entertaining but still manages to make the ordinary extraordinary. Now Mary is sharing all her secrets, along with tried-and-true planning tips, inventive menus, whimsical recipes, and delicious stories—everything you need to know to get your ducks in a row—and your pigs in their blankets!—to stage the perfect party for a range of special occasions, including • New Year's Eve: Banana Canapé Bites, Mini Kale and Fontina Breakfast Pies, and Champagne Jell-O • Game Day: MACO (Mac and Cheese Taco) with Guacamole, Banoffee Cream Pie in a Mug, and Beergaritas • Awards Season: Chicken Santa, Edamame Dumplings, and Easiest Champagne Drink Ever • Cinco de Mayo: Spicy Pigs, Sweet Quesadilla Bites, and Grapefruit-Jalapeno Margaritas • Thanksgiving: Turkey with Cranberry on Mini Pumpkin Muffins, Mashed Potato Popovers with Mozzarella, and Tippy Turkey Martinis • Christmas: Mini Grilled Cheese with Fontina and OTTO Black Truffle Honey, Baked Italian Mini Doughnuts, and Italian Eggnog Each party theme comes with a festive Snackivity that turns your favorite foods and toppings into an eye-popping set piece (think frittata bar, soup-sipping station, DIY grilled cheese party). Mary also offers up Big Stories to get the conversation flowing, a Party Calculator to plan how much to buy and prep per guest, and advice for stocking your Party Closet so you can quickly turn a casual drop-by into a fabulous time. Whether you host get-togethers once a week or once a year, this handy guide has all you need to eat, drink, and be, well, Mary. Praise for Mary Giuliani and The Cocktail Party "All-encompassing but never busy, clever but never pretentious, Mary's approach to food and entertaining is warm and familiar without ever sacrificing on quality and sophistication."—Ariel Foxman, editorial director, InStyle "Mary pulls it all together with effortless panache, and all I can ever remember the next day—besides the fact that I drank too much—is how delicious everything was and how much fun I had."—Jonathan Van Meter, author and contributing editor, Vogue and New York

Mouthwatering recipes for every entertaining occasion, from light bites, brunches and buffets to dinner parties.

Crowd-pleasing recipes from around the world for virtually every occasion—baby showers to graduation parties, club clubs to potluck gatherings. Planning a cocktail party or a night in with your best friends? Looking to create tasty delights that are guaranteed to get everyone talking? The Party Food Bible is the must-have guide to making easy and delicious edibles—in miniature! Served up on everything from skewers to spoons, the 565 recipes in this unique cookbook offer bite-size delicacies, stylish drinks, and scrumptious desserts that are perfect for cocktail parties, baby or bridal showers, wedding receptions, birthdays, or any festive occasion. Drawing upon the flavors and cuisines of Scandinavia, the Mediterranean, Asia, Mexico, and the United States, this indispensable kitchen companion offers novel variations on international classics and reproduces your favorite dishes on a small scale. Plus, practical tips help you master the art of hosting the best events. Master such elegant mini eats as: Prosciutto chips Sushii sliders Gazpacho shots Noodle baskets Deep fried spring rolls And that's just to whet your appetite! Featuring a mouthwatering photo to accompany every recipe, The Party Food Bible will be your go-to guide to creating beautiful, easy, and oh-so-fashionable dishes that will be the life of your party!

Best-Ever Party Food Cookbook

From Pancake Bites to Ravioli Lasagna, 175 Easy Recipes Made in Three Quick Steps

How to Plan the Perfect Celebration with Over 400 Inspiring First Course, Nibbles, Finger Foods, Buffet and Party Dishes

Beautiful Board

Taste of Home Simple & Delicious Cookbook

Inspiration for Small Plates and Neanderling Meals: A Charcuterie Cookbook

Appetizers

From Dips & Salsas to Spreads & Shooters

Over 60 of our favorite party-perfect appetizer recipes. This has many handy serving, prep and party tips. Pursue-friendly size make-meal-planning on the go easy.

Hosting 200 guests to quick-and-easy healthy weeknight dinners like One-Skillet Sausage Pasta or Asian Pork Lettuce Wraps (always followed by a fab dessert). Maria shares her best lifestyle tips and home cook smarts. An essential resource for parents looking to update their recipes to reflect their values and their family's needs. From quick weeknight dinners and on-the-go lunches to fun classroom snacks and special holiday treats, these favorite bites are guaranteed to please any day of the week. With 20 big chapters to choose from, busy cooks can quickly locate exactly the kinds of recipes they need. Five helpful recipe sections: Eat Smart, Fast Fix, 5 Ingredient, Slow Cooker and Freeze It/Make it even easier to choose just the right dishes. Bake a saucy pasta casserole for the kids after practice/whip up festive cupcakes for a birthday party/loss together a crowd-size potluck salad/fix a wholesome breakfast on hectic mornings/you can do it all with Simple & Delicious Cookbook! No matter which dishes you choose, you can rest assured they'll be winners every time. That's because they were shared by busy cooks/and tested in the Taste of Home Food Kitchen. Each dish has the Taste of Home stamp of approval! Finally, you can fit scrumptious home cooking into your hectic schedule. Whether you want a satisfying weekend dinner for your family or an easy but special dish for the holidays, Simple & Delicious Cookbook has everything a busy cook needs! CHAPTERS: Snacks, Apps, & Beverages, Finished in 15, 30 Minners in 30, On the Stovetop, Slow Cooking, Oven Entrees, Quick Casseroles, Fast Comfort Food, Sides & Salads, Breads Made Easy, Good Mornings, Lunch on the Go, Buy This, Make That, Cook Once, Eat Twice, Make-Ahead Magic, Potluck Perfect, Sweet Treats, Desserts In a Dash, Party Time!, and Holiday Highlights.

115 recipes—wholesome new creations and celebrated favorites from the blog—from the husband and wife team behind Two Peas & Their Pod TWO PEAS & THEIR POD celebrates a family, friends, and community-oriented lifestyle that has huge and growing appeal. Maria the genuine, fun, relaxed mom next door who's got the secret sauce: that special knack for effortlessly creating tantalizing and wholesome (and budget-friendly) meals with ease. From a Loaded Nacho Bar to 200 guests to quick-and-easy healthy weeknight dinners like One-Skillet Sausage Pasta or Asian Pork Lettuce Wraps (always followed by a fab dessert). Maria shares her best lifestyle tips and home cook smarts. An essential resource for parents looking to update their recipes to reflect their values and their family's needs. From quick weeknight dinners and on-the-go lunches to fun classroom snacks and special holiday treats, these favorite bites are guaranteed to please any day of the week. With 20 big chapters to choose from, busy cooks can quickly locate exactly the kinds of recipes they need. Five helpful recipe sections: Eat Smart, Fast Fix, 5 Ingredient, Slow Cooker and Freeze It/Make it even easier to choose just the right dishes. Bake a saucy pasta casserole for the kids after practice/whip up festive cupcakes for a birthday party/loss together a crowd-size potluck salad/fix a wholesome breakfast on hectic mornings/you can do it all with Simple & Delicious Cookbook! No matter which dishes you choose, you can rest assured they'll be winners every time. That's because they were shared by busy cooks/and tested in the Taste of Home Food Kitchen. Each dish has the Taste of Home stamp of approval! Finally, you can fit scrumptious home cooking into your hectic schedule. Whether you want a satisfying weekend dinner for your family or an easy but special dish for the holidays, Simple & Delicious Cookbook has everything a busy cook needs! CHAPTERS: Snacks, Apps, & Beverages, Finished in 15, 30 Minners in 30, On the Stovetop, Slow Cooking, Oven Entrees, Quick Casseroles, Fast Comfort Food, Sides & Salads, Breads Made Easy, Good Mornings, Lunch on the Go, Buy This, Make That, Cook Once, Eat Twice, Make-Ahead Magic, Potluck Perfect, Sweet Treats, Desserts In a Dash, Party Time!, and Holiday Highlights.

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Party-Perfect Bites—Delicious recipes for canapés, finger food and party snacks! Ryan and Small

Hosting the perfect party can be daunting and stressful. This fabulous and inspiring book has all the information and recipes you will need to entertain with ease. Being prepared is the key to success and the book opens up with a useful reference section. Advice is given on all the essentials, from deciding what type of party to host and making guest lists to estimating the food and drink requirements and creating the table stylings. The wonderful recipe selection includes elegant canapés such as smoked trout moussé in cucumber cups, Nibbles, dips and finger food are party treats that everyone enjoys and there are many exciting recipes to choose from, such as classic guacamole and potato skins with Cajun dip. Chapters on brunches, lunches and fork suppers include tasty dishes such as potato and red pepper tartlets, and leek, saffron and mussel tartlets. The selection of special occasion dishes includes cedar-glazed ham and rich game pie. There are also many no-fuss main meal recipes, such as Malaysian seafood stew and three-cheese lasagne. Formal occasions can be catered for with delicious dishes such as cappuccino of Puy lentils, lobster and tarragon or goat's cheese soufflé. Of course, no party would be perfect without an irresistible dessert: choose from frozen Grand Marnier soufflés andiced lime cheesecake! From the moment you send the first invitation to wishing up the last glass, this practical and inspiring book will make your party one to remember.

Tempting Recipes for Easy Entertaining

Over 100 Easy, Delicious Recipes to Slash Your Grocery Bill in Half: A Cookbook

A Couple Cooks - Pretty Simple Cooking

Canapés

64 Simple Nibbles That Pair Perfectly with Wine

Tiny Food Party!

Over 120 Recipes for Special Celebr