

OF SUMMA

there is nothing better than an affresco meal on a warm summer evening.

it's the most magical time of year for outdoor dinner parties. grab some friends, a couple bottles of wine and let's get to planning!

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Here's what I know to be true... unless you are superwoman... setting a killer tablescape *and* making an entire three course meal with a summery cocktail is just not possible (not by yourself anyways). My philosophy is that if you are hosting by yourself, you have to pick your priority. The food or the table. Both are equally special, so let me explain...

You could set a beautiful tablescape and go all out with cloth napkins, candles, florals, and printed menus. Instead of making all the food, order takeout and simply put it in your own dishes. Or have each friend bring a dish to share. You could even order your favorite pizza and set them on charcuterie boards or pizza stones.

The alternative would be to set a super simple table (all white dishes and white grocery store florals will do the trick) and create an extravagent menu... think of all the details... a grazing board for when guests arrive, a few different cocktails to carry you through the night, a killer main course and of definitely dessert and coffee to cap the night.

I've found that fully committing to either your menu or your table will give your guests a super intentional experience and will keep you from going crazy. So let's dig in... shall we?



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Table

Men

Mini sport

Cheese Seem

Chickenic est

Somethick est

• Ok first prerequisite is, if you have the ability to be outside under a shady tree... do it. And hang up some string lights, because nothing says magical like a warm summer night under the soft glow of lights.

• Always go for soft linen napkins - they add a layer of texture and elevate your table.

- A handwritten or printed menu is such a sweet touch... if you don't have time to print something on card stock, take colored markers and make your own! The handwritten menu is definitely trending right now and I am here for it.
- Set the mood with either taper candles in candlesticks or pillar candles inside clear glass hurricanes.
- Go for simple florals (I stick to all the same type of flower and color if I'm not commissioning a florist to make magic)

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You have two options here..

go all out with a 3 course mea

- charcuterie spread to start with a light craft cocktail
- soup or salad with sliced sourdough
- your main entree with a glass of wine or craft lemonade for a NA option
- a dessert with decaf coffee to cap the night

Or...

order take out from your favorite local spot

- start with a fun, speciality cocktail
- when ordering take out for others, grab a lot of options... 1 of everything!
- Put the take out in your own serving dishes to elevate the experience.

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