

# *beverages*

apple cider  
& mixed with  
orange and lemon  
chilled water

fresh made pasta  
& with scallion  
parsley, bacon  
and grated cheddar cheese

a frothy mixture of  
& blackberry jam  
whipped cream  
and fresh berries

romaine hearts  
& with chopped apples  
dried cranberries  
maple mustard vinaigrette

# *main course*

pasta carbonara

# *starter salad*

apple romaine

# *dessert*

blackberry fools

# DINNER PARTY ONE: INGREDIENTS

## aperitif

- Cabot sharp cheddar cheese
- Cabot pepperjack cheese
- Italian bread

## starter

- Romaine lettuce
- Granny Smith apples
- salt and black pepper
- flour
- frozen apple juice concentrate
- cider vinegar
- canola oil
- Craisins
- sliced almonds
- olive oil
- butter
- spicy brown mustard
- maple syrup

## main course

- eggs
- scallion
- cheddar cheese, grated
- parsley (to taste)
- lemon juice
- bacon (optional)
- flour
- egg yolks
- salt

## dessert

- blackberry jam
- heavy cream
- confectioner's sugar
- mixed fresh berries

## drink

- apple cider
- orange juice
- lemon juice
- sparkling white grape juice

aperitif

# CHEESE & BREAD PLATE

## ingredients

- 2 blocks of Cabot sharp cheddar cheese
- 2 blocks of Cabot pepperjack cheese
- 1 loave of Italian bread

## directions

1. Cut up the cheese into bite-sized pieces and slice the bread.
2. Serve.

Yield: 8 servings

# APPLE SALAD

## ingredients

- 5 cups of Romaine lettuce
- 2 large Granny Smith apples
- salt and black pepper
- 1/4 cup flour
- 1/2 cup of Craisins
- 1/3 cup of sliced almonds
- olive oil
- 1/2 tablespoon butter

\*Served with Maple-Mustard Vinaigrette

## directions

1. Cut up the Granny Smith apples and Romaine lettuce into bite-sized pieces.
2. Combine and toss together the lettuce, chicken, apples, and craisins.
3. Serve the salad with options: almonds, maple vinaigrette dressing.

Yield: 8 servings

salad dressing

# MAPLE-MUSTARD VINAIGRETTE

## ingredients

- 1/4 cup thawed frozen apple juice concentrate
- 2 tablespoons cider vinegar
- 2 tablespoons canola oil
- 2 tablespoons maple syrup
- 2 tablespoons spicy brown mustard
- 1/4 teaspoon salt
- 1/8 teaspoon pepper

## directions

1. In a small bowl, whisk together the ingredients.
2. Serve.

Yield: 8 servings

# PASTA CARBONARA

## ingredients

- 5 eggs
- 1 scallion
- 1/4 cup cheddar cheese, grated
- parsley (to taste)
- lemon juice
- 4 oz. bacon (optional)
- 2 cups flour
- 2 egg yolks
- 1/2 teaspoon salt

## directions

1. Combine 2 cups of flour, 4 eggs, 2 yolks, and 1/2 teaspoon of salt. Knead until dough is constant and smooth, about 6 minutes. Refrigerate for at least half hour.
2. Preheat oven to 400 degrees.
3. Place bacon on cookie sheet and bake for 10 minutes.
4. While bacon is cooking, prepare pasta by rolling and cutting into fettuccine noodles.
5. Cook pasta for 2-4 minutes in boiling salt water. Drain pasta.
6. Place pasta back into pot and add the egg and cheese. Stir until melted.
7. Add parsley, scallion, and bacon, and toss.
8. Finish with a bit of lemon juice, to taste.

Yield: 6 servings

# BLACKBERRY FOOLS

## ingredients

- 2 jars (12 oz.) blackberry jam
- 2 cups heavy cream
- 2 tablespoons confectioner's sugar
- 1 cup mixed fresh berries

## directions

1. Pass jam through a fine sieve, discard solids.
2. With a mixer fitted with a whisk attachment, beat cream and sugar until soft peaks form.
3. Gently fold jam into cream to form swirls. Divide mixture among 8 cups, garnish with berries, and serve. It can be refrigerated for up to an hour in advance to serving.

Yield: 8 servings

# APPLE CIDER PUNCH

## ingredients

- 6 cups apple cider
- 2 cups orange juice
- 1/2 cup lemon juice
- 1 750 milliter bottle sparkling white grape juice

## directions

1. In large pitcher, combine apple cider, orange juice, and lemon juice.
2. Slowly add sparkling white grape juice.
3. Serve immediately.

Yield: 8 servings



*main course*

stuffed mushrooms

portabella mushrooms  
stuffed with rice  
seasoned with paprika  
and squeezed lemon

baked beet  
with iceberg lettuce  
& topped with citrus,  
sesame seeds  
and goat cheese  
dressed with blood orange vinaigrette

toasted oats  
with pumpkin seeds  
maple syrup  
and peeled fuji apples

*starter salad*

citrus sesame

fresh squeezed  
sweetened lemonade

chilled water

apple crisp  
*dessert*

*beverages*

# DINNER PARTY TWO: INGREDIENTS

## aperitif

- apple cider
- shredded cheddar cheese
- swiss cheese
- cornstarch
- pepper
- Granny Smith apples
- Fuji apples
- stick pretzels

## starter

- medium beet
- olive oil
- salt
- pepper
- small head lettuce
- vinegar
- blood orange juice
- carrot
- goat cheese
- citrus pieces
- sesame seeds
- canola oil
- mustard
- shallot

## main course

- portabella mushroom
- seasoned cooked rice
- clove garlic
- roasted bell pepper
- black olives
- green olives
- olive oil
- salt and pepper
- smoked paprika
- squeezed lemon

## dessert

- toasted oats
- pumpkin seeds
- oil
- salt
- fuji apple
- maple syrup
- lemon juice
- cinnamon and cardamom
- vanilla

## drink

- sugar
- water
- fresh squeezed lemon juice

aperitif

# CIDER CHEESE FONDUE

## ingredients

- 3/4 cup apple cider
- 2 cups shredded cheddar cheese
- 1 cup swiss cheese (shredded)
- 1 tablespoon cornstarch
- 1/8 teaspoon pepper
- Granny Smith apples
- Fuji apples
- stick pretzels

## directions

1. In a large saucepan, bring cider to a boil. Reduce to medium-low.
2. Toss the cheeses with cornstarch and pepper, stir into cider.
3. Cook and stir for 3-4 minutes or until cheese is melted.
4. Serve with cut up apples and pretzel sticks. Keep cheese warm.

Yield: 8 servings

# SALAD

## ingredients

- 1/2 medium beet
- 1/4 teaspoon olive oil
- 1/16 teaspoon salt
- 1/16 teaspoon pepper
- 1/2 small head lettuce
- 6 strips carrot
- 1 tablespoon goat cheese
- 6 citrus supremes
- 1/4 teaspoon sesame seeds

## directions

1. Combine beet, oil, salt, and pepper. Toss together and bake for 35 minutes at 400 degrees. Let cool.
2. Clean and cut lettuce.
3. Combine lettuce and half the dressing, a sprinkling of salt and pepper, and place the mixture on a serving plate.
4. In separate bowl, combine carrots, beets, and the other half of the dressing.
5. Top the lettuce with dressed carrot and beets, citrus pieces, and sesame seeds.
6. Crumble goat cheese over.

Yield: 8 servings

# BLOOD ORANGE VINAIGRETTE

## ingredients

- 1/2 cup canola oil
- 2 tablespoons vinegar
- 2 tablespoons blood orange juice
- 1/2 shallot, roughly chopped
- 1 teaspoon mustard
- salt and pepper to taste

## directions

1. Combine the ingredients and blend (either with a traditional blender or an immersion blender).
2. Add more vinegar and salt to taste.
3. Drizzle on top of salad.

# STUFFED MUSHROOMS

## ingredients

- 1 portabella mushroom
- 1/3 cup cooked rice (seasoned)
- 1/2 clove garlic, minced
- 1/2 piece of roasted bell pepper, minced
- 3 black olives, minced
- 2 green olives, minced
- 1/2 teaspoon olive oil
- salt and pepper to taste
- 1/4 teaspoon smoked paprika
- squeezed lemon

## directions

1. Preheat oven to 400 degrees.
2. Clean out mushroom and remove its stem.
3. Chop mushroom stems and combine with rice, garlic, bell pepper, olives, oil, salt, pepper, paprika, and lemon.
4. Place mushroom on an oiled cookie sheet and fill with the stuffing mixture.
5. Cook for 25 minutes.

Yield: 1 serving

dessert

# APPLE CRISP

## ingredients

- 2 tablespoons toasted oats
- 2 teaspoons of pumpkin seeds
- 1/2 teaspoon oil
- pinch of salt
- 1 peeled and sliced fuji apple
- 1/4 teaspoon of salt
- 1 tablespoon + 1 1/2 teaspoons of maple syrup
- 1 1/2 teaspoon lemon juice
- 2 pinches of cinnamon and cardamom
- 1/4 teaspoon vanilla

## directions

1. Cook oats and seeds for 7 minutes at 400 degrees.
2. Combine with oil, a pinch of salt, and maple syrup.
3. Mix apple, salt, syrup, lemon juice, cinnamon, cardamom, and vanilla in mixing bowl.
4. In a ramekin, arrange the apples and top with toasted oats and seeds.
4. Bake for 30 minutes at 400 degrees.

Yield: 1 serving

# LEMONADE

## ingredients

- 2 cups of sugar
- 2 cups of water (for simple syrup)
- 2 cups of fresh squeezed lemon juice
- 6-8 cups of cold water to dilute

## directions

1. Make simple syrup by heating the sugar and water in a small saucepan until the sugar is dissolved completely.
2. While the sugar is dissolving, use a juicer to extract the juice from 8 to 12 lemons, enough to make 2 cups of fresh lemon juice.
3. Add the juice and the sugar water to a pitcher. Add the 6 to 8 cups of cold water. Refrigerate for 30 minutes.
4. Serve with ice.

Yield: 8 servings



# MOVIE NIGHT: INGREDIENTS

## popcorn

- 2 cups of unsalted popcorn
- 6 tablespoons of butter
- 2/3 cup maple syrup
- 2 teaspoons vanilla
- sea salt
- natural wax paper

# SALTED MAPLE POPCORN

## ingredients

- 2 cups of unsalted popcorn
- 6 tablespoon of butter
- 2/3 cup maple syrup
- 2 teaspoons vanilla
- sea salt
- natural wax paper

## directions

1. Place popcorn and 4 tablespoons of butter into large bowl and set aside.
2. Melt the remaining 2 tablespoons of butter in a small saucepan and add maple syrup and gently whisk together. Turn off heat and add vanilla.
3. Immediately pour over popcorn and toss.
4. Turn onto wax paper and spread into a single layer. Salt to taste.
5. Allow to air dry and then serve.

Yield: 8 servings