


Charese J
ENTERTAINING



Charese's guide to
Holiday Entertaining

Revive Events DC Founder shares her secrets for setting the perfect table, serving a delicious holiday brunch, making a simple craft cocktail, and gifting impressive stocking stuffers...



Mischief & Merriment

Forget the fuss and 'picture-perfect' scene; find joy in the festive mayhem of Christmas surrounded by family and friends. Celebrate with luxurious yet comforting indulgences included in my Charese J "Favorite Things. This list will get you through this year's Holiday Season with gifting impressive gifts, having splendid stocking stuffers & Holiday must haves.

Chavrese's Favorite Things

Impressive Stocking stuffers

- Nest 3 wick Candle (Scent Holiday)
- Molton Brown – Frankincense & Allspice Fine Liquid Soap & Hand Cream
- Monogrammed Guest Towels Linen Feel Disposable – Amazon



Holiday Reading

- Marcus Samuelsson – *The Rise Black Cooks* & *The Soul of American Food Cookbook* – Amazon
- Ghetto Gastro Presents *Black Power Kitchen Cookbook* (Must have for holiday reading) – Amazon
- *Carla Hall Soul Food Cookbook Everyday and Celebration* – Amazon

Intentional Gifting

- Marble & Brass Monogram Board – Williams & Sonoma
- Personalized Wine Chiller – Personalization Mall
- Monogram Double Old-Fashion Glass – Williams & Sonoma
- Customized Large Cube Ice Cube Tray – Siligrams
- Bliss Plush Throw – Nordstrom



Holiday Treats

- DCity Smoked Whole Turkey – DCity Smokehouse (if you are in the DC/Maryland Area... This is a Must for your Holiday Table)
- Truffle Hunter – Trio of Truffle Oil – Amazon
- Strawberry Champagne - Stonewall Kitchen Jam
- Jeni's Boozy Ice Cream- w/Uncle Nearest
- Strawberry Champagne - Stonewall Kitchen Jam
- Pancake Mix – Ghetto Gastro
- Saint Liberty (Black Owned Bourbon) Bertie Bear Gulch – Total Wine



Hostess w/the Mostess

- Halo Cocktail Smoker Set – Home Wet Bar

Lux Gifts

- Waterford Crystal Champagne Flutes (Set of Two Lismore Diamond) – Neiman Marcus
- Billecart Salmon Brut Rose Champagne – Total Wine
- Ostra Caviar – www.omcaviar.com





My Favorite Moment When Hosting

Pouring my first glass of champagne while waiting for my guests to arrive is my calm moment before the event begins. All your hard work has paid off and we are now ready to have a great time! Being Calm when hosting is the "Magic Key". I do like to share a few finishing touches while guests are there to make them apart of the experience, which also showcases your skills. Making this thang look easy... lol



Sparkling Wine & Smoked Salmon Brunch

What could be better! Find your Favorite Platter and load it up with all the ingredients below.

1 pound of Norwegian Smoked Salmon
1 English Cucumber Sliced on the bias
Thinly Sliced Onions
Capers
Sliced Tomatoes
Creme Fraiche with Chopped Scallions
Sliced Bagels

Favorite Sparkling Wine
Mumm Napa Cuvée





Great Table Taste

“When entertaining and preparing the table, whether a buffet table or a dinner table, I love to incorporate the season. Holiday décor, seasonal flowers, candles, and festive textures are what makes your tabletop tasteful.”

We love to make the dining experience... an experience. Stemware and china are very important. They are the vehicle for delicious food & beverages.

Pretty desserts go along way!

The Holiday Season is when we get a pass for an extra cookie or two. Moderation is the key but indulgence is fun... lol





My Crowd-Pleasing Signature Cocktail



“Her Cocktails are so delicious...

It becomes your drink even if it’s not your drink”.

The Holiday season is the perfect time for Pomegranate juice and Bourbon.

This is my favorite cocktail for a cocktail party. It is simple, elegant and Delicious! See recipe below.

Holiday Pomegranate Cocktail

¼ ounce pomegranate molasses
¼ ounce simple syrup
½ -ounce pomegranate juice
½-ounce freshly squeezed lime juice
2 ounces bourbon
Dash of Angostura bitters
Lime Slice, Pomegranate Seeds & Mint

Directions

1. Fill a cocktail shaker with ice and add pomegranate molasses, simple syrup, pomegranate juice, lime juice, whiskey, and bitters. Shake vigorously for 10 seconds.
2. Pour into a cocktail glass. Gently squeeze together the orange peel to release the oils, then place garnish into cocktail glass and serve.

Cheers!





While the last couple years have brought us twists and turns, they also taught me to cherish the gift of time. And so, my holiday wish for you is to savor those moments with your loved ones. Be sure to make time for slow brunches, sit in your car a little longer while you sing along to Christmas jingles, and take the long route home to soak up the holiday's lights. And when you gather with friends, why not try a new libation like my Pomegranate Bourbon Cocktail. It will make your season feel Bright!

Merry Christmas and
Happy Holidays to you and yours.

Love, Chavese