

# Dinner Party Part 2

## Ambassador Badge





# What is the Dinner Party Badge?

Chefs are on the cutting edge of entertainment and masters of building community at the table. For this badge, girls throw a great dinner party, bring people together and practice creating course after course with finesse and flair.

Step 1: Create a menu

Step 2: Make a budget and shopping list

Step 3: Practice timing your menu

Step 4: Explore imaginative ways to present food

Step 5: Host your party



# Step 4: Eat with Your Eyes

## Explore imaginative ways to present food

1. You eat with your eyes first. Even something as simple as oatmeal can be elevated with a few simple garnishes. If you're serving soup, what pretty toppings can you use that double as textural contrasts (a swirl of sour cream or chopped roasted almonds?).
2. Consider different ways of plating or serving your food. Instead of mixing the salad and dressing together, serve a composed salad (à la Cobb) with dressing on the side for your guests to drizzle themselves. Or, if you have crudité (the fancy word for raw veggies and dip), serve it on a wooden board with an array of cheese and crackers too.



# Presentation Tips

## 1. Create height on the plate

- You don't need to fill all horizontal space on the plate
- You can purchase a ring mold to use





# Presentation Tips

## 2. Cut meat horizontally

- “Fanning” or shingling out slices of meat to show off its quality.
- Slice meat at a 45 degree bias
- Slice against the grain of the meat for a more tender cut





# Presentation Tips

## 3. Play with textures

- Use different sauces (thick, thin or foam)
- Use squeeze bottles to help placing the right amount of sauce





# Presentation Tips

## 4. Use contrasting colors

- Natural colors are preferred when possible
- Carrots, potatoes, cauliflower, lettuces, beans, and more come in a variety of color
- Some of these vegetable can also be used as texture





# Presentation Tips

## 5. Choose the right plates

- Plate size, color and style matter
- The color of the plate is the canvas for the food
- White or black plates can make colorful foods stand out.







# Presentation tips

6. Use edible garnishes and decorations
7. When in doubt keep it simple
8. Express yourself
9. <https://youtu.be/YkW11oOGTVg>





# Presentation Tips

## Dessert Plating Techniques

<https://youtu.be/YkW11oOGTVg>

## Tools

<https://youtu.be/wapdvQEpz98>

## Plating

<https://youtu.be/RLvP7kJn7k8>





# Step 5: Who's Ready to (Dinner) Party!?

## Host your dinner party!

1. Invite family and/or friends over\* and host your dinner party! Before the party, print off recipes of the food you're serving, and ask your guests to bring one or two simple and easy recipes of their own to share.

**\*During the COVID-19 Quarantine, it is not advisable to invite anyone but your immediate family who is already in your home to your dinner party. Think about how you can use this dinner party to brighten your family's day or even week!**

**Another possibility would be to host a virtual dinner party: your troop and friends could all make the same dish, and sit down to dinner together virtually!**

2. At the party, swap recipes (and ask if there's a story behind the recipe—is it their grandma's tried-and-true method for roasting chicken?).



# Hosting Tips and Tricks

- Stay relaxed and cheerful (smile and have fun)
- Make a playlist to set the mood. Music should be in the background so guest can hold conversations
- Dim the lights. You may want to light some candles.
- Go with the flow/shake it off. Don't worry if something isn't perfect. Most people probably won't even notice.



# Share Your Success!

Post photos of your successful dinner party on your social media and share with GSWNY!!! (If you would like to send photos, they can go to [girl.experience@gswny.org](mailto:girl.experience@gswny.org).)