

New Holiday Take-Out Menus

'Tis the season, and here at Carole Parks Catering our kitchen elves have been busy creating our new Holiday Take-Out Menus. We know the joy of the holidays is centered on good food shared with good friends. We also understand that planning and preparing those special dishes, whether for an intimate family dinner or a larger gathering, can be just one more item on an already packed to-do list. We're here to help.

For the very first time, we have a number of sumptuous dishes available, packaged and ready for you to take home and serve. We can prepare the entire menu for you or supplement those special items you want to make yourself. Choices range from casual fare to elegant entrees to suit every occasion and budget. *Click the following link to see our new Holiday Take-Out Menus.*

<http://cparkscatering.com/cuisines.html>

In addition, our planners can also manage everything from décor to table settings to locations. We know Atlanta's best event facilities and can suggest some exciting new ones that your guests may not have discovered. Just as Santa relies on his elves to get the job done, you can rely on us to create the perfect holiday event where happy memories can be made.

Tips For A Beautiful Holiday Table

- 1) Themes keep things simple. For instance, to create a "Winter Wonderland" use White Twinkle Lights under sheer fabric, spray paint some worn holiday props (like Reindeer, Santas, Angels or Pine Cones) white, and then add a little Glitter and White Velvet Ribbon to set the mood.
- 2) Avoid temptation to overdo. A fun idea is to stuff assorted Miniature Stockings with Colorful Napkins and silverware for each guest. They can be placed in the center of each plate or the center of the table.
- 3) Use lots of candles to bring warmth to your rooms. Add fresh Holiday Greenery for a natural fragrance.
- 4) Try non-traditional items for your arrangements. Cover a 15-inch Styrofoam cone with your favorite candy, like Gumdrops, Candy Canes, Lollipops, etc., then fill in the spaces with Holiday Ribbon — a new twist for a little Whimsy.
- 5) Use Boxes wrapped in Holiday Paper to lift buffet items off the table and give height and dimension to the tablescape. This looks great around a small simple Green Tree.

From Morgan KENZLIK, Carole Parks Catering's Event Designer



Peppermint Cupcakes

Yellow Cake:

2 C. plain flour	1 ½ t. vanilla
2 t. baking powder	4 oz unsalted butter
½ t. salt	1 C. sugar
3 eggs	¾ C Milk

Sift dry ingredients together.

Cream butter & sugar .

Add eggs, mix well.

Add dry ingredients, milk & vanilla.

Fill cupcake liners ¾ full.

Bake at 350 15 min & toothpick comes out clean.

To fill: core out centers of cupcakes with apple corer, fill w/ chocolate ganache.

Ice with peppermint buttercream.

Garnish w/ crushed peppermint or green or red mints.

Chocolate Ganache:

1 C. heavy cream 8oz. semisweet chocolate chopped
Bring cream to a boil, turn off heat,
add chocolate & mix till smooth and shiny.

Peppermint Buttercream:

8 oz. unsalted butter, 2 lbs powdered sugar
(room temperature)
4 oz. milk (1/2 C.) 1 t peppermint extract
Cream butter & sugar,
add milk & extract slowly,
mixing until spreading consistency.

Alesa Garner McArthur Returns To Carole Parks Catering

Many of you remember Alesa G. McArthur from her years with Carole Parks Catering in the late 1990s and early 2000s.

Now, we are pleased to welcome her back as Director of Sales. Alesa said, "I am very happy to be back at Carole Parks Catering, where I will direct all sales efforts and oversee catering functions.

I'd love to talk to you about how we can help you with your catering needs!

You can reach me at either alesa@cparkscatering.com or 404/872-1999.

I look forward to hearing from you."