



Inspired *Hosting*



The Mid-Summer Social





THE DECKSIDE LUXURY BRUNCH

Shopping List

serves 6-8

- | | |
|---|---|
| ☐ 2 LBS PC CITRUS GIN OAKWOOD SMOKED SALMON
(NOTE: CLASSIC, SMOKED SALMON ALSO WORKS) | |
| ☐ _____ | ☐ 1 BUNCH FRESH DILL
(IF NONE, USE DRIED PANTRY BACKUP) |
| ☐ 2 PKGS PAPER-THIN PROSCIUTTO | ☐ 1 LARGE ENGLISH CUCUMBER |
| ☐ 1 DZN MINI BAGELS (ASSORTED) | ☐ 1 MEDIUM RED ONION |
| ☐ 1 DZN MINI CROISSANTS | ☐ 4 LARGE LEMONS |
| ☐ 1 PKG MINI NAANS | ☐ 2 FLATS FRESH STRAWBERRIES |
| ☐ 1 DZN MINI MUFFINS | ☐ 2 PINTS FRESH BLUEBERRIES |
| ☐ 3 TUBS PLN WHPD CREAM CHEESE | ☐ 2 PINTS FRESH RASPBERRIES |
| ☐ 1 TUB JAL-CHED WHPD CC | ☐ DRIED DILL (IF FRESH DILL IS UNAVAILABLE) |
| ☐ 1 DZN LARGE EGGS | ☐ 1 SMALL JAR CAPERS |
| ☐ _____ | ☐ WHITE VINEGAR |
| ☐ _____ | ☐ COARSE SALT |
| ☐ _____ | ☐ _____ |



THE DECKSIDE LUXURY BRUNCH

Chef's Guide

The Morning Spread: The Decksides Luxury Brunch Board

Prep time: 25 mins | Cook time: 12 mins | Feeds: The Long Weekend Crowd

An opulent, sun-drenched morning spread featuring an elegant balance of warm, flaky pastries, premium cured meats, and a vibrant mountain of fresh summer berries. We've elevated the classic bagel platter with a curated trio of whipped cream cheeses—including a bright lemon-dill bloom—designed to pair perfectly with a premium citrus gin oakwood smoked salmon.

The Mise en Place (Gather Your Goods)

- **The Proteins:** 2 lbs PC Citrus Gin Oakwood Smoked Salmon (classic cold-smoked also works beautifully) and 2 packages of paper-thin Prosciutto.
- **The Bakery Matrix:** 1 dozen assorted Mini Bagels, 1 dozen flaky Mini Croissants, 1 pack of soft Mini Naans, and 1 dozen Mini Muffins.
- **The Cream Cheese Trio:** 3 tubs of Plain Whipped Cream Cheese and 1 tub of store-bought Jalapeño Cheddar Whipped Cream Cheese.
- **The Harvest Fill:** 2 flats of Fresh Strawberries, 2 pints of Fresh Blueberries, and 2 pints of Fresh Raspberries.
- **The Fresh Botanicals & Produce:** 1 bunch of Fresh Dill (or dried dill from the pantry as a backup), 1 large English Cucumber, 1 medium Red Onion, 4 large Lemons, and 1 dozen Large Eggs.
- **The Pantry Staples:** 1 small jar of Capers, White Vinegar, and Coarse Salt.



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Chef's Guide

□ **Step 1: Thermal Egg Preparation**

The Perfect Egg Protocol:

- Fill a deep pot with enough water to cover the eggs by at least 1 inch.
- Add 1 tbsp of white vinegar and a heavy palmful of salt.
- Bring to a rolling boil.
- Lower ice-cold eggs straight from the fridge into the water gently using a slotted spoon.
- Immediately turn the heat down to a medium simmer (a gentle boil).
- Cook to your desired doneness profile.
- Shock them instantly in a heavy ice bath for 5 minutes.
- Tap the eggs gently all over to create a web of micro-cracks, and peel them while submerged in the water.
- Slice in half lengthways with a wet, sharp knife right before arranging on the board.

5-Star Note on Egg Doneness & Culinary Science

Turning the heat down to a medium simmer keeps the eggs from rattling, cracking their shells, and leaking messy white tendrils into the water. Slicing with a wet knife ensures a perfectly clean cut through the yolk without tearing. Never skip the ice shock; halting the internal cooking heat instantly is the only way to prevent the unappealing gray sulfur ring from forming around the yolk, keeping the colors bright and beautiful. Match your kitchen timer to these exact doneness profiles:

- 7 Minutes: Jammy / soft yolk with a firm white. Yields a rich, velvety "liquid gold" center.
- 9 Minutes: Medium / fudgy yolk. Fully set but moist and deeply saturated in color.
- 10–12 Minutes: Firm, classic hard-boiled yolk. Solid, pale yellow, and uniform throughout.



THE DECKSIDE LUXURY BRUNCH

Chef's Guide

□ **Step 2: Whipped Anchors Staging**

The Cream Cheese Trio Staging:

Set out three matching small stone bowls to create a premium flavour trio that builds a natural bridge between your savoury proteins and sweet bakery elements.

- **The Lemon-Dill Whip:** Finely chop 2 tablespoons of fresh dill. (If using the dried backup, mix 2 teaspoons of dried dill with the fresh lemon juice and zest in a small dish, letting it sit for 5 minutes to bloom). Fold the dill, the fine zest of one lemon, and a heavy squeeze of fresh lemon juice into 2 tubs of slightly softened plain whipped cream cheese until beautifully marbled.
- **The Pure Plain Whip:** Spoon 1 tub of plain whipped cream cheese directly into the second bowl, leaving it completely clean and untouched.
- **The Jalapeño Cheddar Whip:** Spoon your 1 tub of store-bought jalapeño cheddar cream cheese into the third bowl.

5-Star Note on the Trio Dynamic & Herb Blooming

Store-bought spreads can look uniform straight out of the tub. For all three bowls, run a spoon under warm water, dry it, and use the back of the spoon to press an intentional, clean spiral texture into the top of the cheese to give the presentation premium depth. If using dried dill for the lemon whip, never skip the acid bath; mixing it with lemon juice before adding it to the cream cheese forces the dehydrated leaves to rapidly rehydrate, awakening their dormant essential oils so they cut through the rich smoked salmon perfectly. Leaving one bowl purely plain provides a necessary, clean canvas for anyone building a sweet bite using the mini muffins and fresh berries.



THE DECKSIDE LUXURY BRUNCH

Chef's Guide

□ **Step 3: Plating Architecture & Temperature Control**

The Pastry Warm-Up:

- Bake mini naans and croissants at 300°F for 3 minutes to revive their oils. Wrap instantly in a dry kitchen towel to trap heat and moisture until serving.

5-Star Note on Pastry Dehydration:

Exposed pastries turn stiff fast. Wrapping traps residual moisture, keeping croissants flaky and naans soft and pliable.

The Protein & Trio Layout:

- Arrange the three cream cheese bowls in a triangle. Weave prosciutto into loose folds next to the jalapeño cheddar 15 minutes early to reach room temperature. Add cold salmon rosettes between the plain and lemon-dill bowls at the final second.

5-Star Note on Meat Temperatures & Pairings

Prosciutto needs room temp to become translucent; salmon turns oily if left out. Cluster items by flavor: bagels/salmon near lemon-dill; naans/prosciutto by jalapeño cheddar; and croissants/muffins/berries around plain whip for a sweet finish.

The Harvest Fill:

- Pack all remaining board gaps with overflowing fresh strawberries, blueberries, and raspberries. Fan cucumber wheels along the edges, then top the proteins with capers, thin red onion rings, and fresh dill sprigs.

5-Star Note:

Keep dried dill strictly inside its cream cheese bowl—scattered dried herbs look like dust on fresh fruit and proteins. If fresh dill is unavailable for garnish, omit it entirely and rely on the clean lines of the capers and onions.



THE TWILIGHT FIRESIDE PAIRINGS

Shopping List

serves 6-8

- ☐ 1 LG PKG LOTUS BISCOFF COOKIES
- ☐ 1 BOX GRAHAM CRACKERS
- ☐ 2 BOXES SHORTBREAD COOKIES
- ☐ ASSORTED POP-TARTS
- ☐ 1 BG LARGE MARSHMALLOWS
- ☐ 4 BARS DARK CHOCOLATE (70%)
- ☐ 4 BARS WHITE CHOCOLATE
- ☐ 1 LG BAG PEANUT BUTTER CUPS
- ☐ 1 FLAT FRESH STRAWBERRIES
- ☐ 1 CRISP GREEN APPLE
- ☐ 2 RIPE BANANAS
- ☐ 1 LEMON JUICE (FOR FRUIT BATH)
- ☐ _____



THE TWILIGHT FIRESIDE PAIRINGS

Chef's Guide

The Nightcap & Sweets: The Twilight Fireside Pairings

Prep time: 15 mins | Toast time: Leisurely | Feeds: The Long Weekend Crowd

A sophisticated, late-night campfire dessert course emphasizing curated flavor profiles, melting physics, and deeply caramelized sugars. We've mapped the board into three distinct flavor zones, adding a playful, high-low luxury twist using sliced Pop-Tarts to upgrade the classic campfire snack into an elegant, interactive dessert experience.

The Mise en Place (Gather Your Goods)

- **The Sweets:** 1 bag Artisanal Vanilla Marshmallows, 1 bag Classic Marshmallows, 4 bars 70% Dark Chocolate, 4 White Chocolate bars, and 1 bag Peanut Butter Cups.
- **The Bakery Vessels:** 1 package Lotus Biscoff Cookies, 1 box Graham Crackers, 2 boxes Shortbread Cookies, and assorted Pop-Tarts (we chose Frosted Raspberry, Churro, Cookies & Cream).
- **The Fresh Produce:** 1 flat Sliced Strawberries, 1 crisp Green Apple, 2 ripe Bananas, and 2 tbsp Lemon Juice.



THE TWILIGHT FIRESIDE PAIRINGS

Chef's Guide

□ **Step 1: Fruit Prep & The Fireside Cleanup Station**

Fruit & Pastry Preparation:

- Submerge paper-thin green apple slices in cold water with 2 tbsp of lemon juice for 60 seconds, then pat dry.
- Slice strawberries thin lengthways.
- Keep bananas in their skins until the board is 90% assembled, slicing into thick rounds at the final second.
- Unwrap your room-temperature Pop-Tarts and use a sharp knife to carefully slice each pastry into clean quarters (making neat bite-sized squares).

5-Star Note:

A 1:8 diluted lemon bath protects apples from browning without leaving a sour glaze. Slicing strawberries lengthways creates a flat surface that prevents slipping. Slicing Pop-Tarts at room temperature ensures perfectly clean pastry edges; if you warm them beforehand, the frosting will fracture and the filling will leak.

The Firepit Cleanup Station:

- Set up a small host standby station hidden near the firepit seating area containing a small bowl of warm water and a clean microfiber towel.

5-Star Note:

Melted marshmallow residue transfers instantly to fingers, which will smudge and ruin the sharp, clean edges of your chocolate bars and cookies during assembly. A quick hand-wipe station keeps the hosting experience feeling seamless and premium.



THE TWILIGHT FIRESIDE PAIRINGS

Chef's Guide

□ **Step 2: Board Component Mapping & Toasting Physics**

The Palette-Guided Mapping:

Group all elements into three strict, separate flavor zones on one board, or 3 plates, seamlessly blending your high-end ingredients with your nostalgic pastry shards:

- **The Berry White Zone:** Shortbread cookies, white chocolate, fresh strawberries, and Frosted Raspberry Pop-Tart quarters.
- **The Speculoos Deluxe Zone:** Lotus Biscoff cookies, 70% dark chocolate squares, and Churro Pop-Tart quarters.
- **The Nutty Banana Zone:** Classic graham crackers, peanut butter cups, banana wheels, and Cookies & Cream Pop-Tart quarters.

5-Star Note:

Grouping components mathematically dictates the pairings. For a nostalgic twist, use the Pop-Tart quarters as alternative pastry shells to match their specific zones. White chocolate melts at a lower threshold than dark chocolate; when sandwiched with a hot marshmallow, it transforms into a custard-like cream that counters the strawberry's natural acidity, perfectly mimicking a premium shortcake.

The Radiant Coal Toasting:

- Instruct your guests to completely avoid open, dancing flames and hold their roasting sticks strictly over a bed of glowing, white-hot coals until the marshmallow is uniform and glistening.

5-Star Note:

Open flames ignite exterior sugars instantly, leaving black soot that ruins delicate flavors. Toasting slowly over radiant coals caramelizes the marshmallow uniformly, creating a deep golden-brown crust with a molten center hot enough to instantly liquefy the adjacent chocolate squares and warm the raw Pop-Tart fillings upon contact.



THE ORCHARD MIMOSA BAR

Shopping List

- ☐ 3 BOTTLES SPARKLING WINE (PROSECCO OR CAVA)
- ☐ 1 CARAFE ORANGE JUICE
- ☐ 1 carafe Blueberry Pomegranate Juice (Deep, rich ruby-purple)
- ☐ 1 CARAFE PINEAPPLE JUICE
- ☐ 1 BUNCH FRESH ROSEMARY
- ☐ _____
- ☐ OPTIONAL TWILIGHT NIGHTCAP ADDITIONS
- ☐ 1 JUG APPLE CIDER
- ☐ 1 BOTTLE CHILLED COLD BREW
- ☐ _____



THE ORCHARD MIMOSA BAR

Mixologist's Guide

☐ **Step 1: Carafe Staging & Temperature Architecture**

Pour juices into separate, matching clear glass carafes. To keep liquids perfectly chilled without diluting them, nestle the carafes into a shallow tray of crushed ice, or heavily chill the glassware before filling. Submerge sparkling wine bottles entirely in a deep, ice-filled bucket next to the station.

5-Star Note:

Never put loose ice inside juice carafes. As it melts, it dilutes the sugars, creates unappealing liquid separation lines, and flattens the premium experience.

☐ **Step 2: The Precision Pour & Fluid Dynamics**

Arrange carafes sequentially from left to right:
Orange > Blueberry Pomegranate > Pineapple.

Fill champagne flutes one-third of the way with the juice base. Tilt the glass at a 45-degree angle and pour the chilled sparkling wine gently down the inner wall to combine.

5-Star Note:

The deep ruby-purple blueberry pomegranate juice beautifully breaks up the standard yellow brunch palette. Tilting the glass prevents a massive head of foam from overflowing, allowing the bubbles to cleanly integrate with the fruit sugars while preserving carbonation.



THE ORCHARD MIMOSA BAR

Mixologist's Guide

□ **Step 3: The Botanical Expression & Twilight Transition**

Place a dish of fresh rosemary sprigs next to the ice bucket. Firmly slap a single rosemary sprig against the back of your wrist before dropping it straight into the effervescent flute.

5-Star Note:

Slapping causes structural bruising that breaks open internal oil veins, instantly releasing woody essential oils into the rising bubbles

The Twilight Nightcap Extension:

To keep the party going all day, hold back a portion of the blueberry pomegranate juice from brunch to serve as an evening mixer by the firepit.

While standard orange juice clashes with campfire chocolate, these rich berry notes pair flawlessly with dark chocolate and Biscoff cookies.

For an expanded evening bar cart, offer Apple Cider (flawless with green apples) or Chilled Cold Brew over bubbly (a bitter, sophisticated contrast to sweet marshmallows).