



“Great Gatsby - dressed in White“

Elegance and Opulence Reigned at Gatsby Parties! White fabric and furnishings were enjoyed only by the wealthy as the upkeep and cleaning proved costly and inefficient for the average citizen. Alcoholic beverages were not available legally during this time period and ‘bathtub gin’ reigned. Gin based beverages were consumed from teacups to hide the fact that alcohol was present at the event.

As your guests approach the receiving area, they will view the entrance to the majestic, pristine White tent and the flowing fabric of the White draped entryway. 2 freestanding White Columns are topped by massive White Floral Covered urns flanking the entry. All floral arrangements are shades of White and Cream, accented with green flowers as well as different types and shades of greenery.

As the guests enter The White Tent, all poles will be covered with the same white billowing fabric as the entryway and White Fabric ceiling partitions are floating at different heights. Background music will be provided by a 5-piece band and will be appropriate for the time period.

Waiters dressed in crisp white shirts and bistro style aprons will greet guests with White Trays garnished with Fresh Herbs. Guests will choose from Edible Spoons with Smoked Salmon topped with Sour Cream and Fresh Dill as well as a vegetarian topping of Roasted Vegetable Mousse.

Just outside the right side of the tent are 3 separate seating areas defined by White Banquette sofas, White wing back chairs and small cocktail tables. Potted palms and greens will accent the seating areas. These areas are intended to create a mood of elegant luxury and relaxation.

To the immediate right of the entry is 1 of 2 Beverage Bars, attended by 2 licensed bartenders at each bar. The Beverage bars will be providing Wine and Beer, provided per client, as well as non-alcoholic beverage options of Flavored Iced Tea and Coffee.

The famed beverage of Gatsby’s time, Gin, will be the cocktail station option. A whimsical ice sculpture in the shape of a Bathtub (bathtub gin!) will be the backdrop for the 2 bartenders shaking up traditional Gin Martinis as well as fruit flavored Gin Cocktails -Buchanan’s Best.

Tables are draped with floor-length White Imperial Striped tablecloths and are scattered throughout the tent- some tables 42 inches tall for guests to gather and stand, some tables 60 inches round for guests to sit. Guest tables will have centerpieces with all White and Cream florals in a low deco-style bowl. Bistro style tables will have a sculptural deco vase with a tall airy floral arrangement.

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Along with various libations, guests will partake of a bounty of delicious fare at 4 different food stations. White containers are utilized for food service wherever possible.

White disposable plastic plates and utensils are provided for guest usage. The main buffet table will encompass a 5 x 16 foot area and will be composed of various meat and vegetable appetizers. The table will be draped with solid white cloths and have a 10-15 ft tall floral urn full of white and cream colored flowers towering in the center of the table.

Another main food station will be composed of a Whipped Potato Sundae Bar. Guests will receive a martini glass filled with creamy whipped Russet potatoes and will top their potatoes with various assortment of condiments.

The Vegetable Daisy station is another eye-catcher. The entire top surface of the white-clad table will be covered with organically grown Wheat Grass. Assorted Raw and Blanched Vegetables will be on picks and “planted” into the grass. Various dips and breads will round out the station.

This cocktail party would not be complete without a luxurious fondue station consisting of White and Dark Chocolate Fondue. The fountains will rest upon 2- 5 ft round tables that are covered with mounds of fresh strawberries, fresh apple slices, orange wedges, marshmallows and pretzels.

As the guests of years ago enjoyed pampering and comfort, guests will talk about the magnificence they experienced at the “dressed in white” party as well as the splendor of the homes that they tour.



Hors 'd oeuvres passed Butler-style on White trays lined with edible herbs

Edible Spoons topped with
Smoked Salmon and Sour Cream, garnished with Fresh Dill
Roasted Vegetable Mousse garnished with diced Red Bell Pepper

Vegetable Daisy Station

Raw and blanched vegetables – Radishes, Cauliflower, Broccoli, Carrots, Baby Patty Pan Squash and Miniature Zucchini Squash are on picks and “planted” into the 8ft table covering of organic Wheat Grass. White Platter of Blanched Asparagus Spears and Baby Corn will accent the tablescaping.

Assorted hot and cold Dips – Roasted Corn and Lobster Dip and Spinach Artichoke Dip will be served alongside various Flatbreads and toasted Pita chips.

Gourmet Cheese Straws – Black Olive and 2 Cheese Straws

Main Buffet

Gin Marinated Baby Lamb Chops
Served with a garlic aioli

Cold Sliced Beef Tenderloin
Served on Herb Buttered Baguettes, topped with Remoulade Sauce

Boccacini Skewer
Petite marinated fresh mozzarella ball skewered with fresh Cucumber and Roasted Cherry Tomato

Proscuitto Wrapped Marinated Artichoke Hearts

Martini Olives
Vermouth marinated jumbo olives wrapped with delicate Puff Pastry

Lime Marinated Shrimp in Phyllo Cups

Endive leaf with Crabmeat salad
Delicate endive spears filled with Crab and Lemon Zest Salad

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Chicken Satay

Breast of Chicken Marinated Tandoori-style, Skewered and Roasted
Served with Dipping Sauces of Spicy Peanut and Cilantro Cucumber

Duck Breast seared with Chinese 5 Spice

Served with Hoisin Sauce

Tartlets with Swiss Cheese and Dried Cherries

Bite Sized Tartlets shells with a flavorful Cheese filling

Rustic White Bean and Roasted Tomato Croustade

Creamy white beans smothered in roasted tomatoes, garlic, Parmesan on bed of sautéed greens in a croustade-shape puff pastry.

Whipped Potato Sundae Bar

Russet potatoes seasoned with herbs, 100% Butter and real Cream

Served in a martini glass and accessorized by the client with assorted toppings such as Wild Mushroom Ragout, Cheddar Cheese, Sour Cream, Pesto, Chives, Bacon Pieces, Sun-dried Tomatoes, Scallions, and Caramelized Onions

Dual Fondue

White and Dark Chocolate Fondue

spilling from copper and steel fountains. The fountains will rest upon 2 5 ft around tables that are covered with mounds of fresh strawberries, fresh apple slices, orange wedges, marshmallows and pretzels.

(we could stay with just White Chocolate in keeping with the “white” décor – but Dark chocolate is so very popular)

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Beverage Bars

Non- alcoholic beverages – Flavored Iced Tea, Ice Water and Coffee provided at beverage bars

Alcohol – Client providing beer and wine

Martini Gin Bar

Mixers and garnishes provided. Client providing Gin for martinis and cocktails