

# *A Parisian Affair*



*Paris is one of the most romantic cities in the world. Stroll arm and arm with your lover through a beautiful garden; share a glass of champagne in a street side café, or a delectable meal and a wonderful bottle of wine with friends. Now do this all in just one evening with A Parisian Affair party box. We have created an elegant and romantic Parisian getaway just waiting for you to assemble. You can use all or part of the party box, or even mix and match from other party boxes, to create an Affair to Remember!*



# *A Parisian Affair*

## *Invitations*



### *Who's at the Party?*

*Set the mood for the Bistro Party by inviting your guests to the grand opening of your new Bistro. In France, Bistro's are typically named by using the first name of the owner with the preceding "chez" meaning: "at". Chez Suzanne or Chez Thomas would be tres chic!*

*Address your guests as "Mademoiselle" and "Monsieur" and use calligraphy font for the invitations.*

*However you let people know about your party be sure your invitations include the following information:*

- 1. Date*
- 2. Time*
- 3. Location - Chez \_\_\_\_\_ ( use your name as the restaurant)*
- 4. Address of Chez Restaurant ( your home)*
- 5. Attire - casual, Parisian clothes like striped shirts, scarves & berets*
- 6. RSVP Info (usually 1 week before the party)*

*Send your invites a month to three weeks before your event so people have plenty of time to respond. The ideal time for a Bistro party is from 7:00 pm - 10:00 pm.*





*A Parisian Affair*



*Menu*

*Beverages*

*Sparkling Wine or Champagne*

*Red Wine*

*Appetizers*

*Canapé Assortment*

*Soup*

*French Onion*

*Wild and Tame Mushroom Soup*

*Entrée*

*Coq Au Vin*

*Boeuf Bourguignon*

*Salad*

*Pear Salad with Blue Cheese Crumbles*

*Dessert*

*Profiteroles with Ice Cream, Chocolate Drizzle & Pistachios Fresh  
Fruit Tart*



## *A Parisian Affair Recipes*



### *Beverages*

#### *Sparkling Wine or Champagne*



#### *Recommendations:*

- 1. Domain Chandon Brut*
- 2. Piper Sonoma Brut*
- 3. Pommery Brut*

*Speak with your local wine shop and tell them what you are serving for dinner and ask for suggestions in your price range. Champagne really goes with everything!*



## Red Wine



### Recommendations:

1. **Syrah** – aromas and flavors of wild black fruit such as blackcurrant, with overtones of black pepper spice. Pairs wonderfully with meat dishes. Grapes are grown in California and Rhone region of France.
2. **Merlot** – scents include black cherry, plums and herbal flavors. The texture is round and soft which makes it easy to drink when introducing someone to red wines. Pairs nicely with all meats. It is a key player in the Bordeaux blend.
3. **Malbec** – flavors of plums, berries, and spice and has an easy drinking style. It has its origins in the French Bordeaux region and pairs with all meat based meals well.

Speak with your local wine shop and tell them what you are serving for dinner and ask for suggestions in your price range.



# Appetizers

## Canapés



*Canapés are little 2 bite wonders that are supposed to please the eye and the mouth. Rather an amuse-bouche or amusement for the mouth. Traditionally they are layered bites; a layer of bread, a layer of a spread, then a layer of the main item and a sprinkling of an herb for color.*

*Use different kinds of bread for the base: white bread, rye bread, walnut bread, pumpernickel and have the crusts removed. Pepperidge Farms makes special small squares or rounds of bread made specifically for canapés. You can also use a small cookie cutter to make interesting shapes. Remember the French are very much into the art of the food they serve.*

*Serve several varieties on one platter lined up in little rows with each variety in its own row. Don't assemble your canapés too far in advance because the bread dries out around the edges and the canapé has a wilted look that is not as attractive as when you first make it.*

*Prepare all the parts so they will be ready to assemble just before the party. Cut the vegetables, prepare the spreads, snip the herbs, and slice the bread. Put all the ingredients in containers but don't put the bread in the refrigerator or it will dry out. Put it in a plastic storage bag for freshness.*



## *Canapés*



*~ Mayonnaise with chopped dill and lemon zest, smoked salmon, crumbled bacon and sprig of dill on pumpernickel*



*~ Herbed Goat Cheese with bay shrimp and asparagus tips on baguette*



*~ Butter with French mustard (Compound Butter) caviar, finely chopped red onion and crushed hard-boiled egg on baguette or bilinis*



# *Soup*

## *French Onion Soup*



### *Ingredients:*

*2 pounds yellow onions, peeled and sliced into rings*  
*3 tablespoons olive oil*  
*2 cloves garlic, minced*  
*2 tablespoons flour*  
*2 quarts of beef stock*  
*1/2 cup of white wine*  
*salt and pepper*  
*French baguette, sliced diagonally to make a larger round, toasted*  
*1 1/2 cups of grated Swiss cheese*

### *Directions:*

*Cook the onions in the olive oil on medium heat until the onions caramelize (about 30 to 40 minutes). Add the minced garlic and cook for one minute. Add the flour and cook for another minute. Now add the beef stock and wine and simmer for another 30 minutes.*

*To serve, ladle the soup into individual oven-proof bowls, making sure that everyone gets plenty of onions. Place toasted slices of French bread to cover and sprinkle with cheese. Bake in 350° F oven for 10 minutes, broiling for the last few minutes to brown slightly.*





## *Wild and Tame Mushroom Soup*



### *Ingredients:*

*1 cup boiling water  
1/4 cup dried porcini mushrooms  
2 tbs olive oil  
1 large yellow onion, diced  
4 cloves minced garlic  
1 medium carrot, diced  
1/2 cup full-bodied red wine  
1 tsp allspice  
1/2 tsp dried basil  
1/2 tsp dried oregano  
1 tbs ground cayenne pepper  
10 oz cremini mushrooms, chopped  
10 oz button mushrooms, chopped  
2 plum tomatoes, diced  
5 cups chicken stock*

### *Directions:*

*Pour boiling water over porcinis, let stand 10 minutes. Drain the mushrooms and reserve the liquid.*

*Heat olive oil in a large pot. Add onion, garlic, and carrot. Add cremini and button mushrooms. Cook, stirring occasionally, for 8-10 minutes until browned.*



*Stir in red wine, porcini mushrooms and seasonings. Boil 1-2 minutes, until the liquid is reduced by half.*

*Stir in tomatoes and stock. Bring to a boil again, then reduce to a simmer and cook 20 minutes.*

*Transfer half the soup to a blender, puree until smooth and stir into the remaining mixture in the pot. Serve in small shallow bowls and top with a sprinkle of chopped chives.*

## *Entrée*

### *Boeuf Bourguignon*



#### *Ingredients:*

*6 ounces lean bacon cut into small pieces*

*2-4 tablespoons cooking oil*

*3/4 cup flour*

*Salt and pepper*

*2 1/2 pounds of stew meat, cut into bite size pieces*

*1 bottle of red wine(3 glasses for the stew & 1 glass for the cook)*

*2 teaspoons thyme*

*1/2 teaspoon ground cloves*

*2 bay leaves*

*2 garlic cloves, peeled*



2 tablespoons butter  
2 tablespoons olive oil  
2 large onions, chopped  
2 large carrots, sliced in rounds  
1 pound mushrooms, sliced  
2 tablespoons butter  
2 tablespoons olive oil  
1 tablespoon tomato paste  
salt and pepper to taste

*Ingredients for Beurre Manié*

2 tablespoons softened butter  
2 tablespoons flour

**Directions:**

*Cook the bacon, drain on paper towel and add to crock pot.*

*Combine the flour, salt and pepper in a plastic storage bag. Season meat and add a handful of the meat to the flour and shake until coated. Brown the meat in a preheated skillet in cooking oil in small batches so as not to crowd the pan. Turn until all sides are browned. Continue until all of the meat has been coated with flour and browned. The meat is browned and ready to turn when it no longer sticks to the pan. Remove from pan and place in the **cold** slow cooker.*

*Add the wine and butter to the skillet to deglaze and stir over medium heat, scraping the bottom to get all the browned bits. Cook for about 10 minutes, stirring frequently, until it begins to thicken. Add the bay leaves, garlic, ground cloves and thyme. Pour the liquid mixture over the beef in the slow cooker.*

*Cover and cook on LOW for 6-8 hours, or until the meat is very tender.*

*About 1 1/2 hours before serving, sauté the onions and carrots in about 1 tablespoon of olive oil for 10-15 minutes, stirring frequently. They should be lightly browned. Sauté the mushrooms in 1 tablespoon olive oil and 2 tablespoons butter for 8 - 10 minutes, or until they are lightly browned.*



*Add the onions, mushrooms, carrots and tomato paste to the stew at least 1 hour before serving.*

*Remove the bay leaves. Taste and adjust the seasonings. If the stew needs to be a bit thicker, then use the Beurre Manié to thicken. Mix the butter and flour together in a small bowl until well blended. Blend in a tablespoon of the cooking liquid, and then stir this mixture back into the stew. Continue cooking for several minutes.*

*Serve over noodles or potatoes.*

## *Coq Au Vin*



### *Ingredients:*

*4 oz bacon cut into 1/4 inch stripes  
12 baby pearl onions (fresh or frozen)  
2 small carrots, diced  
1 tablespoons cooking oil  
One two pound chicken, cut into pieces  
1/4 cup Cognac or good brandy  
1/2 bottle red wine  
1 bouquet garni - thyme, bay leaves, & sage, tied with a string.  
2 gloves garlic, crushed  
3/4 pound mushrooms, sliced thickly  
2 tablespoons butter*



### *Ingredients for Beurre Manié*

*2 tablespoons softened butter*

*2 tablespoons flour*

*salt and pepper*

### *Directions:*

*In a large skillet, cook the bacon and remove to a paper towel to drain. Sauté the onions and carrots in the bacon fat and 1 tablespoon cooking oil. Add the chicken and cook until browned on all sides. Sprinkle chicken with salt and pepper to taste.*

*Add the herbs, the garlic, cognac and the red wine. Cover, turn down the heat, and let simmer for one hour.*

*Meanwhile cook the mushrooms in the 2 tablespoons butter until soft and add to the stew at one hour and continue cooking about 20 to 25 minutes.*

*To thicken the sauce, about 10 minutes before serving make the Beurre Manié and add it into the pot and stir. Serve over mashed potatoes.*



## *Salad*

### *Pear Salad with Blue Cheese*



#### *Ingredients:*

*3 cups mixed spring greens with arugula  
6 ounces Roquefort or other blue cheese, crumbled  
3 pears or apples, cored and sliced in half inch pieces  
1/2 cup spicy candied pecans \*  
3 tablespoons unsalted butter  
1/4 cup balsamic vinegar  
2 tablespoons olive oil*

#### *Directions:*

*Arrange the mixed greens and blue cheese on six salad plates.*

*Melt the butter on medium heat in a saucepan just large enough to hold the pear/apple slices in one layer. Add the pears/apples and cook for two minutes, shaking the pan occasionally. Turn them over and cook for one more minute.*

*Remove the pears/apples and arrange them on the salad plates. Crumble the blue cheese over the top.*

*Add the vinegar to the pan and return it to the heat. Simmer the vinegar for three minutes to reduce it and incorporate the flavors left in*



*the pan. Remove from the heat and stir in the olive oil. Drizzle a little of the warm dressing on each of the salads and serve immediately.*

### ***\*Spicy Candied Pecans***

#### ***Ingredients:***

*2 cups pecan halves  
1 tbsp butter  
3 tbsp dark brown sugar  
1/2 tsp ground cinnamon  
1 tsp ground chipotle pepper  
2 tbsp Grade B maple syrup  
1 1/2 tsp kosher salt*

#### ***Preparation:***

*Preheat the oven to 350 degrees. Prepare a baking sheet by lining it with aluminum foil and spraying the foil with nonstick cooking spray.*

*Spread the pecans on the baking sheet and toast them in the oven until dark and fragrant, about 10 minutes. Stir every 3 or 4 minutes.*

*While the pecans are toasting, prepare the coating mixture. Microwave the butter in a large microwave-safe bowl until melted. Stir in the brown sugar, maple syrup, cinnamon, salt, and cayenne.*

*Once the pecans are fragrant, remove them from the oven and pour the hot nuts into the coating mixture. (Be careful as it might splutter and hiss.) Stir until the nuts are evenly coated, and pour them back onto the foil-lined baking sheet and spread them in an even layer. Try to keep nuts separated and they will be easier to break apart in whole pieces.*

*Bake for another 10 minutes. Remove the nuts from the oven and allow them to cool and crisp up on the baking sheet.*

*Once cool, break the nuts apart or chop them coarsely. Store Sweet and Spicy Candied Pecans in an airtight container at room temperature for up to a week. Can be frozen up to 6 months.*



## Dessert

### Profiteroles



#### *Ingredients:*

*Pate a Choux (dough)*

*4 oz milk*

*4 oz water*

*4 oz unsalted butter*

*1/8 teaspoon salt*

*3/4 cup bread flour*

*4 extra-large eggs*

*Chocolate Ganache (recipe below)*

*Good vanilla ice cream (recommended: Haagen-Dazs), for serving*

#### *Directions:*

*Preheat the oven to 400 degrees F.*

*Heat the milk, water and butter, over medium heat until scalded. When the butter is melted, add the flour and salt all at once and beat it with a wooden spoon until the mixture comes together and forms a dough. Cook dough, stirring constantly, over low heat for 2 minutes. The flour will begin to coat the bottom of the pan. Dump the hot mixture into the bottom of a food processor fitted with the steel blade and let cool for 30 seconds so eggs won't cook when added. Add the eggs in 4 stages and pulse until the eggs are incorporated into the dough and the mixture is*





*thick.*

*Spoon the mixture into a pastry bag fitted with a large plain round tip. Pipe in mounds 1 1/2 inches wide and 1-inch high onto a baking sheet lined with parchment paper. You should have about 18 puffs. With a wet finger, lightly press down the swirl at the top of each puff. (You can also use 2 spoons to scoop out the mixture and shape the puffs with damp fingers.) Bake for 15-20 minutes, or until lightly browned, lower the heat to 325 and vent the oven with a wooden spoon to hold the door slightly ajar for another 10 minutes, until they sound hollow when tapped on the bottom. Set aside to cool.*

### **Chocolate Ganache:**

#### **Ingredients:**

*4 ounces semi sweet chocolate, cut into small pieces  
1/2 cup heavy whipping cream  
1 tablespoons unsalted butter  
1/2 tablespoons cognac or brandy*

#### **Directions:**

*Place the chopped chocolate in a medium sized stainless steel bowl. Set aside. Heat the cream and butter in a small saucepan over medium heat. Bring just to a boil. Immediately pour the boiling cream over the chocolate and allow to stand for 5 minutes. Stir with a whisk until smooth. If desired, add the liqueur. Use immediately. (The ganache can be made ahead and stored in the refrigerator for up to a week. Reheat in a heatproof bowl set over a saucepan of simmering water.)*

*For serving, cut each profiterole in half crosswise, fill with a small scoop of ice cream and replace the top, and drizzle with slightly warm chocolate sauce and toasted slivered almonds. Serve immediately.*



## *Fresh Fruit Tart*



### *Pate Brisee (Tart Dough)*

#### *Ingredients:*

*1 3/4 cups pastry flour  
1/4 tsp salt  
3 oz powder sugar  
6 oz butter, chilled and cut into 12-15 chunks  
2 eggs  
2-3 Tbs ice water*

#### *Directions:*

*In the bowl of a food processor, pulse to combine flour, salt and sugar. Add in chunks of butter and pulse carefully until the mixture resembles very coarse meal.*

*Whisk together egg mixture and the water in a small bowl. With processor running, pour in egg mixture; process until dough starts to come together. It should not be too wet or sticky, but if it is too crumbly to hold together, add an additional tbsp or two of ice water. Shape dough into a disk. Wrap in plastic wrap, and refrigerate at least 30 minutes.*



## ***Basic Tart Crust***

*Preheat oven to 350F.*

*Roll out the dough into a circle large enough to fit a 9-10-inch tart pan.*

*Press dough into pan without stretching it and pinch any excess off along the top edge. Prick the bottom of the dough with a fork several times, line with aluminum foil and fill with pie weights or pinto beans (uncooked).*

*Bake for 20 minutes, remove foil and pie weights, and bake for an additional 10 minutes, until golden brown.*

*Cool completely before filling.*

*Brush with melted semi sweet chocolate to coat the bottom and sides of the tart shell. Quick chill to harden the chocolate for 5-10 minutes in the freezer.*

## ***Vanilla Pastry Cream***

### ***Ingredients:***

*1 1/4 cups whole milk*

*3 egg yolks*

*1/4 cup granulated sugar*

*1/8 cup all-purpose flour*

*2 tablespoons plus 2 teaspoons cornstarch*

*1 teaspoon pure vanilla extract*

### ***Directions:***

*In a small saucepan, warm the milk over low heat until it is just hot enough to steam. While the milk is warming, whisk together the egg yolks, sugar, flour, and cornstarch until the mixture is completely smooth.*

*Once the milk is steaming, add half of it, whisking constantly, to the egg*



*mixture. Add the milk and eggs back into the hot milk, continue stirring, and heat it for 1-2 minutes, until the custard reaches 170F on a digital thermometer and is very thick. Remove from the heat, stir in the vanilla extract, and chill before filling pastry.*

### *Assemble the Tart:*

*Pipe the pastry cream into the chocolate coated tart shell. Layer the top of the tart with fresh fruit, glaze with apricot jam (diluted with a little warm water) and sprinkle with a light dusting of powder sugar before serving.*



# *A Parisian Affair*

## *Decorations*



### *Creating the Mood*

*At the entrance, place pots of bright flowers on several levels like you would find on the streets of Paris. If you have a wheel barrow, fill it with pots of flowers. Make a sign with the name of your Café or Bistro and place it over your front door. Café Thomas or Café Suzanne.*

*Inside hang posters of Parisian life and art like the **Eiffel Tower**, a **Café or Bistro**, **French Chocolate**, or Van Gogh's *Starry Night over the Rhone* or *Café Terrace*.*

*Make street signs with famous street names and directional signs to points of interest. Place around the rooms at street sign level with filigree designs like in France.*

*Streets - Champs Elysees, Rue de Rivoli, Boulevard Saint-Michel and Boulevard Saint-Germain*

*Points of Interest - Eiffel Tower, the Arc de Triomphe, Notre Dame de Paris Cathedral and Palais Royal*

### *Tablescape*

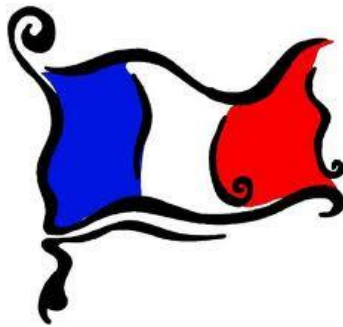
*Use small tables if you can like in the street cafes of Paris. If not use your dining room table and cover the table(s) in **red and white checked***



*table cloths.* Place a small vase with a single rose in each vase. Serve wine in short tumbler glasses. Accent pieces of *Eiffel Tower place card holders* with each guest's name and white napkins with the Eiffel Tower design will complete the tablescape. Small votive candles scattered over the table tops will add to the romantic feeling that is Paris.

### *Lights and Lanterns*

Strings strands of small white twinkling lights (like Christmas lights) because Paris is called the "City of Lights", over the porch and throughout the entire house. The light from the candles and the strings of lights should create enough light for dinner. Your lights on dimmer switches are great too. Colorful lanterns will add to the romance.



# A Parisian Affair

## Music



Target has a wonderful selection of music CDs to pick from. They are very reasonably priced and we have never been disappointed by their quality. Some other favorites are listed below or you can always check iTunes under Parisian theme music. Start a playlist on Pandora you can revisit whenever you are in a romantic French mood!

Two of the most beloved vocal artists in France are Edith Piaf and Charles Aznavour. You may have heard them singing in French themed movies and did not know who they were.

1. *The Very Best of Edith Piaf* - 2010
2. *Charles Aznavour - Ses Plus Grands Succes*
3. *Paris Café - Le Grand Baiser* (French street music)

Putumayo World Music was established to introduce people to the music of the world's cultures. The label has become known primarily for its upbeat and melodic compilations of great international music characterized by the company's motto: "guaranteed to make you feel good!" Every album we have has lived up to this motto!

1. *French Café*
2. *Acoustic French*
3. *Paris*



# *A Parisian Affair*

## *Favors*

*One of the most recognizable landmarks from Paris in one of the world's most romantic cities, the Eiffel Tower is an enchanting symbol of love. **Eiffel Tower wine stoppers** will remind your guests of their short but romantic visit one night in Paris each time they share a bottle of wine.*





# A Parisian Affair

## Ready, Set, Go

*The best way to have a stress free party and feel like a guest at your own party is to plan ahead. Here is a step by step party plan that will have you confident and excited about your own party. Remember, you are the Life of the Party and your guests will follow your lead.*

### **One Month Before**

- 1. Choose the date for your party. Make your guest list and send out invitations. Our **Party Planner** will help you get all your ideas for the party together.*
- 2. Decide what items you have on hand and what items you will need to purchase. Use our **Party Plan Menu** to help you plan. If they are custom items, order them now. Order Eiffel Tower favors and place cards and posters/pictures. Order red and white checkered tablecloths.*
- 3. Consider the areas for the party and any touch ups that may be needed. Plant pots for flowers on porch and wheelbarrow (if using).*

### **One Week Before**

- 4. Decide where you will have decorations and make street signs and chalk board menu. Make a list of all accessories, serving pieces and tableware you will need.*
- 5. Make sure your music sound system is in good working order and make your playlist/burn CDs and load iPod.*
- 6. Shop for any non-food type items. Party favors and prizes for the games. Talk with local wine shop for recommendations and purchase wine and champagne.*

### **1-2 Days Before**

*Shop for all food items (2 days before). Create a shopping list that will*



make it so much easier to plan and shop for your party. Our customized *Shopping List* will help you get organized.

8. Chill Sparkling wine/champagne
9. Prepare soup
10. Prepare the Boeuf Bourguignon or Coq Au Vin
11. Make spicy candied pecans.
12. Make tart dough and pastry cream (refrigerate). OR Make profiteroles (store in air tight container)
13. If possible, decorate, string the lights and set the tables the night before.

### *Day of the Party*

14. Pick a time you must begin getting yourself ready and stick to it.
15. Finish decorating for “A Parisian Affair”. Add Eiffel Tower place cards and party favors at each place setting.
16. Make Fresh Fruit Tarts and refrigerate. Take out while making coffee. (if serving this dessert)
17. Set up coffee service and coffee maker so that it is ready to start.
18. Make salad and dressing and refrigerate until ready to serve.
19. Make canapés (1-2 hours maximum before guests arrive so they don't get dry edges or soggy centers.
20. Make potatoes or noodles for entrée and keep warm.
21. Reheat Soup.
22. Open the red wine to breathe according to when the wine shop recommended. Each wine is different but typically an hour before



*serving.*

*23. Review lists to make sure everything is ready.*

*24. Get dressed in your party attire.*

*25. Begin the music and have music playing the entire time.*

### ***Once Guests Arrive***

*26. Welcome your guests as "Mademoiselle" and "Monsieur" and give them a *faire la bise* (kiss cheeks) and offer them a glass of champagne.*

*27. When all have arrived, pass the canapé tray and refill the glasses of champagne.*

*28. Announce that dinner will be served and serve the soup. Bon Appétit!*

*29. Reheat the entrée item. Pour the red wine.*

*30. Don't forget to take pictures!*

*31. Serve the entrée (and salad now or in two separate courses)*

*32. A little romantic dance before dessert, perhaps cognac and cigars.*

*33. Serve dessert and coffee.*

*34. Wish your guests a good night Bonne nuit! (bone noo-ee) and hope that they enjoyed their trip to Paris!*

