

LET'S HAVE BRUNCH!

*Basics for
an easy
gathering.*

By Jane Thomas



The beauty of brunch is that it's a relaxed and leisurely meal, so consider that most of all when preparing for guests. When planning the event, go for a simple menu with quality ingredients and create an effortless celebration that is enjoyable for you and your guests.

In the end, anything that brings friends and family together is a good thing so don't over think or over plan.

1. Plan Your Menu

When it comes to brunch, your options are endless: You can serve breakfast dishes, lunch dishes, or a combination of the two. We suggest choosing one egg dish and one heartier dish, plus a cocktail or mocktail. Consider finishing off the menu with a fruit salad or pastries.

2. Eggs Aplenty

When deciding what egg dish to make, take into account how much time you have to prepare and how much time you want to spend at the stove: Frittatas take a bit longer and require more ingredients than scrambled eggs, for instance.

3. Stay Sweet

Who doesn't love a stack of pancakes, waffles, French toast, or crepes? A sweet option is always welcome at a brunch fete.

4. A Plentiful Spread

Arrange the spread with what you have the most of (fruit salad) to what you have the least of (bacon & muffins). That way, your guests will fill up their plate with your most bountiful dish, leaving just a bit of room for what you might be scant in.

5. Label Your Dishes

Find a way to label the dishes you're serving so you don't have to explain yourself all brunch long.

6. Create a Drink Station

Drink selection should include water, coffee and some sort of brunch libation. You can create a mimosa or Bloody Mary bar which will allow guests to serve themselves and mingle together.

7. Flowers

Centerpieces don't have to be complicated – mason jars with tinted water and wildflowers are easy and affordable