

Charese J. Entertaining

A Lifestyle & Hosting Guide

by Charese John

Spring 2023



Happy Spring, Friends!



The first day of spring is one thing and the first spring day is another.

Spring is our annual reminder that transformation is not only possible but necessary.

Here at Charese J. entertaining our focus will be Re-Setting, Re-freshing, Re-thinking, & Reviving for the new season. Transitioning seasons is an exciting time because it represents change and change is always good, in the words of Stevie Wonder! We are reminded of the beautiful cycle of life that we all experience.

This Springs' forecast is trending to a time where there is REAL intentionality in our gathering and hosting. Spending time with family and friends needs to be purposeful with an intentional focus. There are so many events we are pulled to attend; it is important to make every moment count! I always want to elevate each of my gatherings by creating experiences we rarely have and allowing my friends to be a part of the process.

The takeaway is always, what an amazing time we had. Whether it's an Easter Dinner, a Birthday Brunch, or a Girls Night out... we hope to create an expectation of something experiential. Included in this issue is my favorite essentials for spring hosting and entertaining... a few things that will spring you up! Nothing says spring like colorful plates, bright serving pieces and floral fragrances! What could be better.

The days are longer, and the temperature is on the rise leading us to a lighter and airy energy which we see reflected in soft and pretty colors.

In this season of metamorphosis and new beginnings, I pray you all a beautiful **Reviving!**

As always, it's a pleasure to share this guide with you!

Love,

Charese



Spring Greens with Pan Seared Duck & Blackberry Vinaigrette



FOR THE DRESSING

2 -Duck Breast 5(oz) each
½ Pound Fresh Salad Greens
1-Pint of Black Berries
1-Blood Orange (dehydrated) you can purchase
from specialty grocery
Edible flowers for garnish
AeroFarms Micro Rainbow Mix Spouts for
garnish

1 ¼ cup fresh blackberries
½ cup balsamic vinegar
1 tablespoon fresh lemon juice
1 tablespoon Dijon mustard
2 ½ teaspoons granulated sugar 1
teaspoon salt
¾ teaspoon ground pepper



Directions for Salad

Add a little bit of everything except the oil to a small saucepan and place it over low heat.

Stirring a bit, cook just to dissolve the sugar and warm the mixture, about 3 minutes.

Remove the pan from the heat and use the back of a fork to macerate the blackberries. (I like keeping them partially intact.)

Gradually whisk in the oil and blend until it's completely emulsified.

Duck Preparation:

Score the skin of the duck breasts and season with salt & pepper

Place duck on a cool non-stick frying pan over a medium heat, duck, skin-side down, and cook for 5 minutes or until the skin is crisp.

Turn-over and brown the underside for 3- 5 minutes.

Let duck rest and then slice thinly.

Place Salad greens in serving bowl, sprinkle blackberries, place sliced duck over salad greens.

Drizzle vinaigrette and garnish with edible flowers, orange slices & sprouts.

Enjoy!





St - Germain Rosé Spritz

INGREDIENTS

Mumm Brut Sparkling Rose
St-Germain
Sparkling Water
Edible Flowers

My signature Spring recipe has three ingredients and one sexy garnish. It's super simple and can be prepared to taste! Please make sure bubbles are very cold!

St-Germain Elderflower Liqueur- 1 1/2 oz
Mumm Sparkling Rose - 3/4 of a flute or coup
Sparkling Water -1 1/2 oz
Lemon Zest Garnish & Edible Flower (Optional)

Enjoy...





Spring Table Taste

Spring colored plates, beautiful flowers, etched flower glasses, interesting place mats, vintage flatware are all items that will "Spring Forward" your dinner table.





Hosting with Friends & Food



There's something special about sharing a meal with friends. Food has a way of bringing people together, and when you combine that with good company, it's a recipe for a memorable experience. Whether it's a cozy dinner party, a casual brunch, or a spontaneous picnic, the act of sharing food with friends creates a sense of community and fosters deeper connections. Food can also be a way to explore different cultures and cuisines together, expanding our palates and broadening our horizons. When we share meals with friends, we not only nourish our bodies but also our souls, creating lasting memories and strengthening our bonds with the people we care about.

Race Day is One of My Favorite Spring Festivities

The Kentucky Derby is the epitome of luxury and glamour, and your at-home celebration should be no different. Transform your space into a chic oasis by creating a DIY bar with pre-made mint julep mix, artisanal bourbons, and crystal decanters. Add opulent equestrian elements such as gold horseshoes and plush velvet fabrics to elevate the ambiance. For a taste of Southern sophistication, serve up bites such as truffled deviled eggs, crispy fried chicken with honey-butter glaze, and creamy pimento cheese dip with homemade crostini. And of course, encourage your guests to dress to impress in their finest Derby hats and statement accessories. Your Kentucky Derby soiree will be a memorable affair that exudes quiet luxury and glamour.



Woodford Reserve Classic Mint Julep

Ingredients

- 2 oz. Woodford Reserve®
- 1/2 oz. Simple Syrup
- 3 Fresh Mint Leaves
- Crushed Ice

Preparation

Express the essential oils in the mint and rub them inside the glass. To the same glass, add simple syrup, bourbon and crushed ice. Stir. Garnish with more ice and fresh mint.

Cheers!

Sexy Food



We eat with our eyes as well as our mouth. Making food beautiful is important!

While taste is also important, food that is presented well is more attractive to your guests and can be used as an extension of your décor. Presentation can draw attention to the ingredients in a dish and the skill set of the preparer.

It is also very important to garnish your plates and platters with fresh ingredients and edible flowers that will enhance your dish.



Smell Goods

Women have a deep appreciation for luxury perfumes, which have become a symbol of elegance, sophistication, and femininity. The right fragrance can be a powerful tool for women to express their individuality, enhance their mood, and leave a lasting impression on others. In recent years, many luxury perfume brands have recognized the importance of catering to the modern woman's evolving tastes and preferences. They have introduced new scents that are designed to appeal to a wide range of personalities and lifestyles.

I have incorporated beautiful fragrances and scents into my personal and event world.



From classic floral scents to modern and edgy aromas, luxury perfumes & candles have become an integral part of a modern woman's world, helping her to feel confident, empowered, and beautiful.

These Are A Few Of My Favorite Things...

My Favorite Essentials for Spring Entertaining

A FEW THINGS THAT WILL SPRING YOU UP... "QUITE LUXURY"

Hand Soap

Soap makes the list each season because we NEED to Wash our Hands Regularly!

- Peony & Blush Suede Hand Wash - Jo Malone ... A Lush way to jump into Spring
- Luxury Exfoliating Hand Rinse - Diptyque (Making the Bathroom an Experience)
- Billie Hand Soap & Lotion Bundle - Harlem Parfum Company

Spring Cookbooks

- My America by Kwame Omwuachi
- Afro Vegan by Bryant Terry
- Martha's Entertaining: A Year of Celebrations by Martha Stewart



Good Eats

- Smokey Sweet BBQ Sauce - SERG DC (DCity Smokehouse)
- Put it On Everything RUB - SERG DC (DCity Smokehouse)
- Truffle Honey - The Truffliest

As we Dine & Cook Alfresco... You Need These!

Good Drink

- Mumm Napa Brut Rose Sparkling Wine
- Sparkling Brut Rose Hawke's Bay NV 750 - McBride Sisters Collection
- Bourbon - Woodford Reserve - (Mint Julip Season)

For the Table

- Pink Vintage Etched Pitcher - Williams & Sonoma
- Pink Waterfall Coupe Glasses, Set of 4 - Anthropologie
- Abi Dessert Plates, Set of 4 - Anthropologie

Candles

- Harlem Candle Company "Vintage Garden" Luxury Candle
- Voluspa Blackberry Rose Oud Embossed Jar Candle - Nordstrom

ENERGY FOR SPRING 2023... "EVERYTHING IS COMING UP ROSES"





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Charese J
ENTERTAINING