

PINKYSWEAR
SOIREE
× A PARTY FOR A PROMISE ×

S O I R E E M E N U

Chopped Salad

Chicken Marsala

Garlic Risotto

Sautéed Asparagus

Blueberry No-Bake Cheesecake

D R I N K M E N U

Tito's American Mule

Soiree Sipper (non-alcoholic)

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TITO'S AMERICAN MULE

Ingredients:

1 1/2 oz Tito's Handmade Vodka

3 oz ginger beer

1/2 oz fresh lime juice

Garnish

1 lime slice

Instructions

Add all ingredients to a Tito's Copper Mug with ice.

Stir and garnish with a lime slice.

*Add a dash of Blue Curacao to add that Soiree color!



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GALA MOCKTAIL SOIREE SIPPER

Ingredients:

1 cup fresh orange juice
1 tablespoon lemon juice
Mint leaves, few
1 cup Sprite or club soda
Salt (to taste)

Instructions

Mix orange juice with lemon juice in a bowl. Fill glasses with ice cubes. Pour juice mixture in glasses until half full. Pour Sprite/club soda in same glass with a pinch of salt. Crush some mint leaves from hand and add in the juice. Add more ice if needed.

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CHOPPED SALAD

Servings: 8 // Prep Time: 15 Minutes

Ingredients:

Italian Dressing

1 Romaine heart (3 cups)

5 cups leafy lettuce

1 large shallot

1 English cucumber

½ cup cherry tomatoes

½ cup ripe green olives, halved

½ cup jarred sliced pepperoncini

¼ cup Parmesan shavings or shreds, plus more to serve

¼ teaspoon red pepper flakes, optional

Instructions:

Chop romaine and lettuce. Thinly slice the shallot. Peel and chop cucumber. Slice tomatoes and olives in half.

Mix together all the ingredients for the salad, including the dressing, and toss to combine. If making in advance, refrigerate the components separately; bring the dressing to room temperature before serving.

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CHICKEN MARSALA

Servings: 4 // Prep Time: 15 Minutes // Cook Time: 30 Minutes

Ingredients:

1½ pounds boneless skinless chicken breasts, pounded ¼-inch thick

3 tablespoons all-purpose flour

Salt

Freshly ground black pepper

1 tablespoon olive oil

3 tablespoons unsalted butter

1 (8-oz) package pre-sliced bella or button mushrooms

3 tablespoons finely chopped shallots

2 cloves garlic, minced

⅔ cup chicken broth

⅔ cup dry Marsala wine

⅔ cup heavy cream

2 teaspoons chopped fresh thyme

2 tablespoons chopped fresh Italian parsley (optional)

Instructions:

Place flour, ¾ teaspoon salt, and ¼ teaspoon pepper in a bag. Add the chicken to the bag; seal bag tightly and shake to coat chicken evenly.

Heat the oil and 2 tablespoons of the butter in a large skillet over

medium-high heat. Place the flour-dusted chicken in the pan, shaking off any excess first, and cook, turning once, until the chicken is golden and just barely cooked through, about 5 to 6 minutes total. Transfer the chicken to a plate and set aside.

Melt the remaining tablespoon of butter in the pan. Add the mushrooms and cook, stirring frequently, until the mushrooms begin to brown, 3 to 4 minutes. Add the shallots, garlic, and $\frac{1}{4}$ teaspoon of salt; cook for 1 to 2 minutes more. Add the broth, Marsala, heavy cream, thyme, $\frac{1}{4}$ teaspoon salt, and $\frac{1}{8}$ teaspoon of pepper; use a wooden spoon to scrape any brown bits from the pan into the liquid. Bring the liquid to a boil, then reduce the heat to medium and gently boil, uncovered, until the sauce is reduced by about half, slightly thickened, and darkened in color, 10 to 15 minutes (you're going for a thin cream sauce; it won't start to thicken until the very end of the cooking time). Add the chicken back to the pan, along with any juices that accumulated on the plate. Reduce the heat to low and simmer until the chicken is warmed through and the sauce thickens a bit more, 2 to 3 minutes.

Sprinkle with parsley and serve.

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GARLIC RISOTTO

Servings: 4 // Prep Time: 5 Minutes // Cook Time: 20 Minutes

Ingredients:

1/2 medium onion diced finely

4 cloves garlic minced

1 tablespoon olive oil

1 tablespoon butter

4 cups vegetable stock

1/4 cup dry white wine

1 cup arborio rice

1 cup freshly grated Parmesan cheese plus extra for serving

3 tablespoons freshly chopped parsley

Instructions:

Begin by heating your stock and keeping it warm. Add butter and oil to a large skillet over medium heat. Add the onions and cook until just tender, then add the garlic. Cook 1 minute longer. Add the rice and toss to coat. Add the wine and stir until it is absorbed. Add 1 ladle of the stock and stir until it absorbs. Repeat this until you have used almost all of the stock. When you add the last ladle of stock, also add the parsley, but only let the stock absorb halfway and then add your cheese. Let it absorb until it is creamy and thick, but not soupy.

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SAUTÉED ASPARAGUS

Servings: 4 // Cook Time: 15 Minutes

Ingredients:

½ tablespoon olive oil

1 bunch asparagus, with the ends cut

½ teaspoon seasoning salt

½ teaspoon pepper

Instructions:

Heat olive oil in a skillet over medium heat. Add the asparagus and generously sprinkle seasoning salt and pepper. Sauté for 5-12 minutes, tossing occasionally. If you prefer crisp and crunchy asparagus, cook for only 5 minutes. For softer and more tender asparagus, cook for about 10-12 minutes

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BLUEBERRY NO-BAKE CHEESECAKE

Servings: 8 // Cook Time: 15 Minutes

Ingredients:

CRUST

18 Oreo Cookies

Pinch of salt

3 tablespoons unsalted butter, melted

CREAM CHEESE LAYER

8 ounces cream cheese

¼ cup powdered sugar

¼ cup blueberry jam

½ teaspoon vanilla extract

½ cup heavy cream

TOPPING

Fresh blueberries

Lemon zest, optional

Instructions:

Place the Oreo cookies in a food processor and pulse until you get crumbs. Transfer this into a bowl, add salt and melted butter. Stir well.

Transfer the crumbs into a 7-inch spring-form pan and press down using the back of a flat measuring cup (or a spoon). Place in the freezer until the rest of the prep is done.

In a mixing bowl, combine the cream cheese, powdered sugar, blueberry jam and vanilla extract. Mix with electric mixer until smooth.

In a separate bowl, whip the cream until stiff peaks form and fold it into the cream cheese mixture.

Pour this over the Oreo crust, spread around evenly and smooth with the back of a spoon. Cover with cling film and refrigerate for at least 3 hours (or overnight).

Top with fresh blueberries or blueberry sauce (optional) and lemon zest (optional).