



From The Chef's Corner at ....

# Caraway

CAFE & CATERING

on the corner of Paulsen & 66<sup>th</sup>

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[www.carawaycafe.com](http://www.carawaycafe.com)



Hi everyone! I am just dropping a line to let you know what is going on here at the café & to give you a copy of our **December Holiday Menu**. It is the easiest way to handle the stress this holiday season- all you have to do is check the items you would like... and viola! Dinner is served. A new service we are offering is **Christmas Eve Delivery!** Could it be any easier?

I don't think so!



Another thing I would like to let everyone know about is that we have Caraway Café Gift Cards. So if you want one in your stocking, put a bug in Santa's ear!



We attended the 4<sup>th</sup> Annual Chocoholic Frolic again this year & it was a blast! We cannot wait to go again next year!

We have also been keeping ourselves busy with catering. Here are a couple of photos to show what we have been doing & to let you know what is available here should you ever find yourself in need of our services!



We will also be offering gift boxes that include locally made products that would make a lovely gift for the gourmand in you life. In these boxes we will include 3 types of cheese from Sweetgrass Dairy, honey from the Savannah Bee Company, Caraway Café's signature candied pecans, as well as other goodies!



**Sweet Grass Dairy**  
Fine Handcrafted Cheeses  
Thomasville, Georgia  
(229) 227-0752  
[info@sweetgrassdairy.com](mailto:info@sweetgrassdairy.com)

Keep reading, because on the next page I have included a party planning cheat sheet to help with the stress of the holiday season.



## If you are having a party this holiday season, here are a few "Holiday Hints".

### 1. Know your cost limitations & stick with it

Plan your guest list and menu to fit within your budget. This will help you keep your costs down.

### 2. Send out invitations (w/ RSVP)

This will ensure your favorite people can attend your get together. There are lots of parties during the holidays so make sure people know about yours!

### 3. Don't be afraid to ask others for help

A frantic host can negatively affect the mood of the party. Ask a friend(s) to help with your preparation. You will all enjoy working together & you won't be over-stressed for your own party.

### 4. Don't try to be too many parties at once

Rule: you do not attend a cocktail party to eat dinner. So if you are hosting a cocktail party, you are not expected to fill up your guests. When setting up a menu for an ebb & flow party: 2-3 pieces of one item per person will be plenty.

### 5. Stocked bar = happy guests

There is no such thing as an overstocked bar. Nothing ruins the spirit of a party like spirits running dry! Also, always include non-alcoholic beverages!

### 6. Allow your guests to mingle freely

Depending on how many guests you have coming, make sure there is plenty of room for them to mix it up. Don't be afraid to move your furniture around or even possibly put away some pieces for the evening.

### 7. Don't exhaust yourself with clean up

See number 3!!! Hopefully these friends will stay & help you with the clean up process. If you've catered your event though, (hint, hint) you don't even need to worry with this step!

### 8. Decorate, Decorate, Decorate!

I am not asking you to turn your house into Santa's village, but set up a theme for your party & decorate accordingly. Your guests will appreciate it & if it is an off the wall theme it creates merriment & gives your guests something to talk about.

*And if you are the guest...*

**Take the host a gift-** candles, ornaments, or a nice restock the bar gift like wine are nice examples.