

THE
QSQUARED

SUMMER

ENTERTAINING GUIDE



A Note from Our

FOUNDERS

Welcome and thank you for signing up to receive email updates and inspiration from Q Squared!

Summer is one of our favorite seasons, as we're all about outdoor dining and styling, hosting parties and getting creative with fresh new recipes.

From the moment we started Q Squared, we knew it was all about presentation. So we put together our first ever Summer Entertaining Guide, packed with a collection of the best summer recipes from our favorite food bloggers, exclusive outdoor entertaining tips from our friend and celebrity designer, Jes Gordon, and so much more to help you get set for the season.

We hope you enjoy!

All the best,

Nancy & Alaina



PERFECT PARTY PLANNING

WE ASKED AWARD-WINNING EVENT PRODUCER AND
CELEBRITY DESIGNER, *JES GORDON*, TO GIVE US HER
TOP 5 TIPS ON HOW TO PLAN THE PERFECT
SUMMER PARTY



Photo: Sofia Negrón

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Jes Gordon's Top 5 Outdoor Entertaining Tips

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1. Set a budget. Just because it's summer and you'll ultimately be entertaining in a more casual atmosphere, that doesn't mean your soirée will come cheap! Try to make your budget span equally across the five senses, meaning: don't blow it all in one area. It's wonderful to serve the most refreshing rosé, but if you're serving it in an uncomfortable setting, your guests may just take the bottle to go. Try to allocate some budget to important aspects like comfortable seating, sound and taste.



Photo: Allan Zepeda

2. Know your demographic in terms of who you are inviting. Summer parties tend to be a bit more carefree, so be sure to invite guests who enjoy being in a more casual atmosphere with other people who are like-minded.

3. Music is usually what brings the party together. Create the ultimate summer party mix that is "guest friendly" and that will make your friends want to go the distance until you kick them out!



Photo: Andre Maier

4. Create an interactive menu. Summer parties are most successful when your guests can bond over a family-style setup where they can pass food to each other and share large portions. “Shareable” cocktails like pitchers of margaritas or sangrias are also great ways to encourage your guests to mingle. Serving a nostalgic dessert like s’mores or fondue is also a solid interactive choice that will induce conversation and create a cohesive guest experience. Keep it simple!

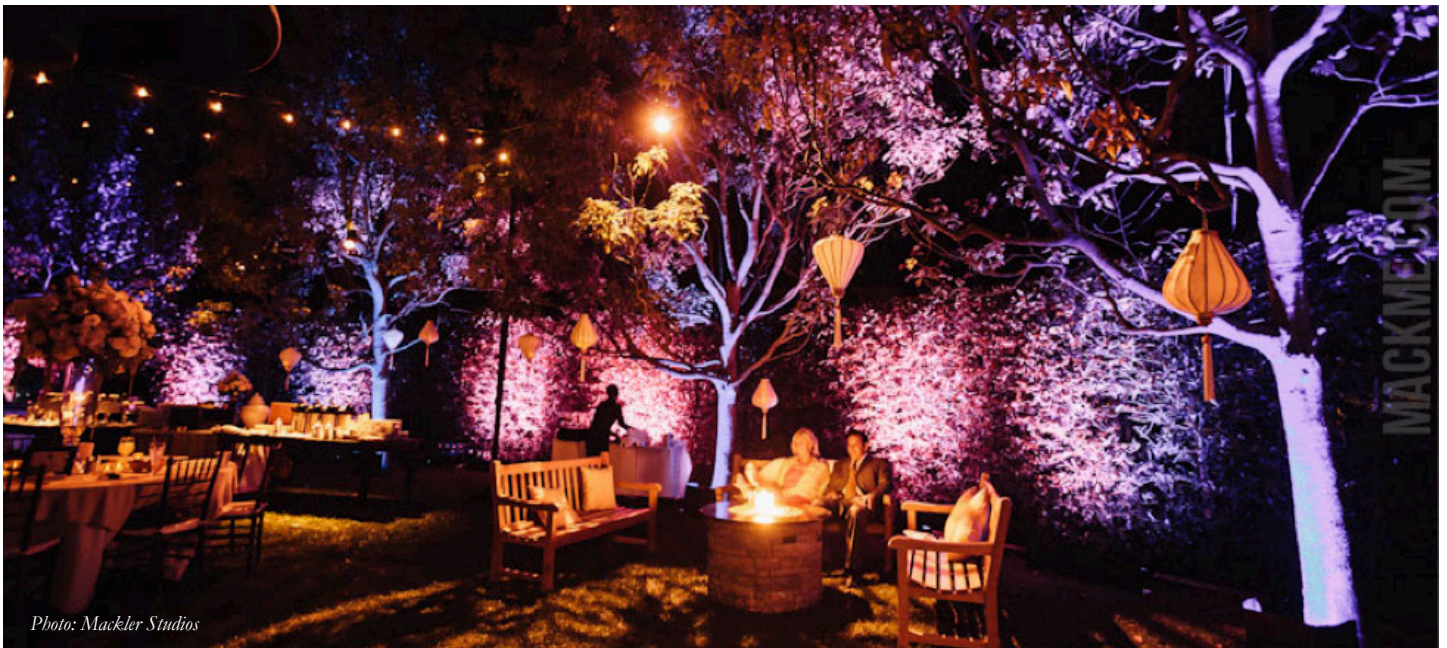


Photo: Mackler Studios

5. Make life easy on yourself. Use serving pieces that look great, but more importantly, serving pieces that are user friendly. You don’t want to be worrying about broken glass everywhere during the party, so using a high-end and elegant melamine line like Q Squared that is tough enough to re-use for other parties. Q Squared has a ton of looks and patterns so you can entertain throughout the entire year!



Photo: Andre Maier



STYLISH SETTINGS

THROW THE ULTIMATE DINNER PARTY, INDOORS AND
OUTDOORS, WITH THESE TIPS AND TABLESCAPE IDEAS



Sunset Soirées

“Nothing makes me happier than creating an outdoor oasis for a small group of friends on the beach.” — Q Squared founder and designer, *Alaina Young*

Tip: For an outdoor beach gathering, use unbreakable and durable dinnerware and drinkware for easy setup and cleanup. Create this simple, navy and white table setting with Portsmouth dinner plates and Aurora glasses in Topaz blue.



Portsmouth Collection



Coastal Connections

Alaina transports the serenity of the beach indoors with this sea-life inspired dinner party at the home of her friend Morgan Parkes-Daylamani in Rumson, as featured in *Design NJ*.



Tip: Create an extra coastal chic feel by using shells, sand and frosted jars to complete the aquatic look indoors.



Captiva Collection

“

I was inspired by colors of the ocean and sea glass, using light blues and greens and pale shades of aqua and white.” —
Alaina Young





Patio Pleasures

Sandy Coughlin of ReluctantEntertainer.com decks out her patio with the bright colors of the summer.

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“I love blues in the summertime! (While Pandora is also playing the blues, and also match our central Oregon blue skies!)” — *Sandy Coughlin*



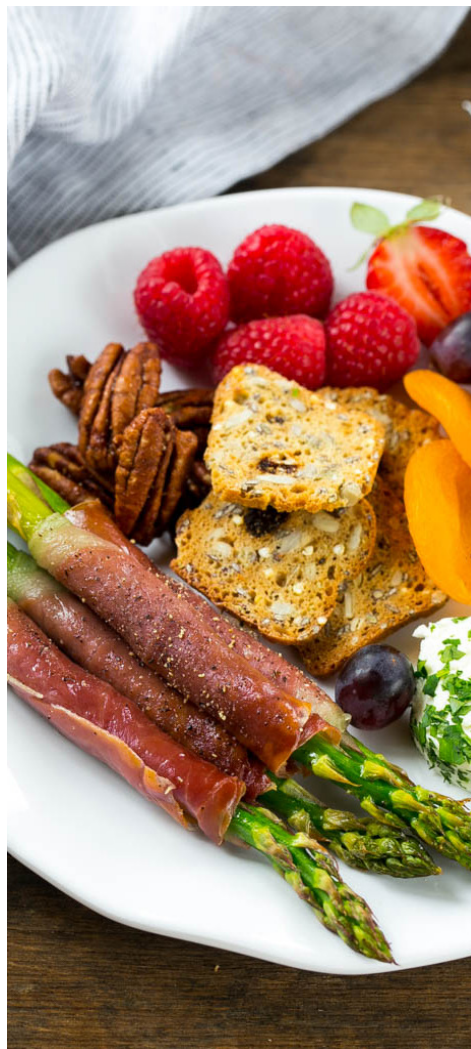
Tip: Set the mood with bright palettes and summery accents, like bright blue tableware and fresh fruit bowls.

Royal Lapis Collection



DELIGHTFUL DISHES

GET INSPIRED WITH THESE TOP SUMMER RECIPES FROM
OUR FAVORITE FOOD BLOGGERS



Prosciutto Wrapped Asparagus

by Dinner at the Zoo

Serves 4

You will need

- 12 stalks fresh asparagus
- 1 tablespoon olive oil
- 6 slices prosciutto very thinly sliced
- ground black pepper to taste

Instructions

1. Preheat the broiler. Line a sheet pan with foil.
2. Place the asparagus in a single layer on the sheet pan and drizzle with olive oil; toss to coat evenly.
3. Cut each slice of prosciutto in half crosswise. Wrap the pieces of prosciutto around each stalk of asparagus.
4. Season the asparagus to taste with black pepper.
5. Broil for 3-4 minutes on each side until asparagus is cooked through and prosciutto is crispy on the edges. Serve immediately.



You will need

- 1/2 cup kelp noodles (optional)
- 1 zucchini, julienned
- 1/2 mango, thinly sliced
- 2-3 radishes, sliced into thin sticks
- 1/4 cup chopped scallions
- 1-2 red thai peppers, sliced
- handful of fresh mint
- edamame, baked tofu (or a protein of your choice)
- lime slices
- sriracha (optional)

Ginger Soy Dipping Sauce

- 4 tablespoons soy sauce
- 3 tablespoons rice vinegar
- 1 tablespoon minced fresh ginger
- 2 teaspoons honey (or agave syrup)
- 1/4 teaspoon sesame oil
- diced thai chili pepper (optional)



Mango and Zucchini Wraps

by Love & Lemons

Serves 4 as appetizers

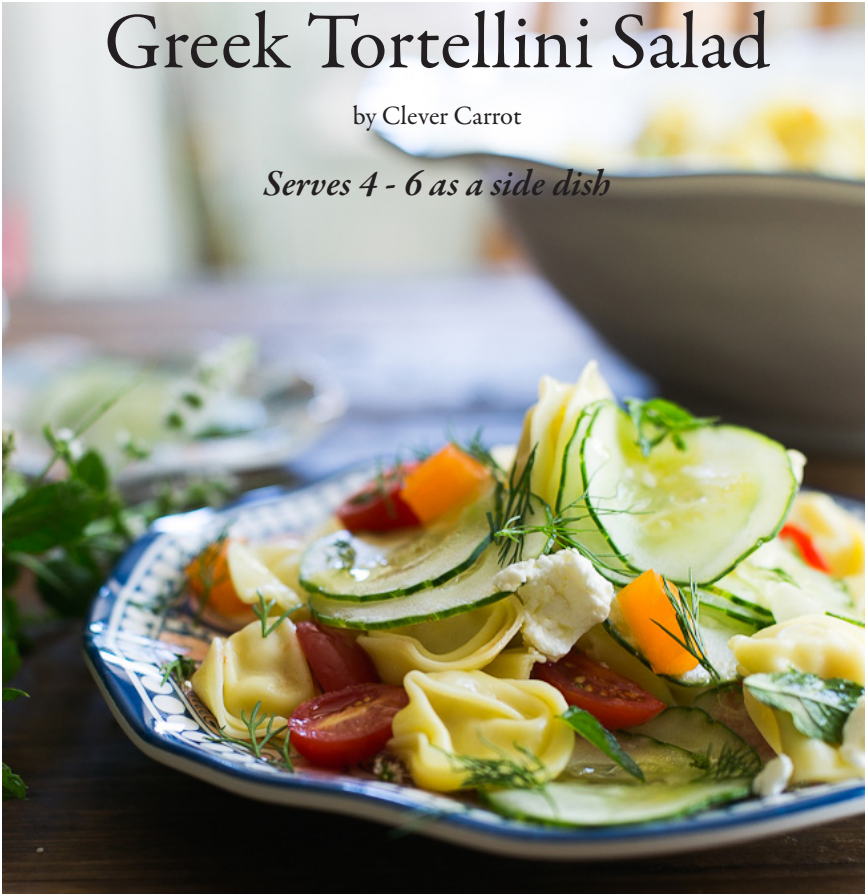
Instructions

1. Prep all your veggies and arrange on a platter.
2. Mix the dipping sauce together.
3. Serve with lime wedges and sriracha.

Greek Tortellini Salad

by Clever Carrot

Serves 4 - 6 as a side dish



You will need

- 22oz package of fresh tortellini
- olive oil, for drizzling
- 1 pint cherry tomatoes, halved
- 1 orange bell pepper, diced
- 1 small cucumber, very thinly sliced (use a mandolin if you have one)
- handfull of fresh dill, basil, & mint
- small block of feta

Dressing

- White Balsamic Vinaigrette
- 1/4 cup white balsamic vinegar
- 3/4 cup olive oil
- generous pinch of salt & pepper, to taste

Instructions

1. Cook the tortellini according to the package instructions. Drain and run under cold water to remove any extra starch. Transfer to a large bowl. Coat lightly with olive oil to prevent sticking. Chill before using.
2. Meanwhile, make the vinaigrette. Add the balsamic vinegar and olive oil to an empty jam jar. Season generously with salt and pepper. Screw the lid on tight, and give it a shake. Set aside.
3. Right before serving, combine the tortellini, tomatoes, peppers, cucumbers into a large serving bowl.
4. Thinly slice the dill, basil, and mint and add to the bowl.
5. Drizzle some of the vinaigrette over the top, season with salt and pepper, and toss well.
6. Crumble some of the feta over the salad.
7. Serve at room temperature.

* You will have extra vinaigrette leftover. Store in the fridge and use for salads during the week. Make up to 1 week in advance.

** The tortellini can be cooked 2-3 days in advance; coat lightly with olive oil to prevent sticking and refrigerate until ready to use. The bell pepper and cucumber can be prepped one day in advance; store in an air-tight container with a damp paper towel over the top to preserve freshness. The tomatoes and herbs are best chopped fresh.

Strawberry and Quinoa Salad with Toasted Almonds

by Cookin' Canuck

Serves 3

You will need

- 2/3 cups tricolor quinoa, rinsed & drained
- 1 1/3 cups water
- 1 cup sliced strawberries
- 3 tbsp toasted slivered almonds
- 2 green onions, thinly sliced

Dressing

- 2 tbsp fresh lemon juice
- 2 tbsp extra-virgin olive oil
- 2 tsp agave nectar (or honey)
- 1/4 tsp salt



Instructions

1. Combine the quinoa and water in a medium saucepan set over high heat. Bring to a boil, cover and reduce the heat to low. Cook until all of the water is absorbed, 18 to 20 minutes. Spread the quinoa on a baking sheet and let cool.
2. In a serving bowl, combine cooled quinoa, strawberries, almonds and green onions.
3. Toss with dressing. Serve.

Dressing

1. In a small bowl, whisk together the lemon juice, olive oil, agave nectar and salt.

Healthy Tuna Poke Bowl

by Beyond Mere Sustenance

Serves 4

You will need

Vinaigrette

- 1/4 cup rice vinegar
- 2 tablespoons sesame oil
- 2 tablespoons neutral oil pure olive, grapeseed, coconut
- 1 tablespoon tamari or soy sauce
- 1 tablespoon mirin
- 1 teaspoon minced ginger
- 1 teaspoon miso
- 1-2 teaspoons sriracha sauce to taste

Bowl - Base (choose one)

- 2 cups cooked sushi rice
- 2 cups cooked black rice
- 2 cups cooked brown rice
- 2 cups cooked quinoa

Bowl - Proteins (choose 1 or a combo)

- 1 pound sashimi grade ahi tuna
- 1 pound other fresh, raw or cooked seafood
- 1 pound cubed grilled chicken breast
- 1 tub extra firm tofu pressed, cubed, fried or baked

Bowl - Garnishes (choose several)

- furikake (Japanese rice seasoning)
- pickled ginger
- seaweed
- toasted sesame seeds
- scallions chopped
- Fresno or jalapeno chile sliced thin

Bowl - Vegetables (choose several)

- 1 large zucchini spiralized or matchsticks
- 1 bunch radishes sliced very thin
- 1 cup matchstick carrots
- shredded napa cabbage
- baby spinach leaves
- 1 cup shelled edamame
- 1 avocado diced
- red onion sliced thin

Instructions

1. Prepare your chosen base if you're not using leftovers. I used chilled black rice that I'd made the previous day, and pressed it into a bowl to mold it for presentation. This step is totally optional.
2. Whisk together all of the ingredients for the dressing.
3. Cut your protein into 1/2" cubes. Add to a small prep bowl, and drizzle with about 2 tablespoons of the dressing. Allow it to soak while you prep the remaining ingredients.
4. Prepare your veggies and garnishes. You may wish to arrange on a large platter and allow diners to make their own bowl, or skip that step, and make individual bowls as you go. It's all about flexibility and personal preferences!
5. Drizzle each bowl with some of the remaining dressing and preferred garnishes and dig in!



Farfalle with Pancetta, Arugula and Lemon Cream Sauce

by Olivia's Cuisine

Serves 6



You will need

- 4 ounces diced pancetta
- 1 cup ricotta
- 1 cup heavy cream
- juice and zest of 1 lemon
- salt and white pepper to taste
- 1/2 cup parmesan cheese
- 4 ounces arugula
- 1 pound farfalle pasta

Instructions

1. Bring a large pot of salted water to boil over high heat. Add the pasta and cook, stirring occasionally, according to package instructions. Drain pasta and reserve 1 cup of the pasta water.
2. While the pasta cooks, in a large skillet, over medium high heat, saute the pancetta until golden and crisp, about 5-6 minutes. Transfer to a paper towel-lined plate to absorb the excess grease. Remove all but one tablespoon of the pancetta grease from the skillet and lower the heat to medium. Then, add the ricotta, heavy cream, lemon juice and zest, salt and pepper and whisk until smooth. Cook, stirring constantly, until thickened, 8 minutes. Remove from heat and stir in the parmesan cheese.
3. Add the cooked farfalle and arugula to the sauce and toss to incorporate, adding pasta water if necessary. Top with the cooked pancetta and serve.

Yogurt Parfait Chocolate Chip Granola Cups

by The Little Kitchen



You will need

- nonstick baking spray
- 1 large egg, beaten
- 2 tbsp unsalted butter, softened
- 1/3 cup plain Greek yogurt
- 1/2 cup honey
- 2 tsp pure vanilla extract
- pinch of salt
- 1/8 tsp ground cinnamon
- 1/2 shredded coconut (sweetened or unsweetened)
- 1/4 cup sliced almonds
- 1/4 cup salted roasted sunflower seeds
- 1/4 cup mini semi-sweet chocolate chips
- 2 cups old fashioned oats

Toppings

- Greek yogurt, any flavor
- strawberries or your favorite fruit
- mint leaves
- lavender honey

Instructions

1. Heat oven to 325° F. Spray a 12 cup muffin tin with non-stick baking spray.
2. Add egg, softened butter, yogurt, honey, vanilla extract, ground cinnamon and salt to a medium-sized mixing bowl. Whisk the ingredients thoroughly to combine them.
3. Add coconut, almonds, sunflower seeds, chocolate chips and oats to another mixing bowl. Mix together first and then add and fold together with the wet ingredients with a rubber spatula.
4. Divide evenly between the muffin cups (about 2 to 3 tbsp for each cup). Spray a large spoon with the nonstick baking spray and shape the granola into cups using the back of the spoon.
5. Bake at 325° F for 34 to 37 minutes, until they are golden brown. Place the muffin tin on a cooling rack. Once they are completely cool. Cover the muffin tin with plastic wrap and refrigerate for at least an hour (you can refrigerate these overnight).
6. Once ready to serve, carefully remove granola cups from muffin tin and place in individual bowls or on a serving platter. Add 1/3 cup Greek yogurt to each cup, top with fruit, a mint leaf and drizzle with lavender or plain honey. Serve immediately.



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