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100% Effective Natural Hormone Treatment
Menopause, Andropause And Other Hormone Imbalances
Impair Healthy Healing In People Over The Age Of 30!

What's For Dinner?

By Kari White

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If you are going with a catered affair for your reception, your caterer more than likely will have pre-set menus in place for a wedding. But, how do you choose? Or if you are going to have your wedding at a restaurant or you are going to do the food yourself, it can be a huge task to figure out what to serve.

First you need to select a cuisine you would like to serve (see Is A Theme Wedding In Your Future section for ways to discover your cuisine). Once you have figured out what type of cuisine you want, how do you select what to serve? Here are a few suggestions on menu selection:

Greek

⌘ Greek Salad, Spanakopitas, Dolmades (meat & rice stuffed grape leaves), Chicken or Beef Souvlaki's

Japanese

⌘ Noodle soups, Sushi, Shrimp Tempura, Stir-Fries

Mexican

⌘ Salsa Salad, Black Bean Soup, Tortilla Chips, Chicken or Beef Fajitas/Burritos or Enchiladas

Indian

⌘ Hummus & Fresh Pita Platter, Samosas (stuffed & fried vegetable, beef or chicken turnovers), Tabouli Salad, Tandoori Chicken

Seafood

What's For Dinner?

α Shrimp Cocktail, Smoked Salmon, Steamed Oysters, Grilled Rainbow Trout

Thai

α Hot & Sour Soup, Fresh Spring Rolls, Pad Thai, Chicken or Shrimp Satays

Italian

α Caesar Salad, Garlic Bread, Minestrone Soup, Chicken Parmigiana

Of course, there are tons of other cuisines available and you can always stick to the basics such as Prime Rib Dinner or Roast Beef. You should also try to offer a choice of a vegetarian meal and try to take note if any of your guests have any allergies.

Kari White is an experienced event and wedding planner. As a result of numerous requests, she has now completed the Unique Theme Wedding Planning Guide which can be found at her web site along with a free weekly newsletter. Do yourself a favor and check it out today.

Cut The Take Out

By Lisa Paterson

A long hard day at work. You get home and need dinner. Nothing in the fridge, nothing in the cupboard. Take-out again. The wallet just won't comply much longer.

Re-wind.

A long hard day at work (sorry can't help with that one). You get home and mmmm, what is that aroma? Dinner! Smells delicious, your mouth is watering.

And no you didn't go to the wrong home and no you are not dreaming. You arranged all this, in a few minutes this morning.

What I won the lotto and hired a personal chef?

Well no, not exactly - you got a Crock Pot. A Crock Pot? Yep, it's a cooker that cooks your food over a slow heat. Put it on in the morning and dinner is ready at night.

Don't think you've got time in the morning. Well you will be pleasantly surprised how quick it can be. Chuck in some veggies (frozen or pre-cut if really short on time), throw some meat on top, pour in a sauce, put on the lid and turn it on low. That's it.

It truly is that easy. And the aroma of dinner when you walk in the door at night, it is sensational -

What's For Dinner?

better than any take out.

Happy Crock Cooking

Lisa - "The Crock Cook"

www.a-crock-cook.com

and everything else Crock Pot

Find easy to follow

, tips and advice by Lisa at www.a-crock-cook.com

****Webmasters Please Note – If you wish to use this article then a live static link to <http://www.a-crock-cook.com> must be included.****

Cut The Take Out

Planning A Rehearsal Dinner

Catering For Your Party

Winter Blahs Become Family Fun

What's Your Party Style?

470 Crock Pot Recipes

Vegetarian Recipe Book

Bread And Biscuit Baker's And Sugar-Boiler's Assistant

Online Dating Secrets Revealed!

Valentine Day Recipes

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