

## Charming Bridal Luncheon

Written by Debbi Covington

Wednesday, 16 January 2013 09:51

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*I've recently become a partner with DIY Weddings Magazine and am now writing a wedding catering advice column 4 times a year. This issue of Lowcountry Weekly features my first column originally published in December 2012 along with food photography by the incomparable Susan DeLoach!*

Congratulations on your upcoming nuptials! With the right vendors and planning, you can have the wedding and reception you've always dreamed about.

Planning your wedding reception is an exciting experience! Having a caterer that you have complete confidence in to guide you throughout the planning process and execution of your wedding celebration is priceless. Most caterers have endless resources at their fingertips. They are available to assist you with every aspect of your wedding from exceptional food to location selection, event planners, bar service, linens, china, flowers, photography and entertainment. The success of every wedding depends greatly on the team of professionals chosen to bring it all to life.

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While you certainly do need to hire a caterer for your wedding reception, you can easily prepare the food for smaller nuptial events. A great example is your bridal luncheon! My recipes in this issue have all of the makings for a fun and festive luncheon and everything can be prepared a day or two ahead of time!

I recently catered a bridesmaid's luncheon where the mother of the bride had purchased charms for her daughter's friends as bridesmaid's gifts. She had them individually tied with ribbon and inserted in between the layers of a cake. At the luncheon, each bridesmaid pulled a ribbon from the cake and found her charm. Each charm represented something different. For example, an anchor symbolized a 'life of stability' and a star promised that a 'wish will be granted.' A butterfly ensured 'eternal beauty,' a high heel shoe promised a 'life of style and fashion' and a treble clef pledged a 'life of harmony.' FUN! I revamped the cake idea by using an easy to make tunnel cake in a Bundt pan. This way, the charms can be laid across the top of the cake and they won't get covered in frosting. Besides being a fun and unique idea, the cake is delicious!

Pull out your grandmother's antique silver, your mother's wedding china, purchase some inexpensive floral handkerchiefs and invite your girlfriends over for a beautiful luncheon lovingly prepared by the bride. What a special treat!

Begin the festivities by offering your guests a Pink Lemonade Spritzer. You will need to freeze the fruit-filled lemonade ice cubes at least 24 hours before the event. Quantities are hard to determine because ice cube trays come in all sorts of shapes and sizes these days. Plan on 3 to 4 lemonade cubes per guest. Save any extra pink lemonade for the flower girl!

Crispy Phyllo Wrapped Asparagus with Honey-Mustard Dipping Sauce is a great hors d'oeuvre to serve while your guests are gathering. You can make them a day or two ahead of time and reheat them in the oven for 8 to 10 minutes before serving. To be perfectly honest, they're actually crispier when they've been reheated!

Lunch is served buffet-style. Plates, forks and napkins are placed at the end of the table and the Fruity Blackberry Salad, Shrimp Remoulade and Petite Cocktail Muffins are arranged so that guests may serve themselves. I like to use cosmo glasses for the Shrimp Remoulade but everything can easily be served on a luncheon plate.

The Chocolate-Raspberry Charm Cake can be used as the centerpiece or can be displayed on the buffet. When dessert is served, each bridesmaid will take home a happy reminder of a delicious luncheon from your special day!

## Pink Lemonade Spritzers

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Best chicken salad recipe I've ever had! It's made with chicken, mayo, and a mix of herbs and spices. It's a perfect recipe for a wedding reception or a family reunion.



These are perfect for a wedding reception or a family reunion. They're easy to make and everyone loves them. I've made them many times and they're always a hit.

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