



# TRIM & TERRIFIC Office Entertaining

One-Stop Shopping at SAM'S CLUB® with Holly Clegg

When you realize the majority of each day is spent with co-workers, an office party to honor the employees, clients, or colleagues is a special occasion. However, with daily deadlines, time constraints, and budget cuts, who has the time, energy, and financial resources to plan an enormous event? You have many options – renting a restaurant, calling a caterer, or (as I will show you) pulling off a great party with SAM'S CLUB in the comfort of your own home or office.

The key to office entertaining is keeping it simple, staying organized, and keeping your options open. You want to select an enticing, yet simply prepared, menu – since food lures everyone to a party. The best menu consists of pick-up hors d'oeuvres, which offer flexibility for a come-and-go arrival at this busy time of year. Spread the food around the office – taking advantage of desks, end tables, and

similar surfaces to promote a flow of people from room to room and mingling amongst colleagues.

SAM'S CLUB is my one-stop shopping source for a party. The small plastic plates, white beverage napkins, plastic glasses, and white table covers keep entertaining affordable and make for easy cleanup. For decorations, stroll over to your Club's floral area and choose from the many bouquets of fresh flowers. Pop the flowers into small vases to spread around the office for that added festive touch. For added convenience and time, you may want to select

### Exciting Extras

- Use filled toothpicks for skewers.
- Lay flowers on the table for a stylish accent.
- Fill a vase with cranberries and then flowers.
- Decorate with food garnishes such as radish flowers and parsley.

### Short Cuts

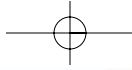
- Use only finger foods so no utensils are needed.
- Pick up baked goods.
- Decorate with bowls of fresh fruit such as colored grapes.
- Pick up flower arrangements.

an already prepared holiday arrangement to center on the main food area.

The menu may include a combination of homemade recipes and store-bought items. A cheese tray with assorted colored grapes makes a lovely display. Include my Glazed Almond Brie to make a lasting impression. Marinated shrimp is impressive and may be made ahead of time. Buying the already peeled, frozen cooked shrimp makes this an easy,

Holly Clegg's Invoice Comparison		
Product	SAM'S CLUB price per unit	Grocery Store price per unit
6-inch clear plastic plates (per ea.)	\$0.15	\$0.35
Beverage napkins (per ea.)	\$0.02	\$0.04
Table covers (per ea.)	\$0.98	\$1.95
Whole tenderloin (per lb.)	\$10.27	\$10.99-\$15.99
Pork tenderloin (per lb.)	\$3.68	\$3.79-\$4.19
Golden dinner rolls (per ea.)	\$0.09	\$0.20
Cooked shrimp (per lb.)	\$6.94	\$9.99
Assorted grapes (per lb.)	\$1.47	\$1.79
Brie cheese (per lb.)	\$5.12	\$8.49
Gouda cheese (per lb.)	\$3.45	\$6.99
Jarsleburg cheese (per lb.)	\$3.88	\$7.59
Havarti cheese (per lb.)	\$3.78	\$6.19
Chex snack mix (per 8oz.)	\$0.98	\$2.55
Mini cheesecake (per ea.)	\$0.22	\$0.99
Mini éclairs (per ea.)	\$0.16	\$1.98
Mini cream puffs (per ea.)	\$0.12	\$0.40





holiday entertaining for business

Invoice Comparisons

spectacular choice. My Pepper Dijon Tenderloin served at room temperature with rolls is also impressive. For a less expensive meat, substitute **pork tenderloins**. And for sweet treats, include decadent **Chocolate Espresso Brownies** or your favorite bar cookies. If you aren't a baker, the **frozen mini éclairs, mini cream puffs, or mini cheesecakes** in the freezer section at SAM'S CLUB are sensational, and will be conversation stoppers at your party as you pull them out and pop them onto trays.

As I recommend in my entertaining book, *Holly Clegg Trim & Terrific Home Entertaining The Easy Way*, you can include Exciting Extras for that special touch or take Short Cuts for time savers. So, it is fine to grab a big bag of party mix, a sandwich ring tray, and chips and dip. Supplement with your favorite recipes that can be made ahead, refrigerated, or reheated in the microwave to pull out after hours for that grand finale to a long day. Remember, use your options to keep the stress out of the party and only in the office.

Have fun entertaining!

**Chocolate Espresso Brownies**

This recipe makes a ton. I always have these ingredients on hand for an emergency pick-up dessert.

- 1 cup water
- 2 cups all purpose flour
- 1/3 cup cocoa
- 1 teaspoon baking soda
- 2 tablespoons espresso powder
- 1/3 cup canola oil
- 1 3/4 cups sugar
- 1/2 cup buttermilk
- 1 egg, beaten
- Chocolate Espresso Icing (recipe follows)

Preheat oven to 400 degrees. In a small pot, combine water and oil; bring to a boil. Remove from heat and stir in espresso powder until dissolved. In a large bowl, mix flour, sugar and cocoa. Add hot water mixture and stir well. In a small bowl mix together buttermilk and baking soda, stir until baking soda dissolves. Add buttermilk mixture and egg to batter, stirring well. Transfer batter to a 15x10x1-inch jelly-roll pan coated with nonstick cooking spray. Bake for 15 minutes or just until top springs back when touched. Remove from oven and immediately pour Chocolate Espresso Icing (recipe follows) on top and spread while brownies are warm. Cool and cut into squares. Makes about 6 dozen brownies.

**Chocolate Espresso Icing**

- 6 tablespoons margarine
- 1/3 cup buttermilk
- 1/4 cup cocoa
- 1 tablespoon espresso powder
- 1 (16 oz.) box confectioners' sugar
- 1 teaspoon vanilla extract

In a medium pot, combine margarine, buttermilk, cocoa, and espresso powder; bring to a boil. Add confectioners' sugar and vanilla, mixing until smooth.

Calories	79	Dietary Fiber (g)	0
Protein (g)	1	Cholesterol (mg)	3
Carbohydrate (g)	14	Sodium (mg)	33
Fat (g)	2	Diabetic Exchanges:1 other carbohydrate, 1/2 fat	
Calories from fat (%)	25		
Saturated Fat (g)	0		

**Marinated Shrimp**

Serve this simple and fabulous dish in a glass bowl for an impressive touch to the party.

- 1/4 cup ketchup
- 2 tablespoons prepared horseradish
- 2 tablespoons lemon juice
- 1 tablespoon olive oil
- 1 teaspoon hot sauce
- 2 tablespoons grainy mustard
- 1 teaspoon minced garlic
- 1/3 cup sliced green onions
- 2 tablespoons capers, drained
- 2 pounds cooked peeled medium or large shrimp

In a medium bowl, mix together ketchup, horseradish, lemon juice, olive oil, hot sauce, mustard, and garlic. Add green onions and capers. Add shrimp, stirring to coat well with marinade. Cover and refrigerate.

Makes 10 servings.

Calories	115	Dietary Fiber (g)	0
Protein (g)	19	Cholesterol (mg)	177
Carbohydrate (g)	3	Sodium (mg)	411
Fat (g)	2	Diabetic Exchanges:	
Calories from fat (%)	20	3 very lean meat	
Saturated Fat (g)	0		

**Glazed Apricot Almond Brie**

Here are directions to serve the Brie heated in the oven; however, the apricot preserves may be heated in the microwave and the Brie served at room temperature.

- 1 (14 oz.) Brie
- 1/2 cup apricot preserves
- 1 tablespoon orange liqueur or orange juice
- 1/4 cup sliced almonds, toasted

Preheat oven to 325 degrees. Remove the top rind of the Brie. Place the Brie in a shallow baking dish. Mix together apricot preserves and orange liqueur and spread on top of brie. Bake for 8 to minutes or only until Brie is soft and heated through. Remove from oven and sprinkle with almonds. Serve immediately with assorted crackers and apple slices.

Makes 20 servings.

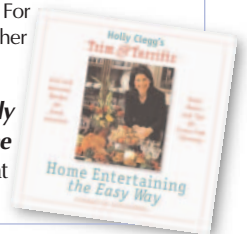
Calories	95	Dietary Fiber (g)	0
Protein (g)	4	Cholesterol (mg)	20
Carbohydrate (g)	6	Sodium (mg)	128
Fat (g)	6	Diabetic Exchanges:	
Calories from fat (%)	57	1/2 lean meat, 1/2 other carbohydrate, 1 fat	
Saturated Fat (g)	4		



Holly Clegg  
Author, *Trim & Terrific Cookbook* series

Holly Clegg is the author of the Trim & Terrific cookbook series, including her most recent book entitled *The Holly Clegg Trim & Terrific Cookbook*. She has appeared on numerous national television shows, such as NBC Weekend Today Show, Later Today, Home Matters, and The Phil Donahue Show. Her recipes have been featured in many national magazines, including *Cooking Light Magazine* and *Healthy Cooking*. Holly is best known for her family-friendly recipes that are delicious, fast, easy to prepare, and healthy. For more information on Holly, visit her Web site, [www.hollyclegg.com](http://www.hollyclegg.com).

Pick up your copy of **Holly Clegg Trim & Terrific Home Entertaining The Easy Way** at your local SAM'S CLUB®.



\* All items may not be available in all Clubs.

