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SUMMER ENTERTAINING IDEAS TO KEEP YOUR COOL

May 2015

With summer quickly approaching, hosting warm-weather gatherings is a perfect way to spend time with friends and family. Keep stress away and make planning a breeze by following these four simple tips for a perfect summer soiree that both you and your guests will enjoy.

Pick a theme

Get started by choosing a theme for your summer celebration. A defined focus will allow you to quickly narrow down menu and décor selections. Easy ideas include seasonally inspired concepts, like Christmas in July; location-specific parties, such as a Hawaiian luau or Parisian café; and era themes, like the Roaring Twenties.

Vitamix blenders can help operators build their smoothie programs in a number of ways, starting with offering the highest quality blend. A well blended smoothie will garner a higher sales price and greater margin for the operator. Vitamix products also provide consistency from store-to-store and drink-to-drink. This ensures that an operator will be known for the consistency of the product and customers will know that they'll receive the same product that they expect, every time. Finally, operators are looking for reliable equipment with the best total cost of ownership over the life of the blended drink offering.

Select the perfect kitchen sidekick

When preparing your menu, a must-have kitchen partner is a high-performance blender that does all the work for you. The Vitamix Professional Series 750 helps reduce prep time and cleanup and allows you to create a variety of delicious party recipes. Easily chop ingredients for gazpachos, salsas and coleslaws; achieve a silky smooth texture for hummus and spreads; emulsify vinaigrettes and marinades; and even blend up frothy frozen beverages. For added convenience, this Vitamix features five pre-programmed settings, including programs for two summertime favorites—Smoothies and Frozen Desserts.

Streamline your menu

Looking for recipes that require little prep work but are sure to please? Consider whipping up a large batch of seasonal appetizers, such as guacamole, a yogurt-based vegetable dip or a cold soup. Make a style statement by serving them in glass shooters with chips, veggies or pita bread for perfectly sized servings. Slow-cook a few chicken breasts ahead of time that can be shredded and quickly tossed with a delicious sauce for healthy sliders. When selecting desserts, opt for seasonal ingredients, such as a mixture of sliced fruits paired with pieces of shortcake on skewers, which can be assembled prior to your party. Sorbets are also simple to make in a Vitamix and only require a few ingredients—fruit, ice and a sweetener. By choosing recipes that can be prepared before your gathering, you'll find yourself with more time to mix and mingle. atmosphere for coffee shops, high-end bars or any front-of-the-house-environment. It provides exceptional blends for a consistently superior product, significantly improved speed of service and unparalleled sound reduction.

Make beverages a breeze

Ensure your guests have easy access to drinks and avoid running for refills by setting up a station with pre-mixed, thirst-quenching beverages housed in large glass or plastic dispensers. This station will help you create a central beverage zone and get imaginative with drink concoctions. Mixtures of lemonades or flavor-infused waters are the perfect combination for keeping everyone cool on a warm day. For a more unique approach, let guests personalize their drinks with flavored simple syrups, frozen fruits and—for added flair—frozen herb ice cubes, a great way to add refreshing flavors. Complete the beverage station by labeling the drink options with small chalkboard signs and display a collection of seasonal cups and colorful straws.

With just a bit of creative planning and pre-event prep work, you'll be ready to host stress-free parties and enjoy more time with your guests this summer.