



What if your birthday anniversary is not just an ordinary gathering of family and friends but a real party of celebrities? It's all possible with a bit of fantasy, fancy dressing and... appropriate make-up!

DETAILED DESCRIPTION:

INVITATION

A couple of weeks in advance before your birthday anniversary, it's about time to inform your friends about an actual date and time of your organized party. As this is going to be a real Hollywood party, design an invitation, which corresponds to a style of star movie actors, rock&pop singers, world famous sportsmen, etc. The key thing that the invitation has to tell your guests is that they are welcome only dressed-up as celebrities of their own choice.





WELCOMING OF THE GUESTS

Your party may be organized at your place (if you have sufficient space and conditions for an all night party) or at a restaurant, hotel hall, etc. of your choice.

The place should be decorated with bright, glowing and shining stuff to make an image of a stunning celebrity party. Red carpet for welcoming of the guests is a must. It's also possible to make a stand with logos created for your party where guests are posing for photographs made by a hired professional photographer.

You meet the guests personally dressed-up as a well-known star of your choice (e.g. Angelina Jolie or Madonna), greet them, kiss on both cheeks and invite to go in and have a drink.

Pop music is playing in the background. The welcoming drink is champaign or sparkling wine.

PROGRAM FOR THE EVENING

After you've received all greetings and gifts, invite your celebrity guests to a posh table with a special menu of the evening: e.g. Caprese on a Stick, Italian Club Finger Sandwiches, Chicken Strips and Asparagus Sticks or any other suggested by your catering company or of your own choice.

Everybody also is served Ophrah's "Legends Lemon Drop Martini", which she served at the Legends Ball.

Here are the recipes of the mentioned above, if you decide to make them yourself:

Caprese on a Stick

Servings: 12 skewers

Ingredients

- 1 pint grape tomatoes
- 24 small leaves fresh basil
- 1 container marinated bocconcini, bite-size mozzarella balls in olive oil with herbs
- 1 package 6- to 8-inch skewers

Directions

Skewer grape tomato, basil leaf and bocconcini ball and repeat until you have 12 skewers.

Italian Club Finger Sandwiches

Servings: Serves 4

Ingredients

- 6 slices thin-cut white bread
- 1 cup soft spreadable herb cheese
- 8 slices Prosciutto di Parma
- 12 leaves fresh arugula or basil
- 2 plum tomatoes, thinly sliced
- Salt
- 2 radishes, thinly sliced
- Toothpicks

Directions

Spread 4 slices of bread with soft herb cheese. Top each cheese-covered slice with 2 slices of prosciutto, 3 leaves of arugula or basil, and 4 thinly sliced tomatoes seasoned with a pinch of salt. Place a completed layer atop another, making 2 stacks—each 2 layers high. Set the final bread slices in place, making 2 triple-decker sandwiches.

Thinly slice and salt the radishes. Pierce a couple of thin slices of radish on each toothpick and place 4 toothpicks in each sandwich. Cut each sandwich into 4 equal parts, cutting the sandwich across evenly on each side.



Chicken Strips and Asparagus Sticks

Ingredients

- 2 pounds chicken cutlets, cut into strips
- · 2 bunches asparagus, blanched and shocked
- 6 cups flour
- 8 eggs
- 1/4 cup milk
- 4 cups Italian breadcrumbs
- 2 cups grated Parmigiano Reggiano cheese
- 6 lemons, zested
- 1 bunch fresh thyme, stripped off the stems and chopped
- Salt and pepper
- 1/2 gallon light olive or vegetable oil

Directions

Heat 2 inches of oil in a deep skillet just over medium heat. If you don't have a thermometer, place the handle-end of a wooden spoon in the oil. If little bubbles appear around the handle, you're there.

Divide the flour between 2 large resealable bags and season with salt and pepper. Whisk together the eggs and milk in a shallow dish. Combine the breadcrumbs, cheese, lemon zest and thyme. Divide the breadcrumb mixture between 2 large resealable bags.

Place the blanched asparagus in one of the bags of flour and the chicken strips in the other bag of flour. Give them a good shake. Transfer the asparagus first to the egg mixture and then transfer to the breadcrumb bag. Next, do the same to the chicken strips. Shake them up in the breadcrumb bags until coated completely. Carefully place the asparagus in the hot oil and fry until golden brown. Repeat with the chicken strips. Make sure to salt the asparagus and chicken strips as soon as they come out of the oil to get the best flavor.

Legends Lemon Drop Martini

Servings: Serves 2

Ingredients

- Juice of 6 lemons
- 4 tablespoons sugar
- 6 fresh mint leaves
- 4 shots vodka
- Ice in shaker
- 1 sugar-rimmed martini glass

Directions

Mix lemon juice, sugar and vodka in a martini shaker filled with ice. Shake well and pour into sugar-rimmed martini glass. Garnish with mint.

When guests have tastes the star meniu, invite them for a song contest. You'll need a karaoke set for this attraction. Each guest may choose the song from the karaoke list and show his/her singing skills. It should be especially funny when your guest dressed-up like a famous singer starts singing a song like his/her own and make it even better or more impressive than the real one.

More cocktails to come after karaoke bit.



Then it's time for a celebrity task. Divide your guests into several groups (3-5 guests in each group). Let them pick a piece of paper, on the other side of which they get a title of a well-known movie, e.g. "Matrix", "The Lord of the Ring", "Home Alone" or other. The groups have 5 minutes to think how they are going to reflect this movie by themselves in one picture shot. When the time is over, each group poses for a photographer producing a shot of the night and revealing the essence of the movie as well as making other guests laugh. These pictures will be of a great value after the party.

After the photo session it's time for a special birthday cake lit with candles. Guests sing "Happy Birthday", rise a glass of champaign and let you make a wish and blow the candles.

Then everybody enjoys the cake with coffee or tea with pop music playing in the background.

Music gets louder and you invite everybody to dance. Stand in a circle and try to make the same moves together. It should be a lot of fun! And the photographer will never let you to forget this. Look around – you're dancing together with the stars!

AFTER THE PARTY

When you get the pictures, you'll definitely want to share them with your friends. But maintain your Hollywood style! Design a celebrity magazine (like People), only with your own photographs and comments. You may stick only to an e-version or have a print-out. It should be a super surprising thing for everybody to remember.



We wish you a stunning party!