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Eggs, Any Style
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JANUARY 2013
The Trends Issue

FEATURES

What colors are popping? What types of events are selling? What ideas are tantalizing customers? What décor is sparkling? Find out in our spectacular 2013 Trends Issue.

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Carasco Photography

BREAKFAST AT TIFFANY'S

By Boutique Bites, Chicago, IL

Menu

- Smoked salmon on potato pancakes with caviar
- Egg cups with scrambled eggs, chives, crème fraiche and a bacon chip
- Mini pancakes and blueberries
- Grilled shrimp with bloody mary pipettes
- Champagne and mimosas
- Cappuccinos

Décor

- Jewelry boxes wrapped in Tiffany blue paper with white ribbon
- Porcelain white accents throughout

It has little to do with Audrey Hepburn and everything to do with the color on the outside of the box. The sight of Tiffany Blue linens will have your guests thinking luxury, and porcelain white accents keep the concept simple and elegant.

Created by Elaina Vasquez, chef/owner of Boutique Bites, this concept relies on scaling breakfast items down small enough to fit in a ring box and having a lot of light and fresh options to choose from. "Especially with breakfast, it needs to be really fresh, so you need to prepare most of it on site," she says.

Vasquez created this table for a brunch event for 30 and is planning on selling it for brunch weddings and other social breakfasts over the next year.

 MORE



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