

Taste

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THE INDIANAPOLIS STAR
WEDNESDAY, MAY 14, 2008



Party Indy style

How to put on a 500 gathering to remember PG 6

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THE PERFECT RACE PARTY STARTS WITH ICONIC DECORATIONS
AND CASUAL FINGER-FRIENDLY FOODS



ROB GOEBEL / The Star

A wheel cover and flowers become a race-themed centerpiece at a party thrown by Anne-Marie Dezelan of Annie-O's Fab Parties for Fun People. The event was a fundraiser at the Auto Vault, 705 N. Illinois St.

Stories by **Jelene Ketzenberger**

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Nothing says "Indy 500" like black and white. While some hosts may feel compelled to avoid the checkered flag color scheme when planning their May events, Anne-Marie Dezelan, of Annie-O's Fab Parties for Fun People, plays it up — big time.

"I'm a fan of using black and white when you can," said the event planner during a recent race-themed fundraiser. "I know black and white seems to be overdone, but it's very accessible and very relevant, and it says 'race.'"

Dezelan designed the early-May event to play off the party's location at the Auto Vault, 705 N. Illinois St., a site that comes complete with scene-setting classic cars. The event, a fundraiser to benefit KIPP LEAD College Prep Charter School in Gary, offered the perfect opportunity for Dezelan to show Taste how to throw an easy yet impressive Indy 500 party.

Dezelan launched the theme with pit-pass-style party invitations, then played up the garagelike look of the venue with a variety of auto-related accessories. Inexpensive wheel covers became tabletop centerpieces, tool boxes turned into serving pieces and plastic funnels were flipped over to become flower vases.

Lug nuts, wrenches and miniature cars decorated black-and-white-topped tables, while a new red gas can with a bouquet of sunflowers by Posh Petals accented the drink station. Lighting, designed by Evans Audio Visual, featured an array of programmed colors, which added atmosphere and energy, said Dezelan.

"To me, lighting is huge," she said. "Lighting changes everything."

While Dezelan opted for black-and-white linens from A Classic Party Rental to play up the 500 theme, she noted that local vendors such as Cash & Carry Paper Co. offer plenty of plastic tableware as well.

"You can create this on a lower budget using disposable," she said. "You could totally re-create this look."

But traditional party stores aren't the only places to shop when you have a race-related party to decorate for, Dezelan noted. "Browse Auto Zone, browse auto aisles and use relevant props you might find in a garage," she said. "Hardware stores are another place to go to get ideas. You can even find some of the tools at the



Carla Balivauskale carried trays of grilled asparagus with saffron aioli. Guests also could visit a buffet table.

dollar store."

Dezelan also picked up several pieces of metal diamond plate to use as serving trays, a striking (though expensive) touch. "They sell it at Lowes in different size sheets," she said of the tray-size pieces that run about \$40.

But what was on those trays may have interested her guests the most. Working with Rob Hoaglin of Hoaglin Fine Catering, Dezelan featured such appetizers as Corn and Brie Diamonds and Fillet of Beef Balsamico on Toasted French Bread.

Hoaglin, whose company handled the catering, also re-created one of Dezelan's favorite party meals, a traditional Shrimp Boil made with andouille sausage, corn and new potatoes.

"Dear friends of ours have done a shrimp boil on Carb Day, and I just love it," said Dezelan, noting that it's served outdoors atop newspapers, and guests just dig in. "It's informal, it's communal, and you can get in there and get your hands dirty."

In fact, Boggsstown resident Susan Garver, who hosts that Carb Day shrimp boil, attended the fundraiser.

"My son and nephew do the cooking," said Garver. "Everything is cooked in one pot and dumped on the newspaper outside."

Hoaglin agreed that a casual, 500-related party offers a great chance to try such a dish.

"It's the perfect opportunity," he said. "It's just fun."

★ Call Star reporter Jolene Ketzenberger at (317) 444-6755.



The team: Rob Hoaglin (left) catered the affair; Anne-Marie Dezelan (below) planned the party and Dezelan's husband, Marty, helped select music.



ROB GOEBEL/The Star

Partygoers are reflected in the hood of one of many cars that were part of the decor. Special lighting changed the mood.

Theme drives the music

Event planner Anne-Marie Dezelan noted that her husband, Marty, chose car- and driving-related titles for the music for a recent race-themed event. She suggests having at least an hour's worth of music ready.

"You can download all of these on iTunes for 99 cents each," she said. "It couldn't be better. Fifteen bucks is what you'd pay for a CD."

Here's the Dezelans' playlist.

"Rev It Up" — Jerry Harrison
 "Burn Rubber On Me" — Gap Band
 "Drive My Car" — Beatles
 "Low Rider" — War
 "Start Me Up" — Rolling Stones
 "Fast as You" — Dwight Yoakam
 "I Can't Drive 55" — Sammy Hagar
 "Little Deuce Coupe" — Beach Boys
 "Smokin'" — Boston

"Life Is a Highway" — Tom Cochrane
 "Radar Love" — Golden Earring
 "Drive South" — John Hiatt
 "The Race Is On" — Grateful Dead
 "409" — Beach Boys
 "Rev It Up and Go" — Stray Cats
 "Get Outta of My Dreams, Get Into My Car" — Billy Ocean
 "Drive" — Cars



+ BLACK AND WHITE: See more from this Indy 500 party at IndyStar.com/multi-media.

Create festive fare



ROB GOEBEL / The Star

Rob Hoaglin of Hoaglin Fine Catering created these recipes for a festive Indy 500-themed fundraiser. He advised hosts to choose easy-to-eat dishes for such events.

"It should be stuff that's simple that you can eat standing up or sitting down," he said. "And the Shrimp Boil is like that."

Fillet of Beef Balsamico with Sun-Dried Cherry & Red Onion Confit

Makes 50 pieces

- 1/4 cup balsamic vinegar
- 2 tablespoons lemon juice
- 1 cup red wine
- 1/4 cup extra-virgin olive oil
- 1/4 cup chopped fresh rosemary

- 2 garlic cloves, crushed
- 15 peppercorns, crushed
- Kosher salt to taste
- 3 1/2 pounds beef tenderloin
- 2 thin baguettes
- 4 tablespoons unsalted butter, melted
- 1 cup sour cream
- 2 tablespoons horseradish

1. Whisk together vinegar, lemon juice, wine, oil, rosemary, garlic and pepper in large bowl; season to taste with salt. Add beef, turning to coat well. Cover with plastic wrap and refrigerate overnight, turning several times. Grill until medium rare (about 145 degrees). Set aside and let cool to room temperature.

2. Slice baguettes at slight angle, brush with melted butter and bake at 350 degrees until golden brown and slightly crisp; set aside.

3. Combine sour cream and horseradish. Slice meat into thin slices, place on sliced baguettes and place a dollop of horseradish sauce on top. Top with Red Onion Confit (see recipe).

Red Onion Confit

- 1/2 cup olive oil
- 5 medium red onions, sliced 1/4-inch thick
- 1/2 cup red cherries
- 1 1/4 cups red wine
- 10 ounces water
- 10 ounces red wine vinegar
- 5 teaspoons sugar
- 1 1/2 teaspoon salt
- 1/4 teaspoon pepper

1. Heat oil, add onions and cherries, and cook, stirring often, until onions are soft. Add wine, water, vinegar and sugar, and cook until liquid is absorbed. Season with salt and pepper. Cool to room temperature.

Corn & Brie Diamonds

Makes 50 pieces

- 16 cups shredded zucchini
- 16 eggs
- 1 1/4 pounds shredded cheddar
- 3 cups Bisquick
- 8 cups chopped onion
- 1 1/2 cups blended oil
- 1 bunch parsley, chopped
- 3 tablespoons minced garlic
- 1/2 pound brie, cubed (rind removed)



A Corn & Brie Diamond

- 1 1/2 tablespoons salt
- 1 tablespoon black pepper
- 1 teaspoon cayenne pepper
- 1 1/4 pounds fresh corn cut from cob
- 1 cup diced red pepper
- 1 tablespoon oregano

1. Combine all ingredients and mix well. Pour onto sheet pans and level flat. Bake at 350 degrees until golden brown, about 35 minutes. Cut into diamonds to serve.

Carb Day Shrimp Boil

Serves 8

(Shown on our cover)

Old Bay Seasoning to taste

5 pounds new potatoes, halved if necessary
 3 16-ounce packages cooked andouille or kielbasa sausage, cut into 1-inch pieces
 8 ears fresh sweet corn, shucked and broken in half
 4 pounds raw fresh shrimp, in shell

1. Heat a large stock pot of water over an outdoor cooker or over medium-high heat outdoors. Add Old Bay to taste. Bring water to boil; add potatoes and sausage, and cook for about 10 minutes or until potatoes are nearly tender. Add corn; cook for another 5 minutes. When potatoes are tender and corn nearly done, add shrimp; cook for 3 to 4 minutes (do not overcook). Drain.
 2. Cover outdoor tables with newspapers and spread drained shrimp boil out onto tables, allowing guests to serve themselves.

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THE PARTY MENU

Corn & Brie Diamonds
Grilled Asparagus with Saffron Aioli
Fillet of Beef Balsamico on Toasted French Bread
Miniature Antipasto Skewers
Spinach & Strawberry
Salad with Champagne Vinaigrette
Shrimp Boil
Assorted fresh breads with sweet cream butter
"Victory" Milk & Cookies



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