#### HUFF HOME





#### Rana Florida

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# **Creative Entertaining: Mysterious Venetian Nights (VIDEO/PHOTOS)**

Posted: 06/13/2013 10:15 am

Why go out for pizza when you can convert your BBQ grill into a wood burning pizza oven for an entertaining and delicious 'make your own pizza party' right at home?



The best pizza is from Napoli, with a delicate thin crispy crust, light sauce, and fresh buffalo mozzarella topped with fresh basil leaves, but I chose Napoli's neighbor to the North, Venice, for my inspiration. I wanted to give my backyard pizza party pizzazz by using the colors of Venetian gondolas -- deep red and smoldering black, with a dash of mystery.

Offer a wide selection of gourmet toppings so your guests can customize their own pies. Arrange a tray of Mediterranean olives, some bowls filled with chunks of Parmigiano-Reggiano and Marcona almonds, a few bottles of Barollo or Amarone, and your heavy lifting is done.



#### Photo gallery for more design tips:

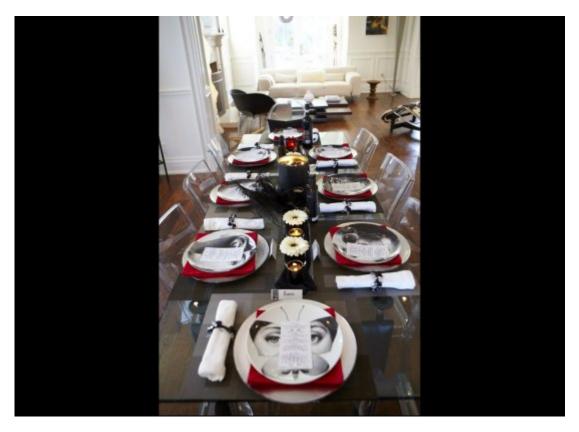
Photo Credit: Mark Luciani

#### Dress the Part



These carnival masks were purchased on the streets of Venice years ago. They added an element of fun to the evening.

# Design Objects



An assortment of odds and ends vases, candleholders, linens, masks, flowers and even an old scarf used as a runner complete the look.

#### Semi Homemade



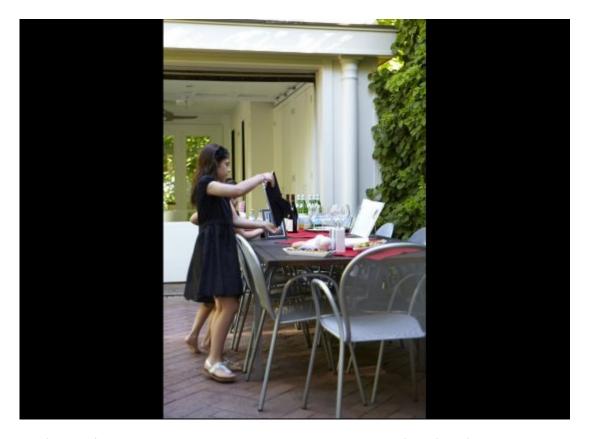
You can buy the dough ready-made from any local pizzeria to skip the hard part and jump right to the fun.

#### Made to Order



Offer a wide arrange of gourmet toppings, from vegetables, meats, speciality cheeses and herbs and let your guests do the work.

# Set Up



Get friends, family and even the kids to help with the setup; that's half the fun.

#### Made to Order



Kids and adults alike have a blast making their own pizza!

### Get Grill'n!



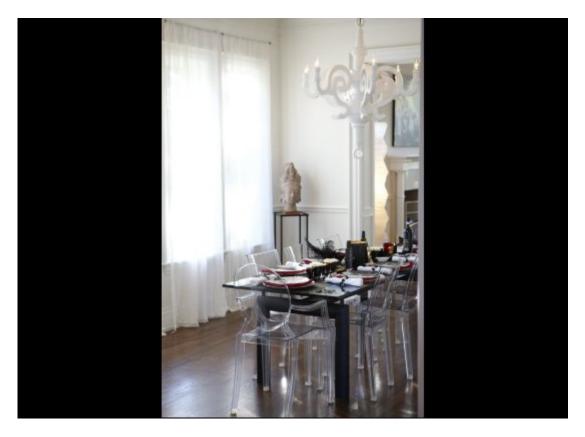
Any BBQ grill can be used as a pizza oven. Just preheat the grill on high, close the lid for 30 minutes.

## Get Grill'n!



Customize the toppings and the pie shape.

#### **Format**



Dinner doesn't have to be formal or served in courses. Choose the format that works for you.

# **Speciality Drinks**



Set out the drinks and let guests help themselves.



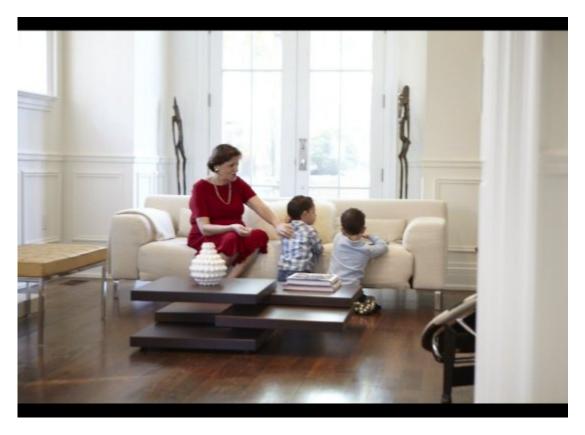
Decorative straws in a Fornasetti holder.

### Mocktails



Crack open a refreshing drink and drop in a fun straw.

# Back Up Plan



Don't let rain dampen your spirits. Be sure to have an alternative plan for indoor seating in case of inclement weather.

# Design Objects



Jonathon Adler Mr. & Mrs. salt and pepper shakers.

### Mocktails



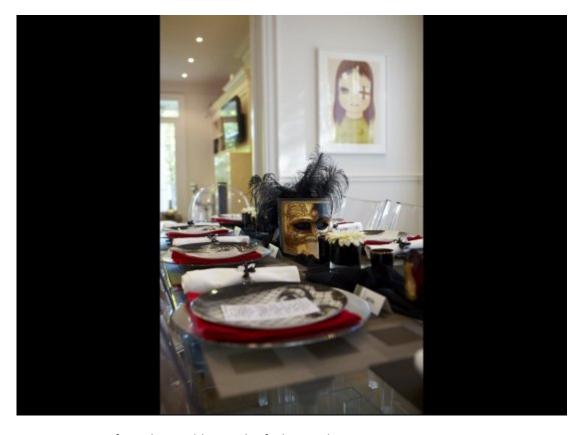
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#### **Get Creative**



Piero Fornasetti face plates add a touch of whimsical exoticism.

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### Sweet & Sour



Chilled Lemoncello served at the end of the meal as a digestiv is the perfect drink on a hot summer night. Garnish with a lemon twist.

# **Sweet Endings**



Dessert is as simple as lemon gelato served in a martini glass, garnished with a sprig of mint or lemon wedge for a chic and sweet ending.

# Sweet Endings



Espresso cups to match the theme.

# **Sweet Endings**



Ornamental candy jars, vases, or bowls filled with tasty treats serve a dual purpose of dessert and décor.