Brunch Made Easy

People who don’t like to cook may think entertaining at home is too difficult, but you don’t have to set out a banquet for your friends to enjoy themselves—or the food. One of the easiest at-home parties is a weekend brunch, and it’s not nearly as much work in the kitchen as you might think.

Of course, food is the key at any gathering of friends, but that doesn’t mean it has to be a gourmet meal complete with crystal goblets. One great idea for brunch is to set out a simple buffet of foods that require little or no preparation. Baguettes, whole fruits, sliced cheeses, and spreads like cream cheese, jam, and peanut butter make a tasty and simple brunch. Even an amateur chef can pull this off! Since a buffet like this doesn’t take a lot of time to prepare, you have more time to socialize with your guests, which is the point of the gathering, after all.

If you’d like to offer your guests more substantial cuisine, whipping up a quiche or two beforehand is just the thing. Quiche is an easy entrée to make. It can also be served hot, cold, or at room temperature, which means you don’t have to worry about the timing of serving it hot out of the oven. A simple search on the Internet will reveal hundreds of great quiche recipes that can be tailored to suit just about anyone, from vegetarians to those who have food allergies.

What about decorations? Before guests arrive, simply scatter the buffet table with a few small bouquets of fresh flowers, and violà—instant cachet!

So don’t be worried about planning a casual rendezvous for your friends. Dive right in and enjoy the fun of hosting.