

# Party Planning Resources



**Dr. Jessica Harris,** award-winning author and scholar, serves as NMAAHC's expert on African American and African Diasporic food ways. She has developed the menu for the museum café, show-

casing traditional African-American cuisine from the Northern States, the Agricultural South, the Creole Coast, and the Western Range.

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## **The Welcome Table: African-American Heritage Cooking**

Pages: 288

Recipes: 200+

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ISBN: 068481837X

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## **Rum Drinks: 50 Caribbean Cocktails, From Cuba Libre to Rum Daisy**

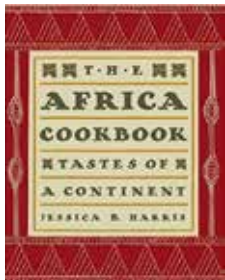
Pages: 168

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## **Other Jessica B. Harris Cookbooks Include:**



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## **The Africa Cookbook: Tastes of a Continent**

Pages: 382

Recipes: 200+

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## **Iron Pots & Wooden Spoons: Africa's Gift to New World Cooking**

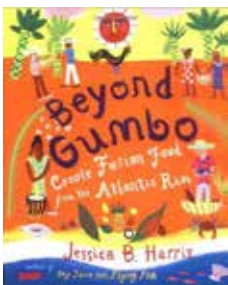
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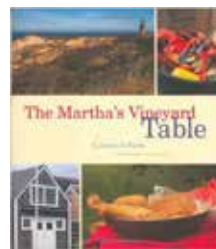
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## **The Martha's Vineyard Table**

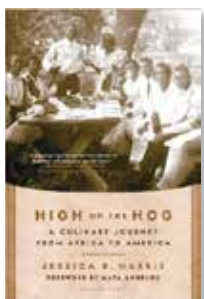
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Recipes: 80

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## **High on the Hog: A Culinary Journey from Africa to America**

Pages: 304

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## **Sky Juice and Flying Fish: Traditional Caribbean Cooking**

Pages: 246

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# Thematic Menu and Music Selections from *The Welcome Table* by Dr. Jessica B. Harris

## **MENU: *Kwanzaa Feast***

Roasted Peanuts  
Pickled Black-eyed Peas  
Roasted Pumpkin Seeds  
Chicken Yassa  
Plain White Rice  
Cucumber Salad  
Salade de Fruits (Fruit Salad)

**MUSIC:** *Olatunji's Drums of Passion!*

*Youssou N'Dour*

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## **MENU: *Chitlin' Soiree***

Super-rich Virginia Crab Cakes (small size)  
Chitterlings  
Southern Succotash  
Wilted Dandelion Greens with Hot  
Bacon Dressing  
Jalapeno Cornbread  
Vintage Champagne

**MUSIC:** *Anything by Duke Ellington*

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## **MENU: *"I Loves You Porgy" Carolina Fish Fry***

Fried Porgies  
Deviled Eggs  
Cole Slaw  
Potato Salad  
Hush Puppies  
Pecan Pie

**MUSIC:** *Songs from Porgy & Bess*

*by Ella Fitzgerald and Louis*

*"Satchmo" Armstrong, or*

*Bess You Is My Woman Now*

*(Duet) by Leontyne Price and*

*William Warfield*

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## **MENU: *Low Country Luxe***

Cheese Straws  
Shrimp Fritters  
She-Crab Soup  
Limpin' Susan  
Avocado and Grapefruit Salad  
Fresh Ham with Peach-Sage Marinade  
Minted -Green Peas  
Broiled Peaches  
Benne Seed Wafers

**MUSIC:** *Marsalis and Battle "Baroque Duet"*

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## **MENU: *Palm Sunday Tea***

Pound Cake  
Pink Pralines  
Sweet Potato Pie

**MUSIC:** *Aretha Franklin's "Amazing Grace"*

*James Cleveland's "Peace Be Still"*

*Al Green's Gospel Album*

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## **MENU: *"Sweet Tooth" Dessert Buffet***

Molasses Pie  
Chess Pie  
Fast Fudge  
Pralines  
Aunt Zora's Tea Cakes  
Pound Cake

**MUSIC:** *Scott Joplin's Rags and Cakewalks*

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## **MENU: *Funeral Meats***

Macaroni and Cheese  
Mixed Greens  
Slow-cooked String Beans and Ham  
Iron-Skillet Fried Chicken  
Baked Ham  
Molasses Pie  
Pecan Pie  
Sweet Potato Pie

**MUSIC:** *Olympia Brass Band and the Zion*

*Harmonizers*

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## **MENU: *Maryland Crab Feast***

Deviled Crabmeat  
Batter-fried Soft-Shell Crabs  
Maryland Crab Cakes  
Hot Vinegar  
Okra and Rice  
French-fried Sweet Potatoes

**MUSIC:** *Cool Jazz*

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## **MENU: *Classic Creole***

Fried Eggplant (Galatoire Style)  
Gumbo Z'Herbes  
Bread Pudding with Bourbon Sauce  
Cafe Brulot Cocktail

**MUSIC:** *Sweet Emma and the Preservation Hall Jazz*

*Band*

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**MENU: *Motown Munchies***

Deviled Eggs  
Peanut Soup  
Carrot and Raisin Salad  
Gospel Bird  
Creamed Corn  
Quick Greens (Brazil Style)  
Bean Pie

**MUSIC:** *Motown Classics by the Supremes, Marvin Gaye and Tammi Terrell, and the rest...*

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**MENU: *Dunbar Food Feast***

Roasted Peanuts  
Iron-Skillet Fried Chicken  
Plain White Rice  
Tomato, Cucumber, and Onion Salad  
Corn on the Cob  
Basic Okra  
Fried Pies  
Watermelon

**MUSIC:** *African-American Classic spirituals, work songs, blues*

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**MENU: *Pigfeet and a Bottle of Beer Bash***

Spicy Pecans  
Deviled Crabmeat  
Hot Potato Salad  
Pig's Feet  
Hot Vinegar  
Iron-Skillet White Cornbread  
Banana Pudding

**MUSIC:** *Bessie Smith, Ma Rainey, and the Blues Queens*

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**MENU: *Saturday Night Stomp***

Pickled Okra  
Fried Chicken Livers  
Plain White Rice  
Cole Slaw  
Biscuits  
Banana Fritters

**MUSIC:** *Jazz by your favorite Artists*

**MENU: *Breakfast Bonanza***

Ham with Red-Eye Gravy  
Grits  
Fried Green Tomatoes  
Broiled Peaches

**MUSIC:** *None, just blissful silence and the sound of quiet chewing*

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**MENU: *North Ca'lina Cue***

Chopped Barbecue Sandwich  
Cole Slaw

**MUSIC:** *Old Rhythm and Blues Tunes*

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**MENU: *Something Special***

Jerusalem Artichokes  
Wilted Spinach  
Milk Rice  
Creamed Corn  
Grilled Tomatoes  
Roast Leg of Lamb  
Beaten Biscuits  
Lemon Meringue Pie

**MUSIC:** *Anything by the Neville Brothers*

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**MENU: *Nighttime Is the Right Time (Chicken and Waffles Midnight Supper)***

Iron-Skillet Fried Chicken  
Waffles  
Vintage Champagne

**MUSIC:** *The Platters, The Chantells, Ray Charles and black music of the Fifties and Sixties*

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**MENU: *How I Got Ovah Slave Remembrance Supper***

Gospel Bird  
Hominy Grits  
Mixed Greens  
Baked Sweet Potatoes  
Iron-Skillet White Cornbread  
Molasses Pie

**MUSIC:** *Fisk Jubilee Singers or the Soundtrack from "Roots"*

# Thematic Menu and Music Selections from *Rum Drinks: 50 Caribbean Cocktails, from Cuba Libre to Rum Daisy* by Dr. Jessica B. Harris

## Fete Francaise

This party celebrates the French side of the Caribbean and is inspired by the festivities that accompany the Fete des Cuisinieres (The Feast of the Women Cooks) that is held annually on Guadeloupe around August 10, the feast day of their patron.

St. Lawrence was martyred on the grill. In fact, the embroidered aprons that are a part of the traditional dress of the Cuisinieres have a grill as their centerpiece. Each August, the ladies - the oldest of whom is over 100 - get together, don their matching grades robes creoles, and tons of real 18-karat gold jewelry and head off to mass followed by a grand gorge.

Try one yourself in their honor. Go backward in time and look for music by old bands that play traditional bigines, like Alexandre Stellio who was popular in France in the 1930s. Or select your music from the albums by Kassav, the classic zouk group from the French Antilles.

- “Ti Punch (pg. 58)
- Pineapple-Infused Rum (pg. 106)
- Avocado and Saltfish Paste/*Feroce of Avocat* (pg. 149) with French Bread Toasts
- Marinated Green Mangos/*Souskai de Mangues Verts* (pg. 146)
- Olives
- French saucissons secs (dry sausage)



## Pirate Party

Arrgh! Well shiver me timbers, why let Johnny Depp have all the fun? Sometimes getting dressed up makes for a grand time. Have your friends sign on to the good ship of fun. Send invitations in the form of treasure maps. Require costumes and have eye-patches and clip-on earrings and bandanas for the recalcitrant.

- Zombies (pg. 124)
- Navy Grogs (pg. 117)
- Your Own Spiced Rum (pg. 103-109)
- High-Octane Limeades made with Captain Morgan Spiced Rum (pg. 96)
- Plantain Chips (pg. 128)
- Coconut Crisps (pg. 130)
- Caribbean-Style Deviled Eggs (pg. 144)



## Holiday Happenings

While Caribbean cocktails mainly bring to mind tropical beaches and soft breezes, holiday season in the Caribbean has its own version of cheer. Try to bring some warmth into your holiday the Caribbean way with this festive fete.

Steel bands playing Christmas carols, Parang from Trinidad, or any one of the numerous compilations of Caribbean music are a good background for a Caribbean holiday party.

- Sorrels (pg. 92)
- Shrubbs (pg. 103)
- Ponche Cremas (pg. 85)
- Puerto Rican Corn Fritters/*Surrulitos* (pg. 136)
- Flaked Saltfish/*Chiquetaille de Morue* (pg. 148)
- Bacon-Wrapped Pickled Watermelon (pg. 131)

