



1

DYNAMIC DESSERTS

End the night on a sweet note with a Whiskey Gelato Bar (rolled in bacon!) from Black Dog Gelato on Damen Avenue. www.blackdogchicago.com.



2

PETAL PUSHER
Create a memorable table with bold pops of exotic color from Bukiety Floral near West Town. www.bukiety.com



3

PERFECT PAIRINGS
Refreshing, elegant wines for summer entertaining are a must. 2007 The Famous Gate Pinot Noir, \$80. www.domainecarneros.com



4

OLD SCHOOL SERVING PIECES
Dress up your table with retro napkins, tablecloths, cutlery and platters from Randolph Street Market. www.randolphstreetmarket.com



AMY TARA KOCH

WHAT AMY'S LOVING FOR June

ENTERTAINING 101

In my mind, there's no finer way to celebrate balmy temps in Chicago than with an alfresco soirée. Must-have ingredients? Killer cuisine (locally sourced), seasonally seductive wines, a mélange of eye-catching serving pieces and lively music.



8

FARM FRESH & FABULOUS
Stock up on dips, salsas, breads and produce at one of the city's finest green markets, Lincoln Park Green City Market. www.greencitymarket.org



5

CREATIVE CATERING
To step things up on the culinary front, hire professionals from Charlie Baggs Culinary Innovations to cook up and serve an unforgettable menu. www.charliebaggsinc.com



7

TERRIFIC TABLETOP
You are how you serve! Jayson Home in Lincoln Park specializes in all things hyper curated and esoteric. 'Wow factor' stemware and serving pieces make your food taste even better. \$20, www.jaysonhome.com



6

JAMBOX SPEAKER
Plug your phone into this stylish speaker and create insta-ambiance by blasting your carefully curated playlist. \$149.99, www.jawbone.com