

# Lake Minnetonka

**PARTY PEOPLE**  
Your guide to  
throwing the best  
bash ever

+

5 great  
ways to get  
out and make  
the most  
of winter

## Ladies WHO Launch

Four local women translate  
passion into profit

Shelly Riehl David  
at her Wayzata  
retail studio.

\*  
**PIECE OF  
THE PIE**  
The area's  
top 10 spots  
for pizza

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# PARTY

From stocking the ultimate bar to hiring an expert planner, your guide to throwing the best party ever.

# PEOPLE

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● The rest of the year stretches out luxuriously in front of you—empty dates on the calendar just waiting for big bold red letters proclaiming “PARTY!” Want to celebrate, but not sure where to dig in? We can get you started on your way to a memorable soirée with a host of local resources.

## FOOD

### CHOWGIRLS KILLER CATERING

You may already know that Amy Lynn Brown and Heidi Andermack offer killer catering, but did you know they can bring your party to the city? Adjacent to Chowgirls' Northeast Minneapolis kitchen, the Frank Stone Gallery and courtyard offers the perfect spot for cocktail-style receptions. 612.203.0786; [chowgirls.net](http://chowgirls.net)

### THYME TO ENTERTAIN

Chef-owner Nate Lane will create a unique party, from a family-style barn setting to his signature wood-fired oven pizza parties, bringing the flavors of Tuscany to your casa. Prefer Asian? His Hibachi stations bring both flavor and performance to any gathering. 612.871.2199; [thymetoentertain.com](http://thymetoentertain.com)

### CREATE CATERING

The folks at Create Catering offer their own Dining Studio where you can: chat with the chefs and watch them cook; choose a special wine or beer offering; and help plan the entire menu. Entertain a group of anywhere from six to 90 people, but the best fun may be with 16 friends enjoying a meal around the beautiful communal table—hewn from a large spruce tree at the owner's Gemini Farm, where they also grow some of their ingredients. 612.331.3310; [createcaters.com](http://createcaters.com)

### CHEF SHACK

Carrie Summer and Lisa Carlson, chefs extraordinaires, bring their kitchen-on-wheels to your place with their surprising fast food cart of fresh, local organic recipes. They can create anything from a fine-dining experience with wine pairings to familiar street food with their taco trucks. (Tip: This spring they will be back from a winter culinary adventure in southeast Asia, and promise to be full of exciting new ideas for party cuisine.) 507.358.4220; [chefshack.org](http://chefshack.org)

### LUNDS AND BYERLY'S

They cater to you and your theme here, whether you have a Hawaiian luau or swinging '70s theme in mind. Go Asian with dishes from Big Bowl Express or sushi from experienced chefs. (Tip: The website has great planning tools to help you take charge of your bash.) 952.897.9800; [catering.lundsandbyerlys.com](http://catering.lundsandbyerlys.com)

### ISTANBUL BISTRO

Looking for a fresh take on your party menu? Choose authentic Turkish offerings from Istanbul Bistro's catering menu, from hummus and savory kabobs to a sweet finish of baklava. 15718 Wayzata Blvd., Minnetonka; 952.476.7997; [istanbul-bistro.com](http://istanbul-bistro.com)

## DRINKS

### NORTHCOAST

We asked owner Brenda Kaminski and her ace bartenders to share some favorite special occasion cocktails. Not only did they offer up these suggestions, they generously shared their recipes with us (find all four online at [lakeminnetonkamag.com](http://lakeminnetonkamag.com)). For a festive birthday party, groom's dinner or Valentine's Day: the Coast Kiss, a blend of Prosecco and cranberry juice, in a beautiful shade of ruby. For any fun-filled occasion: the Flirtini. To begin or end an intimate elegant dinner party at home: their Heavenly Chocolate Martini. For a tropical theme party (or just because it is delicious): their ToJo, a pineapple Cosmopolitan named after the owner's mom. (We don't know her, but we think she sounds fun.) 294 East Grove Ln., Wayzata; 952.475.4960; [northcoastwayzata.com](http://northcoastwayzata.com)

### THE WINE SHOP

Wine signals celebration and manager Kevin Castellano shared his favorite for upcoming spring soirées: Chateau d'Esclans Cotes de Provence Rosé 2008, Whispering Angel. He tells us, "On the lighter side, this rosé defines elegance. Strawberries and cream meet fresh

citrus flavors with lively acidity, and just the right amount of spice on the finish." 17521 Minnetonka Blvd., Minnetonka; 952.988.9463; [the-wineshop.com](http://the-wineshop.com)

### THE FOUR FIRKINS

Owner Alvey will hook you up, mate. This Aussie knows his beer, and shared his passion with us. For a crowd, he recommends one of each: a craft-brewed pilsner, an amber, an India Pale Ale (Minnesota's favorite, 3 to 1) and a stout. (Tip: Three 12-ounce servings per person will keep everyone happy.) An emerging trend: pairing beer, especially Belgian brews, as a perfect complement to food instead of only thinking of wine with meals. 8009 Minnetonka Blvd., St. Louis Park; 952.938.2847; [thefourfirkins.com](http://thefourfirkins.com)

## SPACES

### HAZELLEWOOD GRILL & TAP ROOM

[Perfect for: a straightforward intimate dinner party]

A neighborhood gathering place offering casual, comfortable surroundings reminiscent of a past era. Hearty homemade entrées, an extensive wine list and a fire in the hearth promise a warm, cozy setting. 5635 Manitou Rd., Tonka Bay; 952.401.0066; [hazellewoodgrill.com](http://hazellewoodgrill.com)

### PAIRINGS FOOD AND WINE MARKET

[Perfect for: global foodies and omniophiles]

The owners offer European-inspired quality cuisine, paired with wine. (Tip: There is no charge to reserve the intimate banquet table in a private room, with wine and food pairings chosen specifically for your group of more than 10 people, though there is a \$100 minimum food and beverage order.) 6001 Shady Oak Rd., Minnetonka; 952.426.0522; [pairingsfoodandwine.com](http://pairingsfoodandwine.com)

◀ Previous spread: Seared Ahi with pickled cucumber, red chili and rice cracker by Create Catering (page 24); Coast Kisses by Northcoast (page 25). \*See recipe on page 29.

