

ADVERTISEMENT

# A MATCH MADE IN SPRING

FROM FOOD AND DRINK TO DÉCOR, THESE NATURALLY **PERFECT PAIRINGS** WILL COMPLEMENT THE SEASON AS WELL AS ONE ANOTHER.

## 1 // ON THE MENU

### EGGS & GREENS

A savory quiche packed with in-season produce like asparagus, spinach, and leeks looks and tastes simply divine alongside a crisp salad of arugula, radish, and watercress.

## 2 // AT THE BAR

### BUBBLY & FRUIT

Champagne punch offers a light and refreshing taste of spring. Add some color and flavor to your punch bowl with decorative ice cubes made from chilled fruit. Fill Chinet® Cut Crystal® cups <sup>2</sup>/<sub>3</sub> full of water, add fruit of your choice to each cup, and freeze. Once frozen, hold a hand over the top, turn cup over, and pass under warm water to loosen the fruit-filled ice.

## 3 // AROUND THE TABLE

### PLACE SETTING & NAME TAG

Premium Chinet® Cut Crystal® cutlery is designed to be stylish, elegant, and versatile. For a simple yet festive touch, nestle cutlery in a folded pastel green napkin and tuck a flower-shaped name tag between fork prongs to mark each guest's place.

**Want more decorations, crafts, and recipes that go together to spruce up your spring get-together? Check out [MYCHINET.COM/CUTCRYSTAL](http://MYCHINET.COM/CUTCRYSTAL)**