



[Rana Florida](#)

CEO, The Creative Class Group & Author, Upgrade

Creative Entertaining: Light the Night on Fire -- Opa! (PHOTOS)

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[Design](#), [Greek Isles](#), [Creative-Entertaining](#), [Decor And Home Style](#), [Greek Cooking](#), [Rana Florida](#), [Photo Galleries](#), [HuffPost Home News](#)

Whisk your guests off on a magical journey to the Greek Islands right in your own backyard. For décor, use colors that evoke the pristine waters of the Aegean Sea, deep blue with a splash of turquoise, the landscape dotted with white cubed architecture, and the fresh sea air.



The food is rustic, flavorful and simple. A village salad with cucumbers, tomatoes, red onions, green, red, and yellow peppers, kalamata olives, oregano, and Greek feta cheese; grilled lamb chops flavored with fresh mint and ladolemono sauce, chicken souvlaki with a dollop of tzatziki sauce on top, and to light the night on fire, a shot of 80 proof Ouzo and flaming saganaki on sizzling plates. Opa!

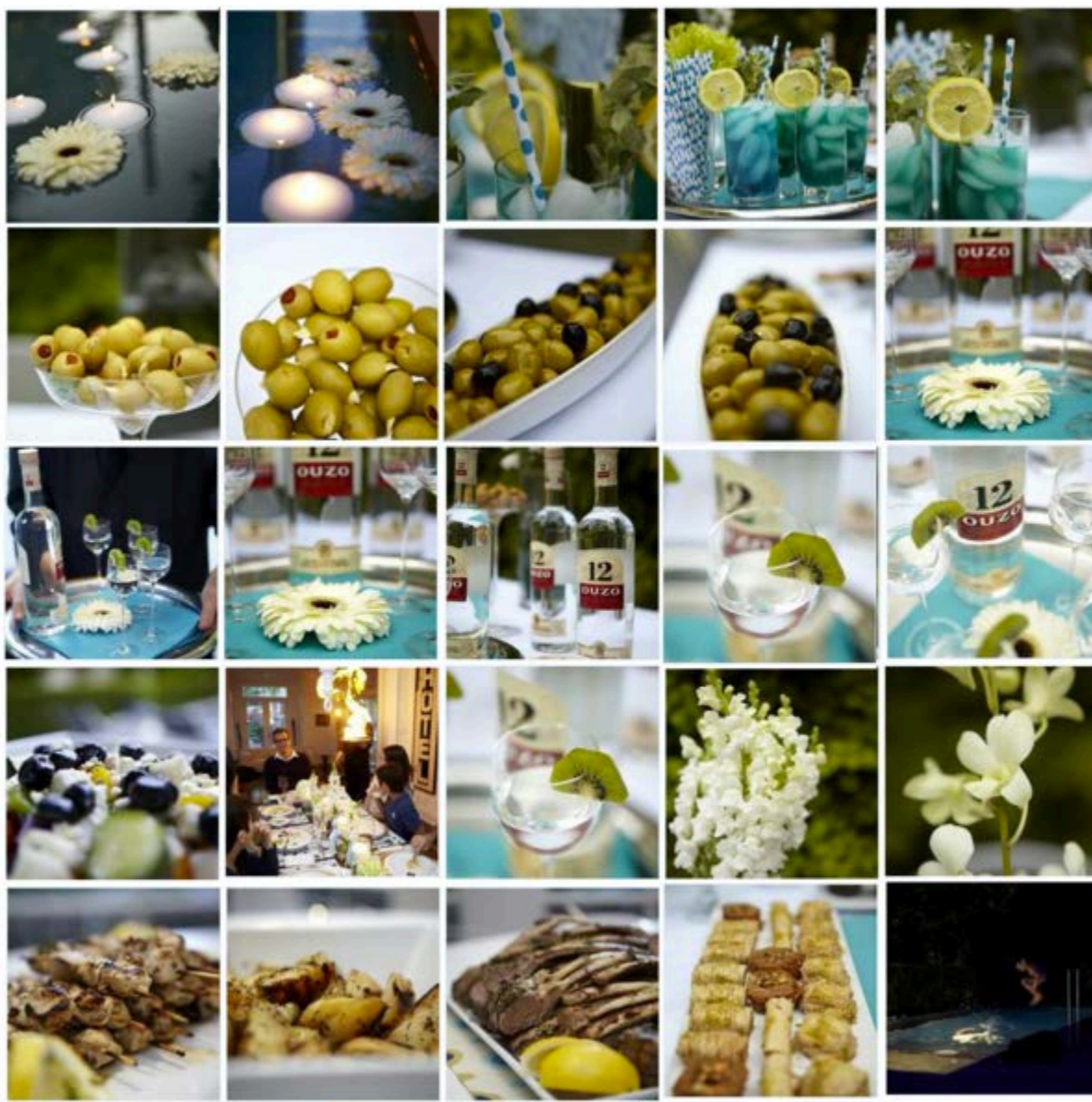


Photo Credit: [Mark Luciani](#)

Find recipes [here](#).

As originally published on HGTV

For design and decor tips, see slide show:

Find Your Inspiration



The Aegean Sea was my inspiration, so turquoise and white displayed prominently.

Decor



Floral arrangements don't have to be professional as long as they're creative.

Food & Drink



No fuss appetizers dressed up in candy dishes.

Have Fun!



Entertaining at home shouldn't be stressful. Sit back and enjoy your guests.

Get Creative



Ouzo glasses garnished with a modern twist: a wedge of kiwi to cool down the heat.

Attire



Encourage guests to dress the part.

Design



Simplicity is in the details.

Appetizers



No fuss appetizers dressed up in candy dishes.

Guest List



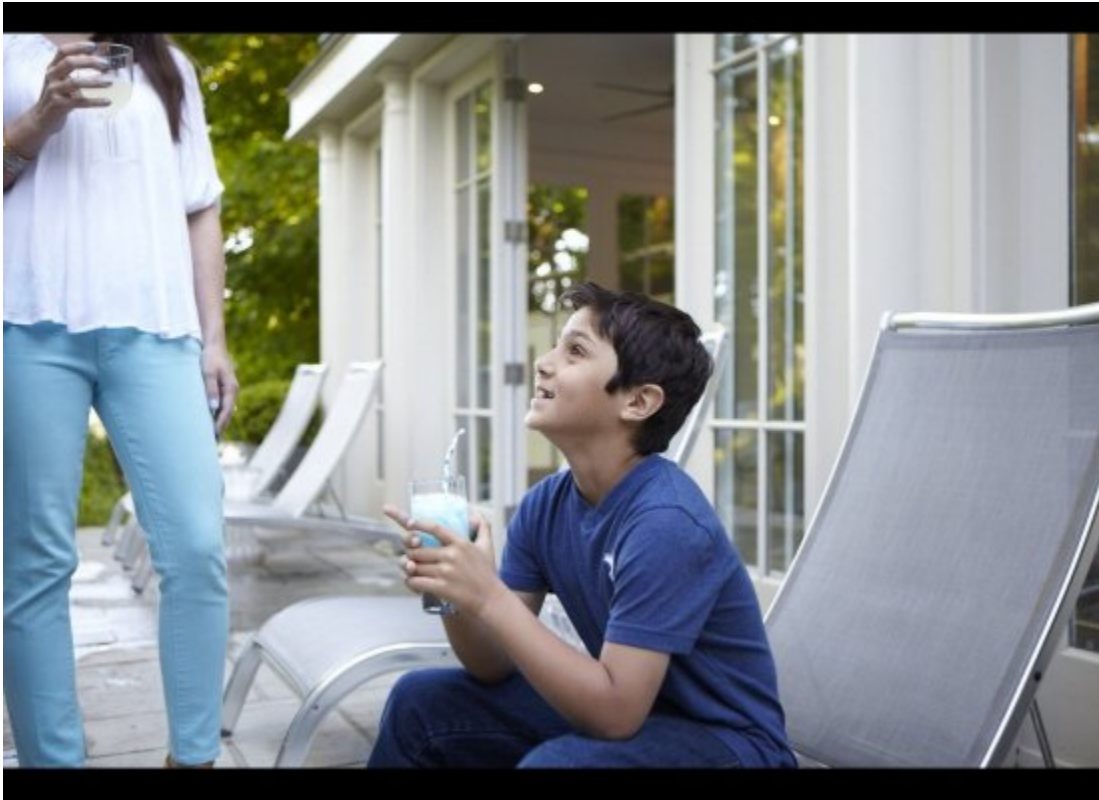
Invite a wide arrange of guests, young and old.

Cocktails



Fresh herbs and fruit will dress up any cocktail--and make it seem that much more exotic and refreshing.

Mocktails



Decorative straws for the kid's mocktails.

Cocktails



Fresh herbs and fruit will dress up any cocktail--and make it seem that much more exotic and refreshing.

Use Color



Add a punch of color at every opportunity.

The Menu

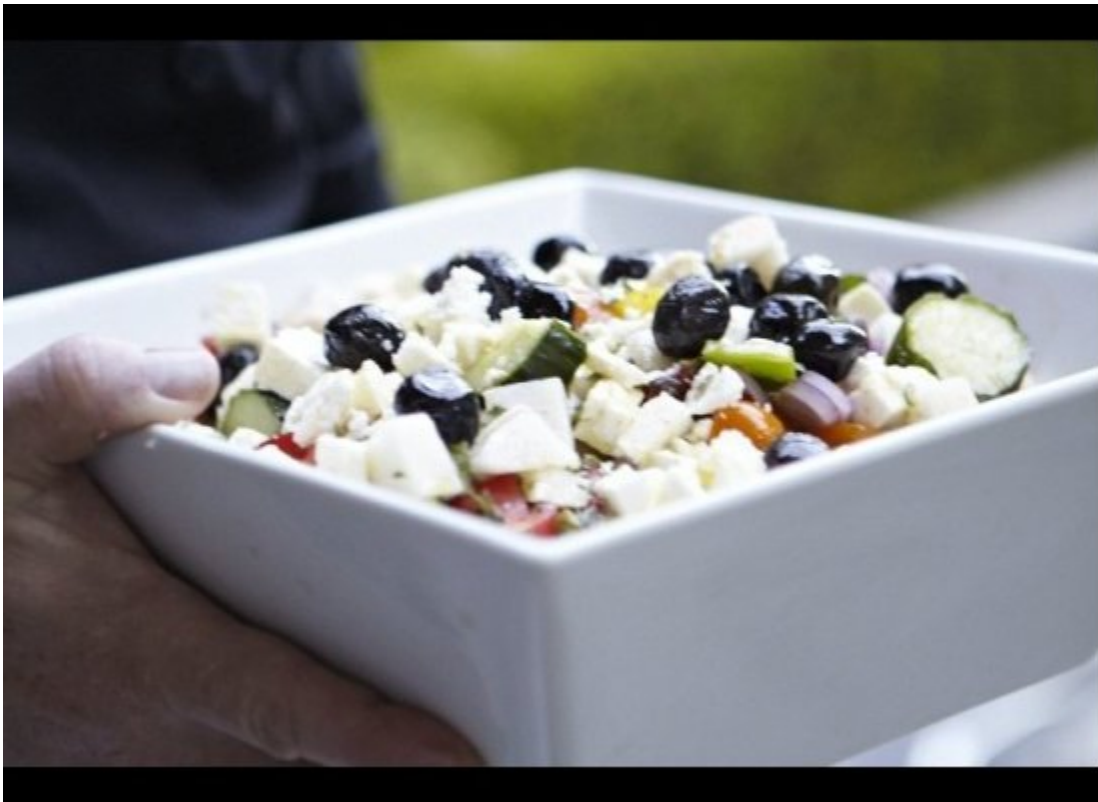


Print menu and name cards customized to reinforce the theme.



Submerge Calla Lilies in water and top it off with a floating candle.

Greek Village Salad

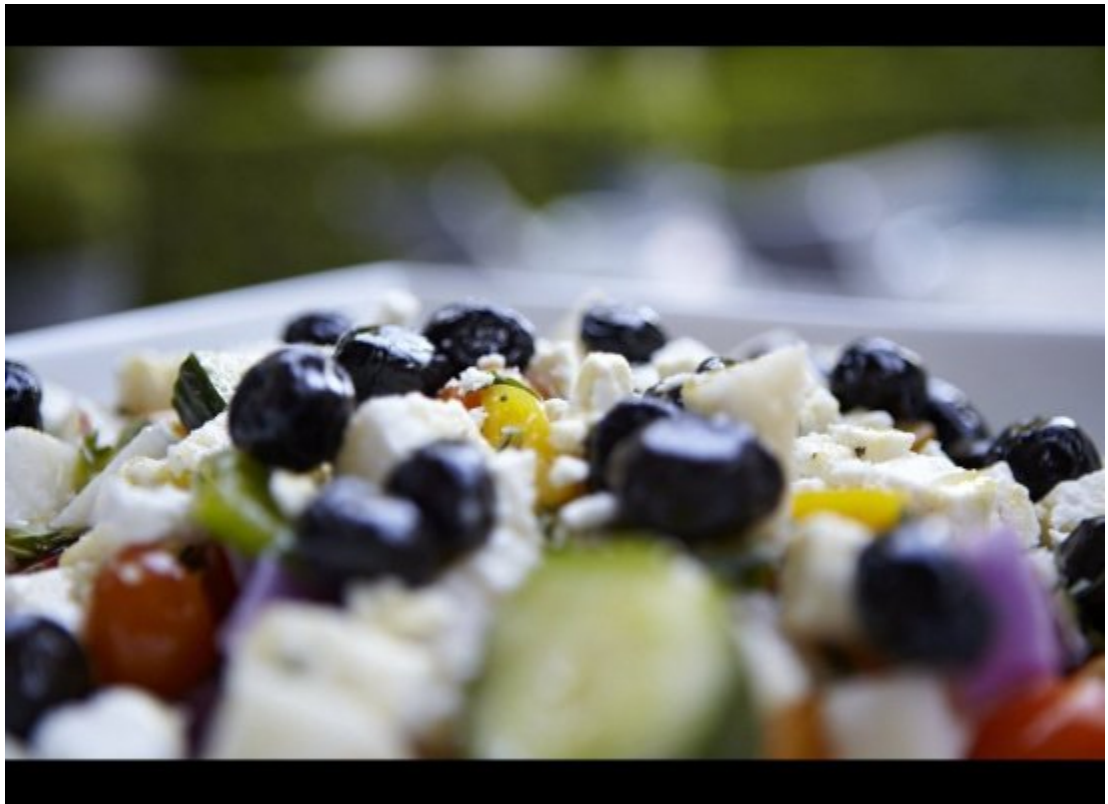


Serving the meal family style is more relaxed.



Souvlaki on the grill.

Family Style



Serve the meal family style for a more relaxed environment.

Decor



Turquoise and white carried onto the dinner table.

Opa!



Saganaki is a flaming cheese that oozes with salty flavor. The fire is quenched with a spritz of freshly squeezed lemon.

Decor



Candles, flowers and array of vases add an element of design.

Sweet Endings



Jars of blue and white candy and a turquoise cake designed by [Petite & Sweet](#) carry the theme to a delicious finish.

Sweet Endings



Baklava oozing with pistachio and honey deliciousness.

Sweet Endings



The Greek key was carried throughout. Delicious, delectable edibles by [Eat My Words](#).

Make a Splash!



Try Greek night for your next barbeque. It will surely make a splash!