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.
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 range 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.
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!