



# Landslides & Lies

Election Night Murder Mystery Dinner Party  
Menu, Recipes, Shopping List & Menu Cheats  
★★★

## Menu

Serves 8-10 (Adjust Recipes For Additional Guests)



### Themed Specialty Cocktails

Politically Incorrect Punch:

A smooth whiskey punch with citrus and bitters to spark conversation.

Filibuster Fizz:

A refreshing gin and tonic with cucumber and mint.



### Cocktail Hour Hors d'Oeuvres

Diplomatic Stuffed Dates:

Bacon wrapped dates stuffed with nuts and a honey drizzle.

Spin Doctor Spinach Puffs:

Creamy spinach and feta in flaky pastry.

Backroom Bruschetta:

Crostini with heirloom tomatoes, basil, and balsamic glaze.

Scandal Shrimp Shooters:

Chilled shrimp with spicy sauce in shot glasses.



### Buffet Dinner

Senate Caesar Salad:

Romaine lettuce with croutons, shaved Parmesan, and Caesar dressing

Bribed Beef Bourguignon:

This classic French dish is the star of your buffet and best made a day ahead.

Lobbyist's Loaded Mashed Potatoes:

Mashed potatoes with bacon, cheddar, chives.

Filibuster Roasted Vegetables:

Seasonal vegetables roasted with herbs.



### Dessert Bar

Power Play Petit Fours:

Mini cakes with vanilla, chocolate, and raspberry, in fondant.

Capitol Hill Chocolate Mousse:

Chocolate mousse with whipped cream and shavings.



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## Cocktail Hour & Hors d'Oeuvres Recipes



### Politically Incorrect Punch (Serves 10)

Ingredients:

- 1 cup bourbon whiskey
- 1/2 cup orange liqueur (such as Cointreau)
- 1/4 cup freshly squeezed lemon juice
- 1/4 cup freshly squeezed lime juice
- 3 cups ginger ale
- 1 cup club soda
- Lemon and orange slices for garnish

Instructions:

1. In a large pitcher, combine the whiskey, orange liqueur, lemon juice, and lime juice.
2. Stir in ginger ale and club soda just before serving.
3. Garnish with lemon and orange slices.



### Filibuster Fizz (Serves 10)

Ingredients:

- 2 cups gin
- 1/2 cup fresh lime juice
- 4 cups tonic water
- 1 large cucumber, thinly sliced
- Fresh mint leaves for garnish

Instructions:

1. Fill glasses with ice.
2. In each glass, pour 2 oz. of gin and a splash of fresh lime juice.
3. Top with tonic water and garnish with cucumber slices and mint leaves.



### Spin Doctor Spinach Puffs (Makes 20)

Ingredients:

- 2 sheets puff pastry, thawed
- 2 cups fresh spinach, sautéed and chopped
- 1 cup feta cheese, crumbled
- 1/2 cup cream cheese, softened
- 1 egg (for egg wash)



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## Instructions:

1. Preheat oven to 400°F (200°C).
2. Roll out puff pastry and cut into 3-inch squares.
3. Mix sautéed spinach, feta, and cream cheese in a bowl.
4. Place 1 tablespoon of the filling in the center of each pastry square, fold over into a triangle, and crimp the edges with a fork.
5. Brush each puff with egg wash and bake for 12-15 minutes until golden.



## Backroom Bruschetta (Makes 20 pieces)

### Ingredients:

- 1 baguette, sliced into 1/2-inch pieces
- 2 cups diced heirloom tomatoes
- 1/4 cup fresh basil, chopped
- 1 garlic clove, minced
- 1/4 cup extra virgin olive oil
- 2 tbsp balsamic glaze

### Instructions:

1. Preheat oven to 400°F (200°C).
2. Arrange the sliced baguette on a baking sheet and brush lightly with olive oil. Toast for 5-7 minutes.
3. In a bowl, combine tomatoes, basil, garlic, and olive oil. Season with salt and pepper.
4. Spoon the tomato mixture onto each slice and drizzle with balsamic glaze.



## Scandal Shrimp Shooters (Serves 10)

### Ingredients:

- 1 lb large shrimp, peeled and cooked
- 2 cups cocktail sauce
- 10 shot glasses

### Instructions:

1. Place 2 tablespoons of cocktail sauce in each shot glass.
2. Place one-two cooked shrimp on the rim of each glass.
3. Serve chilled with lemon wedges.



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## Diplomatic Stuffed Dates (Serves 10)

Ingredients:

- 24 Medjool dates, pitted
- 1/2 cup goat cheese or cream cheese, softened
- 12 slices of bacon
- 1/4 cup pecans or walnuts, toasted and finely chopped (optional)
- 2 tablespoons honey for drizzling (optional)
- Fresh thyme leaves for garnish (optional)

Instructions:

1. Carefully slice each date along one side to create an opening, making sure not to cut all the way through. This forms a pocket for the filling.
2. Spoon about 1 teaspoon of softened goat cheese or cream cheese into the cavity of each date. If using nuts, mix them into the cheese before stuffing, or press them directly into the cheese once the date is filled.
3. Wrap a half slice of bacon around the stuffed date, securing the ends with a toothpick if necessary to keep it in place. Ensure the bacon is snug but not overly tight, as it will shrink slightly when cooked.
4. Preheat the oven to 375°F (190°C).
5. Arrange the bacon-wrapped dates on a baking sheet lined with parchment paper or a silicone mat.
6. Bake in the oven for 15-20 minutes or until the bacon is crispy and the dates are heated.
7. Garnish and Serve: Remove from the oven and let them cool slightly. Drizzle with honey, if desired, for added sweetness. Sprinkle with fresh thyme leaves for a herby note and a festive look. Serve warm or at room temperature.



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## Buffet Dinner Recipes



### Senate Caesar Salad (Serves 10)

Ingredients:

- 3 heads romaine lettuce, chopped
- 1/2 cup Parmesan cheese, grated
- 1 cup croutons
- 1/2 cup Caesar dressing

Instructions:

1. Toss chopped romaine lettuce with Caesar dressing.
2. Top with Parmesan cheese and croutons.



### Bribed Beef Bourguignon (Serves 10)

This classic French dish is the star of your buffet. You can make it a day ahead; it tastes better after sitting overnight. The crock pot is great for simmering.

Ingredients:

- |  |                             |
|--|-----------------------------|
| • 4 lbs beef chuck, cut into 1.5-inch cubes      | • 6 cloves garlic, minced   |
| • 1 bottle of Burgundy or Pinot Noir wine        | • 1 tbsp tomato paste       |
| • 4 cups beef stock                              | • 6 slices bacon or lardons |
| • 6 carrots, peeled and sliced into large chunks | • 2 tbsp all-purpose flour  |
| • 2 large onions, diced                          | • 2-3 sprigs fresh thyme    |
| • 12 pearl onions (peeled, optional)             | • 2 bay leaves              |
| • 12 oz button mushrooms, halved                 | • Salt and pepper, to taste |
|  | • Olive oil, for searing    |

Instructions:

- Marinate the beef (optional): The night before, marinate the beef cubes in the wine and refrigerate. This will add extra depth of flavor.
- Cook the bacon: In a large heavy-bottomed pot or Dutch oven, cook the bacon over medium heat until crispy. Remove with a slotted spoon and set aside.
- Brown the beef: Pat the beef dry and season with salt and pepper. In batches, sear the beef in the bacon fat until browned on all sides. Remove and set aside.
- Sauté vegetables: In the same pot, add the diced onions and carrots. Cook for about 5 minutes until softened, then add the garlic and tomato paste. Cook for another minute.



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- Deglaze: Add the flour and stir, allowing it to coat the vegetables. Pour in the wine and deglaze the pot, scraping up any browned bits. Add the beef stock, thyme, and bay leaves.
- Simmer: Return the browned beef and bacon to the pot. Bring to a simmer, cover, and let it cook on low heat for 2 to 3 hours, or until the beef is tender.
- Add mushrooms and pearl onions: In the last 30 minutes, add the mushrooms and pearl onions. Continue cooking until they are tender.
- Make ahead: Once done, allow the stew to cool, then refrigerate overnight. Reheat gently on the day of the event, skimming off any excess fat if needed.



## Lobbyist's Loaded Mashed Potatoes (Serves 10)

Ingredients:

- 5 lbs Yukon Gold potatoes
- 1 cup sour cream
- 1 cup shredded cheddar cheese
- 1/2 cup butter
- 1/2 cup crumbled bacon
- 1/4 cup chopped chives

Instructions:

1. Boil potatoes until tender. Drain and mash with butter and sour cream.
2. Stir in cheddar cheese, bacon, and chives.



## Roasted Filibuster Vegetables (Serves 10)

Ingredients:

- 2 cups Brussels sprouts, halved
- 2 cups rainbow carrots, cut into sticks
- 2 cups butternut squash, cubed
- 2 tbsp olive oil
- 1 tsp fresh rosemary, chopped
- 1 tsp fresh thyme, chopped

Instructions:

1. Preheat oven to 400°F (200°C).
2. Toss vegetables with olive oil, rosemary, and thyme. Season with salt and pepper.
3. Roast for 20-25 minutes until tender and caramelized.



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## Dessert Bar



### Power Play Petit Fours (Makes 30)

Ingredients:

- 2 pre-made pound cakes, sliced into small squares
- 1 cup raspberry jam
- 1/2 cup white fondant icing
- 1/2 cup dark chocolate for drizzling

Instructions:

1. Spread raspberry jam between layers of cake squares.
2. Coat each square with fondant icing and drizzle with dark chocolate.



### Capitol Hill Chocolate Mousse (Serves 10)

Ingredients:

- 1 1/2 cups dark chocolate, chopped
- 3 eggs, separated
- 1/4 cup sugar
- 1 1/2 cups heavy cream
- Whipped cream for topping

Instructions:

1. Melt chocolate in a double boiler.
2. Whisk egg yolks with sugar, then fold into melted chocolate.
3. Whip heavy cream until stiff peaks form, then fold into chocolate mixture.
4. Divide into serving cups and refrigerate for 2 hours. Top with whipped cream before serving.



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## Comprehensive Shopping List

### Produce

- ☐ 2 cups fresh spinach – *Spin Doctor Spinach Puffs*
- ☐ 2 cups diced heirloom tomatoes – *Backroom Bruschetta*
- ☐ 1/4 cup fresh basil – *Backroom Bruschetta*
- ☐ 1 garlic clove – *Backroom Bruschetta*
- ☐ 2-3 lemons – *Scandal Shrimp Shooters* (for garnish)
- ☐ 24 Medjool dates, pitted – *Diplomatic Stuffed Dates*
- ☐ 1/4 cup pecans or walnuts (optional) – *Diplomatic Stuffed Dates*
- ☐ Fresh thyme leaves (optional garnish) – *Diplomatic Stuffed Dates*
- ☐ 3 heads romaine lettuce – *Senate Caesar Salad*
- ☐ 6 carrots, peeled and sliced – *Bribed Beef Bourguignon*
- ☐ 2 large onions, diced – *Bribed Beef Bourguignon*
- ☐ 12 pearl onions (optional) – *Bribed Beef Bourguignon*
- ☐ 12 oz button mushrooms, halved – *Bribed Beef Bourguignon*
- ☐ 6 cloves garlic – *Bribed Beef Bourguignon*
- ☐ 2 cups Brussels sprouts, halved – *Roasted Filibuster Vegetables*
- ☐ 2 cups rainbow carrots, cut into sticks – *Roasted Filibuster Vegetables*
- ☐ 2 cups butternut squash, cubed – *Roasted Filibuster Vegetables*
- ☐ 5 lbs Yukon Gold potatoes – *Lobbyist's Loaded Mashed Potatoes*
- ☐ 1/4 cup chopped chives – *Lobbyist's Loaded Mashed Potatoes*

### Dairy

- ☐ 1 cup feta cheese, crumbled – *Spin Doctor Spinach Puffs*
- ☐ 1/2 cup cream cheese, softened – *Spin Doctor Spinach Puffs*
- ☐ 1/2 cup goat cheese or cream cheese, softened – *Diplomatic Stuffed Dates*
- ☐ 1/2 cup Parmesan cheese, grated – *Senate Caesar Salad*
- ☐ 1 cup shredded cheddar cheese – *Lobbyist's Loaded Mashed Potatoes*
- ☐ 1 cup sour cream – *Lobbyist's Loaded Mashed Potatoes*
- ☐ 1/2 cup butter – *Lobbyist's Loaded Mashed Potatoes*
- ☐ Whipped cream – *Capitol Hill Chocolate Mousse* (for topping)

### Meat & Seafood

- ☐ 12 slices bacon – *Diplomatic Stuffed Dates*
- ☐ 4 lbs beef chuck, cut into 1.5-inch cubes – *Bribed Beef Bourguignon*





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- ☐ 6 slices bacon or lardons – *Bribed Beef Bourguignon*
- ☐ 1 lb large shrimp, peeled and cooked – *Scandal Shrimp Shooters*
- ☐ 1/2 cup crumbled bacon – *Lobbyist's Loaded Mashed Potatoes*

## Bakery

- ☐ 2 sheets puff pastry, thawed – *Spin Doctor Spinach Puffs*
- ☐ 1 baguette, sliced into 1/2-inch pieces – *Backroom Bruschetta*
- ☐ 2 pre-made pound cakes, sliced into small squares – *Power Play Petit Fours*

## Pantry Staples

- ☐ 1 egg – *Spin Doctor Spinach Puffs* (for egg wash)
- ☐ 1/4 cup extra virgin olive oil – *Backroom Bruschetta*
- ☐ 2 tbsp balsamic glaze – *Backroom Bruschetta*
- ☐ 2 cups cocktail sauce – *Scandal Shrimp Shooters*
- ☐ 2-3 sprigs fresh thyme – *Bribed Beef Bourguignon*
- ☐ 2 bay leaves – *Bribed Beef Bourguignon*
- ☐ Salt and pepper – *For seasoning across multiple recipes*
- ☐ Olive oil – *For searing (Bribed Beef Bourguignon) and roasting (Roasted Filibuster Vegetables)*
- ☐ 2 tbsp all-purpose flour – *Bribed Beef Bourguignon*
- ☐ 1 tbsp tomato paste – *Bribed Beef Bourguignon*
- ☐ 2 tbsp honey (optional) – *Diplomatic Stuffed Dates*

## Beverages

- ☐ 1 bottle Burgundy or Pinot Noir wine – *Bribed Beef Bourguignon*
- ☐ 4 cups beef stock – *Bribed Beef Bourguignon*

## Sweets & Baking

- ☐ 1 cup raspberry jam – *Power Play Petit Fours*
- ☐ 1/2 cup white fondant icing – *Power Play Petit Fours*
- ☐ 1/2 cup dark chocolate – *Power Play Petit Fours* (for drizzling)
- ☐ 1 1/2 cups dark chocolate – *Capitol Hill Chocolate Mousse*



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## Optional Items

- ☐ Nuts and honey – *Diplomatic Stuffed Dates*
- ☐ Fresh thyme garnish – *Diplomatic Stuffed Dates*

## Specialty Themed Cocktails

- ☐ Ice
- ☐ 1 bottle bourbon whiskey
- ☐ 1 bottle gin
- ☐ 1 bottle Orange liqueur
- ☐ 2 Litres ginger ale
- ☐ 1 Litre soda
- ☐ 2 Litres tonic water
- ☐ Dehydrated Cocktail Garnish for beverages. Best from [www.DrunkAndSparkly.com](http://www.DrunkAndSparkly.com)

## **IMPORTANT NOTE: Additional Beverages for Bar Setup**

While the menu features two specialty-themed cocktails, it's essential to cater to all guest preferences by setting up a well-rounded bar. For a party of 10 people, consider stocking a variety of wine and beer to ensure something for everyone, including those who do not drink alcohol. Aim for a mix of red and white wines and a selection of light and dark beers.

Make sure to have plenty of ice and a range of basic mixers such as soda tonic water, and drink garnish like dehydrated fruit garnish or fresh lemon, lime, and orange wedges. To keep everyone refreshed and hydrated, setting up a water station with bottles or a dispenser is also a thoughtful touch. This setup will help ensure your guests have a delightful and comfortable experience throughout the event.

## General Bar Set Up

- |  |  |
|--|--|
| <input type="checkbox"/> Ice             | <input type="checkbox"/> Red Wine          |
| <input type="checkbox"/> Club Soda       | <input type="checkbox"/> Champagne         |
| <input type="checkbox"/> Tonic Water     | <input type="checkbox"/> Selection of Beer |
| <input type="checkbox"/> Cranberry Juice | <input type="checkbox"/> Bottled Water     |
| <input type="checkbox"/> White Wine      |  |



# Landslides & Lies

## Election Night Murder Mystery Dinner Party

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## Menu Cheats

To simplify your event preparation while still impressing your guests, consider using premade or store-bought items to recreate your sophisticated menu with minimal effort. Here's a breakdown of how you can cheat the menu with readily available products, along with strategic choices for where to purchase them for the best quality and value:

### ★★★ Hors d'Oeuvres

**Spin Doctor Spinach Puffs:** How to Cheat: Opt for frozen spinach-feta pastries; simply heat and serve. Where to Buy: The frozen sections at Whole Foods or Trader Joe's typically offer a selection of gourmet-style appetizers.

**Backroom Bruschetta:** How to Cheat: For effortless elegance, purchase premade bruschetta topping and toasted crostini. Where to Buy: Look in the deli section of upscale supermarkets or Italian markets.

**Scandal Shrimp Shooters:** How to Cheat: Use cooked shrimp and ready-to-use cocktail sauce in stylish shot glasses. Where to Buy: Most grocery stores with a seafood section or specialty stores like Whole Foods.  
Buffet Dinner:

### ★★★ Buffet Dinner

**Senate Caesar Salad:** How to Cheat: Enhance premade salad kits with extra toss-ins like fresh vegetables or a premium dressing. Where to Buy: Major grocery stores feature a variety of salad kits.

**Main Courses & Sides:** How to Cheat: Select high-quality precooked entrees and sides; warm and serve beef. Where to Buy: Costco and Sam's Club are ideal for finding gourmet precooked meals and sides in bulk, especially Mashed Potatoes.

### ★★★ Dessert Bar

**Power Play Petit Fours and Capitol Hill Chocolate Mousse:**  
How to Cheat: Arrange store-bought mini cakes and slices on elegant platters. Where to Buy: Costco and Trader Joe's have a variety of mini desserts to create a delicious and enticing display of sweets. Or, visit your local bakeries for fresh, high-quality cakes and pastries.