

# at home

*garden issue!*

HAUTE STUFF  
GARDEN TOOLS  
+ PLANTERS

GREENWICH STYLE  
A DESIGNER  
POTTING SHED



ATHOME WITH...  
LANDSCAPE DESIGN PROS

# entertaining thoughts

with **Marcia Selden Catering**

**Q:** What can I add to my beloved avocado toast if I'm looking to include it in a brunch spread?

**A:** We're fans too, and it's easy to see why. Prep is a breeze, and its star ingredient is both delicious and healthy. Beyond your basic version, there are endless ways to customize your toast for a crowd. The focus should be on quality toppings that complement the buttery avocado and add unexpected flavor. And it never hurts to consider colorful ingredients and garnishes, a touch that takes your creation to the next (Instagram-ready) level.

**AVOCADO + FETA + POMEGRANATE TOAST**  
Avocados, cut in half, mashed.  
Fresh Lime Juice  
Feta Cheese, crumbled  
Pomegranate Arils  
Salt and Pepper

**PREPARATION**  
Mash ripe avocados in a bowl, then sprinkle with fresh lime juice and salt and pepper. Spread on toast and sprinkle with crumbled feta cheese and pomegranate.

**SMOKED SALMON + MASHED AVOCADO + DILL TOAST**  
Avocados, cut in half, mashed.  
Smoked Salmon, sliced very thin.  
Fresh Lemon Juice  
Fresh Dill  
Salt and Pepper

**PREPARATION**  
Mash ripe avocados in a bowl, then sprinkle with fresh lemon juice and salt and pepper. Spread on toast and sprinkle with fresh dill and smoked salmon slices.