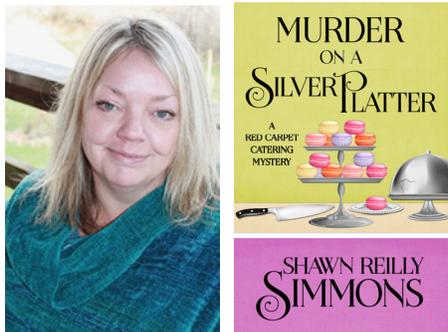


## **MURDER ON A SILVER PLATTER**

A Red Carpet Catering Mystery | Shawn Reilly Simmons



Penelope Sutherland and her Red Carpet Catering company just got their big break as the on-set caterer for an upcoming blockbuster. When she discovers a dead body outside her house, Penelope finds herself in hot water. Serious accidents threaten the lives of the cast and crew. And when the film's star is poisoned, the production is nearly shut down. Threats send Penelope out of the frying pan and into the fire as she struggles to keep her company afloat. Penelope must find the killer or she'll be the one served up on a silver platter.

### **Author Bio:**

Shawn Reilly Simmons was born in Indiana, grew up in Florida, and began her professional career in New York City as a sales executive after graduating from the University of Maryland with a BA in English. Since then Shawn has worked as a book store manager, fiction editor, convention organizer, wine consultant and caterer. She has been on the Board of Directors of Malice Domestic since 2003, and is a founding member of The Dames of Detection. Cooking behind the scenes on movie sets perfectly combined two of her great loves, movies and food, and provides the inspiration for her series.

### **The Red Carpet Catering Series:**

MURDER ON A SILVER PLATTER (#1)

MURDER ON THE HALF SHELL (#2)

MURDER ON A DESIGNER DIET (#3)

MURDER IS THE MAIN COURSE (#4)

### **Author Appearance Opportunities:**

- Skype or FaceTime
- In-Person

### **Shawn will happily attend in person if it fits these travel parameters:**

“I’ll travel up to 300 miles from Maryland (the East Coast, NYC, New England, Carolinas, Mid-Atlantic areas are fine). I’m also flexible, so if a big group wanted me to come and cook for them and they’re outside the radius, I’d do my best to make it happen.”

**CONTACT:** shawnreillysimmons@gmail.com

**DISCUSSION QUESTIONS:**

1. What did you enjoy the most about the book?
2. What do you think about the movie set aspect of the book? Did reading about what happens behind the scenes on a movie set interest you?
3. In what ways does Penelope's profession assist her sleuthing?
4. Chefs are trained to cater to clients and diners, and they come into contact with potentially hundreds of people a day. Do you think working as a chef gives Penelope a unique perspective on the way other people behave?
5. Why do you think Arlena and Penelope are such good friends? Do you find their dynamic believable?
6. Penelope is fiercely loyal to her friends and coworkers, and protective of them. How do you think this impacts her newly discovered interest in Joseph Baglioni?
7. If Penelope could come to life and cook something for you, what would it be?
8. What interesting things did you learn about movie making from reading the book?



### **PAIRING MENU**

For a romantic breakfast in or out of bed—there’s a crepe scene in the book!

Penelope’s Perfect Crepes

Mimosas

### **GOODIES & SWAG**

The author is happy to host a cooking lesson or host a wine/cheese pairing.

**CONTACT:** shawnreillysimmons@gmail.com

### **TOP CRITICAL REVIEWS**

“Much of what makes this such an enjoyable new mystery is the background information on both catering and movie-making. Equally compelling is just how seamlessly author Simmons works Penelope into the investigation...this is a fun new series for readers who enjoy their theatrical showbiz mysteries with a culinary twist.” – *Kings River Life Magazine*

“With a likable cast of characters and an inside look at the movie industry, this was an equally entertaining and engaging debut.” – *Dru’s Book Musings*

“A fun mystery on a movie set and delightful chef with delicious sounding food. Am eager to read *Murder on the Half Shell* next. Shawn Reilly Simmons has a flair!” – Penn State Librarian

### **SHARE PHOTOS**

We love photos! Please snap a few shots of your book club holding the book or with swag or toasting the author. **Send to: [social@henerypress.com](mailto:social@henerypress.com)**. Be sure to tag Henery Press and the author when sharing on social media. Use hashtags: #HeneryPress #instantbookclub #justaddreaders #mysterylovescompany.

### **ABOUT HENERY PRESS**

Henery Press is a publisher of award-winning books in the mystery/suspense genre focused on engaging stories with sharp twists and lively characters. To find additional book club selections, learn more about this author, and view our entire catalog, please visit us at [henerypress.com](http://henerypress.com). Follow us on [Facebook.com/HeneryPress](https://www.facebook.com/HeneryPress) or Twitter ([@HeneryPress](https://twitter.com/HeneryPress)).

## **PENELOPE'S PERFECT CREPE RECIPE (from MURDER ON A SILVER PLATTER)**

### **Ingredients**

4 large eggs, room temperature

2 1/3 cups whole milk

2/3 cup sugar

1 teaspoon vanilla extract

2 1/3 cups all-purpose flour

1/2 teaspoon kosher salt

4 tablespoons unsalted butter, melted

jam, chocolate sauce, nutella, whipped cream, avocado, goat cheese, fresh fruit, or whatever you prefer for toppings

### **Instructions**

1. Blend eggs, milk, sugar, and vanilla in a blender until smooth and frothy. Add flour and salt and blend just to combine. Cover batter and chill for an hour (can do the night before so you can roll out of bed and make them right away).
2. Heat a medium nonstick skillet over medium heat and brush with butter. Ladle about 1/4 cup batter into skillet and swirl to evenly coat bottom. Cook crepe until bubbles form on surface and edges are golden and crisp, about three minutes. Slide a spatula underneath crepe to loosen and carefully flip. They don't need to be perfect, they'll taste amazing no matter what shape you make!
3. Cook on the other side until a few brown spots appear, then transfer to a plate. Tent with foil to keep warm while you cook remaining crepes. Repeat with remaining butter and batter.
4. Top with your favorite sweet or savory items, and enjoy!

### **Premium Mimosas**

Fill a champagne flute three quarters of the way with your favorite champagne or Prosecco. Fill the rest of the way with chilled OJ and a splash of triple sec. Garnish with a thin slice of orange or a perfect strawberry. Refill often.