Spread out the blanket and open the basket — it's picnic time. Now that you've got the location picked and the sunblock packed, it's time to think menu. We asked three Florida chefs to tell us their favorite al fresco, basket-friendly dishes — stuff that's easy to make (see recipe) and, better yet, even easier to buy.

BON APPETIT!

RICHARD ZERR
Chalet Suzanne Restaurant & Country Inn, Lake Wales
800-433-6011

- Cold avocado soup, couscous salad and fresh vegetables with lemon juice dressing.
- Lox with cream cheese, chives and drained cucumbers on sourdough.
- Key lime pie.

ROBERT SIEGMANN
The Ice Box, Miami Beach
305-538-8448

- Orzo salad with dried cranberries, nuts and fresh herbs or cucumber salad in a rice vinegar dressing with fresh cilantro.
- Smoked salmon wrap with citrus cream cheese, capers and fresh watercress.
- Sour cherry and blueberry turnovers.

JAMES REAUX
Boca Raton Resort & Country Club, Boca Raton. 561-395-3000

- Canapes of Beluga caviar and chilled shrimp cocktail or long-stem strawberries with French brie and smoked almonds.
- Miniature croissants filled with smoked ham and havarti.
- Smores fondue (melted dark chocolate served with toasted graham crackers and jumbo marshmallows).

TRY THIS

Robert Siegmann's orzo salad with mixed herbs and nuts (serves approximately 12)

Ingredients:
- 1 lb. orzo
- 1 cup dried cranberries
- 1/2 cup dried apricots, rough chopped
- 1/4 cup diced fresh rosemary
- 1/4 cup diced fresh scallions
- 1/4 cup dried fresh thyme
- 1 cup fresh or frozen peas
- 1/3 cup toasted pine nuts
- Balsamic vinegar
- Extra virgin olive oil
- 2 cloves of garlic

Preparation:
Cook orzo according to packaging instructions. Chop all dried fruit and herbs and set aside. Roast garlic in a 350-degree oven until browned. Brown pine nuts in same oven until browned. Thaw out peas. Add all ingredients to cooked orzo. Add olive oil and balsamic vinegar to taste (peas should be moist and shiny). Add salt and pepper to taste.