

dinner menu

APPETIZER

BLT Guacamole with Corn Chips

Smashed avocados with bacon bits, chopped cherry tomatoes and shredded iceberg lettuce

ENTRÉE

Chorizo Stuffed Chicken Breast

Organic chicken breasts pounded thin and stuffed with chorizo sausage, roasted Hatch chile peppers and Muenster cheese.

Served with Mexican Corn Salad with Citrus Aioli

DESSERT

Caramel Cream Cheese Flan

DINNER PARTY

Master Plan



Guests 6-8 including you

● Theme _____

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Special Diet Notes:

Shopping List

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Menu

- **Arrival Cocktail/Wine** _____
- **Hor d'œuvres #1** _____
- **Hor d'œuvres #2** _____
- **Salad/Soup/Bread** _____

- **Main Course Wine** _____
- **Main Course** _____
- **Side Dish** _____
- **Dessert** _____
- **After Dinner Cordial** _____

DINNER PARTY

Master Plan

Guests 6-8 including you

Theme: Casual Mexican Meal

Greg and Cauleen

Tony

Priscilla

Bob and Myself

Bob and Karen

Special Diet Notes: none

All menu items in bold are links to recipes

Menu

Arrival Cocktail/Wine Sauvignon Blanc

Hor d'oeuvres #1 BLT Guacamole

Hor d'oeuvres #2

Salad/Soup/Bread

Main Course Wine Merlot

Main Course *Chorizo Stuffed Chicken Breast*

Side Dish *Corn Salad with Citrus Aioli*

Dessert Cream Cheese Flan

After Dinner Cordial

Shopping List

Bacon

3 avocados, 1 bunch green onions

1 can chipotle peppers in adobo

Cherry tomatoes

3 Limes, 1 lemon

Iceberg lettuce

48 ounces frozen corn

1 package Cotija cheese

1 parsley, 1 cilantro

8 chicken breasts

1/2 pound bulk chorizo sausage

1 pound Muenster cheese

16 ounces enchilada sauce

Knob Onions

eggs

1 can sweet condensed milk

Evaporated milk

Cream cheese

Pantry Items: spices etc.

DINNER PARTY *Timeline Planner*



● **Prepare in Advance** _____

● **10:00-11:00 a.m.** _____

● **11:00-12:00** _____

● **12:00-1:00 p.m.** _____

● **1:00-2:00** _____

● **2:00-3:00** _____

● **3:00-4:00** _____

● **4:00-5:00** _____

● **5:00-6:00** _____

● **6:00-7:00** _____

DINNER PARTY *Timeline Planner*



● **Prepare in Advance** Day Before: 1: Make Flan 2) Prepare Citrus Aioli for Corn
3) Prepare Buttermilk Ranch Dressing for Salad 4) Make Enchilada Sauce
Set Table, place sticky notes in serving dishes to indicate what food goes in what dish

● **10:00-11:00 a.m.** Chill White Wine

● **11:00-12:00** Chop salad greens and veggies for tossed salad. Place in serving bowl and refrigerate

● **12:00-1:00 p.m.**
Busy work: Crumble cheese for corn, chop parsley, and cilantro for corn and guacamole
Place all in small containers and refrigerate

● **1:00-2:00**

● **2:00-3:00**

● **3:00-4:00** 3:00 Roast chiles for chicken (if not using canned), brown chorizo. Grill knob onions (if using)
Fry bacon, chop chipotle peppers, onion and iceberg lettuce for guacamole. Plate, cover and set aside

● **4:00-5:00** 4-4:30 uncork red wine. Start music . Prepare chicken; place in baking dish, cover and refrigerate. 4:30 Fry corn, keep warm on stovetop. Set out aioli to come to rood temperature
Make guacamole, cover with plastic wrap, refrigerate

● **5:00-6:00** Guests Arrive. Serve appetizers and wine. Add toppings to guacamole serve.
Set out chicken to start to come to room temperature. 5:20 Put chicken in oven. Warm enchilada sauce. 5:45 Add aioli to corn and place in serving dish.

● **6:00-7:00** Remove Flan from refrigerator.
Serve Salad. Put chicken on serving platter. 6:15 serve chicken, and rice.
7:00 Serve Dessert.

Sample
Tip- use pencil

