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

ER PARTY Master Plan

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Guests 6-8 including you		Shopping List
Theme		
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Special Diet Notes:		
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Menu		
Arrival Cocktail/Wine		
■ Hor d'oeuvres #1		
Hor d'oeuvres #1		
Hor d'oeuvres #2		
Salad/Soup/Bread	٠	
	-	
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
- 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.

Sample

DINNER PARTY Jimeline 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 Jimeline 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 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. Sample
7:00 Serve Dessert.



DINNER PARTY CHECKLIST

Make a plan! Insure that you can be the most relaxed host possible. Here are some tips to help you plan a stress-free dinner party.

2 Weeks Before

- Choose a theme and a menu. Including your choice of wines. This gives you a chance to think about your plan and tweak it to make it perfect.
- Limit guest list to 6 8, including yourself. A manageable crowd equals a relaxed host.
- Send out invitations by mail, phone or email. Include all important information, time, your address, and theme. Ask for an RSVP and give a deadline for that RSVP.
- When planning, choose menu items that include steps that can be made ahead. Any advance
 preparation will help make you a relaxed host and spend time with guests rather than the kitchen.
- Choose menu items that you've made before. Confidence makes you a relaxed host.
- Choose a dessert that can be made the day before.
- Choose light appetizers. You want your guests to arrive at the dinner table somewhat hungry.

1 Week Before

- Music. Choose a play list. Select background music that's not too loud and will add ambiance.
- Select candles and centerpieces. Choose a low height centerpiece that doesn't block the view of guests. Lighting and fresh flowers create atmosphere and make a great party even greater.
- Gather and shine up flatware, dinner plates and stemware.

Day Before

- Make a detailed shopping list and prepare your time-line cooking schedule. Do all shopping for the party, including flowers.
- Prepare any food that can be made the day before. Make dessert.
- Even if you've made the recipes before, read the recipes twice before you start. Over confidence isn't always a benefit on party day.
- · Clean the house.
- Arrange any furniture that will help make your party flow better. Remove clutter.
- Creat a seating plan if appropriate. (usually reserved for more formal occasions)

Day of Party

- Double check serving dishes, flatware and glassware inventory. Place sticky notes in serving dishes indicating which food item will be served in each.
- Set the table and arrange centerpiece (s).
- Start cooking using your timeline. And be diligent about cleaning up as you go.
- Empty the dishwasher a couple of hours before the party. This will make cleanup easier.
- 1 hour ahead, change into party clothes, light candles, uncork the wine.