

# WELCOME!

- Which famous person, living or dead, would you invite to your dinner party? Discuss with your tablemates.

## Refreshments

- Cheese
  - Goat Milk Brie
  - Blue Cheese
  - Cheddar & Gruyere
- Spreads
  - Olive Tamponade
  - Peach Bellini Jam
- Meat
  - Turkey Summer Sausage
  - Chianti Salami

# Adulthood 101

**Be Our Guest!**

**Dinner Party Pro-tips**

# The Invitations

- Start with 1 or 2 people
- Think realistically about how many people can fit at your table
  - Guests typically need about 26 inches of space (yes, you can measure!)
- Ask about dietary restrictions/alcohol when you invite people

# The Menu

- Start with a dish you make really well.
- Make new dishes a week ahead of time
- The vibe of your food and drink should be your normal vibe.
- If friends ask what they can bring, be specific!
- Consider your friends' restrictions when choosing a main for everyone.
- Take allergies seriously

# Wine & beverages

- Consider making a punch ahead of time
  - If you'll have non-drinking guests, make a non-alcoholic one too
- Open reds at least an hour ahead of time
- Take advantage of your grocery store's employees
- Don't feel like you have to serve wine.
- Make sure your guests have water from the beginning

# The Plan

- Make two shopping trips
  - The first one is for your most labor-intensive ingredients/dishes
  - The second one is the for the items that need to be freshest. You can also pick up items you forgot the first time
- Prep
  - Clear and clean your workspace. Try to be as organized as possible

# Corey Mintz's 10 Prep Tips

1. Read recipes thoroughly before cooking
2. Whether this is advance prep or day-of prep, go through your list and organize it by chronology
3. Learn to cook dried beans
4. When grains, beans, potatoes, or any boiled item is cooked, strain and cool it the right way by spreading it out on a flat sheet.
5. Be easy on your herbs.

Cilantro, mint, parsley, and dill are all pretty durable. You can chop them hours ahead of time and they will be fine. Basil, rosemary, and tarragon wilt and brown pretty quickly. If you are garnishing with them, save chopping these until later.

# Prep tips, cont.

6. Citrus tastes best when it is freshly squeezed
7. Don't overcrowd your pan
8. Don't fuss and flip too much
9. Think twice about slicing a roast at the table
10. Taste everything, at every opportunity

Try to plan your prep so everything is finished 30 minutes before showtime. It leaves wiggle room for emergencies and/or you being calm as a cucumber when guests arrive.

# Cleaning

- Focus on rooms your guests will be in: living room, dining room, kitchen, and bathroom
- Leave space in the kitchen
- Make sure your bathroom is clean (and that there is extra t.p. on hand!)
- Clear space on your coffee and end tables

# Table setting

- Picture the word “FORKS.” The order, left to right, is: F for Fork, O for the Plate (the shape!), K for Knives and S for Spoons. (Okay, you have to forget the R, but you get the idea!)
- Holding your hands in front of you, touch the tips of your thumbs to the tips of your forefingers to make a lowercase ‘b’ with your left hand and a lowercase ‘d’ with your right hand. This reminds you that “bread and butter” go to the left of the place setting and “drinks” go on the right.

# Lighting/ last minute tips

- Consider using (unscented) candles at your table.
- Install a dimmer where you'll be dining (just a good life tip!)
- Ask the first friends you planned the date with to come 30 minutes early.

# Showtime!

- Greet your guests confidently
- The first 15 minutes are perhaps the most important of the evening (no pressure!)
- Have a plan for coats, shoes, purses, etc.
- Don't wait too long to get your guests a drink

# Portions, plating & serving

- Have some snacks available when your guests arrive
- Don't plate cold apps or salads until you're ready to serve
- Have soup hot and ready
- Wipe edges of plates
- Use fresh garnish
- Serve guests with restrictions first
- If possible, serve from the left, clear from the right

# Technology at the table

- Dissuade guests from having their phones at the table.
- Use the Rule of Three to answer questions that come up.
- Conversation is active; staring at a phone is passive

# Dessert

- Don't overdo it portion-wise
- This is a great one to farm out.
- Take a pause after dinner.
- You can offer coffee or tea.

# The End

- If you are ready for your guests to leave, you can call it a night. Or:
- You can offer a nightcap (be mindful of how they're getting home, though)
- If you have lots of leftovers, offer to send them
- Try to read your guests cues and help them out the door