



THE NEW BAGUETTE



Stress-Free Friendsgiving Checklist

Set a Date

- Plan at least 2 weeks in advance + send out the e-vite ASAP

Choose the Menu

- Pick a theme (Italian, Thai, Latin American, etc.)

Be sure...

- To include protein, carbs and vegetables, and a variety of textures and colors
- To read all the recipes so you know exactly what's involved
- At least 2 of the dishes can be served cold or at room temperature
- Not everything has to be roasted in the oven at the same time, and if it does, make sure it's at the same temperature
- To outsource what you can to guests: dessert, wine, bread, cranberry sauce, etc.
- Not to forget pre-dinner snacks! (chips, dips, crostini, etc.)

Assess Your Space

- Got enough chairs, silverware, place settings, etc.?
- If not, ask friends to bring, or purchase extras (think IKEA + thrift stores)

Make It Cozy

- 1 day in advance: eliminate clutter wherever possible
- Day-of: set the table using elements of nature as centerpieces, think mini pumpkins, bowls of fruit, and/or hardy herbs like rosemary and sage
- Play some tunes, dim the lights, and light a few candles

Get Cookin'

- Prep as much as possible 1 day in advance: clean and chop vegetables, make dips, salad dressing, etc.
- Day-of: outline which dishes take the longest to cook and start with those

***Friendsgiving Pro Tip:** Ask friends to bring tupperware so they can take leftovers home.

If all else fails, you can rely on a cheeseboard to keep people happy.

