

10 Make-Ahead tips for parties!

- 1. A week ahead, instead of keeping everything in your head, write down a game plan for both the week and the day of the party. Choose your menu, from appetizers to dessert! (I always print out the menu for each guest and place cards, you can do this in advance.)**
- 2. A week ahead, shop for the pantry ingredients. Shop for the fresh ingredients the day before the party.**
- 3. 1-2 days ahead, set the table, as long as it's not a table you ordinarily use during the week.**
- 4. 1-2 days ahead, prep as many ingredients as possible and store them in plastic bags in the fridge.**
- 5. 1-2 days ahead arrange the flowers so the petals have time to fully open.**
- 6. 1 day ahead, make your dessert and refrigerate. 1 day ahead, make your appetizers and refrigerate.**
- 7. 1 day ahead pull the platters and serving pieces you'll need and place Post-it notes on each one to remind yourself which food goes where.**
- 8. Day of the Party: prepare the food as much in advance as possible using sources such as "Make it Ahead" cookbook by Ina Garten.**
- 9. Day of the Party: A few hours in advance, put ground coffee and water in the coffee maker (don't turn on until your are ready to serve dessert).**
- 10: Day of the Party: Before the party, run the dishwasher and empty it so you're ready for the cleanup afterward.**