

Christmas

HOSTING TIMELINE

3 WEEKS BEFORE

- Plan your menu.
- Finalize your guest list and send out invitations.
- Assign some menu items to guests (optional).

2 WEEKS BEFORE

- Purchase decorations.
- Deep-clean high traffic areas of your home (e.g., bathrooms, etc.)
- Begin shopping for any non-perishable groceries and supplies.
- Create a grocery shopping list for food items you are preparing.
- Plan seating arrangements and confirm serving ware.

5 DAYS BEFORE

- Gather formal dishes and linens from storage and clean.
- Clean out refrigerator to make room for groceries and prepared food.
- Shop for perishable ingredients.
- Start thawing meat (if frozen).
- Wrap presents (if applicable).

1 DAY BEFORE

- Do a light clean-up of main hosting areas (e.g., kitchen, etc.)
- Pre-chop vegetables and prep ingredients for cooking.
- Prepare and refrigerate any make-ahead dishes like soups, dips, or casseroles.
- Buy or prepare dessert and store in the fridge.
- Set up tables, chairs, and place settings.

DAY OF THE EVENT

- Cook main dishes and warm up make-ahead items.
- Set out appetizers and drinks before guests arrive.
- Set out prepared desserts.
- Greet guests and keep the schedule on track.
- Relax and enjoy the company!

Martin's