Christmas Dinner Planner and Menu

Event: Christmas Dinner

Date: Wednesday, December 25

Serving time: 3:00 PM

Host: The Miller Family

Guest count: 12

Menu in Serving Order

Course	Dish	Serves	Dietary note
Welcome bites	Cheese board with crackers	12	Vegetarian
Welcome bites	Shrimp cocktail	12	Gluten-free
Main course	Baked ham with pineapple	20	
Backup main	Roast chicken or Cornish hens	8	
Potato dish	Garlic mashed potatoes	12	Vegetarian
Rolls	Homemade dinner rolls	12	
Greens	Green bean casserole	12	
Gravy	Gravy	12	
Cranberry sauce	Cranberry sauce	12	Gluten-free
Dessert	Sugar cookies and pecan pie	12	Contains nuts
Drinks	Hot cider and sparkling water		

Guest Contribution Plan

Dish	Brought by	Confirmed (Y/N)	Oven or slow cooker
Green bean casserole	Aunt Carol	Y	Oven
Cheesy potatoes	Mike	Y	Slow cooker
Pear salad	Jess	N	None
Rolls	Dad	Y	Oven

> Tick Confirmed only after the guest agrees to bring the dish.

One decision still open (e.g., Who brings the rolls?) _____

Cooking Timeline

When	Task	Start time
Day before	Shop, thaw and prep sides	6:00 PM
Morning of	Set out ham, make casseroles	9:00 AM
Oven time	Ham in oven	11:00 AM
Slow cooker	Stuffing on low	10:30 AM
Before serving	Rest and carve	2:30 PM

Shopping List

Item	Used for	Quantity	Got it
Bone-in ham	Main course	1 (about 12 lb)	☐
Potatoes	Garlic mashed potatoes	5 lb	☐
Green beans	Casserole	3 cans	☐
Cranberries	Sauce	2 bags	☐
Butter	Sides and rolls	2 lb	☐

> Food safety: Whole turkey and stuffing center must reach 165°F, checked with a food thermometer (a pop-up timer does not replace one). Do not wash raw turkey. Follow the two-hour rule for food left out when serving groups. Keep hot food hot and cold food cold.

Planning tip: Plan servings per guest by counting each dish against the guest count.