Our Non-Traditional Christmas Dinner

Date _____

Time _____

Host _____

Guest count _____

Menu by Course

Dietary key: V = vegetarian, VG = vegan, GF = gluten-free, DF = dairy-free, nuts = contains nuts

Course	Dish	Made by	Confirmed	Dietary flags	Serves	Recipe link or page
Welcome bites	Spiced nuts and citrus olives	Aunt Lena	[x]	V, GF, nuts	8	
Starter	Pear salad with candied pecans	Sam	[ ]	V, GF, nuts		
Main	Cornish game hens with herb butter	Host	[ ]		8	
Alternate main	Eggplant rollatini	Host	[ ]	V		
Main twist	Root beer glazed ham	Dad	[ ]	GF		
Sides	Maple miso sweet potato casserole	Priya	[ ]	V		
Sides	Spiced pearl couscous	Host	[ ]	VG		
Sides	Roasted vegetables	Mia	[ ]	VG, GF		
Sides	Sausage and blueberry stuffing (cooked separately)	Grandma	[ ]			
Dessert	Eggnog pie	Jordan	[ ] Not yet confirmed			
Dessert	Chocolate charcuterie board	Host	[ ]			
Drinks	Sparkling cranberry punch	Tom	[ ]	VG, GF		

Still undecided: second dessert

> What is this dish? Rollatini: thin eggplant slices rolled around cheese and baked in tomato sauce.

Back-Timed Cooking Schedule

Time	Task	Oven temperature	Oven slot or burner
1:00 pm	Hens in oven	425°F	Top rack
2:30 pm	Casserole in oven	350°F	Lower rack
4:00 pm	Rest and carve		
4:30 pm	Reheat sides		
5:00 pm	Serve		

Shopping List

Produce

- [ ] Pears
- [ ] Eggplant
- [ ] Sweet potatoes

Meat and fish

- [ ] Cornish game hens
- [ ] Ham

Dairy

- [ ] Butter
- [ ] Eggnog

Pantry

- [ ] Pearl couscous
- [ ] Pecans

Drinks

- [ ] Cranberry juice
- [ ] Sparkling water

Food-Safety Reminders

> Keep hot food at or above 140°F and cold food at or below 40°F. Do not leave food out more than two hours. Cook stuffing separately. Serve smaller portions and refill often. Check ham with a food thermometer (145°F for raw ham).

Leftovers and Take-Home Plan

> Refrigerate all leftovers within two hours.

Containers needed _____

Who takes what _____

Notes