Our Non-Traditional Christmas Dinner

Date _____

Time _____

Host _____

Guest count _____

Menu by Course

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

Course	Dish	Made by	Confirmed	Flags	Serves	Recipe link or page
Welcome bites	Spiced nuts and citrus olives	Aunt Lena	[x]	V GF N	8	
Starter	Pear salad with candied pecans	Sam	[ ]	V GF N		
Main	Cornish game hens with herb butter	Host	[ ]		8	
Alternate main	Eggplant rollatini	Host	[ ]	V		
Main twist	Root beer glazed ham	Dad	[ ]	GF		
Side	Maple miso sweet potato casserole	Priya	[ ]	V		
Side	Spiced pearl couscous	Host	[ ]	VG		
Side	Roasted vegetables	Mia	[ ]	VG GF		
Side	Sausage and blueberry stuffing (cooked separately)	Grandma	[ ]			
Dessert	Eggnog pie	Jordan	[ ]	V		
Dessert	Chocolate charcuterie board	Host	[ ]	V		
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. Root beer glazed ham: ham brushed with a sweet glaze made from root beer. Charcuterie board: a platter of small bites to pick at, here made with

> chocolate.

Cooking Schedule

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

Shopping List

Produce

- [ ] Pears
- [ ] Sweet potatoes
- [ ] Eggplant
- [ ] Mixed vegetables

Meat and fish

- [ ] Cornish game hens
- [ ] Ham
- [ ] Sausage

Dairy

- [ ] Butter
- [ ] Cheese for rollatini
- [ ] Eggnog

Pantry

- [ ] Pecans
- [ ] Pearl couscous
- [ ] Miso

- [ ] Maple syrup

Drinks

- [ ] Cranberry juice
- [ ] Sparkling water or cider
- [ ] Root beer

Food-Safety Reminders

> Keep hot food at or above 140F and cold food at or below 40F. Do not leave food out for more than two hours. Cook stuffing separately, not inside the hens. Serve smaller portions and refill often. Check the ham with a food thermometer: raw ham should reach 145F.

Leftovers and Take-Home Plan

Refrigerate all leftovers within two hours of serving.

Containers needed (number and size) _____

Foil, bags and labels _____

Leftover dish	Who takes it	Container
Ham	Dad	Large container

Notes