

## SHOPPING LIST

Endive	Spaghetti	Spinach
Pears	Cannelloni beans	Bread
Dough	Parsley	Smoked trout
Escarole	Shallots	Frissee
Onions	Goat cheese	Basil
Fingerling potatoes	Zucchini	Salmon
Fennel	Carrots	Cream cheese
Yogurt	Parmesan	Blue Cheese
Chop meat	Pork loin	

## THURSDAY – To Do

- Shop
- Set Table
- Organize all plates and platters
- Candles & flowers

## FRIDAY – To Do

- **Pulpo/ Potato salad**
  - Cut & boil fingerling potatoes
  - Wash, cut celery leaves.
  - Shave fennel
  - Wash and store frisse
  - Make vinaigrette
- **Escarole rolls**
  - Sauté escarole
  - Let dough rise overnight
- **Meat Ragu**
  - Cook chop meat & sauce
- **Spaghetti Triangles**
  - Cook pasta & blend with flour/eggs
- **Zucchini Rolls**
  - Thinly slice zucchini & grill
  - Shred carrots
  - Make basil, shallots vinaigrette
- **White Bean Spread**
  - Puree cannellini beans
- **Seared Salmon & Yogurt Relish**
  - Sear Salmon
  - Make Relish
- **Cauliflower Dip**
  - Boil, then sauté cauliflower
  - Puree
  - Roast some cauliflower florets
  - Grate Fontina cheese
- **Pear Tarts**
  - Poach pears
  - Bake them in puff pastry

## SATURDAY – To Do

- **Make cheese/meat platter**
- **Goat Cheese Stuffed Piquillo Peppers**
  - Mix cheeses & stuff peppers
  - Make vinaigrette
- **Pulpo/ Potato salad**
  - Cut & sear pulpo
  - Assemble base salad on platter
  - Before serving warm pulpo & potatoes arrange on salad & drizzle with vinaigrette
- **Escarole rolls**
  - Roll out dough in stripes and bake in cupcake tins
- **Meat Sauce/Spaghetti rounds**
  - Fry spaghetti squares
  - Heat meat sauce
- **Zucchini Rolls with Balsamic Marinated Carrot Shreds**
  - Marinate carrots in vinaigrette
  - Roll zucchini around the carrots
- **White Bean Spread**
  - Serve
- **Seared Salmon & Yogurt Relish**
  - Take Relish out to room temp
  - Warm Salmon in oven
- **Cauliflower Dip**
  - Warm cauliflower puree
  - Toast pine nuts
  - Add cheese to puree, top with crushed nuts
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## MENU – TAPAS / BUFFET STYLE

- Charcuterie/Cheese Platter
- Goat Cheese Stuffed Piquillo Peppers
- Pulpo/ Potato salad
- Escarole rolls
- Meat Ragu with Spaghetti triangles & crusty bread
- Zucchini Rolls of Carrot
- White Bean Spread
- Seared Salmon & Yogurt Relish
- Cauliflower Dip
- Pork Loin platter

## Dessert

- Pear Tart Dessert
- Blue Cheese, Figs & honey