



## Party Prep | To Do

### 3 Days Before

#### Shop:

Items not highly perishable

#### Produce

- New Potatoes
- Asparagus
- Red Onion
- Endive
- Micro greens or other greens for burgers
- Arugula (for watermelon salad, optional)
- Cabbage: Red & Green
- Celery
- Fennel
- Jicama
- Cucumber
- Bell Peppers
- Radishes
- Jalapeño
- Pea Shoots
- Shallots
- Scallions
- Mint
- Parsley
- Cilantro
- Chives
- Basil
- Garlic
- Peas (fresh or frozen)

#### Fruit

- Watermelon
- Strawberries
- Grape Tomatoes
- Heirloom Tomatoes
- Lemons
- Lime

#### Deli

- Mortadella (or ham)
- Salchichon (or your favorite dry cured meat)
- Nuts
- Dates or figs

#### Dairy

- Feta
- Goat Cheese
- Cream Cheese
- Butter

#### Pantry (if you don't already have)

- Rice Wine Vinegar
- Red Wine Vinegar
- Thai Chili Paste
- Capers
- Mustard
- Relish (or follow my recipe for homemade)
- Pickles

#### Prep:

- Take out tablecloths/napkins
- Appetizer, Dinner Plates, Silverware
- Serving Platters & Utensils
- Vases
- Wine & Water Glasses
- Make herb butter
- Pickle red onions
- Make Slaw dressing. Store airtight container
- Make Garlic Herb Oil (for potatoes)



## 2 Days Before

### Prep:

- Cut watermelon into squares. Place in airtight container
- Mix cream cheese & goat cheese for endive boats. Store in pastry bag or plastic bag for piping
- Make pea/shallot filling. Store in airtight container
- Wash radishes and wrap in paper towels and plastic bag
- Cut all slaw items, except cucumber. Place in airtight container or a plastic bag with dry paper towel
- Make homemade tartar sauce, if making from scratch

## 1 Day Before

### Shop for perishable items:

- Salmon
- Scallops
- Pork or favorite meat to grill
- Buns
- Flowers

### Prep:

- Make salmon burgers
- Wash lettuces and wrap in paper towels and plastic bag
- Boil and smash potatoes. Store on baking tray covered with foil
- Arrange flowers in vases

## Day Of

### Prep:

- Set Table
- Make salmon burgers
- Assemble burger fixings platter
  - Slice red onion, heirloom tomatoes, cucumber, micro greens, etc
- Assemble Grazing Platter (mortadella, radishes, dry cured meat, nuts, dates)
- Cut Strawberry & Tomatoes & Basil for stuffed endive
- Assemble Stuffed Endive
- Assemble Watermelon salad
  - Cut feta into same size squares
  - Place on top of watermelon
  - Top with pickle onions & drizzle with balsamic vinegar
- Mix Slaw Salad (cut cucumber and add to rest of cut slaw)
- Fry Potatoes
- Grill Asparagus
- Grill Scallops
- Grill Meat



## **Menu**

### **Starters | Appetizers**

- 1 - Grazing Platter
- 2 - Watermelon | Feta | Pickled Onion Salad
- 3 - Goat & Cream Cheese Endive Stuffed with:  
    Strawberry | Tomato  
    Peas | Shallots

### **Intermezzo**

- 1 - Seared Scallops with peas/shallots
- 2 - Grilled Meat

### **Dinner**

- 1 - Salmon Burgers w/buns & fixings
- 2 - Spicy Slaw Salad
- 3 - Smashed Potatoes with garlic herb oil
- 4- Grilled Asparagus

### **Dessert**

Whatever you want or if your guests ask what to bring, tell them dessert.